



MENÙ

COVERED 3€



CREATIONS

SYNTHESIS OF CREATIVITY MOMENTS

* THE 3 SHADES OF IZU	14
The raw the marinated the cooked. With a touch of creativity	
* IZU-STYLE SEA CEVICHE	16
Catch of the day lightly marinated with avocado and cherry tomato a little spicy	
* CATALAN LOBSTER	24
Catalan Lobster revisited in an oriental key with crispy vegetables, cherry tomato, avocado and Japanese basil	
* POP SQUID	10
Fringed squid with crispy puffed rice pearls	
* ROCK SHRIMPS	12
Golden crispy prawn in light spicy creamy sauce	
* FISH AND CHIPS IN TOKIO	12
Crunchy flavored rice with spicy salmon and tuna's ventresca and caramelized soy sauce.	
* WAGYU GYOZA 2 pz	10
Kobe beef ravioli with spring onion and fresh ginger	

STARTERS

DELICIOUS TASTINGS TO START WITH

* EBI FRY	10
Red prawns, wrapped in kataifi dough sprinkled with toasted pistachios	
* CAPASANTA IN FILO	8
Scallop, wrapped in kataifi dough sprinkled with revisited tartar sauce	



* JAPANESE SPRING ROLL	8
Phyllo dough roll with shrimp, sea bass, basil leaves and a revisited creamy sauce	
* EBI GYOZA	8
Ravioli stuffed with shrimp and vegetables	
* NIKU GYOZA	8
Ravioli stuffed with pork and saffron puff pastry	
* SALMONE BIGNÈ	8
Potato and crab cream puff wrapped in oven-seared salmon	
* SASHIMI SALAD	12
Mixed salad with slices of mixed raw fish	
* GOMA WAKAME	8
Crispy mixed seaweed in a spicy sesame sauce	
* MISO SHIRO	4
Miso soup with wakame seaweed, tofu and chives	
* SEA SIDE MISO	8
Miso soup with crustaceans and fish fillets	
* EDAMAME	5
Steamed soy pods	
* EDAMAME SPICY	6
Spicy steamed soy pods	

CRUDITE'

* SCALLOP	4
* MAZARA DEL VALLO'S RED SHRIMP	4,5
* SICILIAN PRAWN	4,5



TARTARE

FISH TARTARE CHOPPED FINE TO THE KNIFE

* SALMON TARTARE	13
Salmon tartare	
* TUNA TARTARE	15
Tuna tartare	
* TRIS TARTARE	15
Tartare of: Tuna, sea bass and salmon	
* AMAEBI TARTARE	20
Red Shrimp Tartare of Mazara del Vallo, Avocado and Sicilian and Japanese citrus sauce	

CARPACCI

THINLY SLICED RAW FISH

* CARPACCIO DI SALMONE	13
Salmon with avocado strips in 007 sauce	
* CARPACCIO RICCIOLA E BRANZINO	14
Amberjack and sea bass with citrus sauce and mignon capers	
* TRIS DI CARPACCIO	14
Tuna, salmon, sea bass	

SUSHI NIGIRI CLASSIC

2 PIECES

* SAKE	5
Salmon	
* SUZUKI	5
Sea bass	



* TAI	5
Sea bream	
* HAMACHI	7
Amberjack	
* MAGURO	6
Tuna	
* EBI	5
Cooked shrimp	
* AMAEBI	9
Mazara del Vallo's Red shrimp	
* SCAMPI	9
Sicilian Prawn	
* TORO	7
Tuna's ventresca	
* HOTATE	8
Scallop	
* UNAGHI	7
Roasted Eel	

SUSHI NIGIRI SPECIALS

* GIÓ SAKE	6
Flame-seared salmon, sesame sauce and kataifi	
* MAGURO GIÓ	12
Red tuna with fresh wasabi leaves	
* GIÓ HAMACHI	8
Ricciola with miso-yuzu and jalapeño emulsion	
* FOIE GRAS TORO	8
Seared tuna's Ventresca with foie gras and mint sprout	
* GIÒ AMAEBI	10
Mazara del Vallo's Red shrimp with yuzu, tomato, caviale fly fish	
* FOIE GRAS SCAMPI	11
Sicilian Prawn with foie gras	



GUNKAN

2 PIECES

BIGNÈ SUSHI

* GIO' QUAGLIA	8
Salmon, quail eggs, salmon roe, chives and sauce	
* SALMON OUT	7
Salmon, tobiko, mayonnaise, chives and hot sauce	
* TUNA OUT	8
Bluefin tuna, tobiko, mayonnaise, chives and hot sauce	
* SALMON IKURA	8
Salmon outside Salmon caviar	
* ZUCCHINA	7
Seared zucchini, shrimp tartare, mayonnaise and spicy	
* IZU STYLE	10
Amberjack, Mazara red shrimp, fly fish caviar, citrus sauce	
* RICCIOLA	8
Amberjack, tobiko, mayonnaise, chives and hot sauce	
* O-TORO	8,5
Tuna, Tuna Ventresca, fresh wasabi leaves	
* LOBSTER FLAMBE'	9
Seared zucchini, lobster, mayonnaise and flame spicy	



TEMAKI

1 PIECE

SEAWEED CONES WITH RICE AND FISH

– CLASSIC –

* TEMAKI SALMON	7
Salmon and avocado	
* TEMAKI TUNA	8
Tuna and avocado	
* TEMAKI EBI TEN	7
Tempura fried prawn, teriyaki	
* TEMAKI SPICY SALMON	8
Spicy salmon tartare with Belgian salad	
* TEMAKI SPICY TUNA	8
Spicy tuna tartare with Belgian salad	

TEMAKI NEW STYLE

1 PIECE

EXTRA-THIN SOY PUFF PASTRY CONES WITH RICE AND FISH

* TEMAKI SALMON PLUS	8
Light spicy salmon tartare, Belgian salad and almond flakes	
* TEMAKI FLOR	8
Tempura pumpkin flower, spicy shrimps tartare, saffron emulsion	
* TEMAKI SAMBA	9
Shrimp cooked at low temperature, amberjack, Japanese bergamot sauce	



URAMAKI CLASSICS

ROLLS WITH RICE AND SESAME ON THE OUTSIDE

8 PIECES

* URAMAKI SALMONE AVOCADO	10
Salmon, avocado, tobiko	
* URAMAKI TONNO AVOCADO	11
Tuna, avocado, tobiko	
* URAMAKI EBI TEN	11
Tempura prawn, kataifi dough and teriyaki sauce	
* URAMAKI SPICY SALMON	11
Salmon tartare, chives, tabasco, mayonnaise, Belgian salad, tobiko	
* URAMAKI SPICY TUNA	12
Tuna tartare, chives, tabasco, mayonnaise, Belgian salad, tobiko	
* URAMAKI PHILADELPHIA	11
Salmon, avocado, Belgian salad, cream cheese and tobiko	
* EBI CALIFORNIA	12
Low temperature cooked prawn, avocado, mayonnaise and tobiko	

URAMAKI SPECIALS IZU

ROLLS WITH RICE AND SESAME ON THE OUTSIDE REVISITED IN A CREATIVE WAY

8 PIECES

* HAVANA 82	15
Steamed prawn, avocado, seared salmon, rum emulsion and chopped pistachios	
* U-MAMI	15
Tempura Crispy flakes, salmon, cream cheese, wrapped in avocado foil, salmon and cherry tomato pesto	



* ROCK'N'ROLL	14
Avocado, cream cheese, light spicy salmon tartare and crunchy almond flakes	
* MOULIN ROUGE 2.0	16
Spiced tuna with Belgian salad, flame-seared salmon, sesame cream, crunchy pasta strands.	
* RAINBOW SPECIAL	15
Selection of mixed fish and avocado both inside and outside, 2 sauces	
* SUN "RICE"	15
Pumpkin flower in tempura, cream cheese, prawn tartare and light spicy salmon, saffron emulsion and teriyaki	
* MOONLIGHT	22
Pumpkin flower filled with spiced shrimp, carpaccio of scampi with essence at Yuzu-thyme	
* DRAGON ROLL	16
Caramelized roast eel, avocado both inside and outside, teriyaki sauce	
* TIGER ROLL	16
Tempura prawn, wrapped in mixed fish and salmon caviar on the outside	
* PETIT PARIS	16
Avocado, flame-seared scallop with foie gras and shiso powder	
* SOFT SHELL CRAB ROLL	18
Tempura of crab molecules, mayo, fly fish caviar and teriyaki	
* LOBSTER ROLL PLUS	20
Half Steamed lobster, Belgian salad, mayo, cherry tomato tartare	
* 50 SHADES OF BLACK	18
Spicy prawn tartare, avocado, red tuna carpaccio, jalapeño and bergamot sauce	
* EVOLUTION	20
Prawn tempura, avocado strips, light spicy flame-seared lobster tartare	
* EVER GREEN	13
Tempura vegetable julienne, cream cheese, avocado foil, Japanese bergamot sauce	
* SICILIAN WAVE	20
Tempura pumpkin flower, cream cheese, red shrimp carpaccio and Sicilian langoustine	



SASHIMI

COMPOSITIONS OF RAW FISH SLICES

* SALMON SASHIMI	14
10 salmon sclices	
* TUNA SASHIMI	19
10 tuna slices	
* TUNA AND SALMON SASHIMI	17
5 tuna slices and 5 of salmon	
* AMAEBI SASHIMI	20
4 Mazara's Red Prawns, white truffle oil, sansho pepper and yuzu	
* SASHIMI TASTING	18
3 salmon slices, 3 tuna slices, 3 sea bass slices and 3 of sea bream	
* MIXED SASHIMI	26
18 Mixed slices	

CHIRASHI

SUSHI RICE BOWL WITH RAW FISH

* SAKE - DON	19
Salmon slices and avocado on a rice bed	
* SALMON TUNA DON	22
Rice bowl flavored with salmon, and red tuna and almond flakes	
* CHIRASHI MISTO	24
Mixed fish slices on a rice bed with selected fish from the chef	
* CHIRASHI NEW STYLE	24
Mixed fish, avocado and cherry tomatoes, lightly spicy and marinated	



SUSHI E SASHIMI COMPOSITION

* SUSHI MIX CLASSIC	19
7 classic nigiri, 4 classic uramaki	
* SUSHI NEW STYLE	31
6 new style, 2 izu-shi, 2 uramaki special, 2 gunkan	
* SUSHI & SASHIMI TASTING	25
4 nigiri classic, 2 uramaki classic, 7 sashimi	
* SUSHI & SASHIMI SELECTION	32
5 nigiri, 10 sashimi, 2 uramaki special, 2 izu-shi	
* SUSHI OMAKASE	20
Chef's selection of special nigiri, amberjack, red shrimp, red tuna, O-toro, Salmon	

FRESH PASTA AND RICE

* YAKY UDON	11
Rice or buckwheat noodles sauteed with shrimps and mixed vegetables	
* YAKY SOBA	11
Buckwheat spaghetti sauteed with shrimps, mixed vegetables and egg	
* IKA - SOBA	14
Buckwheat spaghetti, with fringed squid, vegetables and mullet bottarga	
* ARROZ POLLO	9
Fried rice with vegetables, chicken, eggs and curry simmered with beer and almond flakes	
* EBI YAKI MESHU	9
Pan Fried rice with shrimp, vegetables and egg	
* YASAI YAKY MESHU	7
Sauteed rice with mixed seasonal vegetables and egg	
* GOHAN	3
Steamed white rice	



TEMPURA

FISH AND VEGETABLES IN LIGHT FRIED BATTER

* TEMPURA MIX	18
Fried prawns and mixed seasonal vegetables	
* YASAI TEMPURA	10
Mixed seasonal vegetables frying	
* TEMPURA EBI	14
Fried prawns	
* TORI FRY	12
Fried chicken nuggets served with 2 emulsions	

FROM THE SEA

FISH DISHES

* JALAPENO EBI	16
Stir-fried prawns with jalapeno, fresh ginger, onion and mint	
* IKA EBI TENPPANYAKI	16
Squid and prawn wok with chioggia novella and mullet bottarga	
* SHIROMI IN LOTO	18
Sea bass with ginger sprouts, lemon-grass and vegetable julienne in a lotus box	
* MARE LA-YU	18
Slice of sea-bass with spring onion & gingerbread seared with light spicy sesame oil	
* BLACK COD	26
Baked Alaskan black cod in saikyo miso sauce	
* TUNA TATAKI	18
Red tuna in sesame crust in saikyo miso sauce	
* TUNA TERIYAKI	18
Caramelized red tuna in sesame crust and saikyo miso sauce	
* SALMON TATAKI	16
Seared salmon in pistachio crust with creamy yuzu sauce	
* SALMON TERIYAKI	16
Caramelized grilled salmon with oriental mandarin teriyaki	



FROM THE GROUND

MEAT DISHES

* YAKI TORI	11
Chicken skewers in teriyaki sauce	
* NIKU STEAK	18
Angus beef fillet with grilled vegetables and chef's special seasoning	
* WAFU BEEF	18
Caramelized Angus beef fillet with teriyaki and sesame seeds	
* SPICY NIKU	18
Beef tenderloin stir-fry with spicy seasonal vegetables	

FROM THE GARDEN

SMALL SIDE DISHES

* PAK CHOI	7
Oriental cabbage Sautéed	
* WESTERN JACKDAWS	7
Western jackdaws with sesame scent	
* SOYBEAN SPROUTS	7
Sautéed soybean sprouts with carrot julienne	
* FRIED MIXED SEASONAL SAUTEED	8



DESSERT

- * ARTISANAL ICE CREAM | CHOICE OF 2 TASTES BETWEEN 6
Green tea, Sri Lankan coconut milk, yuzu, matcha tea, black sesame
- * ECLISSE 8
60% dark chocolate mousse, creamy hazelnut, with white chocolate beads.
- * ARTISANAL ICE CREAM | CHOICE OF 2 FLAVORS FROM 6
Green tea, Sri Lankan coconut milk, yuzu, matcha tea
- * ROCHER 8
Milk chocolate sphere and hazelnut grains, with a salty biscuit base
- * COCCO PASSION 8
Coconut mousse with creamy mango and passion fruit
- * CHEESE BOSCO 8
Berries cheesecake
- * CHEESE-CAKE MARACUJA 8
Cheese-cake revisited in a Brazilian key, with maracuja mirror
- * MOCHI ICE CREAM (2 FLAVORS) 7
Rice cakes filled with homemade ice cream: green tea, chocolate-coconut, passion fruit
- * ANANAS NATURAL 6