



## MENÙ

COVERED 3€  
LOUNGE ROOM COVERED 5€



## CREATIONS

### SYNTHESIS OF CREATIVITY MOMENTS

- \* **THE 3 SHADES OF IZU** 15  
The raw | the marinated | the cooked. With a touch of creativity
- \* **IZU-STYLE SEA CEVICHE** 17  
Catch of the day lightly marinated with avocado and cherry tomato a little spicy
- \* **CATALAN LOBSTER** 26  
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** 13  
Golden crispy prawn in light spicy creamy sauce
- \* **FISH AND CHIPS IN TOKYO** 13  
Crunchy flavored rice with spicy salmon and tuna's ventresca and caramelized soy sauce.
- \* **WAGYU GYOZA 2 pz** 11  
Kobe beef ravioli with spring onion and fresh ginger

## STARTERS

### DELICIOUS TASTINGS TO START WITH

- \* **EBI FRY 2pz** 11  
Red prawns, wrapped in kataifi dough sprinkled with toasted pistachios
- \* **CAPASANTA IN FILO 2pz** 9  
Scallop, wrapped in kataifi dough sprinkled with revisited tartar sauce



* JAPANESE SPRING ROLL 2pz	9
Phyllo dough roll with shrimp, sea bass, basil leaves and a revisited creamy sauce	
* EBI GYOZA 4pz	9
Ravioli stuffed with shrimp and vegetables	
* NIKU GYOZA 4pz	8
Ravioli stuffed with pork and saffron puff pastry	
* SALMON BIGNÈ 4pz	9
Potato and crab cream puff wrapped in oven-seared salmon	
* SASHIMI SALAD	13,5
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	10
Miso soup with crustaceans and fish fillets	
* EDAMAME	5
Steamed soy pods	
* EDAMAME SPICY	6
Spicy steamed soy pods	

### **CRUDITE'**

* SCALLOP	5
* MAZARA DEL VALLO'S RED SHRIMP	5
* SICILIAN PRAWN	5
* GILLARDEAU OYSTER	5
Natural oyster with lime on the side	



## TARTARE

FISH TARTARE CHOPPED FINE TO THE KNIFE

* SALMON TARTARE	14
Salmon tartare	
* TUNA TARTARE	16
Tuna tartare	
* TRIS TARTARE	16
Tartare of: Tuna, sea bass and salmon	
* AMAEBI TARTARE	21
Red Shrimp Tartare of Mazara del Vallo, Avocado and Sicilian and Japanese citrus sauce	

## CARPACCI

THINLY SLICED RAW FISH

* SALMON CARPACCIO	13
Salmon with avocado strips in 007 sauce	
* RICCIOLA AND BRANZINO CARPACCIO	15
Amberjack and sea bass with citrus sauce and mignon capers	
* CARPACCIO MIX	15
Tuna, salmon, sea bass	

## SUSHI NIGIRI CLASSIC

2 PIECES

* SAKE	5
Salmon	
* SUZUKI	5
Sea bass	



* TAI	5
Sea bream	
* HAMACHI	7
Amberjack	
* MAGURO	7
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	7
Flame-seared salmon, sesame sauce and kataifi	
* MAGURO GIÓ	9
Red tuna with fresh wasabi leaves	
* GIÓ HAMACHI	9
Ricciola with miso-yuzu and jalapeño emulsion	
* FOIE GRAS TORO	9
Seared tuna's Ventresca with foie gras and mint sprout	
* GIÒ AMAEBI	12
Mazara del Vallo's Red shrimp with yuzu, tomato, caviale fly fish	
* FOIE GRAS SCAMPI	12
Sicilian Prawn with foie gras	



## **GUNKAN**

2 PIECES

BIGNÈ SUSHI

* GIO' QUAGLIA	9
Salmon, quail eggs, salmon roe, chives and sauce	
* SALMON OUT	8
Salmon, tobiko, mayonnaise, chives and hot sauce	
* TUNA OUT	9
Bluefin tuna, tobiko, mayonnaise, chives and hot sauce	
* SALMON IKURA	10
Salmon outside   Salmon caviar	
* ZUCCHINA	8
Seared zucchini, shrimp tartare, mayonnaise and spicy	
* IZU STYLE	12
Amberjack, Mazara red shrimp, fly fish caviar, citrus sauce	
* RICCIOLA	9
Amberjack, tobiko, mayonnaise, chives and hot sauce	
* O-TORO	9
Tuna, Tuna Ventresca, fresh wasabi leaves	
* LOBSTER FLAMBE'	10
Seared zucchini, lobster, mayonnaise and flame spicy	



## TEMAKI

1 PIECE

SEAWEED CONES WITH RICE AND FISH

– CLASSIC –

* <b>TEMAKI SALMON</b>	8
Salmon and avocado	
* <b>TEMAKI TUNA</b>	9
Tuna and avocado	
* <b>TEMAKI EBI TEN</b>	8
Tempura fried prawn, teriyaki	
* <b>TEMAKI SPICY SALMON</b>	8
Spicy salmon tartare with Belgian salad	
* <b>TEMAKI SPICY TUNA</b>	9
Spicy tuna tartare with Belgian salad	

## TEMAKI NEW STYLE

1 PIECE

EXTRA-THIN SOY PUFF PASTRY CONES WITH RICE AND FISH

* <b>TEMAKI SALMON PLUS</b>	9
Light spicy salmon tartare, Belgian salad and almond flakes	
* <b>TEMAKI FLOR</b>	9
Tempura pumpkin flower, spicy shrimps tartare, saffron emulsion	
* <b>TEMAKI SAMBA</b>	10
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	12
Tuna, avocado, tobiko	
* URAMAKI EBI TEN	12
Tempura prawn, kataifi dough and teriyaki sauce	
* URAMAKI SPICY SALMON	12
Salmon tartare, chives, tabasco, mayonnaise, Belgian salad, tobiko	
* URAMAKI SPICY TUNA	12
Tuna tartare, chives, tabasco, mayonnaise, Belgian salad, tobiko	
* URAMAKI PHILADELPHIA	12
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

* URAMAKI 007 EDITION	22
Tempura shrimp, avocado, amberjack carpaccio, 007 sauce	
* HAVANA 82	16
Steamed prawn, avocado, seared salmon, rum emulsion and chopped pistachios	
* U-MAMI	16
Tempura Crispy flakes, salmon, cream cheese, wrapped in avocado foil, salmon and cherry tomato pesto	





* ROCK'N'ROLL	16
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	16
Selection of mixed fish and avocado both inside and outside, 2 sauces	
* SUN "RICE"	16
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	18
Caramelized roast eel, avocado both inside and outside, teriyaki sauce	
* TIGER ROLL	17
Tempura prawn, wrapped in mixed fish and salmon caviar on the outside	
* PETIT PARIS	18
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	22
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	22
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	15
10 salmon slices	
* TUNA SASHIMI	20
10 tuna slices	
* TUNA AND SALMON SASHIMI	18,5
5 tuna slices and 5 of salmon	
* AMBERJACK AND BRANZINO SASHIMI	20
5 amberjack slice, 5 branzino slice	
* SASHIMI TASTING	20
3 salmon slices, 3 tuna slices, 3 sea bass slices and 3 of sea bream	
* MIXED SASHIMI	28
18 Mixed slices	

## CHIRASHI

### SUSHI RICE BOWL WITH RAW FISH

* SAKE - DON	22
Salmon slices and avocado on a rice bed	
* CHIRASHI MIX	26
Mixed fish slices on a rice bed with selected fish from the chef	
* CHIRASHI NEW STYLE	26
Mixed fish, avocado and cherry tomatoes, lightly spicy and marinated	
* SALMON TUNA DON	26
Salmon and tuna slices on a rice bed	



## SUSHI E SASHIMI COMPOSITION

* IZU-SHI DE PESCADO 8pz	20
Sushi revisited   Prawns and spicy salmon , avocado foils and ikura. Caramelized soy sauce	
* SUSHI MIX CLASSIC	21
7 classic nigiri, 4 classic uramaki	
* SUSHI NEW STYLE	33
6 new style, 2 izu-shi, 2 uramaki special, 2 gunkan	
* SUSHI & SASHIMI TASTING	27
4 nigiri classic, 2 uramaki classic, 7 sashimi	
* SUSHI & SASHIMI SELECTION	34
5 nigiri, 10 sashimi, 2 uramaki special, 2 izu-shi	
* SUSHI OMAKASE	22
Chef's selection of special nigiri, amberjack, red shrimp, red tuna, O-toro, Salmon	

## FRESH PASTA AND RICE

* PAD THAI	15
Rice noodle with shrimp and seasonal vegetables and sprinkled with roasted peanuts	
* YAKY UDON	12,5
Rice or buckwheat noodles sauteed with shrimps and mixed vegetables	
* YAKY SOBA	12,5
Buckwheat spaghetti sauteed with shrimps, mixed vegetables and egg	
* IKA - SOBA	15,5
Buckwheat spaghetti, with fringed squid, vegetables and mullet bottarga	
* ARROZ POLLO	11
Fried rice with vegetables, chicken, eggs and curry simmered with beer and almond flakes	
* EBI YAKI MESHI	11
Pan Fried rice with shrimp, vegetables and egg	
* YASAI YAKY MESHI	9
Sauteed rice with mixed seasonal vegetables and egg	
* GOHAN	3
Steamed white rice	



## TEMPURA

### FISH AND VEGETABLES IN LIGHT FRIED BATTER

* SQUID TEMPURA	22
Tempura of frayed squid with lime and jalapenos	
* TEMPURA MIX	19
Fried prawns and mixed seasonal vegetables	
* YASAI TEMPURA	11
Mixed seasonal vegetables frying	
* TEMPURA EBI	15
Fried prawns	
* TORI FRY	13
Fried chicken nuggets served with 2 emulsions	
* COURGETTE FLOWERS TEMPURA	10
Fried courgette flowers	

## FROM THE SEA

### FISH DISHES

* JALAPENO EBI	18
Stir-fried prawns with jalapeno, fresh ginger, onion and mint	
* IKA EBI TENPPANYAKI	18
Squid and prawn wok with chioggia novella and mullet bottarga	
* SHIROMI IN LOTO	20
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	30
Baked Alaskan black cod in saikyo miso sauce	
* TUNA TATAKI	20
Red tuna in sesame crust in saikyo miso sauce	



* TUNA TERIYAKI	20
Caramelized red tuna in sesame crust and saikyo miso sauce	
* SALMON TATAKI	18
Seared salmon in pistachio crust with creamy yuzu sauce	
* SALMON TERIYAKI	18
Caramelized grilled salmon with oriental mandarin teriyaki	

## FROM THE GROUND

### MEAT DISHES

* YAKI TORI	13
Chicken skewers in teriyaki sauce	
* NIKU FOIE GRAS	22
Beef tenderloin with foie gras and thyme, soya	
* NIKU STEAK	20
Angus beef fillet with grilled vegetables and chef's special seasoning	
* WAFU BEEF	20
Caramelized Angus beef fillet with teriyaki and sesame seeds	
* SPICY NIKU	20
Beef tenderloin stir-fry with spicy seasonal vegetables	
* BEEF TATAKI	20
IZU-style seared beef tenderloin	

## FROM THE GARDEN

### SMALL SIDE DISHES

* PAK CHOI	8
Oriental cabbage Sautéed	
* WESTERN JACKDAWS	8
Western jackdaws with sesame scent	
* SOYBEAN SPROUTS	7
Sautéed soybean sprouts with carrot julienne	
* FRIED MIXED SEASONAL SAUTEED	9



## DESSERT

- \* **ARTISANAL ICE CREAM | CHOICE OF 2 TASTES BETWEEN** 7  
Green tea, Sri Lankan coconut milk, yuzu, matcha tea, chestnut, lemon from Sicily
- \* **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
- \* **DESSERT ANANAS VIA AEREA** 7
- \* **MANGO VIA AEREA** 8,5