



## STARTERS

*AMAEBI EXOTIC	16
Mazara shrimp tartare and sea bass with passion fruit dressing	
*IZU CONCEPT	13
Three chef's creations of the day	
*EBI FRY	10
Red prawns, wrapped in kataifi dough sprinkled with toasted pistachios	
*SALMONE BIGNÈ	9
Potato and crab cream puff wrapped in oven-seared salmon	
*CALAMARO POP	10
Crispy squid with crunchy rice pearls and yuzu emulsion	
*CEVICHE DI MARE	15
Mixed fish with avocado and cherry tomatoes, lightly marinated in a light spicy sauce	
*JAPANESE SPRING ROLL	8
Phyllo dough roll with shrimp, sea bass, basil leaves and a revisited creamy sauce	
*SAINT JACQUES FRY	8
Scallops with hazelnut sprinkles	
*ROCK SHRIMP'S	10
Crispy shrimps in a light spicy creamy sauce	
*NIKU GYOZA	8
Ravioli stuffed with pork and saffron puff pastry	
*EBI GYOZA	8
Ravioli stuffed with shrimp and vegetables	
*EDAMAME	5
Steamed soy pods	



## CRUDITE'

*SCALLOP	3,5
*MAZARA DEL VALLO'S RED SHRIMP	4
*SICILIAN PRAWN	4

## CRUDITE SALADS AND SEAWEEDS

*GOMA WAKAME Crispy mixed seaweed in a spicy sesame sauce	7
*MIX SALAD Seasonal misticanza salad with seaweed	6
*KAISEN SALAD Mixed salad with shrimp and crab	10
*SASHIMI SALAD Mixed salad with slices of mixed raw fish	13

## CARPACCIO

*CARPACCIO DI SALMONE Salmon with avocado strips in 007 sauce	12
*CARPACCIO RICCIOLA E BRANZINO Amberjack and sea bass with citrus sauce and mignon capers	14
*TRIS DI CARPACCIO Tuna, salmon, sea bass in Evo yuzu oil	14



## TARTARE

Fish tartare served in a special sauce

*SALMON TARTARE	13
Salmon tartare	
*TUNA TARTARE	15
Tuna tartare	
*TRIS TARTARE	15
Tartare of: Tuna, sea bass and salmon	
*TARTARE AL CUCCHIAIO	15
Scallops, Mazara del Vallo's shrimp, amberjack, salmon	

## HOSO MAKI

8 piece

*AVOCADO MAKI	5
Avocado	
*SAKE MAKI	7
Salmon	
*MAGURO MAKI	7
Tuna	
*HOSOMAKI MIX	7
Mixed Fish	

## SOUP

*MISO SHIRO	3
Soy soup with seaweed, tofu and chives	
*YASAI SOUP	4
Mixed vegetable and tofu soup	



## TEMAKI

### - CLASSIC -

*TEMAKI SALMONE E AVOCADO	6
Salmon and avocado	
*TEMAKI TONNO E AVOCADO	7
Tuna and avocado	
*TEMAKI EBI TEN	7
Prawn tempura, avocado and mayo	
*TEMAKI SPICY SALMON	7
Spicy salmon tartare with Belgian salad	
*TEMAKI SPICY TUNA	7
Spicy tuna tartare with Belgian salad	

### - SPECIAL -

*TEMAKI SALMONE PLUS	7,5
Light spicy salmon tartare, Belgian salad and almond flakes	
*TEMAKI JUST VEGETAL	6
Tempura pumpkin flower, avocado and miso-yuzu emulsion	
*TEMAKI BLACK AMBER-JACK	9
Amberjack, steamed shrimp, avocado and shiso pesto drops	
*TEMAKI FLOR	8
Tempura pumpkin flower, spicy shrimps tartare, saffron emulsion	
*TEMAKI KING CRAB1	10
Alaskan king crab, zucchini tempura and mayo	
*TEMAKI MALIBU	8,5
Prawn tempura, cream cheese and light spicy salmon tartare	



**GUNKAN**  
2 PIECES

<b>*GUNKAN IZU STYLE</b>	11
Amberjack outside   Mazara's shrimp and fly fish caviar	
<b>*GUNKAN GIO' QUAGLIA</b>	8
Salmon outside   Quail egg, chives, ikura and citrus fruits essence	
<b>*GUNKAN SALMON OUT</b>	7
Salmon outside   Spicy salmon tartar	
<b>*GUNKAN LOBSTER FLAMBE'</b>	9
Seared zucchini foil   Light spicy flambé lobster tartare	
<b>*GUNKAN KING CRAB</b>	10
Salmon outside   Alaskan King Crab with mayo	
<b>*GUNKAN TUNA OUT</b>	7
Tuna outside   Spicy tuna tartare	
<b>*GUNKAN RICCIOLA</b>	8
Amberjack outside   spicy amberjack tartare	
<b>*GUNKAN SALMON IKURA</b>	8
Salmon outside   Salmon caviar	
<b>*GUNKAN ZUCCHINA</b>	7
Seared Zucchini foil on the outside   Spicy steamed prawn tartare and saffron emulsion	
<b>*GUNKAN O-TORO</b>	7
Tuna's ventresca   tuna's ventresca tartare with fresh ginger, chives, mint and wasabi leaves	



## SUSHI NIGIRI

2 PIECES

– CLASSIC –

*SAKE	5
Salmon	
*EBI	5
Cooked shrimp	
*TAI	5
Sea bream	
*SUZUKI	5
Sea bass	
*HAMACHI	7
Amberjack	
*MAGURO	6
Tuna	
*TORO	6
Tuna's ventresca	
*UNAGHI	6
Roasted Eel	
*AMAEBI	8
Mazara del Vallo's Red shrimp	

– SPECIAL –

*O-SE'	7
New interpretation of sushi in a modern way with light spicy salmon, cream cheese, avocado strips, truffle caviar	
*SALMON ROUGE	7
Salmon, light spicy prawn tartare, passion fruit essence and mango chutney	

*SUZUKI-ZEN	7
Sea bass with cold ginger sprout pesto, chives and mint	
*SCAMPI ROYAL	10
Sicilian scampi with fly fish caviar	
*"HOT-TATE" CHILI PEPPER	8
Sicilian scampi with fly fish caviar	
*FOIE GRAS TORO	8
Seared tuna's ventresca with foie gras and mint sprout	
*HAMACHI FLAMBE'	8
Seared amberjack with shiro-miso yuzu sauce and sesame	
*TUNA-IN-FUSION	8
Tuna with special 2 Worlds sauce	



## URAMAKI

8 MEDIUM ROLLS WITH RICE AND SESAME ON THE OUTSIDE

### – CLASSIC –

<b>*FUTO MAKI FRY</b>	9
Large roll with external seaweed   5 pcs. Salmon, avocado, cream cheese, chive, caviar, fried in tempura	
<b>*URAMAKI SALMONE AVOCADO</b>	9
Salmon, avocado, tobiko	
<b>*URAMAKI TONNO AVOCADO</b>	10
Tuna, avocado, tobiko	
<b>*URAMAKI EBI TEN</b>	11
Tempura prawn, kataifi dough and teriyaki sauce	
<b>*URAMAKI SPICY SALMON</b>	10
Salmon tartare, chives, tabasco, mayonnaise, Belgian salad, tobiko	
<b>*URAMAKI SPICY TUNA</b>	11
Tuna tartare, chives, tabasco, mayonnaise, Belgian salad, tobiko	
<b>*URAMAKI PHILADELPHIA</b>	10
Salmon, avocado, Belgian salad, cream cheese and tobiko	
<b>*URAMAKI EVER GREEN</b>	10
Avocado, Belgian salad, cream cheese, zucchini strips and tomato tartare	

### – SPECIAL – 8 CREATIVE CHEF'S ROLLS

<b>*ROCK'N'ROLL</b>	14
Avocado, cream cheese, light spicy salmon tartare and crunchy almond flakes	
<b>*HAVANA 82</b>	15
Steamed prawn, avocado, seared salmon, rum emulsion and chopped pistachios	



<b>*KING CRAB CALIFORNIA</b>	15
Alaskan King Crab, Belgian salad, avocado, mayo and tobiko	
<b>*50 SFUMATURE DI ROSSO</b>	15
Tempura vegetable julienne, cream cheese, wrapped in tuna tartare with fresh wasabi tips	
<b>*UMA-MI</b>	15
Tempura Crispy flakes, salmon, cream cheese, wrapped in avocado foil, salmon and cherry tomato pesto	
<b>*SOFT SHELL CRAB ROLL</b>	15
Fine soft shell crab tempura, mayo, fly fish caviar and teriyaki sauce	
<b>*RAINBOW SPECIAL</b>	15
Selection of mixed fish and avocado both inside and outside, 2 sauces	
<b>*TIGER ROLL</b>	15
Tempura prawn, wrapped in mixed fish and salmon caviar on the outside	
<b>*SUN "RICE"</b>	15
Pumpkin flower in tempura, cream cheese, prawn tartare and light spicy salmon, saffron emulsion and teriyaki	
<b>*LOBSTER ROLL PLUS</b>	18
½ Steamed lobster, Belgian salad, mayo, cherry tomato tartare	
<b>*EBI TEN NEW STYLE</b>	15
Tempura prawn, wrapped in flame-seared salmon, Izu style sauce	
<b>*DRAGON ROLL</b>	15
Caramelized roast eel, avocado both inside and outside, teriyaki sauce	
<b>*TROPICAL WAVE</b>	18
Tempura prawn, cream cheese, amberjack and Jalapeño carpaccio, yuzu emulsion	
<b>*MOULIN ROUGE</b>	15
Spicy tuna tartare, mint sprout, Belgian salad, seared salmon and kataifi dough	
<b>*EVOLUTION</b>	18
Prawn tempura, avocado strips, light spicy flame-seared lobster tartare	



## CIRASHI

### \*SAKE DON

17

Salmon slices and avocado on a rice bed

### \*CHIRASHI MISTO

20

Mixed fish slices on a rice bed

### \*CHIRASHI NEW STYLE

23

Mixed fish, avocado and cherry tomatoes, lightly spicy and marinated



## SUSHI E SASHIMI COMPOSITION

**\*SUSHI ALLA FIAMMA** 12  
Amberjack, tuna's ventresca, salmon, Mazara del Vallo's shrimp,  
flame-seared nigiri with the chef's special dressing

**\*SUSHI MISTO** 18  
7 nigiri, 4 hosoto maki, 2 uramaki

**\*SUSHI ROYAL SELECTION** 27  
8 nigiri chef's special selection, 4 uramaki, 2 zushi new style,  
1 gunkan special by the spoon

### -SASHIMI COMPOSITION- Raw fish slices

**\*SASHIMI SALMONE** 13  
10 salmon slices

**\*SASHIMI TONNO** 17  
10 tuna slices

**\*SASHIMI TORO** 17  
10 slices of tuna's ventresca

**\*SASHIMI TONNO E SALMONE** 15  
5 tuna slices and 5 of salmon

**\*SASHIMI RICCIOLA E BRANZINO** 17  
5 amberjack slices and 5 of sea bass

**\*SASHIMI DEGUSTAZIONE** 16  
4 salmon slices, 4 of sea bass and 4 of tuna

**\*SASHIMI MISTO** 21  
18 Mixed slices

**\*SASHIMI ROYAL SELECTION** 35  
25 Slices from a selection of fine fish, crudité and chef's creations

**\*SUSHI E SASHIMI DEGUSTAZIONE** 20  
8 sashimi, 4 nigiri, 4 hosoto maki

**\*SUSHI E SASHIMI SELECTION** 28  
12 Sashimi slices, 5 nigiri, 2 zushi new style, 2 uramaki, 1 special gunkan



## FRESH PASTA IN PAN

### \*EBI YAKY UDON

10

Rice or buckwheat noodles sauteed with shrimps and mixed vegetables

### \*EBI YAKY SOBA

10

Buckwheat spaghetti sauteed with shrimps, mixed vegetables and egg

### \*MATCHA – SOBA

10

Buckwheat spaghetti with matcha green tea, vegetable julienne, fringed squid and mullet bottarga

### \*NIKU YAKI UDON

12

Rice noodles sauteed with beef fillet with zucchini and cherry tomatoes



## RICE

*EBI YAKI MESHI	9
Pan Fried rice with shrimp, vegetables and egg	
*ARROZ POLLO	9
Fried rice with vegetables, chicken, eggs and curry simmered with beer and almond flakes	
*SHIRO MESHI	10
Fried rice with sea bass, vegetables and egg, simmered with cognac	
*YASAI YAKY MESHI	7
Sauteed rice with mixed seasonal vegetables and egg	
*GOHAN	3
Steamed white rice	



## FROM THE SEA

*BLACK COD	24
Baked Alaskan black cod in saikyo miso sauce	
*JALAPENO EBI	16
Stir-fried prawns with jalapeno, fresh ginger, onion and mint	
*EBI SAUTE'	16
Sautéed prawns with a mix of seasonal vegetables and Japanese bergamot	
*IKA EBI TENPPANYAKI	16
Squid and prawn wok with chioggia novella and mullet bottarga	
*CAMARON SHIO YAKI	18
Grilled prawn with tomato sauce and Japanese yuzu basil	
*TORO SANSHIO TATAKI	18
Seared tuna's ventresca in a crust of mountain peppers and vegetables	
*MAGURO TATAKI	18
Seared tuna in sesame crust in saikyo miso sauce	
*MAGURO TERIYAKI	18
Seared tuna in sesame crust, caramelized with notes of mandarin flowers teriyaki	
*SHIROMI IN LOTO	18
Sea bass with ginger sprouts, lemon-grass and vegetable julienne in a lotus box	
*SALMON TATAKI	16
Seared salmon in pistachio crust with creamy yuzu sauce	
*SALMON TERIYAKI	16
Caramelized grilled salmon with oriental mandarin teriyaki	
*TOBANYAKI DI MARE	20
Mixed seafood with vegetables and lemon-grass cooked in Japanese cast iron leaf	



## FROM THE GROUND

*YAKI TORI	11
Chicken skewers in teriyaki sauce	
*TORI ZEN	12
Chicken with vegetables cooked at a low temperature with caramelized ginger soy	
*YAKI NIKU	18
Beef fillet with flavored shoyu and seasonal vegetables	
*GYU TATAKI	18
Seared beef fillet with Ponzu in extra virgin olive oil and lemon-grass	
*BALSAMIC WAFU BEEF	18
Caramelized beef fillet with balsamic teriyaki and sesame	
*WASABI BEEF	18
Grilled beef fillet with delicate fresh wasabi sauce	



## TEMPURA AND LIGHT FRYING

*SAKURA TEMPURA	9
Lightly fried pumpkin flowers	
*YASAI TEMPURA	10
Mixed seasonal vegetables frying	
*TORI FRY	12
Fried chicken nuggets served with 2 emulsions	
*TEMPURA EBI	15
Fried prawns	
*TEMPURA MIX	18
Fried prawns and mixed seasonal vegetables	

## SIDE DISHES AND VEGETABLES

*STIR-FRIED PAK CHOI	7
* WESTERN JACKDAW WITH THE SCENT OF SESAME	8
*SOY SPROUTS WITH CARROT JULIENNE SERVED COLD	6
* FRIED MIXED SEASONAL SAUTEED	8





## DESSERT

* ARTISANAL ICE CREAM   CHOICE OF 2 TASTES BETWEEN Green tea, Sri Lankan coconut milk, yuzu, macha tea, Azuky red beans, black sesame	6
*MOCHI ICE-CREAM Green tea, chocolate, coconut, passion fruit	7
*ANANAS NATURAL	6
*MANGO NATURAL	8
*CHEESE-CAKE MARACUJA Cheese-cake revisited in a Brazilian key, with maracuja mirror	8
*CHEESE BOSCO Berries cheesecake	8
*ROCHER Milk chocolate sphere and hazelnut grains, with a salty biscuit base	8
*SOSPIRO 70% dark chocolate mousse, with chocolate disc base	8
*COCCO PASSION Coconut mousse with creamy mango and passion fruit	8
*CREAM TART Cream tart with fresh raspberries	8