



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

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

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

– SPECIAL – 8 CREATIVE CHEF'S ROLLS

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

*KING CRAB CALIFORNIA	15
Alaskan King Crab, Belgian salad, avocado, mayo and tobiko	
*50 SFUMATURE DI ROSSO	15
Tempura vegetable julienne, cream cheese, wrapped in tuna tartare with fresh wasabi tips	
*UMA-MI	15
Tempura Crispy flakes, salmon, cream cheese, wrapped in avocado foil, salmon and cherry tomato pesto	
*SOFT SHELL CRAB ROLL	15
Fine soft shell crab tempura, mayo, fly fish caviar and teriyaki sauce	
*RAINBOW SPECIAL	15
Selection of mixed fish and avocado both inside and outside, 2 sauces	
*TIGER ROLL	15
Tempura prawn, wrapped in mixed fish and salmon caviar on the outside	
*SUN "RICE"	15
Pumpkin flower in tempura, cream cheese, prawn tartare and light spicy salmon, saffron emulsion and teriyaki	
*LOBSTER ROLL PLUS	18
½ Steamed lobster, Belgian salad, mayo, cherry tomato tartare	
*EBI TEN NEW STYLE	15
Tempura prawn, wrapped in flame-seared salmon, Izu style sauce	
*DRAGON ROLL	15
Caramelized roast eel, avocado both inside and outside, teriyaki sauce	
*TROPICAL WAVE	18
Tempura prawn, cream cheese, amberjack and Jalapeño carpaccio, yuzu emulsion	
*MOULIN ROUGE	15
Spicy tuna tartare, mint sprout, Belgian salad, seared salmon and kataifi dough	
*EVOLUTION	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	
*FUSION UDON	13
Rice noodles with shrimp, vegetables in curry cream and spicy saffron	



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, matcha tea, Azuki 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