

SET MENU

3 HANDROLLS

Salmon

Sea Bream

Shrimps

18

4 HANDROLLS

Salmon

Sea Bream

Shrimps

Tuna

25

5 HANDROLLS

Salmon

Sea Bream

Shrimps

Tuna

Crab

30

6 HANDROLLS

Salmon

Sea Bream

Shrimps

Tuna

Crab

Scallops

36

NIPPOTEKA*

Spicy Salmon

Yellowtail

Red Shrimps

Toro

Lobster

52

VEGAN

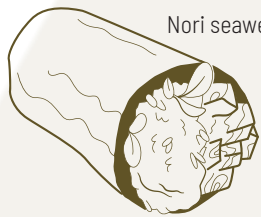
Avocado

Zucchini

Shiitake

16

*Changes are allowed in the set menus! If you choose one that has a higher price we'll charge the difference. E.g. crab instead of salmon, an extra charge of €1.



Nori seaweed, rice, sesame (11),

daikon sprouts,

chilli pepper threads

HANDROLLS

Zucchini	5
Cucumber	5
Avocado	6
Shiitake Mushrooms (6)	7
Mango	7
Salmon (4)	8
Cooked Salmon (1•3•4•6•10) (COOKED)	8
Sea Bream (4)	8
Shrimps* (2)	9
Tuna (4)	9
Crab* (2•3•10) (COOKED)	9
Scallops* (14) (COOKED)	9

SIDES / SNACKS

Edamame* (6•11)	5
Miso Soup (6)	5
Goma Wakame* (6•11)	6
Veggie Gyoza* 4pz (1•6•11)	6
Shrimps Gyoza* 4pz (1•2•3•11)	8
Seasoned Rice (1•6•11)	3

PREMIUM HANDROLLS*

Spicy Salmon (3•4•6•10)	9
Spicy Tuna (3•4•6•10)	10
Mango Salmon (4)	10
Unagi* (1•4•6) (COOKED)	12
Yellowtail (4)	12
Toro (4)	14
Red Shrimps* (2)	15
Lobster* (1•2•3•6•10) (COOKED)	16
Wagyu A5 (COOKED)	18
Uni Toro (4•14)	21
Uni Red Shrimps (2•14)	22

EXTRA IN | OUT

Oscietra Caviar 5g / 10g	16 30
Fresh Wasabi	2 4
Avocado	2 -
Mango	3 -
Crispy Onions	1 2
Teriyaki (1•6)	1 2
Mayo (1•3•6•10) Spicy / Lime / Wasabi / Jalapeño	1 2
Sriracha	1 2

NIGIRI (Caviar +8) 1PC | 3PCS

Tuna (4)	4 10
Yellowtail (4)	5 13
Toro (4)	6 16
Wagyu A5	8 22
Selection 4pcs (4)	22

TARTARE

Avocado Base +2

Mango Base +3

Salmon (4)	13
Shrimps* (2)	13
Tropical (1•4•6•8)	14
Tuna (4)	15
Tris (2•4)	19
Yellowtail (4)	20
Toro (4)	23

SASHIMI 5PCS | 10PCS (TATAKI +2)

Salmon (4)	12 20
Sea Bream (4)	13 24
Tuna (4)	14 26
Mixed 6pcs / 12pcs (4)	15 28
Yellowtail (4)	19 35
Toro (4)	22 40
Special 6pcs / 12pcs (2•4)	26 48
Wagyu A5 Tataki	35 65



SAKE

DURING THE MEAL

Masumi Shiro 10cl  10 /  48
Junmai Ginjo - Soft and light (12%)

Konishi Hiyashibori 10cl  9 /  42
Daiginjo - Fruity, intense and full-bodied (15%)

Konishi Kokuagari 10cl  9 /  45
Junmai - Direct, herbal and spiced (17%)

AFTER MEAL

Kodakara Yuzu 4cl  6 /  60
Fruity - Bergamot, lemon and cedar (8%)

Kodakara Sumomo 4cl  6 /  60
Fruity - Peach, apricot and plum (8%)

Edo Genshu 4cl  8 /  65
Aged - Dry and full-bodied (17,8%)

W I N E S

SPARKLING

Prosecco Extra Brut  7 /  30
Masot 'Lacrima di Kòme'

Franciacorta Brut  9 /  48
Le Marchesine 'Nitens'

Franciacorta Satèn  55
Le Marchesine 'Brigantia'

TrentoDoc Brut Riserva  60
Endrizzi Piancastello Millesimato

STILL WHITE

Sauvignon Blanc  7 /  30
Cà Bolani

Pinot Blanc  8 /  35
Alto Adige Elena Walch

Gewurztraminer  40
Alto Adige 'Amperg' Klaus Lentsch

Greco di Tufo  45
Azienda Agricola Di Meo

'Edda' San Marzano  45
Apulia, barrique aging

Chablis de Borgougne  68
Domaine Chatelain

ROSE'

Negroamaro Rosato  38
Masseria Altemura 'Zinzula'

Franciacorta Rosè  55
Le Marchesine 'Artio'

CHAMPAGNE

Autréau De Champillon  85
Extra Brut Premier Cru

'R' De Ruinart  120
Champagne Brut

menu

VIALE MONTE GRAPPA 16 • MILANO

SOFT DRINKS

Wami Water 50cl 2

Coke / Coke Zero 33cl 4

Ginger Beer 20cl 4

BEERS (33cl)

Asahi ⁽¹⁾ 6

Kirin Ichiban ⁽¹⁾ 6

Sapporo ⁽¹⁾ 6

White Ale[★] ⁽¹⁾ 10

Refreshing and spiced Blanche Wit

Dai Dai Ale[★] ⁽¹⁾ 10

Citrus IPA with japanese clementine

GIN & WHISKY

Gin Roku 4cl 6

Gin Etsu 4cl 8

Nikka From The Barrel 4cl 12

Nikka Yoichi Single Malt 4cl 14

JAPANESE TEAS

Hojicha BIO Spicy and light 4

Genmaicha BIO Sweet with puffed rice 4

Kukicha BIO Slightly bitter and aromatic 4

Yuzu Special BIO Exotic and fruity 5

COFFEES

Espresso 2

Decaffeinato 2

Macchiato 2

Cappuccino 3