

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

32

6 HANDROLLS

Salmon

Sea Bream

Shrimps

Tuna

Crab

Scallops

38

NIPPOTEKA*

Spicy Salmon

Yellowtail

Red Shrimps

Toro

Lobster

55

VEGAN

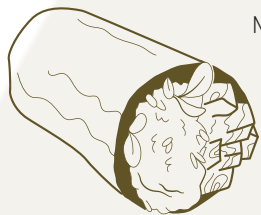
Avocado

Zucchini

Shiitake

16

Set menus are customizable. Higher-priced selections will be charged accordingly.



Nori, 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
Salmon, mayonnaise, teriyaki	
Sea Bream (4)	8
Shrimps (2+12)	9
Argentine Shrimp; extra virgin olive oil and lime	
Tuna (4)	9
Crab (2+3+10) (COOKED)	9
Snow crab meat; mayonnaise	
Scallops (14) (COOKED)	9
Seared scallops; yukari, extra virgin olive oil	

SIDES / SNACKS

Edamame (6+11)	5
Edamame; sesame oil, Maldon smoked salt	
Miso Soup (6)	5
Goma Wakame* (6+11)	6
Veggie Gyoza* 4pz (1+6+11)	6
Shrimps or Beef Gyoza* 4pz (1+2+3+11)	8
Seasoned Rice (1+6+11)	3
Rice, ponzu sauce, furikake	

PREMIUM
HANDROLLS*

Spicy Salmon (3+4+6+10)	9
Salmon, spicy mayo, chives	
Spicy Tuna (3+4+6+10)	10
Tuna, spicy mayo, chives	
Mango Salmon (4)	10
Unagi (1+4+6) (COOKED)	12
Kabayaki Eel; ginger cream	
Yellowtail (4)	12
Toro (4)	14
Bluefin Tuna Belly	
Red Shrimps* (2+12)	15
Lobster (1+2+3+6+10) (COOKED)	16
Lobster meat; mayonnaise, tobiko, teriyaki	
Wagyu A5 (COOKED)	18
Wagyu A5, salt, chives	
Uni Toro (4+14)	21
Sea Urchin; Bluefin Tuna Belly	
Uni Red Shrimps (2+12+14)	22
Sea Urchin; Red Shrimps*	
Uni (4)	25
Sea Urchin*	

TARTARE

Avocado Base +2
Mango Base +3

Salmon (4)	13
Shrimps (2+12)	15
Argentine Shrimp; extra virgin olive oil and lime	
Tropical (1+4+6+8)	15
Salmon, mango, avocado, teriyaki, almonds	
Tuna (4)	16
Tris (2+4+12)	19
Salmon, Shrimps; Bluefin Tuna	
Yellowtail (4)	20
Toro (4)	23
Bluefin Tuna Belly	

EXTRA

IN | OUT

Fresh Wasabi	3 6
Avocado	2 -
Mango	3 -
Crispy Onions	1 2
Teriyaki (1+6)	1 2
Mayo (1+3+6+10) Spicy / Lime / Wasabi	1 2
Sriracha	1 2

NIGIRI

1PC | 3PCS

(add fresh wasabi +1/pc)

Salmon (4)	3 8
Tuna (4)	4 10
Yellowtail (4)	5 13
Toro (4)	6 16
Bluefin Tuna Belly	
Wagyu A5	8 22
Selection 4pcs (4)	22
Tuna, Yellowtail, Toro, Wagyu A5	

SASHIMI

5PC | 10PCS

(TATAKI +2)

Salmon (4)	12 20
Sea Bream (4)	15 28
Mixed 6pcs / 12pcs (4)	15 28
Salmon, Bluefin Tuna, Sea Bream	
Tuna (4)	16 30
Yellowtail (4)	19 36
Toro (4)	22 42
Bluefin Tuna Belly	
Special 6pcs / 12pcs (2+4+12)	26 48
Bluefin Tuna Belly, Yellowtail, Red Shrimps*	
Wagyu A5 Tataki	35 68



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%)

VIN

SPARKLING

Prosecco Extra Brut 8 / 32
Masot 'Lacrima di Kòme'

Franciacorta Brut 10 / 48
Le Marchesine 'Nitenis'

Franciacorta Satèn 55
Le Marchesine 'Brigantia'

TrentoDoc Brut Riserva 60
Endrizzi Piancastello Millesimato

BIANCHI FERMI

Sauvignon Blanc 8 / 32
Cà Bolani

Pinot Bianco 9 / 35
Alto Adige Elena Walch

Gewurztraminer 40
Alto Adige Elena Walch

Greco di Tufo 45
Azienda Agricola Di Meo

'Edda' San Marzano 45
Apulia, barrique aging

Chablis de Bourgogne 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

Filette Water 47cl 3

Filette Water 75cl 6

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

Cover charge 3 - *frozen product - allergens list available upon request