



c o l d z e n s a i

EDAMAME/ plain	6
spicy	7
truffle cream	9
KIMUCHI/ chinese cabbage marinated with red peperoncino	12
SPINACH SALAD/ pepper and sesame vinaigrette, hazelnuts, miso crisps	18
AVOCADO & CRAB SALAD/ crumbled crab, avocado, pomegranate, sesame, riso soffiato	32
SALMON SASHIMI STYLE/ salmon carpaccio, truffle vinaigrette, fresh herbs, black truffle	27
HAMACHI CEVICHE/ limoncello, peperoncino, jalapeno sauce	28

w a r m z e n s a i

TEMPURA SELECTION/ Mediterranean style <i>enough for 2</i>	34
"KARAAGE" CRUNCHY CHICKEN/ marinated with Cinzano Bianco	19
5 GRILLED CHICKEN GYOZAS/ apple vinegar, Timut pepper	19
5 GRILLED VEGETABLE GYOZAS/ apple vinegar, Timut pepper	18

w o o d - f i r e d

Bibimbap "al salto"
*rice cocotte, wakame salad,
kimuchi, oeuf parfait, edamame*

Katsu curry "croccante"
*breaded meats or vegetables,
with Japanese curry sauces*

Donburi
*served in crunchy
rice cocotte*

MARINATED
SALMON
TARTARE
26

GAMBERONI
IMPANATI
27

EBI FRY-DON
breaded prawns, iceberg lettuce,
nori, Osaka and kewpie sauce
29

RAW TUNA
SASHIMI
29

CRUNCHY CHICKEN
"KARAAGE"
26

GLAZED EEL-DON
grilled eel, unagi sauce,
Sansyo pepper, marinated ginger
34

SAUTÉED
BEEF
FILLET
32

"GYU-KATSU"
BEEF FILLET
34

WAGYU-DON
Wagyu sirloin, Sukiyaki sauce,
oeuf parfait, marinated ginger,
Shichimi pepper
69

VEGETABLE TEMPURA
23

r o l l s 4 pcs

TUTTO VERDE/ avocado, green beans, shiso guacamole	9
MACCHE SAKE/ salmon, avocado, shiso guacamole	11
SPICY TUNA/ tuna tartare, avocado, green beans, spicy sauce, scallion	14
RIVIERA LIGURE/ cooked salmon, avocado, truffle sauce, black truffle	17
BLING BLING/ cooked wagyu beef, avocado, green beans, black truffle	23

r o l l s 8 pcs

FERRARI CALIFORNIA/ rice tempura, salmon, avocado, herbs	22
EBI FRITTO/ breaded gamberoni, crab tartare, teriyaki sauce	24
BONISSIMO/ gambas tempura, crab, osaka sauce, skipjack	26
t e m a k i 2 pcs	
VENETO/ salmon tartar, avocado, wakame	10
SPEZIA/ tuna tartare, scallion	15
FANTASIA/ half-cooked wagyu beef, kimuchi	19

s o u p r a m e n

egg, scallion, fried onions, soja sprouts

Stock to choose

SYHOYU SOUP/ wakame	16
SYHOYU SOUP AL TARTUFO/ truffle	21
SPICY SOUP/ miso, peperoncino	18

+

Proteins to choose

GAMBERI/ breaded	+12
CRUNCHY CHICKEN/ "karaage"	+9
WAGYU/ half-cooked	+25
SEASONAL VEGETABLES/ roasted	+7

s a u t é e d r a m e n

egg, scallion, soja sprouts, spicy sesame sauce

TAN TAN/ ground beef	28
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s i d e s

RICE/ plain	6
SEASONED RICE/ furikake	7
BROCOLI & CABBAGE/ garlic, soja sauce	12
KYOTO WASABI/ fresh	6

d e s s e r t s

CHEESECAKE/ coconut, rose (vegan)	14
PARIS-BREST-TOKYO/ sesame-hazelnut cream, yuzu jelly	14
EXOTIC TART/ coco mousse, fresh mango and pineapple	15
WAKOCHA CRÈME BRÛLÉE/ Japanese black tea crème brûlée	11
MANTECATO AL MOMENTO ICECREAM creamy Mantecato icecream, seasonal toppings - <i>for 2</i>	24
MOCHI	€4/pc