

SNACK

Edamame Steamed soy beans* **4** ^(7,12)

Salmon Sticky Rice Salmon, wasabi maio, sesame salad* **11** ^(2,4,5,6,9,12)

Tuna Sticky Rice Bluefin tuna steak, ponzu mayo, teriyaki and crispy leek* **13** ^(2,4,5,6,9,12)

Shiso Taco Shiso in tempura, snapper tartare, yuzu and basil* **13** ^(2,3,5,6,9,12)

Crispy Temaki Pepper and nori seaweed chips, bluefin tuna batter, amberjack pulp, miso togarashi* **15** ^(2,3,4,5,7,9,12,15)

RAW

Hamachi Fish&Chips Amberjack sashimi, crispy potatoes, shiso and ikura* **13** ^(2,3,5,6,7,9,15)

Beaten Sea Bass Leche de tigre with lemongrass* **12** ^(5,5,10,12)

Gilthead Seabream Soy and jalapenos vinaigrette, lime* **13** ^(5,5,7,9,10,12)

Salmon Tartare Avocado carpaccio, shoyu ginger, yuzu mayo* **12** ^(3,4,5,6,7,9,12)

Snapper Ceviche Snapper tartare, tiradito sauce, coconut milk, green oil* **17** ^(5,5,9,10,11,12)

Red Prawn Curry Red prawn tartare, green curry, shellfish maio, krupuk, lime* **15** ^(3,4,5,6,7,9,10,11,12)

Carpaccio of Angus Tsuyu, 24 month Parmesan cheese fondue, nori seaweed* **13** ^(3,5,6,7,9,12)

NIGIRI

2pcs ^(2,3,4)

Salmon Scottish Superior * **5**

Red Tuna Mediterranean * **6**

Sea bass of Gaeta* **5**

Otoro | Chutoro of Mediterranean Tuna* **7**

Local amberjack | Hamachi * **6**

SASHIMI

5 pcs ^(2,3,4)

Salmon Scottish Superior * **10**

Red Tuna Mediterranean * **12**

Sea bass of Gaeta* **10**

Otoro | Chutoro of Mediterranean Tuna* **15**

Local amberjack | Hamachi * **12**

Chef Omakase* Selection of sashimi and nigiri from our Sushimaster 12pcs **30** | 20pcs **40** ^(2,3,4)

Sashimi Omakase* Selection of sashimi from our Sushimaster 8pcs **19** | 12pcs **28** ^(2,3,4)

Nigiri Omakase* Selection of nigiri from our Sushimaster 8pcs **18** | 12pcs **27** ^(2,3,4)

MAKI

Salmon Lover Salmon tartare, avocado, lime mayo and almonds* **13** ^(2,3,4,5,6,7,10,11)

Dragon Roll Shrimp tempura, avocado, mayo and sesame teriyaki* **14** ^(2,3,4,5,6,7,10,11)

Rock'n Roll Shrimp tempura, avocado, salmon batter, kinzami and teriyaki* **14** ^(2,3,4,5,6,7,10,11)

Tempura Maki Hosomaki in tempura, salmon, red prawn batter and basil maio* **15** ^(2,3,4,5,6,7,10,11)

Hot Maguro Tuna tartare, tuna sashimi, maio ricci, yuzu kimchi and lemon zest* **17** ^(2,3,4,5,6,7,10,11)

Spicy Tuna Ebi Tempura prawn, mango, tuna batter, sesame teriyaki and maio togarashi* **15** ^(2,3,4,5,6,7,10,11)

Summer Truffle Seabass Sea bass in tempura, asparagus, sea bass chop, summer truffle and tsuyu* **18** ^(2,3,4,5,6,7,10,11)

Avo Roll Squash blossoms in tempura, cucumber, avocado, avocado coating and wasabi lime maio* **13** ^(2,3,4,5,6,7,10,11)

Shiso Salmon Salmon tartare, shiso, pumpkin flower in tempura, ikura and maio* **15** ^(2,3,4,5,6,7,10,11)

Hamachi Amberjack tartare, amberjack sashimi, avocado mousse, green chilli, tsuyu* **15** ^(2,3,4,5,6,7,10,11)

California Crab, avocado, spicy salmon, crispy kataifi* **15** ^(2,3,4,5,6,7,10,11)

TEMPURA

Shrimp Tempura Ebi sweet chilli* 13 (2,3,4,5,6,9,12)

Green Tempura squash blossom, friggiteelli, shiso and nori seaweed, chilli sauce, pepper and Parmesan 24M*12 (1,5,6,11)

Polp-ette crispy octopus balls, chef's sauce *12 (1,2,3,5,6,9,10,11,14)

BAO

Taco Bao Roasted local octopus, kimchi and ishikura* 6 (2,3,5,6,7,8,9,11,12,15)

Pork Bao Crispy pork belly, cucumber pickle and sriracha 6 (3,5,6,7,8,9,10,11,12)

Chicken Bao Crispy chicken, pepperade sauce, lettuce 6 (2,3,5,6,8,9,10,12)

Beef Bao Beef fillets, cream onion, home made shiracha 6 (2,3,6,7,8,9,11,12)

DUMPLING

Pork Dim Sum Braised piglet, 'Sando' special sauce* 12 (2,3,5,6,7,8,9,11,12,15)

Black Cod Wonton Heart of cod, tombanjan, taggiasche ponzu and summer truffle 13 (2,5,6,7,8,9,13)

Kuruma Ebi Gyoza Prawn dumpling, coconut milk, Laksa sauce 13 (2,3,5,6,9,12)

MAIN COURSES

FISH & SEAFOOD

Singapore Style Lobster Noodles Ginger, sweet chilli and lobster* 25 (2,3,5,6,7,9,10,12,15)

Gindara Fillet of black cod, spiced beurre blanc* 32 (5,5,6,7,8,9,10,12)

Cuore di Salmone Tsuyu with citrus fruits, ginger salad* 22 (5,6,7,9,10,12)

BEEF & OTHER MEATS

Intracosta USDA prime Beef Goma sanzokuyaki, chilli daikon 28 (6,7,9,11,12)

Cast-iron Cooked Cockerel Lacquered honey and kanzuri, crispy salad 24 (6,11,12)

RICE & VEGETABLES

XO Special Rice Chicken, prawns and crispy vegetables* 16 (2,3,4,6,7,9,10,12,15)

Pak - Choi Almond coconut milk, cardamom carrot sauce and basil oil 12 (9,7,10,12)

Misticanza 'Orto di Clapi' (Clapi's garden) Sesame dressing, Parmesan 24 M 5 (7,8,9,12)

Steamed White Rice/Sushi Rice 4 (2,12)

DESSERT

Nojo Snickers Equatorial fondant, peanut biscuit, hot caramel, peanut butter ice cream* 9 (4,6,8,9)

Fruit Sashimi Seasonal fruit and sorbet of the day* 12

Sorbet at the yozu 5

with the possibility of adding prosecco or vodka* 7 (4,6,8,9)

Mango and Coconut Coconut mousse, creamy mango and lime heart, coconut sable and mango sorbet* 9 (2,4,6,8)

Delicious Matcha White chocolate and matcha tea balls, pistachio mousse, raspberry sorbet and wafer * 11 (2,4,8,9)

Yuzu almond Tart Almond tartlet, curd and yuzu ice cream* 9 (2,4,8,9)

Allergens: Allergens may be present in our products, please contact the service staff for any information. Please be advised that certain dishes and drinks prepared and served in this establishment contain ingredients and adjuvants that are considered allergens. List of ingredients considered allergenic: 2. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridised strains); 3. Crustaceans and derivatives; 4. Eggs and derivatives; 5. Milk and dairy products; 9. Nuts (almonds, hazelnuts, walnuts, cashews, pistachios); 10. Celery and derivatives; 11. Mustard and derivatives; 12. Sesame and derivatives; 13. Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or mg/l; 14. Lupins and derivatives; 15. Molluscs and derivatives. Products marked with an asterisk (*) may be blast-frozen or deep-frozen. The words 'complying with the requirements of Regulation EC 853/2004, Annex VIII, Chapter 3, Letter D' are used.