

I T A R E I 礼

M E N U

A N T I P A S T I

Sourdough Bread Miso Butter	5
Olives Yuzu Miso Soy Sauce Herbs	4
Edamame al Parmigiano Maldon Salt Parmesan	5
Crispy Shrimps Wasabi Mayo	9
Gyoza Salsiccia Shrimp Crispy Bacon Chili Jam Bonito Flakes	9
Arancini di Mare Rice Balls Sushi Rice Salmon Hamachi Lemon Spicy Mayo	11
Nasu Burrata Burrata Smoked Eggplant Purée Miso	13
Polpo Sarada Octopus Japanese Potato Salad Kewpie Garlic Mayo	14
Burrata & Beetroot Yuzu Olive Oil Pistachios	13

C R U D O

Sake Tartar Salmon Tartare Ikura Chives Sesame Cucumber Spicy mayo	14
Tataki di Hamachi Hamachi Olive Oil Ponzu	17
Sicilian Crudo Salmon Hamachi Tuna Capers Olive Oil Shallots	21
O-Toro Carpaccio O-Toro Shoyu Gel Caviar	25
Vitello Tatar Miso Veal Miso Mayo Sesame Soy Shallots Capers	14

P A S T A

Udon Verde Udon Shiso Pesto Mushrooms Thai Basil Sesame Extra Burrata (+4 €)	16
Udon Miso Truffle Udon Miso Spinach Walnut Autumn Truffle	24
Tokyo Cacio e Pepe Spaghetti Pepper Matcha Parmesan	15
Tokyo Carbonara Spaghetti Guanciale Pepper Matcha Parmesan	16
Mentaiko Spaghetti Pollack Roe Unagi Eel Nori	21

S E C O N D I

Suprema di pollo Teriyaki Corn-fed Chicken Teriyaki Sauce Vegetables Potatoes	22
Salmon al Miso Butter Salmon Mashed Potatoes Shiitake Butter Miso Sauce	24
Katsu alla Milanese Duroc Pork Chop Tonkatsu Sauce Wild Herb Salad	28
Carré di Vitello Dashi Dry Aged Veal Rack Dashi Shiitake Sauce Mashed Potatoes	38
Pulpo al Shichimi Spicy Tomato Sauce Potatoes Olives Bonito Flakes	28
Tagliata di Manzo Shiitake Entrecôte Dashi Shiitake Sauce Nori Fries	32
Catch of the Day – Itameshi Style Fresh Fish of the Day	Daily Price
Please ask our service team for today's recommendation.	

ITAREI 礼

DRINKS

NON - ALCOHOLIC BEVERAGES

Water 0,75l Still or Sparkling	6
Coca Cola 0,2l	3,5
Coca Cola Zero 0,2l	3,5

HOMEMADE LEMONADES

Yuzu Soda Yuzu Lemon Sugar Soda	5,5
Raspberry Soda Raspberry Lemon Sugar Soda	5,5
Mango Iced Tea Earl Grey Mango Sugar Soda	5,5
Hibiscus Iced Tea Earl Grey Hibiscus Sugar Soda	5,5

BEER

Tiger Beer 0,3l/0,5l	4/5
Peroni Non-Alcoholic 0,3l	5

APERITIFS

Aperol Spritz Aperol Prosecco Soda	9
Itarei Spritz Yuzu Liqueur Prosecco Soda	11

Chu Hai Cocktail (Shochu Cocktails)

Lemon Chu Hai Shochu Lemon Soda	9
Yuzu Chu Hai Shochu Yuzu Soda	9
Ginger Yuzu Chu Hai Shochu Ginger Beer Lime	9
Aperol Chu Hai Shochu Aperol Soda	9
Negroni Styl Chu Hai Shochu Campari Vermouth Soda	9

TEA

P&T Golden Earl Grey	5,5
P&T In The Mood For Love	5,5
P&T Mighty Green	5,5

COFFEE

Espresso	2,5
Double Espresso	3,8
Cappuccino	3,8
Flat White	4,2
Matcha Latte	5,5

ITAREI 礼

WINE

0,125l/0,75l

W H I T E W I N E

Seckinger Grauburgunder vom Kalkstein – Pfalz, Germany	6/30
Le Collines de Julie Chardonnay – Languedoc, France	6/30
Gröhl Riesling Nierstein – Rheinhessen, Germany	6,5/32
Weingut Gröhl Sauvignon Blanc – Rheinhessen, Germany	6,5/32
Navajas Rioja Blanco – Rioja, Spain	6/30
Entre Vines Oniric Xarello Vermell – Penedès, Spain	– /38
Bush Riesling Roter Schiefer – Mosel, Germany	– /54
La Meridiana Lugana – Lake Garda, Italy	– /36
Stéphane Orioux Muscadet M – Loire, France	– /40

R E D W I N E

La Marchesana Primitivo – Apulia, Italy	6/30
Château du Cèdre Héritage Malbec Cahors – Southwest France	7/34
Ijalba Tinto Crianza Rioja – Rioja, Spain	7,5/36
Chateau Schembs Pinot Noir – Rheinhessen, Germany	– /42

R O S E

Weingut Matthias Gaul Le – Pfalz, Germany	6/30
Simone Adams Pinot Noir Rosé Ingelheim – Rheinhessen, Germany	– /42

S P A R K L I N G W I N E

Terre dei Buth Prosecco DOC Tappo Spago – Veneto, Italy	6/30
Bouvet Ladubay Cremant De Loire Clemont – Loire, France	– /46
Suff x Entre Vinyes Pet Nat Maria – Penedès, Spain	– /40

O R A N G E W I N E

Entre Vinyes Oníric Brisaat Old Vines Xarello – Penedès, Spain	8/40
Enderle & Moll Grauburgunder – Baden, Germany	– /46

ITAREI 礼

SAKE & SHOCHU

SAKE

Sake Flight — 45ml*3 Types

Kokuryu, Junmai Ginjo — For Sake Beginner — Soft, Easy, Banana Aroma
Fukui, Japan

90ml...10,00/180ml...19/Bottle (0,72l)...70

Kamoizumi, Junmai Daiginjo — Luxury Sake — Smooth, Savoury, Balanced
Hiroshima, Japan

90ml...11,00/180ml...21/Bottle (0,5l)...55

Tamagawa, Tokubetsu Junmai — Aged Sake — Rich, Nutty, Toasty
Kyoto, Japan

90ml...9,50/180ml...18/Bottle (0,72l)...66,5

Masumi, Junmai Ginjo — Elegant & Refined — Floral, Melon Notes
Nagano, Japan

Bottle (0,3l)...70

Hoyo "Sawayaka" Summer Breeze, Junmai — Refreshing Summer Sake— Light, Citrus, Gentle Finish
Miyagi, Japan

90ml...10,00/180ml...19/Bottle (0,72l)...36

SHOCHU SELECTION — 9

Imo Shochu (Sweet Potato)

1.Hi - Five (Organic JAS) — 25%

Sweet Potato (Beniharuka), White Koji

Sweet aroma of baked sweet potato, smooth finish.

First organically certified Imo Shochu from Kagoshima (JAS).

2.Tohka — 25%

Sweet Potato (Hamakomachi), White Koji

Tropical fruit and black tea, full-bodied and balanced.

3.Ryu Ryu —30%

Sweet Potato (Shiroyutaka, Hamakomachi), White, Black & Yellow Koji

Floral-citrus with lemon, orange & lavender notes; strong and refreshing.

Shochu — 9

Serving styles (4 ways):

1. **On the Rocks** (5 cl) — Served over ice
2. **With Soda** Shochu Highball (5 cl Shochu + Soda)
3. **Warm** (5cl Shochu + hot water) mild and round
4. **With Water** (5cl Shochu + still water) enhances umami