

I T A R E I 礼

M E N U

Sourdough & Miso Butter 5€

Olive Miste 4€

Herbs, orange, yuzu

Edamame 5€

Sea salt

Gyoza Salsiccia 9€

Salsiccia, crispy chili, bonito flakes

Burrata & Nasu 13€

Burrata, smoked eggplant, sesame sauce

Karaage 8€

Japanese fried chicken, kewpie mayo, lemon

Fried Fish Korokke 11€

Japanese fish korokke with spicy tomato sauce & parmesan

Manzo & Kinoko 28€

Entrecôte, teriyaki, mushrooms, sesame

Kiko Tori Teriyaki 19€

Kiko chicken thigh, green vegetables

Vitello Shiitake 36€

Veal rack, shiitake jus, kizami wasabi

Katsu alla Milanese 28€

Duroc pork chop, tonkatsu, parmesan

Miso Cod 28€

Cod, miso, green vegetables

Salmone al Miso 24€

Salmon, miso-ginger, asparagus, kombu, watercress, shiso cress

Tonno Teriyaki 27€

Herb emulsion, teriyaki, watercress, shiso cress

SIDES

Bimi, Sesame, Yuzu-Kosho 5€

Steamed Rice 4€

Watercress Salad 5€

Nori French Fries 5€

SMALL & SHARING

LARGE PLATES

SALAD

Crispy Ebi Salada 14€

Tempura shrimp, romaine lettuce, spicy mayo, ponzu truffle

Tako Salada 17€

Octopus, tomato, onion, avocado, sesame soy, coriander, kombu

PASTA

Udon Verde 16€

Green vegetables, sesame - add burrata 5€

Udon Carbonara 18€

Guanciale, egg yolk, black pepper, parmesan

Tako Spaghetti 24€

Spaghetti, octopus ragù, grilled octopus tentacle, olives, capers

CRUDO

Salmone Tatar 13€

Salmon, avocado, olive oil, soy sauce, chives

Salmone Aburi 14€

Lightly seared salmon, stracciatella, ponzu, olive oil

Crudo Siciliano 21€

Selection of fresh fish, citrus, olive oil, shallot, capers, umami

Ōtoro Carpaccio 25€

Ōtoro tuna, dashi jelly, caviar

Hamachi Crudo 16€

Apple, herb emulsion, yuzu

Manzo Tatar 15€

Mustard, olive oil, soy sauce, shallot, caper powder, sesame, chives