

The Real Italian/Japanese Tapas

“A chef’s ambition is to let culture influence his cuisine, aiming to create something new. He is not limited by tradition, but instead uses it as inspiration for how the ingredients should be respected.”



SNACK

Italiku Bread

4.5

Olives

4.5

Courgette Flowers

Buffalo Ricotta, Seaweed

9.50

Tuna Bao

Burrata, Chilly, San Marzano Tomato

12

Tiger Prawns

Panko Bread Crumbsb& Spicy Mayo

11.5

Octopus

Borlotti Beans, Crispy Dulceseaweed

12.5

RAW

Seasonal oyster

4.5 (each)

Mazara del Vallo Red Prawns

Summer Truffle, Ponzu, Sea Aster

7.5 (each)

Scallops

San Marzano Dashi, Amalfi Kosho, Sea Bits

14

Wild Seabass

Bottarga, Amalfi Lemon

14

Burrata & Sashimi

Pappa al Pomodoro, Squid Sashimi

12.5

Tartare di Fassona

Poached Egg, Asparagus, Parmesan Sphere

18.5

SEA & LAND

Truffle Carbonara

Gragnano Spaghetti, Summer Truffle, Guanciale

22.5

Octopus Puttanesca

Gragnano Paccheri, Taggiasche Olives, Potato

22

Uni Linguine

Gragnano Pasta, Fresh Sea Urchin, Burn Amalfi Lemon

26.5

A5 Kagoshima Wagyu Sirloin

Smoked soya, fresh wasabi, Ponzu

100g/45

Spicy Miso Lamb

Sicilian Peperonata, Taggiasche Olives

24.5

Black Cod

Chickpeas, Black Olives & Marinda Tomato

28.5

Turbot

Nduja Crust, Baby Artichocke, Cabbage

24

Potato Millefoglie

5.5

Yellow Beans

5.5

DESSERTS

Italiku Tiramisu

7

Yuzu Baba'

7

Green Tea Pastiera

7

ITALIKU