

BENTO

***1. SCENARIO** 16€

salmon fillet with teriyaki sauce; mixed salad with vegetables dressing; small mixed sashimi of the day; 4pz uramaki roll with salmon tartare and cucumber; pickled vegetables; homemade desserts.

***2. GREEN (VEGAN)** 14€

gluten free panko battered tofu and guacamole sauce; mixed salad with vegetables dressing; uramaki roll with avocado, cucumber, inari, sesame, pickled vegetables; edamame with sesame oil and maldon salt; mix wakame salad; homemade desserts.

***3. BARBIERI** 16€

beef teriyaki; 4 pz uramaki roll with avocado, cucumber, sesame; mixed salad with vegetables dressing; fried sweet potatoes, guacamole sauce; pickled vegetables; homemade desserts.

***4. TOKYO BY DAY** 16€

crunchy chicken breast with vegetables sauce; 4pz uramaki roll with avocado, cucumber, sesame; mixed salad with vegetables dressing; fired sweet potatoes, guacamole sauce; pickled vegetables; homemade desserts.