



Like a road connecting two distant continents,
interweaving their materials, tastes and scents,
like an explorer in search of new boundaries, from
East to West. Welcome to a journey of flavours
that goes straight to the heart.

Roji

ENTRÉE

EDAMAME Soy beans (6)	7
GOMA WAKAME Seaweed salad (11)	7
MISO SOUP (2-6-9-11)	7
HIRATA BUN Soft sandwich with suckling pig sweet and sour vegetables and truffle (1-3-6-7-9-10-11)	8
BAO BUNS Steamed soft soy bun with amberjack, misticanza and anchovy mayonnaise (1-3-4- 7)	8
BAO BUNS 2.0 Soft steamed soy bread roll with Alaskan black cod, Nocerino-Sarnese agro rapini, Mexican smoked Chipotle chilli mayo (1-3-4- 7)	9
KOBE SANDWICH Mini buns with Wagyu burgers from the city of Kobe, sweet and sour onion and endive salad (1-3-7-11)	20
SALMON TACOS Salmon tartare, avocado, ikura (1-3-4-10)	10
TAKOS 2.0 Balfegó tuna tartare, guacamole, nikiri sauce, fried onion (1-3-4-6-10)	14
SHISO LEAF (2 pcs) Shiso in tempura, with tartare of matured Chu-toro, scallop, truffle perlage and negi	28
DECONSTRUCTED TEMAKI (2 pcs) deconstructed temaki with eel, Chu-Toro tuna tartare, kabayaki sauce, shiso leaf, wasabi, and kizami.	18

LE TEMPURE

	TEMPURA MIX	22
Battered prawns and vegetables with tensuyo sauce (1-3-4-6-10)		
	VEGETABLE TEMPURA	14
Verdure di stagione in pastella con salsa tensuyo (1-3-6)		
	SHRIMP TEMPURA	20
Battered prawns with tensuyo sauce (1-2-3-6)		
	LOBSTER TEMPURA	Per kg
Lobster in tempura with mayonnaise and almonds (1-2-3-6-8)		
	EBI FURAI	20
Prawns breaded in panko and its mayonnaise (1-2-3-6-14)		

SELECTION

SUSHI BAR

TARTARE

	TUNA TARTARE	28
Marinated balfegò tuna with soya, truffle perlage and avocado (1-4-6-11)		
	SHRIMP TARTARE	36
Gambero rosso di Mazara, marinato con salsa di agrumi, mela verde e perlage al tartufo (1-2-6)		
	LANGOUSTINE TARTARE	36
Langoustine with yozu, white truffle perlage and green apple (1-2-6)		
	SALMON TARTARE	20
Salmon with guacamole, roasted onion and seven flavours of 'Togarashi' chilli pepper (1-4-6)		
	CAPRI TARTARE	38
Mini red Mazara prawn tartar, mini amberjack tartar, mini salmon tartar, with confit yellow piennolo tomatoes, confit red datterino tomatoes, buffalo stracciata (2-4-7)		
	O'TORO TARTARE	35
Tartar of tuna belly with nigiri sauce, trio of cones, with caviar. Truffle and soy perlage. (1-2-6-9)		

NIKKEI CARPACCIO

	ROYAL CARPACCIO	80
Marinated balfegò tuna with soya, truffle perlage and avocado (1-2-4-6-11)		
	TATAKI SAKANA MIX	28
Thin slices of seared fish, three types of fish selected by our chef, marinated with ponzu sauce, extra virgin olive oil, and shiso (1-2-6)		
	PERUVIAN "TIRADITO"	45
A cube of tuna seasoned with nikiri sauce, accompanied by avocado, truffle pearls, and fresh truffle. The carpaccio consists of thin slices of fish and shellfish. (1-2-6)		
	FLAMBÈ SALMON	24
Thin slices of king salmon with citrus sauce, yuzu mayo. (1-4-6)		
	SALMONE ZUKE	45
Salmon and scampi carpaccio with ponzu sauce, yuzu gel, and salmon roe (1-2-4-11)		

NIGIRI

	SALMON	6
	(2pcs) (4-11)	
	AMBERJACK	10
	(2pcs) (4-11)	
	TUNA	12
Balfegò Tuna (2pcs) (4-11)		
	OTORO	16
Balfegò tuna belly (2pcs) (4)		
	NIGIRI MIX	32
Mixed (8pcs - 2pcs per type) (1-2-4-6-11)		
	NIGIRI OMAKASE EXPERIENCE	44
Mixed (8pcs - 1pcs per type) (1-2-4-6-11)		
	TUNATECA TRILOGY	22
Matured Akami Tuna Nigiri, Matured Chu-Toro Nigiri, Matured Nigiri o'Toro		

SASHIMI & CRUDITÉ

SASHIMI MIX (9pcs) (4)	24
SASHIMI OTORO BELFAGÒ TUNA BELLY (4)	30
SASHIMI OMAKASE (24pcs) (for 2 people) (2-4)	80
TUNA TRILOGY Akami, Chu-toro, o'Toro (3-4)	28
OYSTER GILLARDEAU (1pc) (14)	6

GUNKAN EXPERIENCE

GUNKAN OMAKASE EXPERIENCE (8pcs) (1-4-6-11)	44
SPICY SAKE LEMON Salmon gunkan, with guacamole sauce, lime mayo, tempura shrimp and togarashi (4pcs) (1-2-3-4)	20
GUNKAN MAZARA Tuna gunkan accompanied with mazara tartare topped with sauce, oil, lemon and caviar (4pcs) (1-2-4-6)	30
EBI SAKEYAKI Lightly seared salmon gunkan, accompanied with grilled shrimp, mildly spicy sauce and vegetable furikake (4pcs) (1-2-4-6)	22
GUNKAN CHU-TORO Balfegó tuna, seared Chu-Toro tartare with shichimi togarashi, yuzukosho, salmon roe, and katsuobushi (4 pieces)	28
ENOKI HOTATE Seared amberjack gunkan with grilled scallops, accompanied by enoki mushrooms and black truffle caviar (4 pieces).	28
SAKE BUTTER LOBSTER Salmon gunkan with butter-grilled lobster from Normandy, sweet and sour sauce, lime zest, salmon roe (4 pieces).	34

SPECIAL ROLLS

FUJITA 2.0	Uramaki with tempura crab and shrimp, tuna, almonds and guacamole (8pcs) (2-3-4-8-10)	28
ROCK & ROLL	Tempura shrimp uramaki, salmon tartare, Mazara shrimp (8pcs) (1-2-4)	35
SCAMPO ROLLS	Uramaki, tempura shrimp, salmon and porcupine shrimp (8pcs) (1-2-4)	35
CATALAN LOBSTER	Catalan-style lobster rolls (8pcs) (2-6-7-9)	55
EBIYAKI	Stuffed with grilled shrimp and avocado, over seared salmon, Japo mayo, flying fish egg (8pcs) (1-2-3-4-7)	30
TIRADITO ROLL	Uramaki with salmon, avocado, amberjack tartare and ponzu sauce (8pcs) (1-2-3-4-7)	24
MAZARA SPECIAL	Uramaki with salmon, avocado, Mazara shrimp, ponzu and lime (8pcs) (2-4-6)	35
SPICY BALFEGÒ	Uramaki stuffed with tempura shrimp, with tuna tartare and sweet and sour sauce (8pcs) (1-2-4)	28
ROLLS CHIPS	Tempura shrimp uramaki, avocado, shrimp ebi, mayo, spicy and chips (8pcs) (1-2-3)	26
SAKE LEMON	Uramaki with tempura shrimp, lemon grass, seared salmon and lemon sauce (8pcs) (1-2-3-4-6-7-8-10)	20
KING CRAB ROLL	Salmon and avocado uramaki with king crab tartare and its sauce (8pcs) (2-3-4)	35
TIGER ROLL	Tempura shrimp uramaki, avocado, seared salmon, sweet and sour sauce, fried onion, and salmon roe (8pcs) (1-2-3-4)	28
THAI MAKI	Tempura shrimp uramaki, avocado, cooked king crab and Thai sauce (1-2-3-6)	32
VEGETARIAN ROLL	Uramaki with avocado, wakame, Japanese mayo and chips (8pcs) (1-11)	14

NEGI TORO`	Uramaki rolls filled with salmon and avocado, accompanied by tuna belly tartare and kizami wasabi (8 pieces).	32
ETNA	Uramaki rolls filled with fried shrimp, accompanied by Balfegó tuna tartare, sweet and sour sauce, and chives (8 pieces).	35
ASTICE ROLL	Uramaki with panko-breaded shrimp, lobster mayo, lobster tempura, lime zest, and togarashi (8 pieces).	55

SPECIAL HOT ROLLS

HOT PHILADELPHIA	Tempura salmon hosomaki with philadelphia, teriyaki sauce and sesame seeds (8pcs) (2-3-4-8-10)	16
EBI ROLL	Salmon roll, panko breaded shrimp, philadelphia and sweet and sour sauce (6pcs) (1-2-4)	28
HOT ROLL	Salmon rolls breaded in panko and crab (8pcs) (1-2-4)	24
FUTOMAKI HOT	Tempura shrimp hosomaki, philadelphia and avocado (6pcs) (2-6-7-9)	20

SUSHI SET

SUSHI SET	40
(16pcs)	
(24pcs)	60
(1-2-3-4-6-7-8-11)	

SUSHI SET EXPERIENCE	55
(16pcs)	
(24pcs)	80
(32pcs)	110
(1-2-3-4-6-7-8-11)	

CULINARY EXPRESSION

APPETIZERS

- 
- ROSSO DI CORBARA** 24
Raw prawns and amberjack, yuzu, Cantabrian anchovy paste, cold corbarino tomato soup, and burrata (1-2-3-4-7-8)
- WAGYU IN FUMO** 45
Tartar of wagyu, mousse and parmesan coral, smoked roasted artichokes (1-2-3-9)
- SMOKED SALMON** 24
Smoked salmon tartare, guacamole, 24-month parmesan cheese mousse and salmon roe
- CARPACCIO TUNATECA** 32
Iconic dish from Barcelona's Tunateca Balfegó, carpaccio of matured o'Toro, served with oil, salt and pepper
- TARTARE TUNATECA** 32
Matured Akami tuna, with evo oil, scallop, tomato confit and codium seaweed ice cream

FIRST COURSE

PORK GYOZA 20
Iberico pork ravioli, ginger and fennel cream, and Tropea onion jus.

UMAMI RISOTTO 20
Oyster gillardeau and lime risotto

YAKIMESHI 18
Stir-fried rice with vegetables and mixed fish (1-4-11-14)

SPAGHETTONE 28
Durum wheat spaghettone with confit cherry tomatoes, chives, and Balfegò tuna tartare (1-4-9)

UDON ALLA NERANO 18
Japanese udon with Nerano-style zucchini (1-7)

MAIN COURSE

DENTICE IN UMIDO 28
Stewed snapper with sea anemone cream and green asparagus (4-14)

BLACK COD IN CARROZZA 28
Black cod with saffron mussel sauce and zucchini alla scapece (1-3-4)

POLPO IN SALSA TERIYAKI 22
Octopus glazed with teriyaki sauce, wasabi puree, and octopus water emulsion (1-4-6-9)

FILETTO DI TONNO 35
With parsnip, teriyaki, and berries (1-4-6-9)

THE MEATS

WAGYU STEAK	80
Wagyu on grill, yuzukosho ponzu and mini grilled vegetables	
CUBEROLL	45
Teppan Prussian Manzetta cuberoll	
MAIALINO ASAHI	22
Suckling pig fillet with Asahi beer jus, cumin carrot, and rice vinegar gel (9)	

ALLERGEN LIST

1. GLUTEN
2. CRUSTACEANS
3. EGGS AND EGG PRODUCTS
4. FISH
5. PEANUTS AND DERIVATIVES
6. SOYA
7. MILK AND DAIRY PRODUCTS
8. NUTS
9. SEDAR
10. SENAPE
11. SESAME
12. SULFUR DIOXIDE AND SULFITES
13. LUPINS
14. MOLLUSCS

Service 10%