



WELCOME AT IYO

SINCE 2007, IYO HAS BEEN OFFERING AN ORIGINAL AND CONSTANTLY EVOLVING CUISINE. THAT'S WHY AT IYO YOU CAN ENJOY THE MOST INNOVATIVE SUSHI AND THE MOST REFINED CONTEMPORARY JAPANESE CUISINE.

IYO IS AN ORCHESTRA OF FLAVORS THAT PLAYS TWO DIFFERENT BUT COMPLEMENTARY MELODIES: OUR KITCHEN AND THE SUSHI COUNTER, WORKING IN SYNERGY. A GASTRONOMIC JOURNEY TO BE SHARED, DISCOVERING FLAVORS, TEXTURES AND COMBINATIONS THAT WILL LEAVE THEIR MARK, GIVING LIFE TO UNIQUE EMOTIONS AND SHARED MEMORIES.

OUR STAFF WILL BE AT YOUR DISPOSAL TO EXPLAIN, SUGGEST AND COMBINE, RECOMMENDING PERSONALIZED ITINERARIES FOR EACH GUEST.

COVER CHARGE 5 € P.P.



VEG



GLUTEN-FREE PRODUCT WITH
POTENTIAL AIRBORNE OR CROSS-
CONTAMINATION



IYO.RESTAURANT

IYO-RESTAURANT.COM

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FACCIO IYO MENU 2025

158€ PER PERSON

CONTEMPORARY JAPAN, THROUGH OUR LATEST CREATIONS.

THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY

CHAWANMUSHI

SALTED EGG PUDDING, BLACK TRUFFLE, PARMESAN AND YUBA

3-4-9

OYSTER AND CAVIAR

SEARED OYSTER, CAVIAR, KING OYSTER MUSHROOMS, YUBA, NORI SEAWEED AND HORSERADISH OIL

1-4-6-14

EEL AND FOIE GRAS

CHARCOAL-GRILLED EEL, FOIE GRAS, QUINOA, DAIKON, WASABI, SANSHO LEAVES AND CHIVES

1-4

NIGIRI SELECTION*

6 NIGIRI OF THE DAY

KISHIMEN

KISHIMEN, MUSHROOM BROTH, SANSHO LEAVES, WASABI AND BLACK TRUFFLE PÂTÉ

1-4-6

SAKA MUSHI

STEAMED WHITE FISH OF THE DAY, WOOD EAR MUSHROOMS, KING OYSTER MUSHROOMS, MIZUNA AND VIN BLANC SAUCE

1-4-6-12

WAGYU

MISO-MARINATED WAGYU SKIRT STEAK GRILLED OVER CHARCOAL, CHICKPEA CREAM AND STAR ANISE OIL

1-6-11

DESSERT*

PLEASE NOTE THAT THE "FACCIO IYO 2025" MENU DOES NOT ALLOW MODIFICATIONS FOR ALLERGIES OR INTOLERANCES,
IN ORDER TO PRESERVE THE HARMONY AND INTEGRITY OF THE GASTRONOMIC EXPERIENCE.

*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES

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FACCIO IYO MENU CLASSIC

148€ PER PERSON

EIGHTEEN YEARS OF IYO: THE DISHES THAT MADE OUR HISTORY.

THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY

TAIYO · SCAMPO · ZUKE MAGURO · 2010

SHRIMP MILLEFEUILLE, PASSION FRUIT LANGOUSTINE AND SEARED TUNA

1-2-3-4-6-10-12-14-15

IKA SOMEN · 2014

FRAYED SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE

1-3-4-6-14

TORO SUMISO · 2015

SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ AND CAVIAR

4-6-10

WAGYU TARTARE · 2016

WAGYU TARTARE (A5), AMARANTH CHIPS, AVOLA ALMONDS, COURGETTE AND APPLE KATSUOBUSHI

1-4-6-8

EBI GYOZA · 2025

SHRIMP RAVIOLO IN DASHI BROTH

1-2-4

SUSHI SELECTION* · 2007

CHEF'S SUSHI SELECTION

CRISPY TAMAGO · 2018

BREADED WILD EGG, GIN DARA PIL-PIL AND PAK CHOI

1-3-4-6

DESSERT*

IN ADDITION: WAGYU BEEF SIRLOIN (A5) 6-9

35€

*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES

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FACCIO IYO MENU TO BE SHARED

138€ PER PERSON

A JOURNEY TO SHARE THROUGH THE FLAVOURS OF CONTEMPORARY JAPAN.
WHERE CONVIVIALITY MAKES EVERY TASTE MORE ENJOYABLE.

THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY

HAMACHI

YELLOWTAIL CARPACCIO, TOMATO SAUCE, BUFFALO RICOTTA AND KIZAMI WASABI
1-4-6-7-12

HOTATE USUZUKURI

SCALLOPS, CAVIAR, UMEBOSHI, YUKARI, SHISO AND YUZU VINAIGRETTE
4-14

AMAEBI ABURA

SEARED RED SHRIMPS, SESAME OIL AND YUZU-SOY SAUCE
1-2-6-11-12

CRISPY RICE SAKE AND MAGURO

CRISPY RICE CUBES, SPICY SALMON AND TUNA AND SOY SAUCE
1-4-6-10-11

EBISU WAGYU TOAST

TOASTED SHOKUPAN (HOKKAIDO MILKBREAD), WAGYU BRESAOLA (A5),
BLACK TRUFFLE SAUCE AND HORSERADISH
1-3-6-7-12

GYOZA*

DUMPLING OF THE DAY

SUSHI*

CHEF'S SUSHI SELECTION

NASU DENGAKU

MISO AND HAZELNUT GRATINATED EGGPLANT, RICE AND NORI SEAWEED
1-6-8

MISO SBAGLIATA

CRUSTACEAN AND MISO BISQUE WITH PRAWNS AND SCALLOPS, SPRING ONION, WAKAME SEAWEED AND SANSHO PEPPER
2-4-6-9-11-14

KAKUNI

PORK BELLY WITH YUZU POTATO FOAM
1-6-10

DESSERT*

IN ADDITION: WAGYU BEEF SIRLOIN (A5) 6-9
35€

PLEASE NOTE THAT "FACCIO IYO CONDIVISIONE" IS THE ONLY TASTING MENU THAT CAN BE CUSTOMIZED
TO MEET GLUTEN-FREE REQUIREMENTS, WITHOUT COMPROMISING THE HARMONY AND INTEGRITY
OF THE GASTRONOMIC EXPERIENCE.

*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES

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			EURO
KOBACHI	🍣🍱	EDAMAME · SOY BEANS 6-15	7
	🍣🍱	EDAMAME SPICY · SPICY SOY BEANS 6-15	9
		SAMURAI STICK · SHRIMP STICKS IN CRUNCHY DOUGH AND EDAMAME 1-2-3-6-12-15	14
	🍣	WAKAME SALAD · MIXED SEAWEED SALAD 1-6-11	12
		WAGYU BURGER · A5 WAGYU BEEF, TRUFFLE, YUZU KOSHŌ AND MIZUNA 1-3-6-7-11	20
		EBISU WAGYU TOAST · TOASTED SHOKUPAN (HOKKAIDO MILKBREAD), WAGYU BRESAOLA (A5), BLACK TRUFFLE SAUCE AND HORSERADISH 1-3-6-7-12	28
		SAKANA SANDO · TOASTED SHOKUPAN (HOKKAIDO MILKBREAD), WHITE FISH AND SHELLFISH 1-2-3-4-6-7-12	28
	🍱	ANCHOVY TEMAKI · YUZU-MARINATED ANCHOVY, BUFFALO RICOTTA WITH WASABI, NORI SEAWEED, KOMBU POWDER AND TOBIKO 4-6-7-15	6
CLASSICS		IKA SOMEN · FRAYED SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE 1-3-4-6-14	25
	🍱	TAIYO · PRAWNS MILLEFEUILLE, RED SHRIMPS, SQUID, TOMATO, YUZU MISO AND YUZU KOSHŌ MAYONNAISE 2-3-4-6-12-14-15	20
		ZUKE MAGURO · MARINATED SEARED TUNA WITH SOY SAUCE, KIZAMI WASABI AND WASABI MAYONNAISE 1-3-4-6	22
		AMAEBI ABURA · SEARED RED SHRIMPS, SESAME OIL AND YUZU-SOY SAUCE 1-2-6-11-12	28
	🍱	HOTATE USUZUKURI · SCALLOPS, CAVIAR, UMEBOSHI, YUKARI, SHISO AND YUZU VINAIGRETTE 4-14	25
	🍱	TORO SUMISO · SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ, CAVIAR AND CHIVES 4-6-10	28
	🍱	PASSION FRUIT LANGOUSTINE (1PC) · LANGOUSTINE WITH PASSION FRUIT SAUCE 2-4-12-15	8
GYOZA		CLASSIC GYOZA · PORK DUMPLINGS, CABBAGE AND WASABI-SOY SAUCE (4 PCS.) 1-6-10	16
		WAGYU GYOZA · WAGYU DUMPLINGS WITH VEGETABLES SAUCE AND TAMARI SAUCE (4 PCS.) 1-4-6	28
		SAKANA GYOZA · WHITE FISH DUMPLINGS, SHISO AND SPICY PONZU SAUCE (4 PCS.) 1-4-6-11-12-14	18
	🍣	YASAI GYOZA · VEGETABLES DUMPLINGS WITH CURRY SAUCE (4 PCS.) 1-6-10-11	14
		GYOZA "MILANO" · VEAL DUMPLINGS WITH CREAMY SAFFRON SAUCE (4 PCS.) 1-6-7-9	20
		EBI GYOZA · SHRIMP RAVIOLI IN DASHI BROTH (4 PCS.) 1-2-4	18
PASTA & SOUPS		KISHIMEN · KISHIMEN, MUSHROOM BROTH, SANSHO LEAVES, WASABI AND BLACK TRUFFLE PÂTÉ 1-4-6	20
		YAKI SOBA · SAUTÉED NOODLES WITH VEGETABLES AND MIXED FISH 1-2-4-6-12-14-15	18
		YAKIMESHI SOBORO · FRIED RICE WITH WAGYU RAGOUT, MUSTARD LEAVES, SPRING ONION, EGGS AND VEGETABLES 1-3-6-10	22
	🍱	MISO SBAGLIATA · CRUSTACEAN AND MISO BISQUE WITH PRAWNS AND SCALLOPS, SPRING ONION, WAKAME SEAWEED AND SANSHO PEPPER 2-4-6-9-11-14	15
	🍱	MISO SHIRO · MISO SOUP, WAKAME SEAWEED AND TOFU 4-6	8

STARTERS

🍷	WAGYU TARTARE · WAGYU TARTARE (A5), AMARANTH CHIPS, AVOLA ALMONDS, COURGETTE AND APPLE KATSUOBUSHI 6-8	28
	CRISPY TAMAGO · BREADED WILD EGG, GIN DARA PIL-PIL AND PAK CHOI 1-3-4-6	22
🍷	KING CRAB · GRILLED KING CRAB (100 GR.), SAUTÉED MUSHROOMS AND KIMIZU SAUCE 2-3-6-12	45
★	CRISPY RICE SAKE/MAGURO · CRISPY RICE CUBES, SPICY SALMON/TUNA AND SOY SAUCE 1-4-6-10-11	22/24
🍷	SHIROMI CEVICHE · TRADITIONAL CEVICHE OF WHITE FISH OF THE DAY 4-6	22

CREATIONS

	OYSTER AND CAVIAR · SEARED OYSTER, CAVIAR, KING OYSTER MUSHROOMS, YUBA, NORI SEAWEEED AND HORSERADISH OIL 1-4-6-14	28
	HARUMAKI · CRAB HARUMAKI, BLACK TRUFFLE, AVOCADO, SANSHO PEPPER AND IKURA 1-2-4-6-7	28
	SOGIZIKURI · SEARED WHITE FISH SALAD, FRESH WASABI, PONZU, CHICKEN BROTH, DAIKON, CARROTS AND WATERCRESS 1-4-6-8-11	25
	NASU DENGAKU · MISO AND HAZELNUT GRATINATED EGGPLANT, RICE, BEEF TATAKI AND NORI SEAWEEED 1-6-8	20
	EEL AND FOIE GRAS · CHARCOAL-GRILLED EEL, FOIE GRAS, QUINOA, DAIKON, WASABI, SANSHO LEAVES AND CHIVES 1-4	32
✓	KINOKO NO KARAAGE · TEMPURA OF MARINATED MUSHROOMS, GRATED BLACK TRUFFLE, BEKKUAN SAUCE, DAIKON AND YUZU 1-6	35

ROBATAYAKI & MUSHIMONO

	LOBSTER · WHOLE LOBSTER GRILLED OVER CHARCOAL, GRATINÉED WITH GARLIC AND YUZU MAYONNAISE, WATERCRESS OHITASHI AND CHARCOAL-GRILLED FENNEL 1-2-3-6	95
🍷	GIN DARA · MISO MARINATED BLACK COD, WITH EGGPLANT 4-6-10-11-15	35
	CHUTORO · GRILLED MEDIUM TUNA BELLY, MARINATED LEEK AND KIMIZU SAUCE 1-3-4-6-12	35
	HAMACHI KAMA · CHARCOAL-GRILLED YELLOWTAIL CHEEK, TOMATO REDUCTION AND GREEN APPLE AND KOHLRABI SALAD WITH PONZU 1-4-6	18
	SAKA MUSHI · STEAMED WHITE FISH OF THE DAY, WOOD EAR MUSHROOMS, KING OYSTER MUSHROOMS, MIZUNA AND VIN BLANC SAUCE 1-4-6-12	18
	KAMO · CHARCOAL-GRILLED DUCK BREAST TATAKI, OHITASHI FRIGGITELLO, BERGAMOT KOSHŌ, DUCK LEG ROLL AND SUMISO SAUCE 1-3-4-6	30
🍷	WAGYU · GRILLED WAGYU (A5), SPRING ONION, ENOKI MUSHROOMS, KING OYSTER MUSHROOM AND LOVAGE 6-9	70
	IBERICO PORK PLUMA · CHARCOAL-GRILLED IBERICO PORK PLUMA TATAKI, FRIGGITELLO AND DASHI-GLAZED EGGPLANT 1-4-6	35
	KAKUNI · PORK BELLY WITH YUZU POTATO FOAM 1-6-10	28

AGEMONO

	EBI · PRAWNS TEMPURA 1-2-6-12-15	38
✓	YASAI · SEASONAL VEGETABLES TEMPURA 1-6	18
	MIXED TEMPURA · PRAWNS, WHITE FISH AND VEGETABLES 1-2-4-6-12-15	26
	SURUME IKA · BABY SQUID, CRUSTACEANS SAUCE, YUZU KOSHŌ AND SUDACHI 1-2-3-6-12-14-15	32

★ THIS COURSE CAN BE SERVED WITH CAVIAR: 10G 35€ · 30G 90€ · 50G 150€

EURO

CARPACCIO & TARTARE

★ TUNA TARTARE · CHIVES, YUZU-WASABI SOY AND CRISPY PUFFED RICE CHIPS 1-4-6-10	25
★ SALMON TARTARE · CHIVES, YUZU-WASABI SOY AND CRISPY PUFFED RICE CHIPS 1-4-6-10	20
RED SHRIMPS TARTARE · MANGO, TOMATO AND WASABI SOY SAUCE 1-2-6-10-12-15	28
★ TUNA TRILOGY · DICED O-TORO, CHUTORO AND AKAMI, WITH WASABI SOYA 1-4-6	32
🍣 HAMACHI MISO · DICED YELLOWTAIL, TOMATO, AVOCADO AND YUZU-MISO 4-6	25
SAKE USUZUKURI · SALMON CARPACCIO, TOSATSU SAUCE AND IKURA 1-4-6	22
★ TUNA CARPACCIO · WITH PONZU SAUCE 1-4-6-11	22
★ SALMON CARPACCIO · WITH PONZU SAUCE 1-4-6-11	18
★ YELLOWTAIL CARPACCIO · WITH PONZU SAUCE AND JALAPEÑO 1-4-6-11	22
★ MIXED CARPACCIO · TUNA, SALMON AND YELLOWTAIL WITH PONZU SAUCE 1-4-6-11	22

★ THIS COURSE CAN BE SERVED WITH CAVIAR: 10G 35€ · 30G 90€ · 50G 150€

NIGIRI SPECIAL 1PC

SAKE GIÒ · SEARED SALMON AND IKURA 1-4-6-10	5
🍣 SAMBA · SEABASS, CAPPER AND LIME 4	6
HAMACHI YUZUKOSHO · YELLOWTAIL AND YUZU KOSHŌ 1-4-6	6
ZUKE MAGURO · MARINATED TUNA IN SOY SAUCE AND KIZAMI WASABI 1-4-6	6
KING CRAB · KING CRAB, SPICY MAYONNAISE AND PUFFED RICE 1-2-3-12	10
TORO FOIE GRAS · TUNA BELLY, FOIE GRAS AND TERIYAKI SAUCE 1-4-6-15	8
🍣 WAGYU · SEARED WAGYU (A5), YUZU KOSHŌ AND KARASHI SUMISO 6-10	10
★ O-TORO TEMAKI · TUNA BELLY, NORI SEAWEED, CHIVES AND WASABI 1-4-6-10	12

NIGIRI & SASHIMI 1PC

🍣 SAKE · SALMON 4-10	4
🍣 MAGURO · TUNA 4-10	5
🍣 SUZUKI · SEABASS 4-10	5
🍣 HAMACHI · YELLOWTAIL 4-10	5
🍣 IKA · SQUID 10-14	5
🍣 HOTATE · SCALLOP 10-14	6
🍣 EBI · PRAWN 2-10-12-15	7
🍣 AMAEBI · RED SHRIMP 2-10-12-15	7
🍣 AKAZAEBI · LANGOUSTINE 2-10-12-15	7
🍣 TORO · TUNA BELLY 4-10	8
🍣 CHUTORO · MEDIUM TUNA BELLY 4-10	7
UNAGI · EEL 1-4-6-10-15	7

SUSHI & SASHIMI

🍣 MIXED SASHIMI · (9 PCS.) TUNA, SALMON AND YELLOWTAIL 4-10	25
🍣 SASHIMI IYO · (15 PCS.) TUNA, SALMON, YELLOWTAIL, SEA BASS, SQUID, LANGOUSTINE, SCALLOPS, RED SHRIMP AND TUNA BELLY 2-4-10-12-14-15	40
SPECIAL NIGIRI SELECTION · (5 PCS.) SELECTION OF CHEF'S NIGIRI ACCORDING TO CATCH 1-2-3-4-5-6-8-10-11-12-14	30
🍣 SUSHI IYO · 6 NIGIRI, 6 HOSOMAKI 2-4-10-12-14-15	35
🍣 SUSHI AND SASHIMI SELECTION · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI 2-4-10-12	40

GUNKAN

IYO STYLE · SALMON, QUAIL EGG, CHIVES AND IKURA 1-3-4-6-12	6
 ZUCCHINA · COURGETTE AND PRAWNS TARTARE 2-3-12-15	5
 SALMON OUT · SPICY SALMON 3-4-12	5
 TUNA OUT · SPICY TUNA 3-4-12	6
SAKE IKURA · SALMON AND IKURA 1-4-6-12	6
 SAKE GRANCHIO · SALMON AND KING CRAB 2-3-4-12	9
 SUZUKI AMAEBI · SEABASS, RED SHRIMP, YUZU AND BUTTER WASABI 2-4-7-12	7
 ROSE · YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO 2-4-12	7
 LOBSTER OUT · YELLOWTAIL, LOBSTER, KIZAMI WASABI AND CAVIAR 2-3-4-12	9
 TORO OUT · TUNA BELLY AND CAVIAR 4	12
IKURA · NORI SEAWEED AND IKURA 1-4-12-15	6
 BLACK · SEAWEED, TUNA BELLY AND CAVIAR TOPPING 4-6	18

URAMAKI SPECIAL

SUZUKI FUKUJINZUKE · SEA BASS, FUKUJINZUKE TARTARE, AVOCADO AND FINGER LIME 1-4-11	28
 HAMACHI RAKKYO · YELLOWTAIL, RAKKYO AND SHISO TARTARE, YUZU KOSHŌ MAYONNAISE, YUZU VINAIGRETTE AND BLACK SALT 3-4	32
RED PRAWN AND WHITE KOMBU · PRAWN TEMPURA, RED RAW SHRIMPS, ASPARAGUS, UMEBOSHI AND AMAZU KOMBU 1-2-3-12-15	35
BLUE LOBSTER ROLL · SEARED LOBSTER, SHIBAZUKE TARTARE, RED ONION, YUZU VINAIGRETTE SAUCE AND DILL 1-2-15	58

URAMAKI

 SPICY SALMON · SPICY SALMON TARTARE, AVOCADO AND ITO TOGARASHI 3-4-11	18
 SPICY TUNA · SPICY TUNA TARTARE, AVOCADO AND ITO TOGARASHI 3-4-11	22
SPECIAL ROLL · SALMON, AVOCADO, CREAM CHEESE, CRUNCHY TEMPURA AND TERIYAKI SAUCE 1-3-4-6-7-11	18
 RAINBOW · SALMON, TUNA AND SEA BASS CARPACCIO, WITH AVOCADO 3-4-7-11	18
DRAGON · EEL, AVOCADO AND KABAYAKI SAUCE 1-4-6-11-15	22
EBI FLÒ · PRAWN AND SQUASH BLOSSOMS TEMPURA, SPICY SALMON, IKURA AND TERIYAKI SAUCE 1-2-3-4-6-11-12-15	22
YUME · PRAWN TEMPURA, MARINATED TUNA AND WASABI MAYONNAISE 1-2-3-4-6-11-12-15	25
 CALIFORNIA · KING CRAB, AVOCADO, SESAME AND CUCUMBER 2-3-4-11-12-15	38
ROCK 'N' ROLL · PRAWN TEMPURA, FLAMED YELLOWTAIL, RED SHRIMPS, AVOCADO AND JALAPEÑO 1-2-3-4-12-15	35
AJI · YELLOWTAIL, LANGOUSTINE, AVOCADO, JALAPEÑO AND PONZU SAUCE 1-2-4-6-12-15	35

GREEN

 PORTOBELLO · PORTOBELLO MUSHROOM GRILLED OVER CHARCOAL, SPRING ONION, YUBA, YUZU POTATO FOAM, LOVAGE AND TERIYAKI SAUCE 6-9	18
 AGEDASHI TOFU · FRIED TOFU, EGGPLANT IN AGEDASHI SAUCE, SHIITAKE AND ENOKI MUSHROOMS 6	18
 AVOCADO TARTARE · AVOCADO TARTARE AND YUZU MISO SAUCE 6-12-15	12
 MIXED SALAD · GREEN APPLE, FENNEL, CRISPY AMARANTH AND TOSATSU SAUCE 1-6	10
 VEGETARIAN URAMAKI · COURGETTE TEMPURA, FLAMED CREAM CHEESE, MANGO, SHISO AND YUKARI 1-7	18
 URAMAKI ITALIA · WASABI "RICOTTA" CHEESE, SLICED TOMATO, OLIVES AND BASIL CREAM 3-6-7	16

D R I N K S

C O F F E E

COFFEE	4
DECAFFEINATED COFFEE	4
CAPPUCCINO	6
BARLEY COFFEE	4

D R I N K S

STILL WATER · 75 CL "VALVERDE"	5
SPARKLING WATER · 75 CL "VALVERDE"	5
SOFT DRINKS · COCA-COLA, COCA-COLA ZERO, FANTA E SPRITE	6
ASAHI BEER – LAGER 33 CL CLASSIC BEER WITH AN HAY SCENT	7
KIRIN BEER – LAGER 33 CL CLASSIC BLONDE BEER WITH MALTED FLAVORS	7
ECHIGO KOSHIHIKARI BEER – AGED LAGER 50 CL LOW TEMPERATURE AGED RICE BEER WITH CRISP AND REFRESHING NOTES	12

T E A

EURO

SENCHA TEA

10

TYPE: GREEN TEA

ORIGIN: HONYAMA (SHIZUOKA, JAPAN)

SERVING TEMPERATURE: 70°C

FRESH TASTE CHARACTERIZED BY HERBACEOUS NOTES AND A SOFT FINISH.

GENMAICHA WITH MATCHA TEA

12

TYPE: GREEN TEA

ORIGIN: KAGOSHIMA (KYŪSHŪ, JAPAN)

SERVING TEMPERATURE: 80°C

TO THE TASTE THE HERBACEOUS VEGETAL FLAVOUR OF MATCHA

AND THE GREEN TEA LEAVES ARE COMBINED WITH SLIGHTLY SAVOURY

NOTES EVOCATIVE OF POPCORN, GIVEN BY ROASTED RICE.

HOJICHA TEA

10

TYPE: ROASTED GREEN TEA

ORIGIN: HONYAMA (SHIZUOKA, JAPAN)

SERVING TEMPERATURE: 90°C

NUTTY TASTE WITH A SOFT, ALMOST BUTTERY FINISH.

MINIMUM CAFFEINE CONTENT, EXCELLENT PAIRED WITH MEALS.

JASMINE TEA

10

TYPE: JASMINE GREEN TEA

ORIGIN: FUJIAN (CHINA)

SERVING TEMPERATURE: 80°C

TO THE TASTE, THE STRONG FLORAL NOTES HARMONIZE

WITH THE SOFT FLAVOR OF THE TEA, CLASSIC AND TIMELESS.

OO LONG TEA

12

TYPE: OOLONG TEA

ORIGIN: LUGU (NANTOU, TAIWAN)

SERVING TEMPERATURE: 80°C

THE TASTE IS COMPLEX WITH VEGETAL NOTES, BREAD CRUST,

NUTS WITH A SOFT, VERY PERSISTENT FINISH. IT PAIRS VERY WELL WITH MEALS.

HIMALAYA BLACK TEA

10

TYPE: BLACK TEA

ORIGIN: PANCHTHAR (NEPAL)

SERVING TEMPERATURE: 90°C

AROMATIC TASTE IN WHICH VEGETAL NOTES (LEMON LEAF)

AND FRESH WOOD ARE COMBINED.

RELAXING HERBAL TEA

10

TYPE: HERBAL TEA

ORIGIN: ITALY

SERVING TEMPERATURE: 100°C

TASTE: THE SWEETNESS OF CHAMOMILE COMBINES WITH

THE FRESHNESS OF MINT AND THE FLORAL NOTES OF LAVENDER.

DIGESTIVE HERBAL TEA

10

TYPE: HERBAL TEA

ORIGIN: ITALY

SERVING TEMPERATURE: 100°C

SUPPORTS DIGESTION, THE SPICY NOTES OF GINGER COMBINE WITH

THE FRESH ONES OF VERBENA AND LEMONGRASS. IT CAN ALSO BE SELECTED

TO DRINK AS AN ACCOMPANIMENT TO A MEAL.

ALLERGENS AND WARNINGS

Accidental contamination cannot be excluded during kitchen preparation, therefore our dishes may still contain the following allergenic substances according to EU Regulation 1169/11 Annex II.

We kindly ask you to inform us in advance if you require food free of certain substances before ordering.

1. Cereals containing gluten
2. Crustaceans and their products
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soya and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame and products thereof
12. Sulphur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof
15. The dishes/ingredients in the menus marked with this number are prepared with raw materials that have been frozen or deep-frozen by the producer at source or with fresh raw materials that have undergone rapid temperature reduction to guarantee their quality and safety, as described in the procedures of the HACCP plan in accordance with Reg. 852 and 853/04.

Fishery products administered raw or practically raw are subjected to a rapid temperature reduction to ensure their safety, as required by EC Reg. 852 and 853/04.

We would like to inform you that the type of tuna (red, yellowfin or albacore) used to prepare our dishes may vary depending on the season or availability from our suppliers. In any case, we guarantee freshness and compliance with all health regulations.