



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.

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M E N U F A C C I O I Y O 2 0 2 6

1 5 8 € P E R P E R S O N

CONTEMPORARY JAPAN, THROUGH OUR LATEST CREATIONS

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

W I N E P A R I N G 8 0 € P E R P E R S O N

EDAMAME AND COURGETTE

EDAMAME AND COURGETTE CREAM, SOLE, YUZU TOFU, SANSHO PEPPER AND HORSERADISH OIL
4-6

SUZUKI AMAEBI

SEA BASS AND RED PRAWN CARPACCIO, SHISO, SHIO KOMBU, MULLET BOTTARGA, TOMATOES, AND YUZU VINAIGRETTE
1-2-4-6-12-15

FOUR SHADES OF EEL

1-3-4-6-7-9-15

NIGIRI SELECTION*

6 NIGIRI OF THE DAY

SOMEN IN KING CRAB BROTH

SOMEN IN KING CRAB BROTH, BROWN CRAB, MARINATED AUBERGINES, IKURA, SANSHO PEPPER, GINGER
AND HORSERADISH & BERGAMOT OIL
1-2-4-6

PATAGONIAN SEA BASS TATSUTA-AGE

AGEMONO OF PATAGONIAN SEA BASS AND GREEN BEANS
4-6-11-15

CARABINERO

CARABINERO PRAWN GRILLED OVER CHARCOAL, SERVED WITH SWEET-AND-SOUR APRICOT AND CRUSTACEAN SAUCE
2-6-7

DESSERT*

IN ADDITION: JAPANESE A5 WAGYU SIRLOIN
35€

PLEASE NOTE THAT THE "FACCIO IYO 2026" 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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M E N U F A C C I O I Y O C L A S S I C

1 4 8 € P E R P E R S O N

NINETEEN YEARS OF IYO: THE DISHES THAT MADE OUR HISTORY

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

W I N E P A R I N G 8 0 € P E R P E R S O N

SCALLOP AND COURGETTE

SCALLOP, COURGETTE, GINGER, TOSAZU AND HORSERADISH EGG YOLK CREAM

1-3-4-6-14-15

ZUKE MAGURO

MARINATED SEARED TUNA WITH SOY SAUCE, KIZAMI WASABI AND WASABI MAYONNAISE

1-3-4-6

TORO SUMISO

SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ AND CAVIAR

4-6-10

AMAEBI ABURA

SEARED RED SHRIMPS, SESAME OIL AND YUZU-SOY SAUCE

1-2-6-11-12

IKA SOMEN

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

1-3-4-6-14

SUSHI SELECTION*

CHEF'S SUSHI SELECTION

YAKINIKU WAGYU TOAST

TOASTED SHOKUPAN, WAGYU, YAKINIKU SAUCE, YUBA, GARLIC AND CHIVES MAYONNAISE

1-3-6-7-11-15

PATAGONIAN SEA BASS

MISO-MARINATED PATAGONIAN SEA BASS, WASABI SAUCE, MARINATED CELERY AND OXHEART CABBAGE

4-6-9-11

DESSERT*

IN ADDITION: JAPANESE A5 WAGYU SIRLOIN

35€

*PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES

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CLASSICS

IKA SOMEN · HAND-CUT RAW SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE 1-3-4-6-14	25
 TAIYO · PRAWNS MILLEFEUILLE, RED SHRIMPS, SQUID, TOMATO AND YUZU MISO 2-3-4-6-12-14-15	20
ZUKE MAGURO · SEARED TUNA MARINATED IN SOY SAUCE, WITH KIZAMI WASABI 1-3-4-6	22
AMAEBI ABURA · SEARED RED SHRIMPS, SESAME OIL AND YUZU SAUCE 1-2-6-11-12	28
 HOTATE USUZUKURI · SCALLOPS, CAVIAR, UMEBOSHI AND YUZU VINAIGRETTE 4-14	25
 TORO SUMISO · SEARED TUNA BELLY, KARASHI SUMISO, YUZU KOSHŌ AND CAVIAR 4-6-10	28
 PASSION FRUIT LANGOUSTINE (IPC.) · LANGOUSTINE WITH PASSION FRUIT SAUCE AND GREEN APPLE 2-12-15	9
SCALLOP AND COURGETTE · SCALLOPS, COURGETTE, GINGER, TOSAZU AND HORSERADISH EGG YOLK CREAM 1-4-6-14-15	18

CREATIONS

 EDAMAME AND COURGETTE · EDAMAME AND COURGETTE CREAM, SOLE, YUZU TOFU, SANSHO PEPPER AND HORSERADISH OIL 4-6	28
 NASU · AUBERGINE GLAZED WITH WHITE MISO, BELL PEPPER SAUCE, UMEBOSHI, AND GREEN SHISO 6	20
MAGURO TSUKIMI · HAND-CUT RAW TUNA WITH SHISO, SESAME, QUAIL EGG AND RICE CHIPS 1-3-4-6-11	35
SUKUZI AMAEBI · SEA BASS AND RED PRAWN CARPACCIO, SHISO, SHIO KOMBU, MULLET BOTTARGA, TOMATOES, AND YUZU VINAIGRETTE 1-2-4-6-12-15	28
TEMAKI BRA SAUSAGE AND CHUTORO · BRA SAUSAGE, CHUTORO, WASABI, SHIRAITAKOMBU, SPRING ONION AND YUZU ZEST 1-4-6-15	14
HAMACHI AND TROPICAL PONZU · YELLOWTAIL, RED CHILLI AND PASSION FRUIT PONZU 1-2-4-6	28
SOGIZUKURI · SEARED WHITE FISH SALAD, FRESH WASABI, PONZU, CHICKEN BROTH, DAIKON, CARROTS AND WATERCRESS 1-4-6-8-11	25
SAKE USUZUKURI · ORGANIC SALMON CARPACCIO, TOSATSU SAUCE AND IKURA 1-4-6	22
FOUR SHADES OF EELS · TERRINE WITH COURGETTES · FISH BONE IN NANBAZUKE · SHIROYAKI WITH MYOGA, SHISO, AND RASPBERRY-BOSHI · CHAWANMUSHI WITH TERIYAKI, JUNIPER OIL, AND BAY LEAF 1-3-4-6-7-9-15	38

K O B A C H I		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
		ANCHOVIES UMESHISO AGE · ANCHOVIES AND SHISO LEAVES IN TEMPURA, UMEBOSHI, COURGETTE AND NORI SEAWEED POWDER 1-3-4-6	20
		WAKAME SALAD · MIXED SEAWEED SALAD 1-6-11	12
		WAGYU BURGER · PREMIUM WAGYU BEEF (A5), TRUFFLE MAYONNAISE, YUZU KOSHŌ AND MIZUNA 1-3-6-7-11	28
		YAKINIKU WAGYU TOAST · TOASTED SHOKUPAN WAGYU (A5), YAKINIKU SAUCE, YUBA, GARLIC AND CHIVES MAYONNAISE 1-3-6-7-11-15	32
		SAKANA SANDO · TOASTED SHOKUPAN, SHELLFISH, BABY SQUID, YUZU CREAM CHEESE AND CHIVES 1-2-3-4-6-7-12	18
		WAGYU TARTARE · WAGYU TARTARE (A5), AMARANTH CHIPS, AVOLA ALMONDS, COURGETTE AND APPLE 6-8	28
		CRISPY TAMAGO · BREADED WILD EGG, GIN DARA PIL-PIL AND PAK CHOI 1-3-4-6	20
		CRISPY RICE SAKE/MAGURO · CRISPY RICE CUBES, SPICY SALMON/TUNA AND SOY SAUCE 1-4-6-10-11	22/24

S U S H I & S A S H I M I		MIXED SASHIMI · (9 PZ.) TUNA, SALMON AND YELLOWTAIL 4-10	25
		SASHIMI IYO · (15 PZ.) TUNA, SALMON, YELLOWTAIL, SEA BASS, SQUID, LANGOUSTINE, SCALLOPS, RED SHRIMP AND TUNA BELLY 2-4-10-12-14-15	40
		SPECIAL NIGIRI SELECTION · (5 PZ.) 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 E SASHIMI SELECTION · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI 2-4-10-12	40
		TEKKA DON · TORO TARTARE, SLICES OF TUNA, KIZAMI WASABI, YAMAKAKE SAUCE, GREEN SHISO, NORI SEAWEED AND SUSHI RICE 1-4-6	28

TARTARE

★	TUNA TARTARE · SPRING ONION, WASABI YUZU-SOY SAUCE AND PUFFED RICE CHIPS 1-4-6-10	25
★	SALMON TARTARE · SPRING ONION, WASABI YUZU-SOY SAUCE AND PUFFED RICE CHIPS 1-4-6-10	20
★	O-TORO TARTARE · SPRING ONION, WASABI YUZU-SOY SAUCE AND PUFFED RICE CHIPS 1-4-6-10	38
★	RED SHRIMP TARTARE · MANGO, TOMATO AND WASABI SOY REDUCTION 1-2-6-10-12-15	28
🍷	HAMACHI MISO · CUBED YELLOWTAIL, TOMATO, AVOCADO AND YUZU-MISO SAUCE 4-6	22

NIGIRI
SPECIAL
1PZ

	SAKE GIÒ · SEARED SALMON AND IKURA 1-4-6-10	5
🍷	SAMBA · SEA BASS, CAPER AND LIME 4	6
	HAMACHI YUZUKOSHO · YELLOWTAIL AND YUZU KOSHŌ 1-4-6	6
	ZUKE MAGURO · SOY-MARINATED TUNA WITH KIZAMI WASABI 1-4-6	6
	KING CRAB · KING CRAB, PUFFED RICE AND SPICY SAUCE 1-2-3-12	10
	TORO FOIE GRAS · FATTY TUNA BELLY, FOIE GRAS AND TERIYAKI SAUCE 1-4-6-15	8
🍷	WAGYU · JAPANESE PREMIUM BEEF (A5) WITH YAKINIKU SAUCE 6-10	12
★	O-TORO TEMAKI · FATTY TUNA BELLY, NORI SEAWEED, CHIVES AND WASABI 1-4-6-10	12

NIGIRI
& SASHIMI
1PZ

🍷	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

★ THIS COURSE CAN BE SERVED WITH CAVIAR: 10G · 30G · 50G

URAMAKI
SPECIAL

TORO TAKUAN · TORO TARTARE, AVOCADO, TAKUAN, KIZAMI WASABI AND CAVIAR 1-4-6-11	36
HOKKAIDO · YELLOWTAIL, NEW-STYLE SCALLOP CARPACCIO, KEWPIE MAYONNAISE, AVOCADO, GINGER, CHIVES AND IKURA 1-3-4-6-11-14	32
RED PRAWN AND WHITE KOMBU · PRAWN TEMPURA, RED PRAWNS, ASPARAGUS, UMEBOSHI, WHITE KOMBU AND AMAZU 1-2-3-11-12-15	35
GREEN LOBSTER ROLL · LOBSTER, PRAWN TEMPURA, AVOCADO CARPACCIO AND KABAYAKI SAUCE 1-2-4-6-11	38
CHUMAKI DI PESCE · CHUMAKI ROLL WITH BLUEFIN TUNA, SALMON, WHITE FISH, SCALLOP AND YAMAGOBO 1-4-6-11-14-15	23
TONNATO TUNA · TUNA, SPRING ONION, BLUEFIN TUNA CARPACCIO, YUKARI, CRISPY TEMPURA AND TONNATO SAUCE WITH SEARED TUNA 1-3-4-6	32
ALL SALMON · SALMON WITH PANKO AND ASPARAGUS, SEARED SALMON CARPACCIO, MARINATED RED ONION, EGG TARTARE AND SHIBAZUKE 1-3-4-6-10-15	26
BLUE LOBSTER · BLUE LOBSTER, AVOCADO, IKURA, MIXED TOMATOES, SALAD AND MARINATED RED ONION 1-3-4-6	48

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, CRISPY 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 ZUCCHINI FLOWER TEMPURA, SPICED 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, FLAME-SEARED YELLOWTAIL, RED PRAWNS, AVOCADO AND JALAPEÑO SAUCE 1-2-3-4-12-15	35
AJI · YELLOWTAIL, LANGOSTINE, AVOCADO, JALAPEÑO AND PONZU SAUCE 1-2-4-6-12-15	35

GUNKAN

1PZ

IYO STYLE · SALMON, QUAIL EGG, CHIVES AND IKURA 1-3-4-6-12	6
 ZUCCHINA · COURGETTE AND PRAWN 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 CRAB · SALMON AND KING CRAB 2-3-4-12	9
 ROSE · YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO 2-4-12	7
 TORO OUT · TUNA BELLY AND CAVIAR 4	12
IKURA · NORI SEAWEEED AND IKURA 1-4-12-15	6
NEGHITORO QUAIL · NORI SEAWEEED, TUNA BELLY, QUAIL EGG AND KIZAMI WASABI 1-3-4-6	12
WAGYU AND TRUFFLE · SEARED WAGYU, TRUFFLE AND MALDON SALT 1-6	16

AGEMONO

EBI · ADRIATIC PRAWN TEMPURA 1-2-6-12-15	38
 YASAI · SEASONAL VEGETABLE TEMPURA 1-6	18
MIXED TEMPURA · PRAWNS, WHITE FISH AND VEGETABLES 1-2-4-6-12-15	26
MAGURO FURAI · BLUEFIN TUNA CUTLET, OKRA, GINGER, CAMONE TOMATO, WASABI, TONNATO SAUCE AND SHIROITA KOMBU 1-3-4	36
LOBSTER TEMPURA · LOBSTER TEMPURA, HORSERADISH EGG YOLK CREAM, GRATED DAIKON AND TOBIKO 1-2-3-4-6-10-12	45
 PATAGONIAN SEA BASS TATSUTA-AGE · AGEMONO OF PATAGONIAN SEA BASS AND GREEN BEANS 4-6-11-15	35
KING CRAB HARUMAKI · KING CRAB ROLL, YUZU BÉCHAMEL, COURGETTE, IKURA, CHIVES AND YUZU ZEST 1-2-4-6-7	28

GYOZA
4 PZ

CLASSIC GYOZA • PORK AND CABBAGE DUMPLINGS WITH SOY-WASABI REDUCTION 1-6-10	16
WAGYU GYOZA • JAPANESE A5 WAGYU BEEF DUMPLINGS WITH VEGETABLE EMULSION AND TAMARI SOY 1-4-6	28
SAKANA GYOZA • WHITE FISH DUMPLINGS WITH KO-CREAM SAUCE 1-4-6-11-12-14	18
✓ YASAI GYOZA • VEGETABLE DUMPLINGS WITH CURRY SAUCE 1-6-10-11	14
GYOZA "MILANO" • VEAL DUMPLINGS WITH SAFFRON CREAM 1-6-7-9	20
EBI GYOZA • PRAWN DUMPLINGS IN DASHI BROTH 1-2-4	18

PASTA
& SOUPS

SOMEN IN KING CRAB BROTH • SOMEN IN KING CRAB BROTH, BROWN CRAB, MARINATED AUBERGINES IKURA, SANSHO PEPPER, GINGER AND HORSERADISH & BERGAMOT OIL 1-2-4-6	25
YAKI SOBA • STIR-FRIED NOODLES WITH VEGETABLES AND MIXED SEAFOOD 1-2-4-6-12-14-15	18
YAKIMESHI SOBORO • FRIED RICE WITH WAGYU RAGOUT, FERMENTED MUSTARD LEAVES, SPRING ONION, EGG AND MIZUNA 1-3-6-10	22
🍲 MISO SHIRO • WHITE MISO SOUP WITH WAKAME SEAWEED AND TOFU 4-6	8

SALADS

✓ GREEN SALAD • ROCKET, LEEK, ASPARAGUS, DAIKON, CUCUMBER, RADISH, MIXED CHERRY TOMATOES, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS 1-6	10
KING CRAB • SEASONAL VEGETABLES, STEAMED KING CRAB, MARINATED RED ONION, IKURA, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS 1-2-4-6-11	38
SEAFOOD SALAD • SEASONAL VEGETABLES, MIXED SEAFOOD, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS 1-4-6-14	20

ROBATA YAKI
& MUSHIMONO

LOBSTER · GRATIN LOBSTER WITH GARLIC MAYONNAISE, BEKKUAN, RHUBARB, GINGER AND DATTERINI TOMATOES 1-2-3-4-6-11	90
SHIOYAKI SEA BASS · SEA BASS FILLET WITH WILD ROCKET, TOSAZU, AND KIZAMI WASABI SAUCE, GREEN TOMATO AND BABY CORN 1-4-6	40
 PATAGONIAN SEA BASS · MISO-MARINATED PATAGONIAN SEA BASS, WASABI SAUCE, CELERY AND MARINATED OXHEART CABBAGE 4-6-11	48
CHUTORO · MEDIUM TUNA BELLY, MARINATED RED ONION AND WASABI 1-3-4-6-12	32
KING CRAB · GRATIN KING CRAB, SESAME BÉCHAMEL, KARASHI SUMISO AND TOASTED SHOKUPAN WITH NORI PESTO 1-2-4-6-10-11-12-15	55
HAMACHI KAMA · YELLOWTAIL CHEEK AND COLLAR, TOMATO REDUCTION AND GREEN APPLE & KOHLRABI SALAD WITH PONZU 1-4-6	22
WAGYU · JAPANESE A5 WAGYU SIRLOIN, DAIKON, FRIGGITELLI PEPPERS AND PONZU 1-6	68
HOBAYAKI BEEF · KOJI-MARINATED BEEF WITH UMAMI PESTO, SPRING ONION AND WATERCRESS 1-4-6-8	35
 CARABINERO · CARABINERO PRAWN GRILLED OVER CHARCOAL, SERVED WITH SWEET-AND-SOUR APRICOT AND CRUSTACEAN SAUCE 2-6-7	48

GREEN

  AGEDASHI TOFU · FRIED TOFU AND EGGPLANT IN AGEDASHI BROTH WITH SHIITAKE AND ENOKI MUSHROOMS 6	18
  AVOCADO TARTARE · AVOCADO AND YUZU MISO 6-12-15	12
 VEGETARIAN URAMAKI · ZUCCHINI TEMPURA, FLAME-SEARED CREAM CHEESE, MANGO AND YUKARI 1-7	18
 VEGAN CHUMAKI · NORI SEAWEEED, ASPARAGUS, YAMAGOBO, TAKUAN AND TOFU CREAM 1-6-11	18

COVER CHARGE 5€ P.P.



VEG



GLUTEN-FREE PRODUCT, WITH POSSIBLE
AIRBORNE OR CROSS-CONTAMINATION



IYO.RESTAURANT

IYO-RESTAURANT.COM

DRINKS

COFFEE		EURO
	COFFEE	4
	DECAFFEINATED COFFEE	4
	CAPPUCCINO	6
DRINKS	BARLEY COFFEE	
	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	7
	A CLASSIC BEER SUITED TO EVERY PALATE, WITH NOTES OF HAY	
	KIRIN BEER – LAGER, 33 CL	7
	CLASSIC BLONDE BEER WITH MALTY AROMAS	
	ECHIGO KOSHIHIKARI BEER – AGED LAGER, 50 CL	12
	LOW TEMPERATURE AGED RICE BEER WITH CRISP AND REFRESHING NOTES	
	RINJI BEER – JAPANESE BLOND ALE, 33 CL	9
	FRESH AND AROMATIC JAPANESE BLOND ALE, WITH NOTES OF YUZU AND SUBTLE HERBACEOUS HINTS	

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.