IYO

RESTAURANT

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.

MENU FACCIO IYO 2026

158€ PER PERSON

CONTEMPORARY JAPAN, THROUGH OUR LATEST CREATIONS

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

WINE PARING 80€ PER PERSON

HOTATE E AMAEBI
SEARED SCALLOPS AND MAZARA RED PRAWN, FUYU PERSIMMON, IKURA, TONYU SAUCE AND WILD-FENNEL OIL
1-2-6-12-14-15

BABY SQUID
BABY SQUID, CELERIAC, CHANTERELLE MUSHROOMS, KARASHI SUMISO AND SANSHO PEPPER
1-4-6-9-10-14

FOUR SHADES OF EEL
1-3-4-6-7-9-15

NIGIRI SELECTION*
6 NIGIRI OF THE DAY

SOBA
SOBA NOODLES IN DASHI BROTH, SEARED MACKEREL, OROSHI GINGER, SHIOKOMBU, WASABI AND SPRING ONION
1-4-6

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

PLUMA IBERICA
MARINATED IBERICO PLUMA IN NEGIMISO SAUCE, JALAPEÑO, SANSHO PEPPER, SANSHOZUKE, CHINESE CABBAGE, MARIGOLD LEAVES AND BERGAMOT OIL
1-6-11-15

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**

MENU FACCIO IYO CLASSIC

148€ PER PERSON

NINETEEN YEARS OF IYO: THE DISHES THAT MADE OUR HISTORY

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

WINE PARING 80€ PER PERSON

SAKE KIMIZU
SALMON CARPACCIO, IRIZAKE FENNEL MARINATED, MOROMI SAUCE, KIMIZU AND IKURA
1-3-4-6-15

ZUKE MAGURO
MARINATED SEARED TUNA WITH SOY SAUCE, KIZAMI WASABI AND WASABI MAYONNAISE
1-3-4-6

TORO SUMISO
SEARED TUNA BELLY, KARASHI SUMISO, YUZUKOSHŌ 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

WAGYU BURGER
PREMIUM WAGYU BEEF (A5), TRUFFLE MAYONNAISE, YUZUKOSHŌ AND MIZUNA
1-3-6-7-11

RAMEN
RAMEN IN CHICKEN BROTH, MARINATED EGG, WOOD EAR MUSHROOMS, CHICKEN CHASHU, LIME ZEST AND YUZUKOSHŌ
1-4-6-9

DESSERT*

IN ADDITION: JAPANESE A5 WAGYU SIRLOIN
35€

***PLEASE CONTACT STAFF IF YOU HAVE ANY ALLERGIES**

EURO

CLASSICS

IKA SOMEN · HAND-CUT RAW SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE — 25
1-3-4-6-14

TAIYO · PRAWNS MILLEFEUILLE, RED SHRIMPS, SQUID, TOMATO AND YUZU MISO — 20
2-3-4-6-12-14-15

ZUKE MAGURO · SEARED TUNA MARINATED IN SOY SAUCE, WITH KIZAMI WASABI — 22
1-3-4-6

AMAEBI ABURA · SEARED RED SHRIMPS, SESAME OIL AND YUZU SAUCE — 28
1-2-6-11-12

HOTATE USUZUKURI · SCALLOPS, CAVIAR, UMEBOSHI AND YUZU VINAIGRETTE — 25
4-14

TORO SUMISO · SEARED TUNA BELLY, KARASHI SUMISO, YUZUKOSHŌ AND CAVIAR — 28
4-6-10

PASSION FRUIT LANGOUSTINE (1PC.) · LANGOUSTINE WITH PASSION FRUIT SAUCE AND GREEN APPLE — 9
2-12-15

CREATIONS

HOTATE E AMAEBI · SEARED SCALLOPS AND MAZARA RED PRAWN, FUYU PERSIMMON, IKURA, TONYU SAUCE AND WILD-FENNEL OIL — 22
4-6

YAKITORI · KING OYSTER MUSHROOMS, YUBA AND CELERIAC SKEWER, TERIYAKI SAUCE, LOVAGE AND YUZUKOSHŌ — 15
6-9

TEMAKI KING CRAB, SUZUKI AND TRUFFLE · KING CRAB, SEARED SEABASS, FRESH TRUFFLE, SOY, TOBIKO, SHIRAITA KOMBUCHA AND UMEBOSHI — 26
1-2-3-4-6-12-15

SOGIZUKURI · SEARED WHITE FISH SALAD, FRESH WASABI, PONZU, CHICKEN BROTH, DAIKON, CARROTS AND WATERCRESS — 25
1-4-6-8-11

SAKE KIMIZU · SALMON CARPACCIO, IRIZAKE FENNEL MARINATED, MOROMI SAUCE, KIMIZU AND IKURA — 22
1-4-6

FOUR SHADES OF EELS · TERRINE WITH MIZUNA · FISH BONE IN NANBAZUKE · SHIROYAKI WITH MYOGA, SHISO, AND RASPBERRY-BOSHI · CHAWANMUSHI WITH TERIYAKI, JUNIPER OIL AND BAY LEAF — 38
1-3-4-6-7-9-15

EURO

KOBACHI

EDAMAME · SOY BEANS — 7
6-15

EDAMAME SPICY · SPICY SOY BEANS — 9
6-15

SAMURAI STICK · SHRIMP STICKS IN CRUNCHY DOUGH AND EDAMAME — 14
1-2-3-6-12-15

WAKAME SALAD · MIXED SEAWEED SALAD — 12
1-6-11

WAGYU BURGER · PREMIUM WAGYU BEEF (A5), TRUFFLE MAYONNAISE, YUZUKOSHŌ AND MIZUNA — 28
1-3-6-7-11

CRISPY TAMAGO · BREADED WILD EGG, GIN DARA PIL-PIL AND PAK CHOI — 20
1-3-4-6

CRISPY RICE SAKE/MAGURO · CRISPY RICE CUBES, SPICY SALMON/TUNA AND SOY SAUCE — 22/24
1-4-6-10-11

GREEN

AGEDASHI TOFU · FRIED TOFU AND EGGPLANT IN AGEDASHI BROTH WITH SHIITAKE AND ENOKI MUSHROOMS — 18
6

AVOCADO TARTARE · AVOCADO AND YUZU MISO — 12
6-12-15

VEGETARIAN URAMAKI · ZUCCHINI TEMPURA, FLAME-SEARED CREAM CHEESE, MANGO AND YUKARI — 18
1-7

VEGAN CHUMAKI · NORI SEAWEED, ASPARAGUS, YAMAGOBO, TAKUAN AND TOFU CREAM — 18
1-6-11

GREEN SALAD · ROCKET, LEEK, ASPARAGUS, DAIKON, CUCUMBER, RADISH, MIXED CHERRY TOMATOES, SOY DRESSING, LEMON JUICE AND AMARANTH CHIPS — 10
1-6

SUSHI & SASHIMI

MIXED SASHIMI · (9 PZ.) TUNA, SALMON AND YELLOWTAIL — 25
4-10

SASHIMI IYO · (15 PZ.) TUNA, SALMON, YELLOWTAIL, SEA BASS, SQUID, LANGOUSTINE, SCALLOPS, RED SHRIMP AND TUNA BELLY — 40
2-4-10-12-14-15

SPECIAL NIGIRI SELECTION · (5 PZ.) SELECTION OF CHEF'S NIGIRI — 30
1-2-3-4-5-6-8-10-11-12-14

SUSHI IYO · 6 NIGIRI, 6 HOSOMAKI — 35
2-4-10-12-14-15

SUSHI E SASHIMI SELECTION · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI — 40
2-4-10-12

EURO

TARTARE

★ **TUNA TARTARE** · SHISO, SESAME SEEDS, YUKKED SAUCE, QUAIL EGG AND PUFFED RICE CHIPS 1-3-4-6-11	25
★ **SALMON TARTARE** · GREEN APPLE, TOSAZU SAUCE, IKURA AND PUFFED RICE CHIPS 1-4-6-15	20
★ **LANGOUSTINE TARTARE** · PASSION FRUIT, RED CHILLI, CHIVES AND PONZU SAUCE 1-2-6-12-15	30
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 YUZUKOSHŌ 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**

EURO

URAMAKI 8 PZ

HOKKAIDO · YELLOWTAIL, NEW-STYLE SCALLOP CARPACCIO, KEWPIE MAYONNAISE, AVOCADO, GINGER, CHIVES AND IKURA — 32
1-3-4-6-11-14

RED PRAWN AND WHITE KOMBU · PRAWN TEMPURA, RED PRAWNS, ASPARAGUS, UMEBOSHI, WHITE KOMBU AND AMAZU — 35
1-2-3-11-12-15

GREEN LOBSTER ROLL · LOBSTER, PRAWN TEMPURA, AVOCADO CARPACCIO AND KABAYAKI SAUCE — 38
1-2-4-6-11

SPICY SALMON · SPICY SALMON TARTARE, AVOCADO AND ITO TOGARASHI — 18
3-4-11

SPICY TUNA · SPICY TUNA TARTARE, AVOCADO AND ITO TOGARASHI — 22
3-4-11

SPECIAL ROLL · SALMON, AVOCADO, CREAM CHEESE, CRISPY TEMPURA AND TERIYAKI SAUCE — 18
1-3-4-6-7-11

RAINBOW · SALMON, TUNA AND SEA BASS CARPACCIO WITH AVOCADO — 18
3-4-7-11

DRAGON · EEL, AVOCADO AND KABAYAKI SAUCE — 22
1-4-6-11-15

EBI FLÒ · PRAWN AND ZUCCHINI FLOWER TEMPURA, SPICED SALMON, IKURA AND TERIYAKI SAUCE — 22
1-2-3-4-6-11-12-15

YUME · PRAWN TEMPURA, MARINATED TUNA AND WASABI MAYONNAISE — 25
1-2-3-4-6-11-12-15

CALIFORNIA · KING CRAB, AVOCADO, SESAME AND CUCUMBER — 38
2-3-4-11-12-15

ROCK 'N' ROLL · PRAWN TEMPURA, FLAME-SEARED YELLOWTAIL, RED PRAWNS, AVOCADO AND JALAPEÑO SAUCE — 35
1-2-3-4-12-15

AJI · YALLOWTAIL, LANGOSTINE, AVOCADO, JALAPEÑO AND PONZU SAUCE — 35
1-2-4-6-12-15

GUNKAN 1 PZ

IYO STYLE · SALMON, QUAIL EGG, CHIVES AND IKURA — 6
1-3-4-6-12

ZUCCHINA · COURGETTE AND PRAWN TARTARE — 5
2-3-12-15

SALMON OUT · SPICY SALMON — 5
3-4-12

TUNA OUT · SPICY TUNA — 6
3-4-12

SAKE IKURA · SALMON AND IKURA — 6
1-4-6-12

SAKE CRAB · SALMON AND KING CRAB — 9
2-3-4-12

ROSE · YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO — 7
2-4-12

TORO OUT · TUNA BELLY AND CAVIAR — 12
4

IKURA · NORI SEAWEED AND IKURA — 6
1-4-12-15

NEGHITORO QUAIL · NORI SEAWEED, TUNA BELLY, QUAIL EGG AND KIZAMI WASABI — 12
1-3-4-6

WAGYU AND TRUFFLE · SEARED WAGYU, TRUFFLE AND MALDON SALT — 16
1-6

EURO

GYOZA 4 PZ

CLASSIC GYOZA · PORK AND CABBAGE DUMPLINGS WITH SOY–WASABI REDUCTION 16
1-6-10

WAGYU GYOZA · JAPANESE A5 WAGYU BEEF DUMPLINGS WITH VEGETABLE EMULSION AND TAMARI SOY 28
1-4-6

GYOZA "MILANO" · VEAL DUMPLINGS WITH SAFFRON CREAM 20
1-6-7-9

EBI GYOZA · PRAWN DUMPLINGS IN DASHI BROTH 18
1-2-4

PASTA & SOUPS

RAMEN · RAMEN IN CHICKEN BROTH, MARINATED EGG, WOOD EAR MUSHROOMS, CHICKEN CHASHU, LIME ZEST AND YUZUKOSHŌ 20
1-2-4-6

YAKI SOBA · STIR-FRIED NOODLES WITH VEGETABLES AND MIXED SEAFOOD 18
1-2-4-6-12-14-15

YAKIMESHI SOBORO · FRIED RICE WITH WAGYU RAGOUT, FERMENTED MUSTARD LEAVES, SPRING ONION, EGG AND MIZUNA 22
1-3-6-10

MISO SHIRO · WHITE MISO SOUP WITH WAKAME SEAWEED AND TOFU 8
4-6

UDON · UDON NOODLES IN CARBONARA CREAM, KING CRAB, SANSHO PEPPER AND BOTTARGA 25
1-2-4-6-12-15

AGEMONO

EBI · ADRIATIC PRAWN TEMPURA 38
1-2-6-12-15

YASAI · SEASONAL VEGETABLE TEMPURA 18
1-6

MIXED TEMPURA · PRAWNS, WHITE FISH AND VEGETABLES 26
1-2-4-6-12-15

PATAGONIAN SEA BASS TATSUTA-AGE · AGEMONO OF PATAGONIAN SEA BASS AND GREEN BEANS 35
4-6-11-15

KING CRAB HARUMAKI · KING CRAB ROLL, BLACK TRUFFLE, AVOCADO, SMASH PEPPER AND IKURA 35
1-2-4-6-7

EURO

ROBATAYAKI & MUSHIMONO

LOBSTER · GRATIN LOBSTER WITH GARLIC MAYONNAISE, RAPINI AND FENNEL OHITASHI 90
1-2-3-4-6-11

PLUMA IBERICA · MARINATED IBERICO PLUMA IN NEGIMISO SAUCE, JALAPEÑO, SANSHO PEPPER SANSHOZUKE, CHINESE CABBAGE, MARIGOLD LEAVES AND BERGAMOT OIL 38
1-6-11-15

PATAGONIAN SEA BASS · MISO-MARINATED PATAGONIAN SEA BASS, WASABI SAUCE, CELERY AND MARINATED OXHEART CABBAGE 48
4-6-11

CHUTORO · MEDIUM TUNA BELLY, MARINATED RED ONION AND WASABI 32
1-3-4-6-12

KING CRAB · GRATIN KING CRAB, SESAME BÉCHAMEL, KARASHI SUMISO AND TOASTED SHOKUPAN WITH NORI PESTO 55
1-2-4-6-10-11-12-15

HAMACHI KAMA · YELLOWTAIL CHEEK AND COLLAR, TOMATO REDUCTION AND GREEN APPLE, KOHLRABI SALAD WITH PONZU 22
1-4-6

WAGYU · JAPANESE A5 WAGYU SIRLOIN, RAPINI, MARINATED BLACK SALSIFY AND SANSHO PEPPER 68
1-4-6

COVER CHARGE 5€ P.P.

VEG

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

IYO.RESTAURANT

IYO-RESTAURANT.COM

DRINKS

EURO

COFFEE

COFFEE 4

DECAFFEINATED COFFEE 4

CAPPUCCINO 6

BARLEY COFFEE

DRINKS

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.

OOLONG 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 NOTESOF 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.

A L L E R G E N S A N D W A R N I N G S

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.