



MiHO

Japanese restaurant



SUSHIBOX Brunch

Monday to Friday

4 dishes

your choice + water

16,90€



We support the environment with
FRIEND OF THE SEA. Miho is a
“Certified Restaurant”.

Sushi is
a dish whose preparation
it is perhaps the simplest in the world.
It is the pure combination of rice
with fish or shellfish.
But, for this very reason,
there is no forgery and only
true masters can prepare it.

Jirō Ono

Some **BENEFITS** Of **SUSHI** and **SASHIMI** for our **HEALTH**



FISH

- few calories
 - low fat
 - rich protein content
 - source of vitamin B12 and iodine
 - tuna and salmon are rich in Omega3 fats
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RICE

- source of proteins and carbohydrates



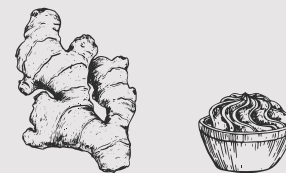
NORI SEAWEED

- rich in proteins, minerals and iodine
 - reservoir of vitamins A, B1 and C
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VINEGAR

- rich in antibacterial properties
- promotes digestion
- is a natural skin conditioner




GINGER AND WASABI

- have antibacterial properties
- promote digestion
- wasabi is rich in Potassium and Vitamin C
- ginger relieves nausea

STARTERS



01 · HARUMAKI | € 3,50 
Puff pastry roll with vegetables
3 PIECES
allergens: 1-3-7



02 · HARUMAKI THAI | € 5,00
Puff pastry roll with prawns and lard
4 PIECES
allergens: 1-2-3-7-14



03 · SALMON ROLL | € 4,00
Puff pastry roll with salmon
and mozzarella
3 PIECES
allergens: 1-3-4-6-7-9



04 · SALMON CROQUETTES | € 5,00
Crispy salmon and potato balls
4 PIECES
allergens: 1-3-4-6-7



05 · POTATO CHIPS | € 3,50 
Potato sticks
allergens: 1



06 · PRAWN CRACKERS | € 2,50
Crunchy tapioca chips and seafood
allergens: 1-2



08 · POTATO MEDALLION | € 3,50
Fried potato medallions
4 PIECES
allergens: 1-3-6-7-9-13



09 · TOFU | € 3,00 🌿
Tofu with soy sauce
allergens: 1-6



10 · GOMA WAKAME | € 4,50 🌿🌶️
Spicy seaweed
allergens: 1-6-11



11 · WAKAME | € 4,50 🌿
Seaweed with sesame seeds
allergens: 1-6-11

STARTERS



12 · EDAMAME | € 4,50 🌱
Soybean pods
allergens: 6



13 · EDAMAME SPICY | € 5,00 🌱🌶️
Spicy soybean pods and sesame seeds
allergens: 6-10-11



14 · SHRIMP COCKTAIL | € 6,00
Prawns with cocktail sauce
8 PIECES
allergens: 1-2-3-4-6-10



15 · POTATO SALAD | € 7,00 🌱
Steamed potato salad with carrots, sweetcorn,
edamame beans and mayonnaise
allergens: 3-6-8



32 · BAO | € 4,00 
 Oriental bread
 3 PIECES
 allergens: 1-7



34 · RAVIOLI NIKU | € 5,50
 Ravioli with meat and vegetables
 4 PIECES
 allergens: 1-2-3-4-6-8-9-10-12-14



35 · RAVIOLI SHUMAY | € 6,50
 Ravioli with prawns, meat, vegetables and lard
 4 PIECES
 allergens: 1-2-3-4-6-9-11-12-14



36 · GREEN GYOZA | € 5,00 
 Ravioli with mixed vegetables
 4 PIECES
 allergens: 1-9-11-14



40 · GRILLED NIKU RAVIOLI | € 6,00
 Ravioli with grilled meat and vegetables
 4 PIECES
 allergens: 1-2-3-4-6-8-9-10-12-14

SOUPS



45 · MISO SOUP | € 3,50

Traditional soup made with dashi and miso paste
allergens: 1-4-6



46 · SWEET AND SPICY SOUP | € 4,50 🌶️

Vegetable soup with tofu, egg, bamboo shoots and chicken
allergens: 1-3-6-14

SALADS



47 · YASAI SALAD | € 6,00 🌿

Mixed salad with seaweed, corn, sesame seeds and tomato
allergens: 1-6-11



48 · GYOKAI SALAD | € 9,00

Seafood salad with mixed raw fish, sesame seeds and seaweed
allergens: 1-2-4-6-11

MIHO HOSOMAKI E FRIED ROLLS - 8 pieces



50 · HOSOMAKI SAKE | € 5,00
 Small rice rolls wrapped in nori seaweed and filled with salmon
8 PIECES
 allergens: 4



51 · HOSOMAKI AVOCADO | € 4,50
 Small rice rolls wrapped in nori seaweed and filled with avocado
8 PIECES
 allergens: /



52 · HOSOMAKI PHILADELPHIA | € 4,00
 Small rice rolls wrapped in nori seaweed and filled with Philadelphia cream cheese
8 PIECES
 allergens: 7



53 · HOSOMAKI MIXED | € 5,50
 Small rice rolls wrapped in nori seaweed and filled with mixed fish
8 PIECES
 allergens: 4



COOKED FISH

54 · HOSOMAKI FRIED | € 8,00
 Small fried rice rolls wrapped in nori seaweed and filled with Philadelphia cream cheese and salmon, garnished with seasonal fruit and teriyaki sauce
8 PIECES
 allergens: 1-3-4-6-7-11



55 · HOSOMAKI SPICY SALMON | € 9,00
 Small rice rolls wrapped in nori seaweed, fried and filled with salmon, salmon tartare, teriyaki sauce, kataifi and **tobiko***
8 PIECES
 allergens: 1-3-4-6-7-10-11



COOKED FISH

56 · HOSOMAKI NIDO | € 9,00
 Small rice rolls wrapped in nori seaweed, fried and filled with salmon, garnished with Philadelphia cream cheese, kataifi and teriyaki sauce
8 PIECES
 allergens: 1-3-4-6-7-11



COOKED FISH

57 · FUTOMAKI FRIED | € 9,00
 Large rolls of rice wrapped in nori seaweed, fried and filled with prawn, avocado and **tobiko***
8 PIECES
 allergens: 1-2-3-4-6-11

TEMAKI - 1 piece



60 · SAKE AVOCADO | € 4,00

Rice cone wrapped in nori seaweed, filled with salmon, avocado and sesame seeds

1 PIECE

allergens: 4-11



61 · MAGURO AVOCADO | € 5,00

Rice cone wrapped in nori seaweed, filled with yellowfin tuna, avocado and sesame seeds

1 PIECE

allergens: 4-11



62 · EBITEN | € 5,00

Rice cone wrapped in nori seaweed, filled with prawn tempura, salad, sesame seeds and teriyaki sauce

1 PIECE

allergens: 1-2-6-11



63 · SPICY SAKE | € 4,00 🌶️

Rice cone wrapped in nori seaweed, filled with salmon tartare, cucumber, shichimi, spicy mayonnaise and **tobiko***

1 PIECE

allergens: 1-3-4-6-10-11



64 · SALMON SPECIAL | € 5,00

Rice cone wrapped in nori seaweed, filled with cooked salmon, salad, Philadelphia cream cheese, sesame seeds and teriyaki sauce

1 PIECE

allergens: 1-4-6-7-11



65 · SALMON ALMONDS | € 5,50 🌶️

Rice cone wrapped in soy paper with sesame seeds, filled with salmon tartare, almonds, lettuce and **tobiko***

1 PIECE

allergens: 1-3-4-6-8-10-11



66 · VENUS | € 5,50 🌶️

Venere rice cone wrapped in soy paper with sesame seeds, filled with salmon tartare, pistachios, teriyaki sauce and **tobiko***

1 PIECE

allergens: 1-3-4-6-8-10-11



71 · SALMON AVOCADO | € 8,00

Rice roll filled with salmon, avocado and sesame seeds

8 PIECES

allergens: 4-11



72 · MAGURO AVOCADO | € 9,00

Rice roll filled with yellowfin tuna, avocado and sesame seeds

8 PIECES

allergens: 4-11



COOKED FISH

73 · ONION ROLL | € 8,00 🌶️

Rice roll filled with surimi, avocado and cucumber, garnished with fried onion, spicy mayo, teriyaki sauce and **tobiko***

8 PIECES

allergens: 1-2-3-4-6-10-11



COOKED FISH

74 · CALIFORNIA | € 7,50

Rice roll filled with surimi, avocado, cucumber, sesame and **tobiko***

8 PIECES

allergens: 1-2-3-4-6-10-11



COOKED FISH

75 · EBITEN | € 9,00

Rice roll filled with fried prawn, sesame and teriyaki sauce

8 PIECES

allergens: 1-2-6-11



COOKED FISH

76 · MIURA | € 9,00

Rice roll filled with sautéed salmon, Philadelphia cream cheese, sesame seeds and teriyaki sauce

8 PIECES

allergens: 1-4-6-7-11

CLASSIC URAMAKI - 8 pieces



77 · SPICY SAKE | € 8,00 🌶️

Rice roll filled with salmon tartare and cucumber, garnished with shichimi, spicy mayo and **tobiko***

8 PIECES

allergens: 1-3-4-6-10-11

78 · SPICY CALIFORNIA | € 7,50 🌶️

Rice roll filled with surimi, avocado and cucumber, garnished with shichimi, spicy mayo and **tobiko***

8 PIECES

allergens: 1-2-3-4-6-10-11



80 · SPECIAL ROLL | € 8,00

Rice roll filled with Philadelphia cream cheese, garnished with salmon and teriyaki sauce

8 PIECES

allergens: 1-4-6-7-11

80 · SPECIAL ROLL | € 8,00

Roll di riso farcito con Philadelphia, guarnito con salmone e salsa teriyaki

8 PEZZI

allergeni: 1-4-6-7-11

VEGETARIAN URAMAKI - 8 pieces



82 · VEGGIE ROLL | € 7,50 🌿

Rice roll filled with mango, avocado, Philadelphia cream cheese and salad, garnished with almond flakes

8 PIECES

allergens: 7-8

83 · JUST VEGETAL | € 8,00 🌿

Venere rice rolls filled with avocado, Philadelphia cream cheese and salad, garnished with chopped pistachios

8 PIECES

allergens: 7-8

84 · GREEN DAY | € 7,50 🌿

Rice roll filled with cucumber and avocado, garnished with sliced avocado, salad and yogurt sauce

8 PIECES

allergens: 3-7

CLASSIC URAMAKI - 8 pieces



85 · YONG ROLL | € 9,00

Rice roll filled with cooked prawn and tempura crumbs, garnished with **tobiko*** and teriyaki sauce

8 PIECES

allergens: 1-2-4-6-11



86 · TACOS ROLL | € 10,00 🌶️

Rice roll filled with salmon tartare, garnished with nachos, spicy mayo and **tobiko***

8 PIECES

allergens: 1-3-4-6-10



87 · FEVER | € 9,00

Rice roll filled with salmon, avocado and Philadelphia cream cheese, garnished with kataifi and teriyaki sauce

8 PIECES

allergens: 1-4-6-7-11



90 · SUPER DRAGON | € 10,00

Rice roll filled with prawn tempura and Philadelphia cream cheese, garnished with avocado, sesame seeds and teriyaki sauce

8 PIECES

allergens: 1-2-6-7-11



SPECIAL URAMAKI - 8 pieces



92 · MIHO ROLL | € 12,00

Rice roll filled with sautéed salmon and Philadelphia cream cheese, garnished with flame-seared salmon, teriyaki sauce, Miho sauce, **tobiko*** and sesame

8 PIECES

allergens: 1-3-4-6-7-10-11



93 · AMAEBI ROLL | € 12,00 🌶️

Rice roll filled with raw prawn and avocado, garnished with salmon tartare, teriyaki sauce and **tobiko***

8 PIECES

allergens: 1-2-3-4-6-10-11



94 · TIGER ROLL | € 10,00

Rice roll filled with fried prawn, garnished with salmon and teriyaki sauce

8 PIECES

allergens: 1-2-4-6-11



95 · QUEEN ROLL | € 12,00

Rice roll filled with salmon and mango, garnished with salmon and mango sauce

8 PIECES

allergens: 4



96 · SOUTH BEACH | € 10,00

Rice roll filled with salmon and avocado, garnished with almonds, **tobiko***, teriyaki sauce and seasonal fruit

8 PIECES

allergens: 1-4-6-8-11



99 · IBIZA ROLL | € 12,00 🌶️

Rice roll filled with surimi and avocado, garnished with slices of flambéed salmon, kataifi, spicy sauce, teriyaki sauce and **tobiko***

8 PIECES

allergens: 1-2-3-4-6-10-11

SPECIAL URAMAKI - 8 pieces



101 · EBI FLO' | € 12,00

Venere rice rolls filled with tempura prawns and Philadelphia cream cheese, garnished with salmon, almonds and teriyaki sauce

8 PIECES

allergens: 1-2-4-6-7-8-11



102 · MIURA PLUS | € 12,00 🌶️

Venere rice rolls filled with cooked salmon and Philadelphia cream cheese, garnished with salmon tartare, kataifi, teriyaki sauce and **tobiko***

8 PIECES

allergens: 1-3-4-6-7-10-11



103 · SALMONE PISTACHIO € 12,00

Venere rice rolls filled with salmon, avocado, Philadelphia cream cheese, pistachios and **tobiko***

8 PIECES

allergens: 1-4-6-7-8



115 · CHIRASHI SAKEDON | € 14,00

Salmon slices on a bed of rice with sesame seeds

allergens: 4-11

CHIRASHI



116 · CHIRASHI MIX | € 14,00

Mixed fish slices on a bed of rice with sesame seeds

allergens: 2-4-11

NIGIRI - 6 pieces



119 · AVOCADO | € 3,00 
Rice bites with avocado
6 PIECES
allergens: /



120 · SAKE | € 3,50
Rice bites with salmon
6 PIECES
allergens: 4



122 · TAI | € 3,50
Rice bites with sea bass
6 PIECES
allergens: 4



123 · AMAEBI | € 4,00
Rice bites with raw prawns and **tobiko***
6 PIECES
allergens: 1-2-4-6



124 · EBI | € 3,50
Rice bites with cooked prawns
6 PIECES
allergens: 2



125 · FLAMBÉED SALMON AND PHILADELPHIA | € 4,50
Rice bites with seared salmon, Philadelphia cream cheese and teriyaki sauce
6 PIECES
allergens: 1-4-6-7-11



126 · FLAMBÉED SALMON WITH PISTACHIOS | € 4,50
Rice bites with seared salmon, pistachios and teriyaki sauce
6 PIECES
allergens: 1-4-6-8-11



132 · NIGIRI MIX | € 6,50
Rice bites with mixed fish
6 PIECES
allergens: 1-2-3-4-6-8-10



135 · TEMARI ZUCCHINI
€ 3,00

Rice bites wrapped in courgette and garnished with Philadelphia cream cheese
4 PIECES
allergens: 7



136 · WHITE TEMARI | € 3,00

Rice bites garnished with sesame seeds, Philadelphia cream cheese, teriyaki sauce and kataifi
4 PIECES
allergens: 1-6-7-11



137 · COURGETTES | € 4,00

Rice bites wrapped in courgette and garnished with prawn tartare and tobiko*
4 PIECES
allergens: 1-2-3-4-6-10



138 · TOBIKO | € 5,00

Rice bites wrapped in nori seaweed and filled with tobiko*
4 PIECES
allergens: 1-4-6



139 · SAKE | € 4,00

Rice bites wrapped in nori seaweed, garnished with salmon tartare and tobiko*
4 PIECES
allergens: 1-3-4-6-10



140 · MAGURO | € 4,50

Rice bites wrapped in nori seaweed, garnished with yellowfin tuna tartare
4 PIECES
allergens: 4



141 · SOY SALMON | € 3,50

Rice bites wrapped in soy paper with sesame seeds, garnished with salmon tartare and tobiko*
4 PIECES
allergens: 1-3-4-6-10-11



142 · SOY SHRIMP | € 4,00

Rice bites wrapped in soy paper with sesame seeds, garnished with prawn tartare and tobiko*
4 PIECES
allergens: 1-2-3-4-6-10-11

GUNKAN - 4 pieces



144 · GIO TROPICAL | € 4,50

Rice bite wrapped in salmon, garnished with Philadelphia cream cheese and seasonal fruit

4 PIECES

allergens: 4-7



145 · GIO SPICY SALMON | € 4,50 🌶️

Rice bite wrapped in salmon, garnished with salmon tartare, spicy sauce and tobiko*

4 PIECES

allergens: 1-3-4-6-10



148 · PISTACHIO GUNKAN | € 5,00 🌶️

Rice bite wrapped in seared salmon, garnished with salmon tartare, teriyaki sauce, pistachio and tobiko*

4 PIECES

allergens: 1-3-4-6-8-10-11

TARTARE



170 · TARTARE AVOCADO KATAIFI, SESAME DRESSING | € 9,00 🌿

Avocado and kataifi tartare, sesame dressing

allergens: 1-3-6-11



185 · TORIKARAGE | € 6,00
 Fried chicken nuggets
5 PIECES
 allergens: 1-3-6-7-11



187 · PORK CUTLET | € 7,00
 Breaded pork cutlet
 allergens: 1-3-6-11



188 · CRAB CLAWS | € 6,00
 Fried breaded surimi claws
4 PIECES
 allergens: 1-2-3-4-6



189 · EBI TEMPURA | € 12,00
 Prawn tempura
4 PIECES
 allergens: 1-2-3



195 · EBI STICK | € 7,00
 Crispy fried prawn roll with special sauce
4 PIECES
 allergens: 1-2-3-7



198 · IKA KARAGA | € 8,00
 Fried squid rings
8 PIECES
 allergens: 1-3-14

FIRST COURSES - Rice



202 · GOHAN | € 3,00 
White rice with sesame seeds
allergens: 11



203 · YASAI GOHAN | € 4,00 
Fried rice with mixed vegetables and eggs
allergens: 1-3-6



204 · KAISEN GOHAN | € 6,50
Fried rice with seafood, mixed vegetables and eggs
allergens: 1-2-3-4-6-14



205 · CANTONESE-STYLE RICE | € 4,50
Fried rice with peas, cooked ham and eggs
allergens: 1-3



206 · FRIED RICE WITH SALMON | € 6,50
Fried rice with salmon, mixed vegetables and eggs
allergens: 1-3-4



208 · RICE WITH MIHO SAUCE | € 6,50
Fried rice with Miho sauce, beef, eggs, peppers and onion
allergens: 1-3-6-14

**211 · EBI YAKI UDON | € 9,00**

Soft wheat flour noodles (udon) sautéed with prawns, vegetables and eggs

allergens: 1-2-3-6-9-14

**212 · EBI YAKISOBA | € 9,00**

Buckwheat noodles (soba) sautéed with chef's sauce, prawns, vegetables, eggs and garnished with chopped peanuts

allergens: 1-2-3-5-6-9-11

**213 · SPICY PADTHAI | € 8,00 🌶️**

Thai noodles stir-fried with vegetables, eggs, prawns, garnished with chopped peanuts and chillies

allergens: 1-2-3-5-6-8-14

**214 · RAMEN SAUTÉED WITH CHICKEN | € 9,00**

Stir-fried ramen with chicken, vegetables and eggs

allergens: 1-3-6-9-14

**218 · VEGETARIAN SOY NOODLES**

€ 5,50 🌿

Soy glass noodles sautéed with bean sprouts and vegetables

allergens: 1-6-14

**219 · SPICY SOY NOODLES**

€ 6,00 🌶️

Soy glass noodles stir-fried with chicken and peppers

allergens: 1-6-14

ORIENTAL PASTA AND GNOCCHI



220 · SOY NOODLES WITH PRAWN | € 6,50

Soy glass noodles stir-fried with prawns, bean sprouts and vegetables

allergens: 1-2-6-14



221 · IMPERIAL RICE NOODLES | € 6,50

Rice noodles stir-fried with prawns, vegetables and eggs

allergens: 1-2-3-6-14



222 · RICE GNOCCHI AND SHRIMP | € 7,00

Rice gnocchi sautéed with prawns, vegetables and mushrooms*

allergens: 1-2-6-14

GRILL



229 · SAKE YAKI | € 9,00

Grilled salmon with sesame and teriyaki sauce

2 PIECES

allergens: 1-4-6-11



231 · EBI NO KUSHIYAKI | € 9,00

Grilled prawn skewers with sesame and teriyaki sauce

6 PIECES

allergens: 1-2-6-11



232 · GRILLED CUTTLEFISH € 9,00

Grilled cuttlefish

allergens: 14



235 · YAKITORI | € 8,00

Grilled chicken with sesame seeds, teriyaki sauce and leek

allergens: 1-6-11-14

SECOND COURSES



241 · SWEET AND SOUR PORK | € 6,50
Pork in sweet and sour sauce
allergens: 1-3



246 · SAUTÉED BEEF WITH OYSTER SAUCE | € 7,00
Sautéed beef with oyster sauce
allergens: 1-3-6-14



247 · SPICY BEEF | € 7,00 🌶️🌶️
Beef sautéed with chilli pepper and chives
allergens: 1-3-6-14



248 · BEEF WITH MUSHROOMS AND BAMBOO | € 7,00
Beef sautéed with **mushrooms*** and bamboo shoots
allergens: 1-3-6-14



249 · BEEF WITH POTATOES | € 7,00
Beef with potatoes
allergens: 1-3-6-11-14

SECOND COURSES



252 · CHICKEN WITH ALMONDS | € 6,50
Sautéed chicken breast with almonds and carrots
allergens: 1-3-6-8-14



253 · SPICY CHICKEN | € 6,50 🌶️
Sautéed chicken breast with vegetables and spicy
sauce
allergens: 1-3-6-14



**254 · CHICKEN WITH SALT
AND PEPPER | € 7,00** 🌶️
Crispy chicken breast with salt and pepper
allergens: 1-3



255 · SWEET AND SOUR CHICKEN | € 6,50
Sautéed chicken breast with sweet and sour sauce
allergens: 3-6



256 · LEMON CHICKEN | € 6,50
Sautéed chicken breast with lemon sauce
allergens: 3



257 · CHICKEN WITH POTATOES | € 6,50
Sautéed chicken breast with potatoes
allergens: 1-3-6-14

MiHO SECOND COURSES AND VEGETABLES



265 · FIVE-COLOUR SHRIMP

€ 8,50

Prawns with five types of vegetables

allergens: 2-3-9



266 · THAI SHRIMP

€ 8,50 🌶️

Thai-style prawns

allergens: 1-2-3-6



267 · SALT AND PEPPER SHRIMP

€ 8,50 🌶️

Sautéed prawns with vegetables

allergens: 1-2-3



269 · SWEET AND SOUR SHRIMP | € 8,50

Prawns in sweet and sour sauce

allergens: 2-3-11-14



270 · LEMON SHRIMP | € 8,50

Prawns in lemon sauce

allergens: 2-3



287 · MUSHROOMS AND BAMBOO | € 4,00

Sautéed **mushrooms*** and bamboo shoots

allergens: 1-6-11-14



288 · MIXED VEGETABLES | € 4,00 🌿

Seasonal mixed vegetables sautéed with

mushrooms*

allergens: 6-8-9-11

DRINKS

Bottled mineral water	50 cl	€ 2,50
Bottled drink	33 cl	€ 3,00
Lemon / peach Tea	33 cl	€ 3,00

WINE LIST

SPARKLINGS 0,75 cl

Prosecco Miol Treviso Doc	Bortolomiol	€ 20,00
Prosecco Valdob. Bandarossa Sup. Doc. Extra Dry	Bortolomiol	€ 23,00
Spumante Blanc De Blancs Mill. Victoria	Spumanti Victoria	€ 15,00
Brut Letrari Doc	Letrari	€ 35,00
Cuvée Prestige Franciacorta	Ca' Del Bosco	€ 46,00
Grande Cuvée Alma Brut Franciacorta	Bellavista	€ 45,00
Champagne Ruinart	Ruinart	€ 98,00
Champagne Spec. Cuvée Bollinger	Bollinger	€ 95,00
Champagne Dom Pérignon	Dom Pérignon	€ 360,00

WHITE WINE 0,75 cl

I Frati Lugana Doc	Ca' Dei Frati	€ 23,00
Brolettino Lugana Doc	Ca' Dei Frati	€ 30,00
Pecorino Igt	La Valentina	€ 18,00
Greco Doc	Di Majo Norante	€ 19,00
Ramì Falanghina del Molise	Di Majo Norante	€ 19,00
Costamolino Vermentino Doc	Argiolas	€ 22,00
Pinot Grigio	Bastianich	€ 30,00
Ribolla Gialla Doc	Bastianich	€ 26,00
Alto Adige Chardonnay Doc	Tramin	€ 21,00
Selida Gewürztraminer Doc	Tramin	€ 26,00
Muller Thurgau Doc	Terlano	€ 25,00
Pinot Bianco	Terlano	€ 25,00
Sauvignon Doc Winkl	Terlano	€ 29,00
Sauvignon Blanc Piere	Vie De Romans	€ 37,00
Arneis Blangè Doc	Ceretto	€ 30,00

WINE LIST



ROSÉ WINE 0,75 cl

Filanda Rosè Brut Millesimato	Bortolomiol	€ 23,00
Rosa Dei Frati Riviera del Garda	Ca' Dei Frati	€ 23,00

TERRITORIAL WINES 0,75 cl

Etichetta Nera	Bosoni	€ 26,00
Vigne Basse	Terenzuola	€ 20,00
Cinque Terre	Cantina Sociale	€ 24,00

RED WINE 0,75 cl

Montepulciano d'Abruzzo Doc	La Valentina	€ 18,00
Chianti Cetamura Docg	Badia a Coltibuono	€ 19,00
Cabernet Franc	Conte Brandolini	€ 21,00
I Frati Ronchedone Doc	Ca' Dei Frati	€ 28,00

HALF BOTTLED WINE 0,37 cl

I Frati Lugana Doc	Ca' Dei Frati	€ 12,50
Prosecco Valdob. Bandarossa Sup. Doc. Demi Extra Dry	Bortolomiol	€ 12,00
Costamolino Vermentino Doc	Argiolas	€ 12,00

WINE BY THE GLASS

Prosecco Docg	€ 5,00
Falanghina	€ 4,50



ASAHI - Vol. 5%

The best-selling beer in Japan. Light yellow colour and slightly fruity aroma, very fresh aftertaste.

33 cl

€ 4,50

50 cl

€ 5,50



IKI YUZU - Vol. 4,5%

Iki with green tea and yuzu is a fresh, clear beer.

33 cl

€ 4,50



KIRIN - Vol. 5%

The third best-selling brand among Japanese beers. Very delicate, it has a pure and smooth taste.

50 cl

€ 5,50



SAPPORO - Vol. 5%

Japanese beer with very low fermentation. It has a slightly bitter taste and an aroma of cereals and almonds.

50 cl

€ 5,50

65 cl

€ 7,00



TSINGTAO - Vol. 4,8%

The best known Chinese beer. Very light blond colour.

64 cl

€ 6,00

HEINEKEN - Vol. 5%

66 cl

€ 5,50

FRANZISKANER WEISSBIER - Vol. 5%

50 cl

€ 5,50

BIRRA ANALCOLICA

33 cl

€ 3,50

ALLERGENS

Dear guest, if you have food allergies and/or intolerances, please ask our staff for information about our dishes and drinks. We are prepared to advise you in the best way.

1. **CEREALS** containing gluten such as wheat, rye, barley oats, spelled, kamut and their derived strains and derived products
2. **CRUSTACEANS** and shellfish products
3. **EGGS** and egg products
4. **FISH** and fish products
5. **PEANUTS** and peanut products
6. **SOY** and soy products
7. **MILK** and dairy products (including lactose)
8. **NUTS** such as almonds, hazelnuts, walnuts, pistachios and their products
9. **CELERY** and celery products
10. **MUSTARD** and mustard products
11. **SESAME SEEDS** and sesame seed products
12. **SULFUR DIOXIDE AND SULFITES** in concentrations higher than 10 mg/Kg or 10 mg/litre in terms of total sulfur dioxide
13. **LUPINS** and lupine-based products
14. **CLAMS** and shellfish products

*TOBIKO

the consumption of this ingredient may negatively affect the activity and attention of children

*DRIED MUSHROOMS

the consumption of this food can cause allergic reactions in predisposed subjects

 The dishes marked with this symbol are VEGETARIAN

 The dishes marked with this symbol are SPICY

As described in the European Union regulation 1169/2011 regarding information on the protection of consumer health, the list of dishes that contain ingredients or other products that could cause allergies or intolerances in some people can be requested from the room manager in charge to allergens.

To guarantee hygiene-sanitary standards, some products could undergo a temperature reduction treatment. Some products, such as prawns, scampi, octopus, scallops, surimi, meat (chicken, beef, pork, game), pasta, ravioli, vegetables, are frozen at the origin (pursuant to art. 4/1/A-F-G-H. Reg. CE 1169 /11).

All semi-finished products are frozen at the origin.

Our synergy with reliable suppliers guarantees our restaurants the best possible ingredients every day. We have carefully selected the best partners to ensure our customers enjoy maximum freshness, especially when it comes to raw fish.



ADC specializes in the marketing and distribution of fish products and provides the Miho Sushi group with consolidated experience by supplying high quality products, equipped with certificates and traceability documents as well as a high-performance service thanks to its own logistics structure.



Foodex, a supplier of products on 4 continents, operates in full compliance with food safety regulations and policies. To ensure healthy and safe products, Foodex has decided to embark on a food safety management process: this attention is demonstrated by the certification of the sites, in Paris and in Valenton, in ISO 22000.



Market leader in the distribution of food products for catering. Certified company for sustainable fishing.



Norwegian company specialized in the marketing and distribution of fish products, equipped with certificates and traceability documents. is our supplier of high quality salmon.



Caffè Cartapani has confirmed itself as a highly professional company with a production that is always up to the market in terms of quality. Cartapani blend coffees come from selected plantations around the world. Since 1951 it has been selecting, refining and roasting coffee obtained from the best blends. A guarantee of quality.

