



# MENU DELIVERY & TAKE AWAY



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
- 



## **RICE**

- source of proteins and carbohydrates



## **NORI SEAWEED**

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



## **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



**A1 · SASHIMI GOURMET**  
€ 18,00

Mixed fish slices with burrata cheese, bottarga and lime emulsion  
allergens: 2-4-6-7



**A2 · SALMON AND TRUFFLE MILLEFOGLIE**  
€ 14,00

Seared salmon slices with avocado slices, ikura and truffle  
allergens: 1-3-4-6-10



**A3 · RED PRAWN WITH PONZU SAUCE**  
€ 18,00

Mazara red prawns with ponzu sauce and tobiko\*  
allergens: 1-2-4-6



**A4 · THREE COLOURS | € 18,00**

Cubes of Mazara red prawns with burrata cream and edamame  
allergens: 2-6-7



**A6 · MIXED CARPACCIO WITH PISTACHIOS**  
€ 18,00

Seared mixed fish carpaccio with ponzu sauce and pistachios  
allergens: 1-2-4-6-8-14



**A7 · SCAMPI EMULSION**  
€ 12,00

Raw scampi with passion fruit sauce and tobiko\*  
allergens: 1-2-4-6



**172 · TARTARE MIHO | € 14,00 🌶️**

Salmon tartare, Philadelphia cream cheese and avocado, garnished with almonds, teriyaki sauce and **tobiko\***

**allergens: 1-3-4-6-7-8-10-11**



**K2 · COOKED ARGENTINE SHRIMP TARTARE | € 14,00**

Cooked prawn tartare, avocado cream and Miho dressing

**allergens: 1-2-6-7-11**



**171 · SALMON AND PISTACHIO TARTARE € 12,00 🌶️**

Salmon tartare, black rice and Philadelphia cream cheese, garnished with pistachios, teriyaki sauce and **tobiko\***

**allergens: 1-3-4-6-7-8-10-11**



**175 · TRIO OF TARTAR | € 14,00 🌶️**

Tasting of mixed fish tartare with **tobiko\***

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



**K7 · SASHIMI SPECIAL | € 15,00**

Rice topped with seared salmon slices, walnut pieces, teriyaki sauce and ikura

**allergens: 1-4-6-8-11**



**E3 · KATAIFI PRAWN | € 12,00**

Prawns wrapped in crispy kataifi pastry

**allergens: 1-2-3-6**

# SPECIAL



**K1 · SASHIMI RICCIOLA | € 16,00**  
Raw slices of yellowtail  
allergens: 4



**K3 · RICCIOLA JALAPEÑO € 16,00** 🌶️  
Yellowtail carpaccio with jalapeño and ponzu sauce  
allergens: 1-4-6



**F1 · SCALLOPS AND MASHED POTATOES | € 14,00**  
Grilled scallops, mashed potatoes, bacon and crispy onions  
allergens: 1-7-14



**F2 · AVOCADO AND SHRIMP BASKET € 12,00** 🌶️  
Cooked prawns and avocado dressed with spicy mayonnaise and **tobiko\***  
allergens: 1-2-3-4-6-10-11




**F5 · PRAWNS SALT AND PEPPER | € 12,00**  
Prawns with salt and pepper in tempura batter  
allergens: 1-2-3



**K6 · SALMON AND PHILADELPHIA PASTRY | € 10,00** 🌶️  
Crispy wheat pastry with salmon tartare, Philadelphia cream cheese, sun-dried tomatoes, teriyaki sauce and **tobiko\***  
allergens: 1-3-4-6-7-11



**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



**07 · CRUNCHY STRIPS**  
**€ 5,00**   
Fried pork strips with Sichuan  
pepper  
allergens: 1-2-3-4-5-6-9-11-12-  
14



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

# STARTERS



---

**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



---

**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**



**20 · CHICKEN GUABAO | € 5,50**

Oriental bread filled with chicken, lettuce, tomato and mayonnaise

**2 PIECES**

**allergens: 1-3-6-7-10**



**21 · SHRIMP GUABAO | € 6,00**

Oriental bread stuffed with prawns, lettuce, tomato and cocktail sauce

**2 PIECES**

**allergens: 1-2-3-4-6-7-10**



**25 · SEAFOOD SALAD | € 9,00**

Seafood mix

**allergens: 1-2-4-11-14**



**26 · OCTOPUS WITH ROCKET**  
**€ 5,50**

Octopus with rocket  
**allergens: 14**



**27 · VEGETABLE CROSTINI**  
**€ 8,00** 

Crostini with guacamole, Philadelphia cream cheese, hot and sour sauce and **tobiko\***  
**allergens: 1-3-6-7-10-11**



**28 · SALMON CROSTINI**  
**€ 9,00** 

Salmon crostini with Philadelphia cream cheese, spicy sauce and **tobiko\***  
**allergens: 1-3-4-6-7-10-11**

# DIM SUM



---

**31 · BAO FRIED | € 5,00**   
Traditional fried oriental bread  
**3 PIECES**  
allergens: 1-7



---

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



---

**33 · FRIED CHICKEN GYOZA | € 5,50**  
Japanese fried ravioli with chicken and vegetables  
**5 PIECES**  
allergens: 1-3-4-6-7-8-9-10-11-13-14



---

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



---

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



---

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



**37 · EBI GYOZA GRILL | € 6,50**  
 Grilled ravioli with prawns and vegetables  
**5 PIECES**  
 allergens: 1-2-3-4-5-6-7-9-11-12-14



**38 · SHRIMP GYOZA | € 7,50**  
 Rice pasta ravioli stuffed with prawns  
**5 PIECES**  
 allergens: 1-2-6-9-11-14



**39 · XIAOLONGBAO | € 5,50**  
 Oriental bread stuffed with pork, lard, cabbage,  
 chives and onion  
**3 PIECES**  
 allergens: 1-6-7-9-11-14



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



**42 · DIMSUM MIX | € 6,50**  
 Mixed steamed ravioli  
**3 PIECES**  
 allergens: 1-2-4-6-7-9-10-11-14



**43 · SWEET BAO PIGGY | € 4,00**   
 Steamed sweet bread with cream  
**3 PIECES**  
 allergens: 1-3-6-7

# 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

COOKED  
FISH



## 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

COOKED  
FISH



**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



**79 · RAINBOW ROLL | € 9,00**  
Rice roll filled with surimi, avocado and cucumber, garnished with mixed fish  
**8 PIECES**  
allergens: 1-2-3-4-6-10



**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



**81 · FANCY SPECIAL ROLL | € 10,00**  
Rice roll filled with prawn tempura, garnished with flambéed salmon, mayo-soy sauce and chopped pistachios  
**8 PIECES**  
allergens: 1-2-3-4-6-8

# 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



**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



**88 · JINO ROLL | € 13,00 🌶️**

Rice roll filled with salmon tartare, garnished with slices of salmon, teriyaki sauce and **tobiko\***

**8 PIECES**

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



COOKED FISH

**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



**97 · FUSION ROLL | € 12,00 🌶️**

Rice roll filled with salmon tartare, garnished with grilled prawns, chives, teriyaki sauce, sesame seeds and **tobiko\***

**8 PIECES**

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



**98 · DRAGON ROLL | € 12,00**

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

**8 PIECES**

allergens: 1-4-6-7-11



**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



**100 · ROLL SALMON SUMISO | € 14,00 🌶️**

Rice roll filled with spicy salmon tartare and avocado, garnished with flambéed salmon, chopped pistachios, yuzu miso and **tobiko\***

**8 PIECES**

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



**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

# SPECIAL URAMAKI - 8 pieces



## 104 · RED SHRIMP | € 15,00

Rice roll filled with salmon and avocado, garnished with Philadelphia cream cheese and red prawns

8 PIECES

allergens: 2-4-7



## 105 · ROLL SALMON PHILADELPHIA | € 13,00 🌶️

Rice roll filled with salmon, Philadelphia cream cheese and avocado, garnished with salmon tartare, almond flakes, teriyaki sauce and **tobiko\***

8 PIECES

allergens: 1-3-4-6-7-8-10-11



## 106 · ROLL TRUFFLE SHRIMP | € 14,00

Rice roll filled with salmon and avocado, garnished with raw shrimp tartare, truffle, cocktail sauce and **tobiko\***

8 PIECES

allergens: 1-2-3-4-6-7-10



## 108 · CALIFORNIA YUZU ROLL | € 12,00 🌶️

Rice roll filled with surimi, avocado, cucumber, garnished with avocado tartare, cooked prawn, sumiso sauce and **tobiko\***

8 PIECES

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



## 109 · SESAME ROLL | € 12,00 🌶️

Rice roll filled with salmon tartare with **tobiko\***, garnished with slices of salmon, sesame sauce and fried leek

8 PIECES

allergens: 1-4-6-10-11



**115 · CHIRASHI SAKEDON | € 14,00**

Salmon slices on a bed of rice with sesame seeds  
allergens: 4-11



**116 · CHIRASHI MIX | € 14,00**

Mixed fish slices on a bed of rice with sesame seeds  
allergens: 2-4-11



**117 · POKE | € 14,00**

Mixed fish bites on a bed of rice with avocado,  
seasonal fruit, almonds and ikura  
allergens: 1-3-4-6-8



**118 · POKE SALMON | € 14,00**

Salmon bites on a bed of rice with edamame,  
avocado, pistachio, goma wakame, mayo and  
teriyaki sauce  
allergens: 1-3-4-6-8-10-11

# NIGIRI - 3 pieces



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



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



**121 · MAGURO | € 4,00**  
Rice bites with yellowfin tuna  
**3 PIECES**  
allergens: 4



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



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



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





**125 · FLAMBÉED SALMON AND PHILADELPHIA | € 4,50**

Rice bites with seared salmon, Philadelphia cream cheese and teriyaki sauce  
**3 PIECES**  
 allergens: 1-4-6-7-11



**126 · FLAMBÉED SALMON WITH PISTACHIOS | € 4,50**

Rice bites with seared salmon, pistachios and teriyaki sauce  
**3 PIECES**  
 allergens: 1-4-6-8-11



**127 · NIGIRI ALMOND | € 4,50**

Rice bites with seared salmon, almonds and teriyaki sauce  
**3 PIECES**  
 allergens: 1-4-6-8-11



**128 · TUNA WITH TUNA SAUCE | € 5,00**

Rice bites with seared yellowfin tuna and tuna sauce  
**3 PIECES**  
 allergens: 1-3-4-6-10



**129 · SALMON TRUFFLE IKURA | € 4,50**

Rice bites and seared salmon with truffle cream and ikura  
**3 PIECES**  
 allergens: 1-3-4-6-10



**130 · SEA BASS LIME SUMISO | € 4,50**

Rice and sea bass bites with lime and sumiso sauce  
**3 PIECES**  
 allergens: 1-4-6



**132 · NIGIRI MIX | € 6,50**

Rice bites with mixed fish  
**6 PIECES**  
 allergens: 1-2-3-4-6-8-10

# GUNKAN - 3 pieces



**135 · TEMARI ZUCCHINI**  
**€ 3,00**

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



**136 · WHITE TEMARI | € 3,00**

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



**137 · COURGETTES | € 4,00**

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



**138 · TOBIKO | € 5,00**

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



**139 · SAKE | € 4,00**

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



**140 · MAGURO | € 4,50**

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



**141 · SOY SALMON | € 3,50**

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



**144 · GIO TROPICAL | € 4,50**

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

**3 PIECES**

allergens: 4-7



**145 · GIO SPICY SALMON | € 4,50**

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

**3 PIECES**

allergens: 1-3-4-6-10



**146 · GIO SPICY TUNA | € 4,50**

Rice bite wrapped in yellowfin tuna, garnished with yellowfin tuna tartare dressed with spicy mayo sauce

**3 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\***

**3 PIECES**

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



**149 · CREAMY GUNKAN AND TRUFFLE | € 5,00**

Rice bite wrapped in salmon, garnished with Philadelphia cream cheese and black truffle

**3 PIECES**

allergens: 1-4-7

# SUSHI, SASHIMI AND NICETY



**153 · VEGETARIAN SUSHI MIX | € 13,00**

Assorted vegetarian sushi  
10 PIECES  
allergens: 1-3-7-8-10-11



**154 · SUSHI MIX | € 16,00**

Assorted sushi with tobiko\*  
13 PIECES  
allergens: 1-2-4-6-7-8-11



**155 · MIXED SUSHI AND SASHIMI | € 22,00**

Assorted sushi and sashimi with tobiko\*  
20 PIECES  
allergens: 1-2-4-6-7-8-11-14



**156 · ASSORTED SUSHI AND SASHIMI | € 40,00**

Assorted sushi and sashimi with tobiko\*  
40 PIECES  
allergens: 1-2-4-6-7-11-14



**158 · TONNO TONNATO | € 10,00**

Yellowfin tuna roll with rocket and tuna sauce  
4 PIECES  
allergens: 1-3-4-6



**160 · NICETY SALMON AND ROCKET | € 8,00**

Delicate morsels with mango and rocket, wrapped in salmon and mango sauce  
4 PIECES  
allergens: 4



**161 · NICETY EBI | € 8,00**

Delicate bites with prawn tempura, Philadelphia cream cheese and salad, wrapped in seared salmon and teriyaki sauce  
4 PIECES  
allergens: 1-2-4-6-7-11

## TACOS AND TARTARE



**164 · TACO SALMON | € 8,00** 🌶️

Taco filled with salmon tartare, Philadelphia cream cheese, guacamole sauce, sesame seeds and **tobiko\***  
**allergens: 1-3-4-6-7-10-11**



**165 · SHRIMP TACO | € 8,00** 🌶️

Taco filled with cooked prawns, spicy mayonnaise and guacamole sauce with **tobiko\***  
**allergens: 1-2-3-4-6-7**



**169 · SAKE TARTARE | € 12,50** 🌶️

Salmon tartare dressed with ponzu sauce, tempura crumbs and **tobiko\***  
**allergens: 1-3-4-6-10**



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

Avocado and kataifi tartare, sesame dressing  
**allergens: 1-3-6-11**



**174 · TUNA TARTARE | € 14,00**

Yellowfin tuna tartare with avocado, dressed with ponzu sauce and sesame seeds  
**allergens: 1-4-6-11**

# CARPACCIO AND SASHIMI



---

**176 · SALMON CARPACCIO | € 11,00**

Thin slices of salmon dressed with ponzu sauce

**12 PIECES**

allergens: 1-4-6-11



---

**177 · AMAEBI CARPACCIO | € 12,00**

Raw prawn dressed with ponzu sauce

**12 PIECES**

allergens: 1-2-6-11



---

**180 · SASHIMI SALMON | € 12,00**

Slices of raw salmon

**14 PIECES**

allergens: 4



---

**181 · SASHIMI MIX | € 16,00**

Mixed raw fish slices and scampi

**14 PIECES**

allergens: 2-4



---

**182 · SASHIMI TUNA | € 14,00**

Slices of raw yellowfin tuna

**14 PIECES**

allergens: 4



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



**186 · CHICKEN WINGS | € 7,00** 🌶️  
 Spicy fried chicken wings  
**4 PIECES**  
 allergens: 1-3-7



**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  
**5 PIECES**  
 allergens: 1-2-3

# FRIED



**191 · TAKOYAKI | € 8,00**

Fried octopus and potato balls with mayonnaise,  
teriyaki sauce and katsoubushi

**5 PIECES**

allergens: 1-3-4-6-7-10-11-14



**193 · EBI BAG | € 8,00**

Crispy prawn and vegetable bites

**4 PIECES**

allergens: 1-2-6-7



**194 · PANKO PRAWNS | € 8,00**

Fried prawns with Panko breadcrumb coating

**4 PIECES**

allergens: 1-2-6



**195 · EBI STICK | € 7,00**

Crispy fried prawn roll with special sauce

**5 PIECES**

allergens: 1-2-3-7



**198 · IKA KARAGA | € 8,00**

Fried squid rings

**8 PIECES**

allergens: 1-3-14



**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

# ORIENTAL PASTA



---

## 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**



---


## 215 · BEEF RAMEN | € 10,00

Ramen in broth with eggs, vegetables and slices of beef

**allergens: 1-2-3-4-6-14**



**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



**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



**225 · GRILLED SQUID | € 9,00**  
Grilled squid and onion tufts  
allergens: 14



**229 · SAKE YAKI | € 9,00**  
Grilled salmon with sesame and teriyaki sauce  
**2 PIECES**  
allergens: 1-4-6-11



**230 · EBI YAKI | € 10,00**  
Grilled king prawns with sesame and teriyaki sauce  
**4 PIECES**  
allergens: 1-2-6-11



**231 · EBI NO KUSHIYAKI | € 9,00**  
Grilled prawn skewers with sesame and teriyaki sauce  
**6 PIECES**  
allergens: 1-2-6-11



**232 · GRILLED CUTLEFISH  
€ 9,00**  
Grilled cuttlefish  
allergens: 14



**233 · SAKE TATAKI | € 9,00**  
Seared salmon with sesame and teriyaki sauce  
**10 PIECES**  
allergens: 1-4-6-11



**235 · YAKITORI | € 8,00**  
Grilled chicken with sesame seeds, teriyaki sauce and leek  
allergens: 1-6-11-14



**240 · PORK STRIPS IN SPICY SAUCE AND SICHUAN PEPPER**  
€ 6,50 🌶️

Pork strips sautéed with vegetables, chilli pepper and chives

allergens: 1-3-6-11-14



**241 · SWEET AND SOUR PORK | € 6,50**

Pork in sweet and sour sauce

allergens: 1-3



**245 · BEEF WITH GINGER AND LEEKS | € 7,00**

Beef sautéed with ginger and leeks

allergens: 1-3-6-11-14



**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



**250 · BEEF WITH BLACK PEPPER | € 6,50**

Beef sautéed with vegetables and black pepper

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



**258 · CHICKEN, MUSHROOMS AND BAMBOO € 6,50**

Sautéed chicken breast with mushrooms\* and bamboo shoots  
allergens: 1-3-6-14



**261 · DUCK WITH LEMON € 9,00**

Roast duck with lemon sauce  
allergens: 1-3-6



**262 · DUCK WITH 5 FLAVOURS € 9,00**

Roast duck with a touch of aromatic herbs  
allergens: 1-3-6-11



**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



**268 · THE CHEF'S SHRIMP** | **€ 8,50** 🌶️  
 Crispy peeled prawns  
 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



**271 · SHRIMP, GINGER AND LEEKS** | **€ 8,50**  
 Prawns with ginger and leeks  
 allergens: 2-3-11-14



**275 · SQUID WITH SALT AND PEPPER** | **€ 8,00** 🌶️  
 Squid tufts with salt and pepper  
 allergens: 1-3-14

# ONABE AND VEGETABLES



## 282 · ONABE SHRIMP | € 8,50 🌶️🌶️

Traditional dish of prawns and vegetables with **mushrooms\***, served at the table in a wok with a small stove

allergens: 1-2-3-5-6-9-14



## 283 · ONABE BEEF | € 7,50 🌶️🌶️

Traditional beef and vegetable dish with **mushrooms\***, served at the table in a wok with a small stove

allergens: 1-3-5-6-9-14



## 284 · ONABE CHICKEN | € 7,00 🌶️🌶️

Traditional dish of chicken and vegetables with **mushrooms\***, served at the table in a wok with a small stove

allergens: 1-3-5-6-9-14



## 285 · ONABE SQUID | € 8,50 🌶️🌶️

Traditional dish of squid and vegetables with **mushrooms\***, served at the table in a wok with a small stove

allergens: 1-5-6-9-14



## 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

# DRINKS



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

## 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



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 SUPPLIERS

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.



