

PASTA

Ravioli "Lunette Al Tartufo" with Parmesan biscuit and aromatic extra virgin olive oil. **20€**

Tagliatelle with Parmesan truffle cream, fresh truffle, and crispy prosciutto. **23€**

MEAT

Tomahawk Australian Wagyu **380€/kg**

Rib Eye Australian **300g 68€**

Tenderloin Argentinian **300g 55€**

Chicken leg with teriyaki sauce, black rice, 12-month-aged Parmesan, and toasted almonds. **25€**

Garnishes

Chef's Carrot Purée **5€**

Gnocchi **8€**

BBQ Vegetables **7€**

FISH

Salmon Sauté **32€**

Fresh Salmon with carrot purée, caramelized asparagus, and aromatic extra virgin olive oil.

DESSERTS

Bótoxe Pistachio (For 2) **18€**

Our signature handmade pistachio cream, French Choux, and fluffy patisserie cream.

Pannacotta **15€**

Two-color panna cotta with mango yuzu, forest fruits sauce and fresh passion fruits.

Our Classic Profiterole (For 2) **20€**

Profiterole bitter and almond croquant.

SUSHI

APPETIZERS

Spicy crab tartare **38€**

King crab with yuzu truffle oil

Spicy tuna tartare **29€**

With sesame yuzu soy

Kobe beef carpaccio **45€**

Fresh wasabi ponzu

Seared nigiri **24€**

Toro, salmon, white fish & wagyu beef sweet

Truffle soy

Salmon tataki miso **26€**

In truffle flavored karashi-su-miso sauce

Tuna Tataki **25€**

With oyster flavored sauce

NIGIRI & SASHIMI (2pcs)

Scallop **10€**

Manguro / Tuna **8€**

Toro / Tuna belly **10€**

Salmon **8€**

Suzuki / Sea Bass **8€**

King Crab **14€**

Ebi / Shrimp **8€**

Ama ebi / Sweet shrimp **7€**

Tobico / Flying fish eggs **7€**

Massago / Capelin eggs **7€**

SIGNATURE ROLLS (8pcs)

Salmon teriyaki on shrimp tempura 29€

Shrimp tempura roll topped with seared salmon

Sea bass teriyaki on spicy crab tartare 31€

Seared sea bass on spicy crab tartar maki
With spicy yuzu paste

Jalapeno miso baked toro on spicy shrimp tempura. (Salmon or Tuna). 31€

Baked toro tartar with miso topped on spicy shrimp
tempura maki with spicy yuzu paste

Truffle flavored parmesan baked salmon 31€

King crab maki roll with asparagus topped with parmesan
baked salmon

Baked spicy crab 33€

Filled with cucumber, avocado

Wagyu beef teriyaki 39€

Seared wagyu rib eye on sundried tomato tempura
& green beans roll topped with sweet truffle soy

Spicy shrimp & crab 29€

King crab & sweet shrimp roll topped with shrimps
& yuzu lemon, tobiko, spicy mayo

Seared Scallop on king crab 33€

King crab roll topped with seared scallop
& truffle flavor wasabo soy & shimeji mushrooms

ALL TIME CLASSIC

California, Spicy Salmon, Ebiten etc 18€

Vegetarian or Vegetable Tempura 13€

Maki Mix (16pcs) 34€

4 pcs California, 4 pcs Spicy Tuna, 4 pcs Salmon Avocado,
4 pcs Shrimps Tempura

SAKE

Kobota Senju (300ml) 29€

Kobota Junmai Daiginjo (720ml) 140€

Bread selection (sesame, multigrain, wheat)
and six dips of the day 5€

SALADS

Royal Crab with Quinoa 18€

Royal crab with two-color quinoa, green beans,
fresh mint, dressing yuzu,
lemon and extra virgin olive oil.

Wedge Salad 17€

Iceberg, cherry tomatoes, pecans, bacon,
crispy sun-dried onion, fresh chives
and a creamy homemade blue cheese dressing.

Mediterranean Salad 18€

Tomato, cucumber, carob rusks, feta mousse,
Kalamata olives, green peppers, capers,
rock samphire oregano, extra virgin olive oil.

STARTERS

Shrimp Popcorn 19€

Shrimp, fresh corn, chili mayo,
sesame oil, chili flakes.

Pork Schnitzel Katsu Sando 23€ / 6 pcs

Milk bread Zeo, pork schnitzel, caramelized cabbage,
iceberg lettuce, Yuzu mayo, chili garlic mayo and fresh chives.

Beef Gyros Next Level 8€ / 1 pcs

Pastry bites in thin sheets with finely chopped
Black Angus, white sesame, tomato, white onion,
light Philadelphia cheese tzatziki.

Black Angus Mini Burgers 9€/ 1 pcs (Minimum Order 3 pcs)

Mini brioche buns with fresh Black Angus beef burger,
Gouda cheese, green lettuce,
truffle mayonnaise, and orange tobiko.