

**WELCOME TO
HIROSHIMA MON AMOUR**

JAPAN MEETS THE MEDITERRANEAN
IL GIAPPONE INCONTRA IL MEDITERRANEO

SUMMER

TASTING MENU'

8 COURSES / 75 €

THE TASTING MENU IS FOR ALL GUESTS AT THE TABLE
(IT IS NOT AVAILABLE AFTER 10 PM)

GAMBERO ROSSO

SHRIMP TARTARE , SERVED WITH CUMIN YOGURT,
IN A COLD CHERRY AND GIN BROTH

ALLERGENS 2-6-7

TIRADITO

SWORDFISH AND AMBERJACK SASHIMI
SEASONED WITH PONZU SAUCE

ALLERGENS 1-4-6

TACO

Pink shrimp tartare served on tempura taco, with guasacaca sauce, cilantro, and tartar sauce

Allergens 1-2

NIGIRI

4 NIGIRI SELECTED BY THE CHEF
POSSIBLE ALLERGENS 1-2-4-6-14

SANDO

SANDWICH WITH RED TUNA "AKAMI", TERIYAKI SAUCE,
SESAME SEEDS AND MAYO

ALLERGENS 1-3-4-6-7-11

GYOZA

HOMEMADE JAPANESE DUMPLINGS FILLED WITH "OTORO" TUNA BELLY
RED CABBAGE, SOY SAUCE, GINGER SWEET AND SOUR SAUCE

ALLERGENS 1-4-6

ORA KING

SUSTAINABLE NEW ZELAND "ORA KING" SALMON
LIGHTLY SEARED WITH TERIYAKI SAUCE,
SERVED ON FORBIDDEN RICE, AVOCADO, AND RED FRUIT SAUCE

ALLERGENS (1) 4-6

PLUM CAKE / € 7

Plum cake with miso ice cream, chocolate mousse,
crumble, and caramelized pear

Allergens: 3-6-8

À LA CARTE MENU

“No variations to the menu are allowed. The dining staff will be happy to assist you in choosing dishes according to your preferences.”

NAMA SHOYU

Nama Shoyu is traditional artisanal soy sauce produced in Yuasa, Japan, by the Ohara company. It is fermented for 2 years in oak barrels.

(We use this soy sauce to season the fish in our sashimi, nigiri, gunkan, and hosomaki.)

GARI

Fresh ginger marinated with apple cider vinegar and sugar.

(It is used to cleanse the palate between courses.)

HON WASABI

We use only fresh wasabi root, grated at the moment.

(It is served with sashimi, nigiri, and hosomaki.)

An additional request for Hon Wasabi costs €4.)

TO START

MISO SOUP / €4

Fermented soy soup with nori and scallion

Allergen 6

GOMA WAKAME / €6

Japanese wakame seaweed, seasoned with soy sauce and sesame seeds

Allergens 1-6-11

OYSTERS / €12

4 French oysters “Fine Binic” number 3

Allergen 14

SANDO / €9

Sandwich with red tuna tartare, caramelized soy sauce, sesame seeds, and mayo

Allergens 1-3-4-6-7-11

TACO / €13

Pink shrimp tartare served on tempura taco, with guasacaca sauce, cilantro, and tartar sauce

Allergens 1-2

TARTARE

SALMONE “ORA KING” / €15

Ora King salmon tartare (sustainable New Zealand salmon)
served with guacamole and sour cream

Allergen 4

TONNO ROSSO MEDITERRANEO / €15

Mediterranean red tuna tartare served with gazpacho, sesame seed wafer,
caper leaves, sweet-and-sour onions, and marinated cucumber

Allergens (1)-3-4-9-11

GAMBERO ROSSO DI MAZARA / €17

Mazara del Vallo red prawn tartare with cumin yogurt and clove petals,
served in a cold sour cherry and gin broth

Allergens 2-6

FASSONA PIEMONTESE / €13

Piedmontese Fassona beef tartare served on a tempura rice wafer,
with black truffle, caper leaves, and wasabi mayonnaise

Allergens 1-3-6 (4) (14)

CHIRASHI

CHIRASHI / €15

Bowl with rice, raw fish, avocado, ikura, almonds, soy sauce,
wakame seaweed, and sesame seeds

Allergens (1) 2-3-4-6-8-11

SASHIMI

SASHIMI MISTO / €16

Sashimi with a seasonal catch depending on availability (red tuna, Ora King salmon, sea bream, swordfish, and amberjack), accompanied by "Nama Shoyu" (traditional soy sauce with 2-year fermentation), sesame seeds, and "Hon Wasabi" (freshly grated wasabi)

Allergens: (1) 4-6-11

SASHIMI DI TONNO ROSSO / €16

Red tuna sashimi with three different cuts, flavors, and textures: Akami (lean), Chutoro (semi-fatty), Otoro (fatty), accompanied by "Nama Shoyu" (traditional soy sauce with 2-year fermentation), sesame seeds, and "Hon Wasabi" (freshly grated wasabi)

Allergens: (1) 4-6-11

SASHIMI DI SALMONE ORA KING / €16

Ora King (sustainable salmon raised in New Zealand waters), accompanied by "Nama Shoyu" (traditional soy sauce with 2-year fermentation), sesame seeds, and "Hon Wasabi" (freshly grated wasabi)

Allergens: (1) 4-6-11

TIRADITO / €14

Adriatic amberjack sashimi
in ponzu sauce (soy sauce with yuzu and mirin)

Allergens: 1-4-6

USUZUKURI / €14

Mediterranean swordfish carpaccio served
with delicate ginger sauce and soy sauce

Allergens: (1) 4-6-9

NIGIRI - 1PZ

Our nigiri, in the Japanese tradition, come already served with fresh wasabi and soy sauce.

MOLLUSKS

- OYSTERS NIGIRI "FINE BINIC" N°2 (FRANCE) / €4 Allergen: 14
- SCALLOP NIGIRI (JAPAN) / €4 Allergens: (1) 6-14

CRUSTACEANS

Allergens: (1)-2-6

- PANOCCHIA ADRIATIC PRAWN NIGIRI (ADRIATIC SEA) / €4
- RED SHRIMP NIGIRI (MEDITERRANEAN) / €4
- SCAMPI FISH NIGIRI (ADRIATIC SEA) / €4
- ADRIATIC PRAWN NIGIRI (MEDITERRANEAN) / €4

FISH

Allergens: (1)-4-6

- BLUFIN TUNA "AKAMI" NIGIRI (MEDITERRANEAN) / €4
- BLUEFIN TUNA "CHUTORO" NIGIRI (MEDITERRANEAN) / €4
- BLUEFIN TUNA "OTORO" NIGIRI (MEDITERRANEAN) / €4
- NIGIRI DI GALLINELLA (ADRIATIC SEA) / €4
- AMBERJACK NIGIRI (JAPAN) / €4
- SWORDFISH NIGIRI (ADRIATIC SEA) / €4
- MULLET NIGIRI (ADRIATIC SEA) / €4
- NIGIRI DI ANGUILLA SCOTTATA (ADRIATIC SEA) / €4
- "ORA KING" SALMON NIGIRI (NEW ZEALAND) / €4

SPECIAL NIGIRI

- FOIE GRAS NIGIRI (FRANCE) / €4
- Allergens: (1)

GUNKAN MAKI

GUNKAN WITH CAVIAR / €25 – 1 PIECE

Allergens: 3-4

GUNKAN WITH IKURA SAMON EGGS / €26 – 4 PIECES

Allergens: 3-4

GUNKAN WITH SEA URCHINS / €18 - 2 PIECES

Allergen: 14

GUNKAN WITH SQUID / €8 – 2 PIECES

Allergen: 14

GUNKAN WITH WAGYU / €12 – 2 PIECES

Allergens: (1) 6

HOSOMAKI ROLL - 2 PZ

HOSOMAKI WITH "ORA KING SALMON AND IKURA / €7

Allergens: (1) 4-6

HOSOMAKI WITH RED SHRIMPOPOF SICILY WITH WASABI / €7

Allergens: (1) 2-6

TRA GIAPPONE E MEDITERRANEO

TONNO ROSSO "AKAMI" / €18

Tataki Fillet of bluefin tuna with soy sauce and sesame seeds

Allergens: 1-4-6-8-11

VENTRESCA "TORO" SCOTTATA / €18

Fatty tuna belly, served with radish, ponzu souce,
american potato and katsuobushi

Allergens: 1-4-6

SALMONE "ORA KING" IN SALSA TERIYAKI / €16

SUSTAINABLE NEW ZELAND "ORA KING" SALMON
LIGHTLY SEARED WITH TERIYAKI SAUCE,
SERVED ON FORBIDDEN RICE, AVOCADO, AND RED FRUIT SAUCE

Allergens: (1) 4-6

ZUPPA DI MISO E VONGOLE VERACI / €15

Bowl of miso soup with clams

Allergens: 6-14

GYOZA / €14

HOMEMADE JAPANESE DUMPLINGS FILLED WITH "OTORO" TUNA BELLY
RED CABBAGE, SOY SAUCE, GINGER SWEET AND SOUR SAUCE

Allergens: 1-4-6

WAGYU / €35

80 gr. of japanese wagyu ,
served with jerusalem artichokrs sauce,
shiitake mushrooms

Allergens: 6-7 (1) (4) (14)

URAMAKI ROLL - 8 pieces

SHIRO / €15

SWORDFISH, AMBERJACK, AVOCADO, SOY SAUCE

Allergen: 2

TARTUFO / €15

PINK SHRIMP, AVOCADO, BLACK TRUFFLE

Allergen: 2

GUACAMOLE / €15

ORA KING SALMON, AVOCADO, GUACAMOLE AND TERIYAKI SAUCE

Allergens: (1) 4-6

PINK / €15

AMBERJACK, AVOCADO, PONZU SAUCE, KATSUOBUSHI

Allergens: 1-3-4-6

SICILIA / €15

BLUEFIN TUNA, AVOCADO, MANGO CHUTNEY, CAPER LEAVES, AND SOY SAUCE

Allergens: 3-4-6-10-11

AMASA / €15

BLUEFIN TUNA, AVOCADO, SOY SAUCE, FRESH WASABI AND FOIE GRAS

Allergens: (1) 4-6

EBI / €15

PRAWN TEMPURA, AVOCADO, RAW PRAWN, TERIYAKI SAUCE, SESAME SEEDS

Allergens: 1-2-4-6-11

HIROSHIMA / €15

PRAWN TEMPURA, AVOCADO, SALMON AMBERJACK E TUNA TARTARE,
TERIYAKI SAUCE AND SESAME SEEDS

Allergens: 1-3-4-6-11

CAPASANTA / €15

Adriatic anchovies tempura and avocado i Japanese scallop sashimi and wasabi mayonnaise

Allergens: 1-3-4-6-14

UNAGI / €13 - 4 pieces

Eel, avocado inside, and teriyaki sauce outside

Allergens: 1-4-6

HOSOMAKI PANKO / €10 - 6 pieces

All maki is in tempura, Ora King salmon inside, with mayo and teriyaki sauces

Allergens: 1-3-4-6-14

DESSERTS

PLUM CAKE / € 7

Plum cake with miso ice cream, chocolate mousse, crumble, and caramelized pear

Allergens: 3-6-8

CHEESECAKE / € 7

Cheesecake with salted caramel, pecans, and pistachios

Allergens: 3-8

MOCHI / € 7

Mochi with ginger ice cream served with almond wafers, crumble, and sour cherries

Allergen: 3

MAGNUM / € 7

OKINAWA RUM, COCONUT MILK, MATCHA TEA ,
DARK CHOCOLATE AND MATCHA POWDER

ALL. 7

E CAFFE'

SPECIALTY COFFEE "QUETZAL" / € 3 SINGOLO € 5 COMPLETO

SPECIALTY COFFEE 100% ARABICA COFFEE OF GUATEMALA
FROM THE PLANTATION DI DON EMILIO RIVERA,
HAND.ROASTED FROM "NUOVA TORREFAZIONE AUTONOMA"

ALLERGEN LIST

Cereals containing gluten

Crustaceans

Eggs

Fish

Peanuts

Soy

Milk and dairy products

Nuts

Celery

Mustard

Sesame seeds

Sulphur dioxide and sulphites (if >10 mg/kg or 10 mg/l)

Lupin

Molluscs

Allergens marked in parentheses () are contact allergens or gluten allergens derived from soy sauce and teriyaki.

All dishes may be contaminated with other allergens.