

niroma

Small Bites

Edamame ^{6, *, 🌱}

7

Fagioli di soia al vapore

Steamed soybeans

Spicy Edamame ^{6, 12, *, 🌱}

7

Fagioli di soia al vapore
con salsa piccante

Steamed soybeans with spicy sauce

Goma Wakame ^{11, *, 🌱}

12

Alghe wakame con salsa di sesamo

Wakame seaweed with sesame sauce

Spinach with Oyster Sauce ^{1, 6, 12, 14}

12

Spinaci con salsa di ostriche

Spinach with oyster sauce

Seaweed Nigiri Tacos Trio

24

Tonno piccante con ricci di mare ^{1, 4, 6, 11, 12, 14, **}

Spicy tuna and sea urchin

Tartare di capasanta al tartufo ^{1, 6, 11, 12, 14, **}

Truffled scallop tartare

Baccalà in salsa teriyaki ^{1, 4, 6, 7, 11, 12, **}
con uova di salmone

Teriyaki cod brandade with salmon roe

Small Bites

Wagyu and

Foie Gras Gyoza (4 pcs) 1, 3, 6, 11, 12, 14, *, ** 27

Gyoza ripieni di wagyu e foie gras,
con salsa sriracha, miele,
zenzero e cipollotto grigliato

*Gyoza filled with wagyu and foie gras,
served with sriracha sauce, honey,
ginger, and grilled spring onions*

Oyster selection (3 pcs) 1, 4, 6, 10, 11, 12, 14 15

Ostriche con salsa ponzu e wasabi,
salsa zenzero e sesamo, classica
*Oysters with ponzu and wasabi sauce,
ginger and sesame sauce, classic*

Sashi Beef Tartare 1, 6, 11, 12, ** 24

Tartare di manzo marinata alla citronella,
carciofi crudi, cipollotti e salsa yuzu piccante
*Lemongrass-marinated beef tartare,
raw artichokes, spring onions,
and spicy yuzu sauce*

Small Bites

Saikyo Miso Salmon ^{1, 4, 6, 7, 10, 11, 12, **} 22

Salmone marinato al miso con insalata di alghe, crema al wasabi, cracker di nori e salsa all'aglio

Miso-marinated salmon with seaweed salad, wasabi cream, nori crackers, and garlic sauce

Wagyu and Foie Gras Carpaccio ^{1, 6, 14, *, **} 38

Carpaccio di wagyu, foie gras a scaglie, salsa di funghi, tartufo

Wagyu carpaccio, shaved foie gras, mushrooms sauce, and truffle

Steamed Rice ¹¹ 8

Riso al vapore con semi di sesamo

Steamed rice with sesame seeds

Sushi & Sashimi

Sashimi Platter ^{1, 2, 4, 6, 10, 14, *, **} 45

Selezione di sashimi: salmone, tonno, ricciola, vongola rossa, ricci di mare, gambero rosso

Sashimi selection: salmon, tuna, yellowtail, red clam, sea urchin, red shrimp

Nigiri (2 pcs)

Tonno / *Tuna* ^{1, 4, 10, 12, **} 12

Salmone / *Salmon* ^{1, 4, 10, 12, **} 12

Anguilla affumicata / *Smoked Eel* ^{1, 4, 6, 10, 11, 12, *} 15

Gambero al vapore / *Ebi Shrimp* ^{1, 2, 10, 12, *} 14

Ricciola / *Yellowtail* ^{1, 4, 10, 12, **} 14

Sushi Balls (5 pcs) 24

Polpa di astice con yogurt e caviale ^{2, 4, 7, 12, **}
Lobster with yogurt and caviar

Avocado e ikura con aneto e limone candito ^{4, 12}
Avocado and ikura with dill and candied lemon

Salmone affumicato ^{4, 12}
Smoked salmon

Capasanta e tartufo nero
con maionese Kewpie ^{3, 12, 14, **}
*Scallop and black truffle
with Kewpie mayonnaise*

Wagyu Tataki e kizami nori
con salsa di soia e wasabi ^{1, 6, 10, 12, *}
*Wagyu Tataki and kizami nori
with soy sauce and wasabi*

Sushi & Sashimi

Lobster Maki Roll ^{1, 2, 3, 11, 12, **} 26

Astice, guacamole di avocado, maionese
piccante e zucchine in tempura

*Lobster, avocado guacamole,
spicy mayonnaise, and fried zucchini*

Vegetable Maki Roll ^{3, 12} 14

Avocado, cetriolo, asparagi, rapa rossa,
pomodoro confit e maionese

*Avocado, cucumber, asparagus, beetroot,
confit tomato, and mayonnaise*

Salmon Avocado Maki Roll ^{1, 3, 4, 6, 7, 8, 11, 12, **} 16

Salmone, avocado, Philadelphia, maionese
piccante, salsa teriyaki e mandorle

*Salmon, avocado, Philadelphia cheese,
spicy mayonnaise, teriyaki sauce
and almonds*

Spicy Tuna Maki Roll ^{1, 3, 4, 6, 11, 12, **} 16

Tonno, avocado, maionese piccante,
salsa teriyaki e fiocchi di tempura

*Tuna, avocado, spicy mayonnaise,
teriyaki sauce, and tempura flakes*

Dragon Maki Roll ^{1, 2, 3, 6, 11, 12, **} 18

Gambero in tempura, avocado, cetriolo,
maionese e salsa teriyaki

*Prawn tempura, avocado, cucumber,
mayonnaise, and teriyaki sauce*

Fried & Grilled

Spicy Beef Tenderloin ^{1, 6, 11, 12} 35

Filetto di manzo piccante
con salsa yakiniku, sesamo,
chips d'aglio e bok choy

*Spicy beef tenderloin with yakiniku sauce,
sesame, garlic chips, and bok choy*

Okonomiyaki ^{1, 2, 3, 4, 6, 12, *, **} 30

Pancake giapponese con gamberi,
noodles di riso, pancetta, zenzero,
cavolo, maionese Kewpie

*Japanese pancake with prawns,
rice noodles, bacon, ginger,
cabbage, and Kewpie mayonnaise*

Fried Chicken Katsu ^{1, 3, 4, 6, 9, 10, 11, 12, **} 24

Pollo impanato al panko, cetriolo,
bok choy, salsa tonkatsu, riso al vapore

*Panko-breaded chicken, cucumber,
bok choy, tonkatsu sauce, and steamed rice*

Ebi Yasai Tempura ^{1, 2, 4, 6, **} 22

Gamberi, verdure e funghi enoki
in tempura, con salsa tensuyu

*Prawns, vegetables, and enoki mushrooms
in tempura batter with tensuyu sauce*

Tatsuta-age Mackerel ^{1, 4, 6, 11, 12, **} 28

Sgombro in tempura marinato al mirin,
funghi shimeji e germogli giapponesi

*Mirin-marinated fried mackerel, shimeji
mushrooms, and Japanese cress*

Stir-Fried Baby Vegetables ^{1, 6, 11, 🍄} 17

Verdure baby e shiitake
in salsa teriyaki con sesamo

*Baby vegetables and shiitake mushrooms
in teriyaki sauce with sesame*

Half-Seared Hamachi ^{1, 3, 4, 7, **} 32

Ricciola scottata con benishoga,
crosta al burro e purè di aglio nero

*Half-seared hamachi with benishoga,
butter crust, and black garlic purée*

Robata Style

Skewers | Spiedini (2 pcs)

Manzo con teriyaki ^{1, 6, 11, **} 16
Beef with teriyaki sauce

Yakitori di pollo al ponzu agrumato ^{1, 6, **} 11
Chicken with citrus ponzu

Melanzane e verdure grigliate 10
con salsa al peperoncino dolce ^{1, 6, 12, **, 🌶️}

*Grilled eggplant and vegetables
with sweet chili sauce*

Salads & Soups

Udon Noodle Salad 1, 2, 4, 6, 11, 14, *, ** 26

Insalata di udon con capesante, gamberi e ricci in ceviche, ikura e caviale di yuzu

Udon salad with scallops, prawns and sea urchin ceviche, salmon roe, and yuzu caviar

Usugiri Salad 7, 9, 11, 12 16

Insalata croccante con kizami nori, daikon, sedano, yogurt e cetriolo

Crunchy salad with kizami nori, daikon, celery, yogurt, and cucumber

Chirashi Bowl 1, 2, 4, 6, 11, 12, 14, *, ** 20

Selezione di pesce crudo marinato alla soia su riso sushi

Selection of soy marinated raw fish with sushi rice

Desserts

Daifuku Mochi (3 pcs) ^{1, 3, 5, 6, 7, 8, *} 10

Selezione del giorno

Daily selection

Budino Tapioca e Mango ** 12

Budino di tapioca e mango, pomelo, sago e latte di cocco

Tapioca pudding with mango, pomelo, sago, and coconut milk

Mirufiyu ^{1, 3, 6, 7, 8, **} 12

Sfoglia croccante con ganache al tè verde, caramello al miso e nocciole tostate

Crunchy pastry with green tea ganache, miso caramel, and toasted hazelnuts

Japanese Cotton Cake ^{1, 3, 6, 7, **} 10

Cheesecake giapponese con salsa al cioccolato bianco

Japanese cheesecake with white chocolate sauce

Black Sesame Ice Cream ^{1, 3, 7, 11, **} 9

Gelato al sesamo nero

Black sesame ice cream

Mizuki ^{1, 3, 6, 7, 8, 12, **} 12

Meringa con crema chantilly al lime, pan di Spagna al lampone, crema di lamponi e litchi, zenzero agrodolce

Meringue with lime chantilly cream, raspberry sponge cake, raspberry-lychee cream, and sweet-and-sour ginger

Informazioni Information

Per garantire freschezza, qualità e ridurre gli sprechi, utilizziamo ingredienti freschi, lavorati internamente e, se necessario, sottoposti ad abbattimento termico in conformità al Reg. (CE) n. 852/2004. I prezzi sono espressi in Euro (€) e comprensivi di IVA. In caso di allergie o intolleranze alimentari, ai sensi del Reg. (UE) n. 1169/2011, si prega di informare il personale.

To ensure freshness, quality and reduce food waste, we use fresh ingredients, prepared in-house and, where necessary, subjected to blast chilling in compliance with EC Regulation No. 852/2004. Prices are expressed in Euro (€) and include VAT. In case of allergies or food intolerances, pursuant to EU Regulation No. 1169/2011, please inform our staff.

Allergeni Allergens

1. Glutine · *Gluten*
2. Crostacei · *Crustaceans*
3. Uova · *Eggs*
4. Pesce · *Fish*
5. Arachidi · *Peanuts*
6. Soia · *Soybeans*
7. Latte · *Milk*
8. Frutta a guscio · *Nuts*
9. Sedano · *Celery*
10. Senape · *Mustard*
11. Semi di sesamo · *Sesame seeds*
12. Solfiti · *Sulphites*
13. Lupini · *Lupin*
14. Molluschi · *Molluscs*
- * Congelato · *Frozen*
- ** Abbattuto · *Blast-frozen*
- 🌿 Vegetariano · *Veggie*

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