

KISAKI®

Our Philosophy

一期一会

Ichi-go ichi-e

(Ichi” = 1 as literal and numeric meaning, “go” = event, “e” = meeting)

“The elusive passing of time makes each moment unique and unrepeatable”

These are just tre little words that explain all concepts contained in various book about time and Japanese philosophy and its deep meaning: the maximum of us in everything we do.

Hospitality is the reference point for my work; in Japan I followed a long path through year in the school of Tea Ceremony and its philosophy, my main inspiration and goal were to accomodate guests in the best way.



Ichi-go ichi-e 一期一会 “One time, One meeting”

“Give the maximum to demonstrate the best hospitality you can (omotenashi), never regret giving no perfection in that single moment.”

The name of Kisaki takes inspiration to a unique and rare place in Japan, my family and me love it so much and it’s always in our heart.

KISAKI “Princess”

Starters

Gohan 	5
Steamed Japanese White Rice (11)	
Sushi Meshi 	5
Japanese White Rice for Sushi (1) - 11	
Edamame 	6
Soy Beans* with Salt (1) - (3) - 6 - (11)	
Hiyayakko	6
Natural Tofu with Tuna Flakes, Ginger and Chives 4 - 6 - (11)	
Miso Shiru	6
Miso Soup with Wakame Seaweed and Chives 1 - 4 - 6 - (11)	
Tofu Miso Shiru	7
Miso Soup with Tofu, Wakame Seaweed and Chives 1 - 4 - 6 - (11)	

Salads & Vegetables

Japanese Green Salad

Mixed Green Salad with Wakame Seaweed
and Sesame Sauce

1 - 6 - 11

9

Wakamesu

Wakame Seaweed Marinated
in Rice Vinegar

11

9

Wakame Salad

Wakame Seaweed Salad, Tomatoes, Cucumbers
and Sesame Sauce

1 - 11

13

Tofu Salad

Mixed Green Salad, Wakame Seaweed, Tofu,
Tomatoes, Cucumbers and Sesame Sauce

1 - 6 - 11

14

Sauteed Vegetables

Mixed Sauteed Vegetables with Soy Sauce

1 - 6 - 11

9

Agedashi Nasu

Eggplant Chunks in Tentsuyu Sauce with Tuna
Flakes, Ginger and Chives

1 - 2 - (3) - 4 - 6 - (9) - (11) - (14)

9

Crudités



Marinated Salmon

Thinly Sliced Salmon Carpaccio,
marinated in Ponzu Sauce

1 - 4 - 6 - (11)

15

Usuzukuri

Thinly Sliced Sea Bass Carpaccio,
with Ponzu Sauce and Yuzu Kosho aside

1 - 4 - 6 - (11)

19

Usuzukuri Moriawase

Thinly Sliced Tuna, Sea Bass and Salmon Carpaccio,
with Ponzu Sauce and Yuzu Kosho aside

1 - 4 - 6 - (11)

25

Maguro Tataki

Seared Tuna Fillet Served with Ponzu Sauce and
Togarashi Chilli

1 - 4 - 6 - (11)

22

Tartàre



Shake Tartàre

18

Salmon Tartàre on Avocado
and Yuzu Ponzu Wasabi Sauce; ~ 110 g

1 - 4 - 6 - (11)

Shiromi Tartàre

19

White Fish Tartàre on Avocado
and Yuzu Ponzu Wasabi Sauce; ~ 110 g

1 - 4 - 6 - (11)

Maguro Tartàre

22

Tuna Tartàre on Avocado
and Yuzu Ponzu Wasabi Sauce; ~ 110 g

1 - 4 - 6 - (11)

Ramen



Hokkaido Miso Ramen

16

Broth: Miso, Chicken Broth, Soy Sauce, Sesame Oil;
Topping: 1/2 Boiled Egg, 3 Slices of Roasted Pork, Naruto*,
Chives, Wakame Seaweeds

1 - 2 - 3 - 4 - 6 - 7 - 11 - 14

Tokyo Shoyu Ramen

16

Broth: Soy Sauce, Chicken Broth, Sunflower Seed Oil;
Topping: 1/2 Boiled Egg, 3 Slices of Roasted Pork, Naruto*,
Chives, Wakame Seaweeds

1 - 2 - 3 - 4 - 6 - 7 - 11 - 14

Spicy Miso Ramen

19

Broth: Spicy Miso, Chicken Broth, Soy Sauce, Sesame Oil;
Topping: Double Egg, Grinded Chicken, Chives, Spinach,
Nori Seaweed, Ito Togarashi

1 - 2 - 3 - 4 - 6 - 7 - 11 - 14

To ensure the freshness of our dishes, in the absence of certain ingredients, our Chefs will substitute them at their discretion, guaranteeing the same quality and taste that we are known for

Ramen

Yuzu Shio Ramen

17

Broth: Salt, Chicken Broth, Yuzu Kosho, Sesame Oil, Sesame;

Topping: 1/2 Boiled Egg, 3 Slices of Roasted Pork, Naruto*,
Chives, Wakame Seaweeds

1 - 2 - 3 - 4 - 6 - 7 - 11 - 14

Gheki Kara Spicy Ramen

18

Broth: Soy Sauce, Spicy Sauce, Chicken Broth, Sunflower Seed Oil;

Topping: 1/2 Boiled Egg, 3 Slices of Roasted Pork, Naruto*,
Chives, Wakame Seaweeds

1 - 2 - 3 - 4 - 6 - 7 - 11 - 14

Shojin Vegetable Ramen of the Buddhist Monk

17

Broth: Miso, Ginger, Mirin, Gluten-Free Soy, Seasonal Vegetables,
Sweet Chili Pepper;

Topping: Wakame Seaweeds, Chives, Mushrooms,
Spinach, Red Ginger, Sesame

1 - 6 - 11

Customize Your Ramen

Wakame Seaweeds € 1,00

Beans Sprouts € 2,00

3 Extra Pork Slices € 5,00

1/2 Boiled Egg € 1,50

Mushrooms € 2,00

Chopped Chicken € 4,00

Chives € 1,00

Extra Spicy € 1,00

Extra Broth € 3,00

Naruto* 3 pcs € 1,50

Tofu € 3,00

Extra Noodles € 3,00

To ensure the freshness of our dishes, in the absence of certain ingredients, our Chefs will substitute them at their discretion, guaranteeing the same quality and taste that we are known for

Traditional Japanese Dishes



Tonkatsu

19

Classic Breaded Pork Cutlet
with Tonkatsu Sauce aside

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



Katsudon

21

Rice Bowl garnished with Breaded Pork Cutlet,
Caramelized Onions and Egg

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



Chicken Katsu Curry

20

Breaded Chicken with Curry and White Rice

1 - (2) - 3 - 4 - 6 - 7 - 8 - 9 - 10 - 11



Curry Udon

18

Udon in Curry Broth, Chopped Chicken,
Boiled Egg and Spinach

1 - (2) - 3 - 4 - 6 - 7 - 8 - 9 - 10 - 11

Traditional Japanese Dishes

Tori Karaage

Traditional Fried Chicken Nuggets

1 - (2) - 3 - 4 - 6 - (11) - (14)

17



Tori Teriyaki

Chicken Nuggets in Teriyaki Sauce

1 - 3 - 4 - 6 - 11

17



Shake Teriyaki

Salmon Fillet in Teriyaki Sauce

1 - 4 - 6 - 11

19



Beef Shioyaki

Grilled Beef with Ponzu Sauce aside

1 - 6 - 10 - 11

25



Gyoza & Takoyaki



Original Gyoza

Deep Fried Dumpling* stuffed with Vegetables and Pork; 6 pcs

1 - (2) - 3 - 6 - 9 - 11 - (14)

10

Chicken Gyoza

Deep Fried Dumpling* stuffed with Vegetables and Chicken; 6 pcs

1 - (2) - 3 - 6 - 9 - 11 - (14)

10

Beef Gyoza

Deep Fried Dumpling* stuffed with Vegetables and Beef; 6 pcs

1 - (2) - 3 - 6 - 9 - 11 - (14)

11



Ebi Gyoza

Deep Fried Dumpling* stuffed with Vegetables and Shrimps; 6 pcs

1 - 2 - (3) - 4 - 5 - 6 - (9) - 11 - (14)

11

Yasai Gyoza

Deep Fried Dumpling* stuffed with Vegetables; 6 pcs

1 - (2) - 3 - 6 - 7 - (9) - 11 - (14)

10

Takoyaki

Fried Octopus* Meatballs, with Mayonnaise, Tonkatsu sauce and Tuna Flakes; 5 pcs

1 - 2 - 3 - 4 - 5 - 6 - (9) - (11) - (14)

9

Yakimeshi



Yakimeshi Classic
Stir-fried Rice with Vegetables,
Egg and Pork

1 - 3 - 6 - (11)

10

Shake Yakimeshi
Stir-fried Rice with Vegetables,
Egg and Salmon

1 - 3 - 6 - (11)

13

Chicken Yakimeshi
Stir-fried Rice with Vegetables,
Egg and Chicken

1 - 3 - 6 - (11)

10

Shiromi Yakimeshi
Stir-fried Rice with Vegetables,
Egg and White Fish

1 - 3 - 4 - 6 - (11)

13

Yakimeshi Veg 
Stir-fried Rice with Vegetables

1 - 3 - 6 - (11)

10

Ebi Yakimeshi
Stir-fried Rice with Vegetables,
Egg and Shrimps*

1 - 2 - 3 - 4 - 6 - (11) - 14

16

Tempura



Tempura Moriawase

19

Japanese Fried Mixed Vegetables
and Shrimp*; 6+2 pz

1 - 2 - (3) - 4 - 6 - (9) - (11) - (14)

Ebi Tempura

22

Japanese Fried Shrimps*; 5 pz

1 - 2 - (3) - 4 - 6 - (9) - (11) - (14)

Yasai Tempura

16

Japanese Fried Mixed Vegetables; 10 pz

1 - (2) - (3) - 4 - 6 - (9) - (11) - (14)

Soft Shell Crab

21

Soft Shell Crab* in Tempura

1 - 2 - (3) - 4 - 6 - (9) - (11) - (14)

Tempura are served with a hot sauce made with soy, tuna flake and seaweeds

Tendon



Tendon

21

Rice Bowl garnished with
Mixed Vegetable Tempura and Shrimps*

1 - 2 - (3) - 4 - 6 - (9) - (11) - (14)

Ebi Tendon

24

Rice Bowl garnished with
Shrimps* Tempura

1 - 2 - (3) - 4 - 6 - (9) - (11) - (14)

Yasai Tendon

19

Rice Bowl garnished with
Mixed Vegetable Tempura

1 - (2) - (3) - 4 - 6 - (9) - (11) - (14)

Tendon are served with a sauce made with soy, tuna flake and seaweeds

Udon



Wakame Udon

Wakame Udon

15

Udon in Hot Dashi Tuna Broth, Wakame Seaweeds,
Chives and Soy Sauce

1 - 2 - 4 - 6 - 7 - (11)

Tempura Udon

22

Udon in Hot Dashi Tuna Broth, Wakame Seaweeds,
Chives and Soy Sauce with Shrimp Tempura* and
Vegetables aside

1 - 2 - 4 - 6 - 7 - (11)

Zaru Udon • Cold Broth

15

Udon in Cold Dashi Tuna Broth, Wakame Seaweeds,
Chives, Wasabi and Soy Sauce

1 - 2 - 4 - 6 - 7 - (11)

Soba



Zaru Soba

Wakame Soba

15

Soba in Hot Dashi Tuna Broth, Wakame Seaweeds,
Chives and Soy Sauce

1 - 2 - 4 - 6 - 7 - (11)

Tempura Soba

22

Soba in Hot Dashi Tuna Broth, Wakame Seaweeds,
Chives and Soy Sauce with Shrimp Tempura* and
Vegetables aside

1 - 2 - 4 - 6 - 7 - (11)

Zaru Soba • Cold Broth

15

Soba in Cold Dashi Tuna Broth, Wakame Seaweeds,
Chives, Wasabi and Soy Sauce

1 - 2 - 4 - 6 - 7 - (11)

Yakiudon



Yakiudon Classic

16

Stir-fried Yakiudon with Vegetables, Pork
and Katsuobushi

1 - 6 - (11)

Shake Yakiudon

19

Stir-fried Yakiudon with Vegetables, Salmon
and Katsuobushi

1 - 4 - 6 - (11)

Yakiudon Veg

16

Stir-fried Yakiudon with Vegetables

1 - 6 - (11)

Yakisoba



Yakisoba Classic

16

Stir-fried Yakisoba with Vegetables,
Pork, Red Ginger and Chives

1 - 6 - (11)

Shake Yakisoba

19

Stir-fried Yakisoba with Vegetables,
Salmon, Red Ginger and Chives

1 - 6 - (11)

Yakisoba Veg

16

Stir-fried Yakisoba with Vegetables
Red Ginger and Chives

1 - 6 - (11)

Sushi Compositions • Moriawase



Sushi Ume

19

6 Nigiri • 2 Uramaki • 2 Hosomaki

(1) - 2 - 3 - 4 - 6 - 11 - 14

Sushi Take

30

10 Nigiri • 3 Uramaki • 3 Hosomaki

(1) - 2 - 3 - 4 - 6 - 11 - 14

Sushi Matsu

44

12 Nigiri • 4 Uramaki • 4 Hosomaki • 2 Gunkan

(1) - 2 - 3 - 4 - 6 - 11 - 14

Sushi & Sashimi Regular

23

4 Nigiri • 4 Sashimi

2 Uramaki • 2 Hosomaki

(1) - 2 - 3 - 4 - 6 - 11 - 14

Sushi & Sashimi Medium

32

7 Nigiri • 6 Sashimi • 2 Uramaki

2 Hosomaki • 1 Gunkan

(1) - 2 - 3 - 4 - 6 - 11 - 14

Mixed Sushi and Sashimi Compositions may contain, depending on availability:
Salmon, Sea Bass, Sea Bream, Red Shrimp*, Boiled Shrimp*, Tuna, Surimi*

Sashimi Compositions



Shake Sashimi

Sashimi di Salmone; 6 pz

(1) - 4 - 6 - (11)

19

Shiromi Sashimi

Sashimi di Pesce Bianco; 6 pz

(1) - 4 - 6 - (11)

22

Maguro Sashimi

Sashimi di Tonno; 6 pz

(1) - 4 - 6 - (11)

25

Sashimi Mix

Sashimi di Salmone, Tonno
e Pesce Bianco; 9 pz

(1) - 4 - 6 - (11)

28

Chef Special Sashimi

Chef Selection; 15 pz

(1) - 4 - 6 - (11) - 14

35

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Nigiri Compositions



Nigiri Mix

19

7 Mixed Nigiri: 2 Salmon • 1 Tuna
1 Boiled Shrimp* • 1 Sea Bass • 1 Sea Bream • 1 Cuttlefish*
(1) - 2 - 3 - 4 - 6 - (11) - 14

Salmon Nigiri Plate

19

6 Salmon Nigiri
(1) - 4 - 6 - (11)

Passion Mix

26

2 Salmon & Truffle • 2 White Fish & Tobiko;
2 Red Shrimps* & Passion Fruit • 2 Tuna & Yuzu Kosho
(1) - 2 - 3 - 4 - 6 - (11) - 14

Beef Nigiri

22

5 Beef Nigiri & Yuzu Kosho
(1) - 2 - 4 - 6 - (11) - (14)

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Nigiri



Shake

8

Salmon; 2 pcs

(1) - 4 - 6 - (11)

Maguro

13

Tuna; 2 pcs

(1) - 4 - 6 - (11)

Shake Aburi

9

Roasted Salmon; 2 pcs

(1) - 4 - 6 - (11)

Maguro Aburi

14

Roasted Tuna; 2 pcs

(1) - 4 - 6 - (11)

Ebi

9

Boiled Shrimp*; 2 pcs

(1) - 2 - 4 - 6 - (11) - 14

Amaebi

12

Red Shrimp*; 2 pcs

(1) - 2 - 4 - 6 - (11) - 14

Suzuki

9

Sea Bass; 2 pz

(1) - 4 - 6 - (11)

Tai

9

Sea Bream; 2 pcs

(1) - 4 - 6 - (11)

Unaghi

16

Roasted Eel*; 2 pcs

(1) - 2 - 4 - 6 - (11) - 14

Hotate

14

Scallops*; 2 pcs

(1) - 2 - 4 - 6 - (11) - 14

Gunkan



Tobiko Gunkan

11

Rice Covered with Nori Seaweed
Topped with Flying Fish Roe*; 2 pcs

(1) - 3 - 4 - 6 - (11) - 14

Shake Neghi Gunkan

11

Rice Covered with Nori Seaweed
Topped with Salmon Tartare and Chives; 2 pcs

(1) - 4 - 6 - (11) - 14

Maguro Neghi Gunkan

14

Rice Covered with Nori Seaweed
Topped with Tuna Tartare and Chives; 2 pcs

(1) - 4 - 6 - (11) - 14

Donburi



Shake Don

Salmon Sashimi
on Sushi Rice

(1) - 4 - 6 - (11)

23

Shake Avo Don

Salmon Sashimi and Avocado
on Sushi Rice

(1) - 4 - 6 - (11)

25

Chirashi

Mixed Sashimi
on Sushi Rice

(1) - 2 - 4 - 6 - (11) - 14

26

Una Don

Roasted Eel*
on Sushi Rice

1 - 2 - 4 - 6 - (11) - 14

29

Hosomaki



Kappa Hosomaki  8

Cucumber; 8 pcs

(1) - 6 - (11)

Avocado Hosomaki  9

Avocado; 8 pcs

(1) - 6 - (11)

Shake Hosomaki 10

Salmon; 8 pcs

(1) - 4 - 6 - (11)

Shiromi Hosomaki 12

White Fish; 8 pcs

(1) - 4 - 6 - (11)

Tekka Hosomaki 14

Tuna; 8 pcs

(1) - 4 - 6 - (11)

Temaki



Shake Temaki 9

Salmon; 1pcs
(1) - 4 - 6 - (11)

Shake Avo Temaki 10

Salmon and Avocado; 1pcs
(1) - 4 - 6 - (11)

California Temaki 9

Surimi*, Cucumber and Avocado; 1pcs
(1) - 2 - 4 - 6 - (11) - 14

Shiromi Temaki 12

White Fish; 1pcs
(1) - 4 - 6 - (11)

Tekka Temaki 14

Tuna; 1pcs
(1) - 4 - 6 - (11)

California Maki • Uramaki

Shake Avo Uramaki

Covered with Sesame;
Stuffed with Salmon, Avocado; 8 pcsz

(1) - 4 - 6 - 11 - (14)

19

California Flowers

Covered with Sesame;
Stuffed with Surimi* and Cucumber; 8 pcs

1 - 4 - 6 - 11 - (14)

17

Fuji Roll

Wrapped with Seaweed; Covered with Cheese;
Stuffed with Salmon, Surimi* and Avocado; 5 pcsz

(1) - 2 - 4 - 6 - 7 - 11 - 14

19

Spicy Salmon Roll

Covered with Spicy Salmon Tartare and Sesame;
Stuffed with Salmon* and Avocado; 8 pcs

(1) - 4 - 6 - 11 - (14)

25

Spicy Tuna Roll

Covered with Spicy Tuna Tartare and Sesame;
Stuffed with Tuna and Avocado; 8 pcs

(1) - 4 - 6 - 11 - (14)

29

Mango Salmon Roll

Covered with Mango and Sesame;
Stuffed with Salmon and Cheese; 8 pcs

(1) - 2 - 4 - 6 - 7 - 11 - 14

24



Sake Avo Uramaki



Spicy Tuna Roll



Mango Salmon Roll

California Maki • Uramaki

Summer Roll

Covered with Strawberry, Avocado and Sesame;
Stuffed with Surimi* and Avocado; 8 pcs

(1) - 2 - 4 - 6 - 11 - 14

22



Summer Roll

Salmon Roll

Covered with Salmon and Sesame;
Stuffed with Surimi* and Cucumber; 8 pcs

1 - 2 - 4 - 6 - 11 - 14

26

Crunchy Tempura

Covered with Tempura Flakes, Sesame and Flying
Fish Roe*; Stuffed with Prawn* Tempura
and Surimi*; 10 pcs

1 - 2 - 3 - 4 - 6 - 7 - 11 - 14

25



Crunchy Tempura

Crunchy Veg

Covered with Tempura Flakes and Sesame;
Stuffed with Veg Tempura and Avocado; 10 pcs

1 - (2) - (3) - 4 - 6 - 11 - (14)

25

California Rainbow

Covered with Mixed Raw Fish* and Sesame;
Stuffed with Surimi* and Cucumber; 8 pcs

1 - 2 - 4 - 6 - 11 - 14

33



Rainbow

California Dragon

Covered with Roasted Eel* and Sesame;
Stuffed with Surimi* and Avocado; 8 pcs

1 - 2 - 4 - 6 - 11 - 14

34

California Maki • Uramaki

Amaebi Roll

26

Covered with Red Shrimp*;
Stuffed with Green Apple, Mayonnaise and
Pepper; 8 pcs

1 - 2 - 3 - 4 - 6 - 11 - 14



Amaebi Roll

Yuzu Shiromi Roll

26

Covered with White Fish Tartare and Yuzu Kosho;
Stuffed with White Fish and Avocado; 8 pcs

1 - 4 - 6 - 11 - 14

Kisaki Tuna Roll

28

Covered with Tuna;
Stuffed with Shrimp* in Tempura, Basil and
Mayonnaise ; 8 pcs

1 - 2 - 3 - 4 - 6 - 11 - 14



Kisaki Tuna Roll

Spider Roll

32

Covered with Tobiko* and Sesamo;
Stuffed with Soft Shell Crab Tempura, Rocket and
Avocado; 10 pcs

1 - 2 - 3 - 4 - 6 - 11 - 14

Salmon Truffle Roll

29

Covered with marinated salmon and truffle;
Stuffed with Surimi* and Avocado; 8 pcs

1 - 2 - 4 - 6 - 11 - (14)



Spider Roll

Oshi Sushi

Oshi Spicy Shake

Pressed Rice filled with Spicy Salmon and Avocado; covered with Flying Fish Roe* and Tempura Flakes; 8 pcs

1 - 2 - 3 - 4 - 6 - 11 - 14

20

Oshi Shake

Pressed Rice filled with Surimi* and Avocado, covered with Salmon; 8 pcs

(1) - 4 - 6 - 11

23

Oshi Spicy Maguro

Pressed Rice filled with Spicy Tuna and Avocado; covered with Flying Fish Roe* and Tempura Flakes; 8 pcs

1 - 2 - 3 - 4 - 6 - 11 - 14

25

Oshi Maguro

Pressed Rice filled with Surimi* and Avocado, covered with Tuna; 8 pcs

(1) - 4 - 6 - 11 - (14)

27

Oshi Unaghi

Pressed Rice filled with Surimi* and Avocado, covered with Roasted Eel*; 8 pcs

1 - 2 - 4 - 6 - 11 - 14

29



Desserts

Shiro Daifuku

Rice Dessert*filled with Red Beans Jam

(6) - (11)

7

Sakura Mochi

Rice Dessert*filled with Red Beans Jam,
wrapped with Cherry Leaf

(6) - (11)

7

Dorayaki

Japanese Pancake*
filled with Red Beans Jam

1 - 3 - (6) - 7 - (11)

7



Dorayaki



Matcha Cake

Matcha Cake

Green Tea Sponge Cake
filled with Matcha Cream

1 - 3 - (6) - 7 - (11)

9

Homemade Ice Cream

Sesame; Ginger; Matcha; Azuki;
Chocolate and Ginger;

1 - 3 - (6) - 7 - (11)

7

Cheese Cake

with fresh Strawberries

1 - 3 - (6) - 7 - (11)

9

KiSAKI®

Drinks
Aperitivi
Birre
Vini
Sakè
Whisky & Spirits

I prezzi indicati accanto ciascun prodotto sono espressi in Euro €

Prices are in Euro €

Acqua Microfiltrata *Microfiltrated Water* 2,5

750 ml Naturale o Gassata

Acqua Minerale *Mineral Water* 4

650 ml Bottiglia in Vetro

Soft Drinks *Coca Cola - Coca Zero - Fanta - Sprite - Tonica* 5

330 cl Bottiglia in Vetro

Ramune *Classic - Yuzu - Watermelon* 5

330 cl Bottiglia in Vetro

Ice Tea *The Verde - Mango - Passion Fruit* 5

330 cl Bottiglia o Lattina

Caffè *Espresso* 2

Caffè *Decaffeinato* 2,5

Thè Giapponesi · Japanese Teas

Sencha Thè Verde Classico

6

80° Classic Green Tea

il Sencha è uno dei thè verdi con più basso contenuto di teina ed è quindi adatto anche ai bambini o alle donne in gravidanza. Questo perché si usano foglie più mature. Il Sencha è un thè da bere a tutto pasto quindi in abbinamento con tutti i piatti della cucina giapponese, in particolare pesce crudo, sushi, crostacei, riso e verdure.

Hojicha The Verde Tostato

6

85° - 90° Roasted Green Tea

Le foglie del thè verde vengono arrostiti a 150 – 200° C e poi velocemente raffreddate. Questo procedimento fa sì che le foglie diventino scure ed ininfluisce sul sapore, meno astringente e più dolce rispetto ad altri thè verdi. La tostatura permette all'Hojicha di perdere gran parte del contenuto di teina, fonte del gusto amaro. Per questo è uno dei thè con più basso contenuto di teina. consigliano di bere questo thè in abbinamento a piatti fritti come la tempura o al ramen.

Ghenmaicha Thè Verde con Riso Tostato

6

80° - 85° Roasted Green Tea with Rice

Il Ghenmaicha è un thè Bancha speciale che viene arricchito da riso tostato, un elemento in grado di trasformare un classico thè verde giapponese in un prodotto unico. È noto anche come tè popcorn perché a volte, tra le lunghe foglie verdi di questo thè, è presente anche del mais tostato, il popcorn appunto. Tutto questo fa sì che il Ghenmaicha, rispetto a un classico bancha, abbia un deciso gusto tostato e di nocciola, soprattutto nel retrogusto. La frutta secca è percepibile anche nell'aroma. Queste note rendono il thè adatto ad accompagnare a piatti a base di pesce e carne.

Cocktails & Aperitivi

Aperol Spritz <i>Aperol, Prosecco, Soda, Arancia</i>	9
Select Spritz <i>Select, Prosecco, Soda</i>	9
Campari Spritz <i>Campari, Prosecco, Soda, Arancia</i>	9
Hugo Spritz <i>Sciroppo di Sambuco, Prosecco, Lime, Menta</i>	9
Yuzu Spritz <i>Liquore allo Yuzu, Prosecco, Soda, Scorza di Yuzu</i>	9
Virgin Hugo <i>Sciroppo di Sambuco, Tonica, Lime, Menta</i>	8
Negroni <i>Gin, Vermouth Rosso, Bitter Campari</i>	12
Americano <i>Vermouth Rosso, Bitter Campari, Soda</i>	12
Negroni Sbagliato <i>Prosecco, Vermouth Rosso, Bitter Campari</i>	12
Gin Tonic <i>Gin Giapponesi, Tonica</i>	da 12
a scelta tra Roku, Ki No Bi e altri Gin Giapponesi	

Birre Giapponesi · Japanese Beers

Asahi Super Dry Lager

SMALL - 250 ml - 5° alla Spina - Draft	5
MEDIUM - 400 ml - 5° alla Spina - Draft	8
330 ml - 5° Bottiglia in Vetro - Bottle	6

Sapporo Silver Lager

330 ml - 4,7° Bottiglia in Vetro - Bottle	6
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Kirin Ichiban Lager

SMALL - 250 ml - 5° alla Spina - Draft	5
LARGE - 500 ml - 5° alla Spina - Draft	10
330 ml - 5° Bottiglia in Vetro - Bottle	6

Kirin Alcool Free Lager Zero Alcool

330 ml - 0° Bottiglia in Vetro - Bottle	6
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Vini al Calice · Wines by the Glass

Prosecco Doc Extra Dry *Bedin* 7

Friuli Venezia Giulia 13° Glera 100%

Chardonnay *Casale del Giglio* 7

Lazio 13° Chardonnay 100%

Sauvignon *Casale del Giglio* 7

Lazio 13° Sauvignon 100%

Gewürztraminer *Roeno* 7

Trentino Alto Adige 13° Gewürztraminer 100%

Pinot Grigio *Roeno* 7

Trentino Alto Adige 13° Pinot Grigio 100%

Shiraz *Casale del Giglio* 8

Lazio 13° Syrah 100%

Merlot *Ponte* 8

Veneto 12° Merlot 100%

Spumanti & Champagne

Prosecco Selez. Banda Rossa <i>Bortolomiol</i>	30
11,5° Glera 100%	
Franciacorta Satèn <i>Antica Fratta</i>	60
13° Chardonnay 100%	
Franciacorta Cuvée Prestige <i>Ca' del Bosco</i>	80
12,5° Chardonnay 75%, Pinot Nero 15%, Pinot Bianco 10%	
Franciacorta Cuvée Brut <i>Bellavista</i>	65
12,5° Chardonnay 80%, Pinot Bianco e Nero 20%	
Franciacorta Rosé <i>Lo Sparviere</i>	55
13° Pinot Nero 100%	
Champagne Brut Tradition <i>Jean Sandrin</i>	65
12° Pinot Noir 100%	
Champagne Extra Brut <i>Bruno Paillard</i>	120
12° Pinot Noir 100%	

Vini Bianchi · White Wines

Sauvignon *Castello di Buttrio*

32

Friuli Venezia Giulia 13° Ribolla Gialla 100%

Sauvignon *Russiz Superiore*

39

Friuli Venezia Giulia 13° Sauvignon 100%

Ribolla Gialla *Castello di Buttrio*

31

Friuli Venezia Giulia 12,5° Ribolla Gialla 100%

Müller Thurgau *Tiefenbrunner*

27

Trentino Alto Adige 12,5° Müller Thurgau 100%

Chardonnay *Tiefenbrunner*

27

Trentino Alto Adige 13° Chardonnay 100%

Pinot Grigio *Tiefenbrunner*

27

Trentino Alto Adige 13,5° Pinot Grigio 100%

Vini Bianchi · White Wines

Gewürztraminer *Roeno* 25

Trentino Alto Adige 14° Gewürztraminer 100%

Poggio della Costa *Sergio Mottura* 30

Lazio 14° Grechetto 100%

Falanghina di Bonea *Masseria Frattasi* 25

Campania 13,5° Falanghina 100%

Greco di Tufo *Cantina Riccio* 25

Campania 13° Greco 100%

Vermentino di Gallura *Cheremi Mura* 27

Sardegna 13,5° Vermentino 100%

Vini Rossi e Rosati · Red Wines & Rosee

Pinot Nero *Franz Haas* 55
Trentino Alto Adige 13,5° Pinot Nero 100%

Teroldego Rotaliano *Endrizzi* 27
Trentino Alto Adige 12,5° Teroldego 100%

Chianti Classico *Badia a Coltibuono* 38
Toscana 14° Sangiovese 90%, Canaiolo 10%

Nero d'Avola *Funaro* 26
Sicilia 13° Nero d'Avola 100%

Lambrusco *Otello Ceci* 30
Emilia Romagna 11° Lambrusco 100%

Shiraz *Casale del Giglio* 25
Lazio 13° Syrah 100%

Rosato *Cantele* 24
Puglia 13° Negramaro 100%

Sakè & Umeshu

House Sake *Small*

10

brick di ceramica da 150 ml - 14,5° Sakè Caldo o Freddo - Hot or Cold

House Sake *Big*

19

brick di ceramica da 320 ml - 14,5° Sakè Caldo o Freddo - Hot or Cold

Choya Umeshu *Original*

7

Choya *Yuzu*

8

Choya Umeshu *Craft Fruits*

8

Choya Umeshu *Aged 3 years*

12

Sakè

Choryo Yoshinosugi Taruzake Choryo Syuzo

19

Nara 300 ml - 15,5° Futu-syu Taruzake

Fresco al palato con un gradevole aroma di cedro. I sentori di riso dolce, miele e un tocco di pepe equilibrano la nota legnosa, tipica di questo sakè, conferendogli un aroma ben bilanciato.

Dassai 45 Asahi Syuzo

31

Yamaguchi 300 ml - 14° Junmai Daiginjo

Realizzato con riso raffinato e rimosso al 45% a garanzia di una purezza unica che in fermentazione darà un sake elegante. Rimane delicato e fruttato al naso, con un netto sentore che richiama il moscato. Leggermente acido e fresco in degustazione, è caratterizzato da una persistenza duratura e raffinata.

Kubota Senju Asahi Syuzo

21

Niigata 300 ml - 15° Ginjo

Il Senjyu è un sake leggero, morbido e leggermente secco, adatto ai bevitori di sake alle prime armi. Al naso elegante nei profumi con sentori di spezie e una struttura delicatamente aromatizzata, seguito da un finale pulito. Perfetto per l'abbinamento con piatti giapponesi. Ideale in abbinamento a sushi, sashimi, yakidond, tempura e marinati.

Sayuri Nigori Hakutsuru

20

Hyogo 300 ml - 12,5° Junmai Nigori

Prodotto solo con riso e koji selezionati ed utilizzando l'acqua sorgiva del monte Rokko nella prefettura di Hyōgo. Caratterizzato da una minima presenza di sedimento di riso non fermentato in bottiglia che conferisce un aroma rinfrescante, una naturale dolcezza ed un retrogusto liscio. Al palato esprime melone e riso, con una punta di alcol. Ottimo con preparazioni dal gusto prevalentemente dolce. Da consumare molto freddo e da agitare bene prima di essere servito.

Ozeki Nigori Ozeki

16

Usa 375 ml - 14,5° Nigori

Ozeki Nigori è un Sakè non filtrato completamente, di colore opaco, conserva un po' di sedimento di riso nella bottiglia. La consistenza è vellutata e morbida, al naso ha sentori di riso cotto, vaniglia, frutta e cocco. Da servire freddo ed agitare bene prima di servire. Perfetto con piatti piccanti, zuppe e piatti caldi, dolci e frutta.

Dassai Sparkling 45 Asahi Syuzo

37

Yamaguchi 360 ml - 13° Junmai Daiginjo

Fermentato naturalmente in una bottiglia da 360 ml, con un piacevole finale fruttato e rinfrescante, il sapore e l'aroma di questo sake sono morbidi e fragranti. Questo stile nigori unicamente più leggero riflette l'eleganza premium di Dassai Junmai Daiginjo.

Whisky & Spirits

Tokenoka <i>Eigashima</i>	10		
40 ml - 40° Blended Whisky			
Kakubin <i>Suntory</i>	12	Ryoma <i>Kikusui</i>	20
40 ml - 40° Blended Whisky		40 ml - 40° Rhum Japonais	
Akashi <i>Eigashima</i>	14		
40 ml - 40° Blended Whisky			
Torlys <i>Suntory</i>	16	Roku <i>Suntory</i>	12
40 ml - 40° Blended Whisky		40 ml - 43° Japanese Gin 6 Botanicals	
Kensei <i>Kiokawa</i>	16		
40 ml - 40° Blended Whisky		Ki No Bi <i>Kyoto Distillery</i>	14
from the Barrel <i>Nikka</i>	18	40 ml - 45,7° Japanese Gin 6 Botanicals	
40 ml - 51,4° Double Matured Blended			
The Chita <i>Suntory</i>	20		
40 ml - 43° Single Grain Whisky		Coffey <i>Nikka</i>	10
Royal <i>Suntory</i>	26	40 ml - 40° Vodka	
40 ml - 43° Blended Whisky			
Hibiki <i>Suntory</i>	28		
40 ml - 43° Blended Whisky		Amari <i>Italiani e Giapponesi</i>	da 7
Sorachi <i>Seawings</i>	29		
40 ml - 40° Hinoki cask Finish			

Prices are in Euro €

NOTES ABOUT THE SAFETY OF OUR PRODUCTS

* **Frozen products:** the products marked on the Menu with the symbol (*) are frozen or deep-frozen at the origin of purchase, following all the rules of the law about the continuity of the cold chain and storage in our restaurant.

Tuna: our Tuna is mainly selected fresh, and blast-chilled in our laboratories, but sometimes, depending on seasonal availability, it could be frozen at the origin.

Blast Chilling in our laboratories: We inform our customers that in KISAKI Japanese Restaurant it's adopted the blast chilling in the whole fresh products, both of the fishing, which will be served raw, and on some meat processing.

The fresh foods, after being processed by our Chefs, are subjected to a special rapid blast chilling with forced ventilation up to -45° C and then subjected for a further 48 hours to static freezing at -50°C / -70°C, to ensure the highest quality and safety of the product, as described in our HACCP Plan with reference to the law: EC Reg. 852/04 and EC Reg. 853/04

**The numbers shown below each dish indicate:
ALLERGEN PRESENT - (CONTAMINATION)**

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens

List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

- 1 Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products
- 2 Crustaceans and products based on shellfish
- 3 Eggs and by-products
- 4 Fish and products based on fish
- 11 Sesame seeds and sesame seeds-based products
- 5 Peanuts and peanut-based products
- 6 Soy and soy-based products
- 7 Milk and dairy products (lactose included)
- 8 Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products.
- 9 Celery and products based on celery.
- 10 Mustard and mustard-based products
- 11 Sesame seeds and sesame seeds-based products
- 12 Sulphur dioxide and sulphites in concentrations above 10 mg/kg
- 13 Lupine and lupine-based products
- 14 Molluscs and products based on molluscs
- 15 E129 it can negatively affect children's attention
- 16 E102 it can negatively affect children's attention

If You have any food allergies and/or intolerances please inform the Staff