

Raw / Crudo

Red snapper carpaccio with Sorrentine citrus, oyster leaf and black salt Carpaccio di dentice con agrumi Sorrentini, foglia d'ostrica e sale nero	€ 28 4-9
Amberjack carpaccio, green apple, celery curls and wasabi Carpaccio di ricciola, mela verde, riccioli di sedano e wasabi	€ 28 4-6-9-12
Amberjack carpaccio with black truffle and black salt Carpaccio di ricciola al tartufo nero e sale nero	€ 30 4
Vegetable carpaccio with goma wakame and sesame oil Carpaccio di verdure, goma wakame e olio di sesamo	€ 22 1-6-9-11
Seared amberjack with crispy onions and ponzu sauce Ricciola scottata con cipolla croccante e salsa ponzu	€ 28 1-4-6-11
Seared mackerel with crispy garlic and ponzu sauce Sgombro scottato con aglio croccante e salsa ponzu	€ 26 1-4-6-11
Mackerel marinated with soy, served with sesame sauce Sgombro marinato in soia, con salsa al sesamo	€ 26 1-4-6-11
Make your temaki; salmon, sea bream, tuna, omelette, mango, cucumber (2pcs) Temaki da comporre; salmone, orata, tonno, omelette, mango e cetriolo	€ 30 1-3-4-6
Fried rice and spicy salmon tartare Riso fritto e tartare di salmone piccante	€ 28 1-4-6-11

Robata

Japanese charcoal grill cooking. Each portion includes 4 skewers.

Prawns with cherry tomato and pistachio pesto Gamberi con pomodorini e pesto di pistacchio	€ 22 1-2-6-8
Scallops wrapped in bacon and shichimi Cappesante avvolte nel bacon e shichimi	€ 22 1-5-8-11-14
Tuna with shichimi and katsuobushi Tonno con shichimi e katsuobushi	€ 18 4-5-8-11
Teriyaki chicken Pollo teriyaki	€ 20 1-6
Beef with garlic sauce Manzo con salsa all'aglio	€ 20 1-6-7
Tsukune (Japanese chicken meatballs) in teriyaki Tsukune in salsa teriyaki	€ 20 1-3-6-11
Eggplant roll with Sorrento's cheese and spicy sweet & sour sauce Involtino di melanzane con diavoleto Sorrentino e salsa agrodolce piccante	€ 16 5-6-7-8-11-12
Cicerale chickpeas falafel with umami sauce Falafel di ceci Cicerale con salsa umami	€ 14 7
New potatoes Patate novelle	€ 18 7
Grilled rice with teriyaki sauce (2 pcs) Riso grigliato con salsa teriyaki - 2 porzioni	€ 7 1-6



Meat / Carne

Veal rack served with new potatoes, pickled vegetables and sauces (min. 2 people) Carrè di vitello servito con patate novelle, giardiniera e salse (min. 2 pax)	€ 70 3-4-8-9-10-12
Tomahawk served with new potatoes, pickled vegetables and sauces (min. 2 people) Tomahawk servito con patate novelle, giardiniera e salse (min. 2 pax)	€ 100 3-7-8-9-10-12
Iberian pluma served with caramelized apples Pluma iberica servita con mele caramellate	€ 40 7-10
Entrecôte with garlic and soy butter, served with new potatoes Entrecôte con aglio e burro di soia, servito con patate novelle	€ 45 1-6-7
Honey-glazed chicken served with new potatoes and pickled vegetables Pollo laccato al miele servito con patate novelle e giardiniera	€ 32 1-5-6-7-8-11
Lamb rack marinated with yogurt and rosemary, served with new potatoes and pickled vegetables (min. 2 people – 30m) Carrè di agnello marinato con yogurt e rosmarino. Servito con patate novelle e giardiniera (min. 2 pax – Tempo di cottura: 30m)	€ 70 1-5-7-8-11

Fish / Pesce

Seabass in hourglass served with new potatoes (for 2 people) Spigola in clessidra servita con patate novelle (per 2 pax)	€ 120 1-4-6-7
Black cod marinated in miso, cooked on robata served with purple cabbage (cooking time 20min.) Black cod marinato al miso, cotto su robata e cavolo viola (Tempo di cottura: 20m)	€ 45 1-4-5-6-11-12
King crab with sea urchin King crab con riccio di mare	€ 50 2-14
Grilled catch of the day served with new potato Pescato del giorno alla griglia servito con patate novella	€10/100g 4-7
Turbot fillet cooked in parchment Filetto di rombo al cartoccio	€ 45 4-11
Charcoal-grilled bonito with onion and ponzu sauce Palamita ai carboni con cipolla e salsa ponzu	€ 35 1-4-6-12



LA COCUMELLA

Tataki

Lightly seared fish or meat, thinly sliced and served with sauces.

Tuna tataki with spring onion, garlic and ponzu sauce	€ 30
Tataki di tonno con cipollotto, aglio e salsa ponzu	1-4-6
Beef tataki with butter, garlic and soy sauce	€ 30
Tataki di manzo con salsa al burro, aglio e soia	1-6-7

Tempura

Served with pickled vegetables mayonnaise

Prawns	€ 26
Gamberi	1-2-3-9-11
Squids	€ 24
Calamari	1-3-9-11-14
Vegetables	€ 20
Verdure	1-3-9-11

Pasta

Cappellacci stuffed with prawns and chives with pesto sauce	€ 30
Cappellacci ripieni di gamberi ed erba cipollina con salsa al pesto	1-2-3-7-8
Nerano style Gyoza, stuffed zucchini and served with cheese sauce	€ 22
Gyoza ripieni di zucchine serviti con crema al formaggio	1-3-7-8
Spaghetti with mussels, basil and pecorino cheese	€ 28
Spaghetto con cozze, basilico e pecorino	1-7-14
Paccheri with lobster and fresh cherry tomato sauce	€ 50
Paccheri all'astice con salsa al pomodorino fresco	1-2-9-14
Seafood pasta cooked in parchment (min. 2 people)	€ 80
Pasta al cartoccio (min. 2 pax)	1-2-14
Pelusiello with sea urchin and fermented lemon	€ 40
Pelusiello con riccio e limone fermentato	1-14

Sides / Contorni

Boiled rice served with soy sauce	€ 7
Riso bollito servito con salsa di soia	1-6
Pickled vegetables in rice vinegar	€ 18
Giardiniera di verdure marinato in aceto di riso	1-4-12
Gnocchi with truffles	€ 18
Gnocchi al tartufo	1-3-7-8
Seaweed salad with radish, daikon and sesame dressing	€ 18
Insalata di alghe con ravanella, daikon e salsa al sesamo	1-6-11

Fish that is to be eaten raw or semi-raw has been prepared in accordance with the EC requirements for cleaning and preparing prior to consumption.
Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva con forme alle prescrizioni del regolamento (CE) 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3

1-Glutine, 2-Crostacei, 3-Uova, 4-Pesce, 5-Arachidi, 6-Soia, 7-Latte, 8-Frutta a Guscio, 9-Sedano, 10-Senape, 11-Sesamo, 12-Anidride Solfiti, 13-Lupini, 14- Molluschi

1-Gluten, 2.Crustaceans, 3-Eggs, 4-Fish, 5-Pean uts, 6-Soybean, 7-Milk, 8-Treenuts, 9-Celery, 10-Mustard, 11-Sesame, 12- Sulphur dioxide, 13- Lupin, 14-Molluscs