

## ANTIPASTI / STARTERS

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| <b>MUSH MUSH ROOMS</b> funghi giapponesi Shiitake, Enoki e Shimeji saltati in salsa di soya e burro<br>Mix of japanese mushrooms sautéed in soy sauce and butter <sup>6,7</sup>                                 | 18 |
| <b>SUNOMONO OKABE</b> cetriolo croccante con salmone, branzino wakame e polpo in salsa agrodolce<br>Crunchy cucumber with salmon, sea bass, wakame and octopus in sweet and sour sauce <sup>1,2,4,6,11,14</sup> | 20 |
| <b>EBYFRY PLUS</b> gamberoni fritti avvolti in pasta Kataifi con salsa agrodolce<br>Deep-fried prawns wrapped in kataifi pastry with sweet and sour sauce <sup>1,2</sup>                                        | 18 |
| <b>TEMAKI PARTY</b> temaki a scelta tra salmone, tonno, ricciola, gamberi in tempura e avocado<br>Temaki of your choice: salmon, tuna, yellowtail, tempura prawns and avocado <sup>1,4,11</sup>                 | 15 |
| <b>TAKOFUMI</b> polpo affumicato su crema di patata dolce, peperoni gialli e peperoncino giapponese<br>Smoked octopus with sweet potato sauce, yellow peppers and shichimi <sup>6,11,14</sup>                   | 20 |
| <b>OKABE SALAD</b> insalata di astice, capesanta, alghe e semi di sesamo in salsa di carota e salsa di soya al wasabi<br>Lobster and scallops salad with carrot sauce in wasabi soy sauce <sup>2,6,11,14</sup>  | 28 |
| <b>KAKIFRY EBY</b> tempurelle di gamberi, zucchine, carote, patata e cipolla in pastella di tempura con salsa teriyaki<br>Tempura-style shrimp and vegetables with teriyaki sauce <sup>1,2,5,6</sup>            | 20 |
| <b>AMELIE OYSTER</b> ostriche dalla Maison “Amelie”                                                                                                                                                             | 7  |
| <b>BIS NIDO</b> involtino di riso di sushi con tartare di tonno e salmone<br>Sushi rice roll with tuna and salmon tartare <sup>4</sup>                                                                          | 14 |
| <b>MILLEFOGLIE DI TONNO</b> con besciamella al formaggio, pomodorini confit e tartufo nero<br>Tuna millefeuille with cheese béchamel, confit cherry tomatoes and black truffle <sup>1,4,6,7</sup>               | 24 |

## TARTARE

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| <b>TARTARE TONNO</b> tartare di tonno con wasabi fresco in salsa ponzu<br>Tuna tartare with fresh wasabi in ponzu sauce <sup>1,4,6,11</sup>                                                                                         | 24 |
| <b>TARTARE SALMONE MAGNOLIA</b> tartare di salmone scottato in salsa di ananas, menta, shiso e daikon grattugiato<br>Flame grilled Salmon topped with grated daikon, pineapple, shiso and mint with ponzu sauce <sup>1,4,6,11</sup> | 18 |
| <b>TARTARE WHITE YUZU</b> tartare di ricciola e pesce bianco con perle di Yuzu e salsa ponzu<br>Yellowtail and white fish tartare with pearls of yuzu and ponzu <sup>1,4,6,11</sup>                                                 | 20 |

## CARPACCI

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| <b>MAGNOLIA DI SALMONE SCOTTATA</b> carpaccio di salmone scottato in salsa di ananas, menta, shiso e daikon grattugiato<br>Slices of flame-grilled salmon with pineapple and mint sauce and grated daikon <sup>1,4,6,11</sup> | 18 |
| <b>MAGURO USUZUKURI</b> carpaccio di tonno con wasabi fresco ed erba cipollina<br>Tuna carpaccio with ponzu and fresh wasabi <sup>1,4,6,11</sup>                                                                              | 24 |
| <b>RICCIOLA JALAPENO YUZU USSUZUKURI</b> carpaccio di ricciola con jalapeno, perle di yuzu e salsa ponzu<br>Yellowtail carpaccio with jalapeno pearls of yuzu and ponzu <sup>1,4,6,11</sup>                                   | 22 |
| <b>BUTTERFISH MISO</b> carpaccio di butterfish alla fiamma con miso e funghi<br>Flame-grilled butterfish with miso and mushrooms <sup>1,4,6,11</sup>                                                                          | 20 |

## NIGIRI

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| <b>BRANZINO, SALMONE, POLPO, BUTTERFISH</b><br>1 PZ - seabass, salmon, octopus, butterfish <sup>4,14</sup>                    | 6 |
| <b>TONNO, ANGUILLA, CAPASANTA, IKURA E SALMON GIO</b><br>1 PZ - tuna, eel, scallop, salmon roe and salmon gio <sup>4,14</sup> | 7 |
| <b>TORO, SALMON GIO e QUAGLIA</b><br>1 PZ - fatty tuna and salmon gio with quail egg <sup>3,4,14</sup>                        | 8 |

## SASHIMI

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| <b>SASHIMI SPECIAL</b> mix di sashimi 12 pz 12-pieces sashimi selection <sup>4</sup>                                               | 38 |
| <b>SASHIMI TASTE</b> mix di sashimi 6 pz 6-pieces sashimi selection <sup>4</sup>                                                   | 22 |
| <b>GAMBERO CRUDO /CAPASANTA SASHIMI TASTE</b><br>3 gamberi crudi e 3 capasanta 3 raw prawns and 3 scallops sashimi <sup>2,14</sup> | 22 |
| <b>TONNO MAGURO SASHIMI TASTE</b> 6 slices of tuna <sup>4</sup>                                                                    | 22 |
| <b>SALMON SASHIMI TASTE</b> 6 slices of salmon <sup>4</sup>                                                                        | 18 |
| <b>BRANZINO SASHIMI TASTE</b> 6 slices of Seabass <sup>4</sup>                                                                     | 18 |
| <b>RICCIOLA SASHIMI TASTE</b> 6 slices of yellowtail <sup>4</sup>                                                                  | 20 |

## ROBATA (Tipici spiedini alla brace)

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| <b>MANZO</b> Meat                                        | 18 |
| <b>BUTTERFISH</b> <sup>4</sup>                           | 14 |
| <b>BRANZINO O SALMONE</b> Seabass or Salmon <sup>4</sup> | 14 |
| <b>TONNO O RICCIOLA</b> Tuna or Yellowtail <sup>4</sup>  | 16 |
| <b>POLLO</b> Chicken                                     | 12 |
| <b>PORCEDDU</b> Roasted suckling pig                     | 12 |
| <b>VERDURE</b> Vegetables                                | 12 |
| <b>KOBE</b> Kobe beef                                    | 20 |

## URAMAKI (8 PZ)

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| <b>SPAZIALE</b> tempura di gambero con avocado, salmone scottato in salsa di semi di sesamo<br>Shrimp tempura with avocado, flame-grilled salmon in sesame sauce <sup>1,2,3,4,6,8,11</sup> | 20 |
| <b>BAJA FOREVER</b> scampi, avocado e tempura di asparagi e butterfish flambè con miso<br>Prawn with avocado, asparagus tempura, butterfish flambè with miso <sup>1,2,3,4,6,11</sup>       | 24 |
| <b>EBYSAKE AVOCADO</b> tempura di gambero, avocado e tartare di salmone con salsa Teriyaki<br>Shrimp Tempura, avocado, salmon tartare in teriyaki sauce <sup>*1,3,4,6,11</sup>             | 22 |
| <b>CEVICE</b> pesce bianco con pomodorini e cetrioli marinati al limone e arancia<br>White fish with marinated cherry tomatoes & cucumber in lemon and orange juice <sup>2,4,11,14</sup>   | 20 |

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| <b>CARL CRAB ROLL</b> gambero in tempura, cetriolo con avocado e granchio reale gratinato<br>Tempura shrimp, cucumber with avocado and gratinéed king crab <sup>1,2</sup>                                                                                                 | 24 |
| <b>PUNTA BAJA PINEAPPLE SALMON</b> salmone, ananas, foglie di shiso, sale Maldon e maionese al wasabi<br>Salmon, pineapple, shiso leaves, Maldon salt and wasabi mayonnaise <sup>3,4,6,10</sup>                                                                           | 22 |
| <b>YELLOW TAIL ASPARU</b> tempura di asparago, avocado e maionese con ricciola scottata, wasabi kizami, perle di soia e salsa ponzu<br>Asparagus tempura, avocado and mayonnaise with seared yellowtail, kizami wasabi, soy pearls, and ponzu sauce <sup>1,3,4,6,10</sup> | 24 |
| <b>CHEF'S CREATIVE SELECTION BY ROBERTO OKABE</b>                                                                                                                                                                                                                         | 28 |

## NOT JUST SUSHI

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| <b>GYOZA POLLO - GAMBERO - VEGETARIANO</b><br>6 Pz Ravioli of chicken, shrimp and vegetarian <sup>1,2,6,8,11</sup>                                              | 18 |
| <b>SOBA O UDON</b> freddi in brodo di soya con scaglie di tempura e wakame<br>Cold soba or udon in soy broth with tempura flakes and wakame <sup>1,6,8,11</sup> | 18 |

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| <b>YAKIMESHI EBY, TORI, YASAI</b> riso saltato con gamberi, pollo e verdure<br>Fried rice with shrimp, chicken or vegetable <sup>2</sup>                                                                 | 18 |
| <b>TORI NO KARAAGE</b> pollo fritto marinato in salsa di soia e zenzero, con salsa tartara bianca<br>Fried chicken marinated in soy sauce and ginger, served with white tartar sauce <sup>1,3,6,10</sup> | 20 |

Coperto 5

Alcuni prodotti potrebbero essere congelati e abbatuti per garantirne la massima integrità.