



Pokòy
FUSION

menü

• LUNCH •

APPETIZER



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1. Edamame* in a pod with pink Himalayas salt 5
 2. Wakame algae* salad with ponzu sauce and sesame 5
 3. Crunchy potatoes* with their skin 5
 4. Crunchy potatoes* with their skin served with fondue and fogarashi 8
 5. Vegetable* tempura 6
 6. Cereal shrimp* tempura served with spicy banana sauce 12
 7. Panko shrimp* tempura served with sweet chilli sauce 12
 8. Chicken* fillet bites with crunchy corn flake coating and crunchy potatoes* with their skin 10
 9. Typical Japanese ravioli* (gyoza) stuffed with spicy pork and served with teriyaki and sesame sauce 5

TASTE



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1. Salmon** wrapped in phyllo dough and stuffed with surimi* and cream cheese with spicy mayo, sesame and teriyaki sauce topping 5
 2. Fried rice bites with Cantabrico anchovies, spicy mayo and chive 5
 3. Corn tacos with salmon** and tonkatsu sauce 8
 4. Potato pie** with smoked scamorza fondue and marinated red cabbage 5

TARTAR



12

1. Salmon **, avocado, tobiko *, almonds and teriyaki (salt and oil)
2. Tuna **, orange peel, tobiko *, crunchy rocket (salt and oil)
3. Mini tartar trio with salmon **, tuna **, sea bass ** or amber jack ** (subject to availability)

BIG PLATE



15

Japanese ravioli *

Crunchy salmon ** with phyllo dough,
Shrimp * tempura

Mini poke

Uramaki 4 pieces

GOURMET SELECTION PLATE



1. Picanha tagliata served with rocket and Himalayas salt 25
2. Seared pork Plum with
reinterpreted caponata and vinegar reduction 25
3. Tuna ** tataki with sesame and mustard 25
4. Salmon ** with aromatic herbs served
with Venere rice, guacamole and tomatoes 25
5. Pork tomahawk with hickory
and saffron Pecorino flakes 18
6. Curry chicken served with Venere rice and crunchy onion 22
7. Seared tuna fillet with sesame, marinated in orange cream,
and served with fennel, zucchini strips and mint, honey & mustard,
pink pepper, and EVO oil 25

SEAFOOD PANINI



12

1. Salmon** burger, squid ink bread, buffalo mozzarella, coleslaw salad and honey & mustard sauce
2. Squid ink bread with marinated salmon** tartar, buffalo mozzarella, avocado zucchini strips, honey & mustard sauce
3. Cereal bread with marinated tuna tartar**, buffalo mozzarella, pink ginger, lime, mint and teriyaki sauce
4. Toast with salmon* carpaccio, avocado, buffalo mozzarella, guacamole, jalapeño, chives, sesame mix, pink pepper

WRAP



12

1. Soft wheat piadina stuffed with white rice, salmon**, zucchini, honey & mustard and served with crunchy potatoes* with their skin
2. Soft wheat piadina stuffed with crunchy chicken* bites, julienne iceberg lettuce and mayo and served with crunchy potatoes* with their skin
3. Soft wheat piadina stuffed with grilled chicken, scamorza, grilled zucchini and eggplant and yoghurt sauce and served with crunchy potatoes* with their skin

GUNKAN



1. Salmon** gunkan, cream cheese and sesame 5
2. Ikura* (salmon eggs) gunkan 8
3. Gunkan with nori algae and squid tartar* seared with butter and orange peel 5

SASHIMI



1. Salmon** sashimi with ikura* 8
2. Tuna** sashimi with tobiko* 8
3. Lime marinated sea bass** sashimi with orange peel 8

NIGIRI



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1. Salmon** nigiri with wakame algae* 5
 2. Tuna** nigiri with mango and pistachio reduction 5
 3. Sea bass** or amberjack** nigiri (subject to availability) with lime peel 5

HOSOMAKI



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1. Cucumber, avocado and mango 8
 2. Sea bass** or amberjack** (subject to availability) 8
 3. Salmon** 8
 4. Tuna** 8

TEMAKI



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1. Salmon**, avocado, cream cheese, teriyaki and almonds 10
 2. Tuna**, mango, avocado and crunchy onion 10
 3. Red shrimp**, papaya, avocado, mango sauce, teriyaki and pistachio 12

URAMAKI



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1. Salmon**, avocado, salmon topping**, cream cheese, chives, almonds and teriyaki sauce 13
 2. Tuna**, mango, tuna topping** with mango sauce sesame oil, teriyaki and pistachio
 3. Crab meat (surimi)*, mayo, tobiko*, cucumber, mango and crunchy onion
 4. Cooked salmon**, cucumbers, togarashi, spicy mayo and sesame

5. Salmon** tempura, avocado, mayo and lemon peel
6. Sea bass**, mango, cucumber, mango sauce, teriyaki and pistachio
7. Shrimp* tempura, avocado, chilli sauce and crunchy onion
8. Shrimp* tempura, avocado, seared salmon** topping, spicy mayo and cereals
9. Fried hosomaki with salmon**, cream cheese topping, caramelized onion, pistachio, almonds and mango sauce
10. Vegan: red soy algae, rice with beet cream, carrot** tempura, zucchini, soy mayo topping and wakame algae*

GOURMET URAMAKI



16

11. Salmon**, papaya, avocado, shiso leaf topping**, mayo and tobiko*
12. Tuna**, avocado, tuna** tartar topping, with chives and sesame oil
13. Shrimp* tempura, avocado, tuna** topping, sea bass**, salmon**, mango and cereals reduction
14. Rice with beet cream, lemon peel, salmon** tempura, avocado, mayo and sesame
15. Shrimp* tempura, avocado, banana topping, cream cheese, tonkatsu sauce and sesame
16. Salmon**, mango, salmon** tartar topping with chives, sesame oil and almonds
17. Squid ink rice, salmon**, avocado, squid* tartar topping seared with butter with orange peel and pistachio
18. Squid ink rice, green soy algae, seared salmon**, avocado, red shrimp** topping marinated in sesame oil and lemon, and red tobiko*
19. Red Mediterranean shrimp*, avocado, mango, red shrimp* topping with mango and pistachio reduction
20. Futomaki with Brazilian picanha* tempura, avocado, carrot, cream cheese, crunchy rocket, spicy mayo and teriyaki

BEVERAGES

BALADIN BEERS	8
Isaac 33 cl	
Super bitter 33 cl	
L'ippa 33 cl	
Nazionale 33 cl	
Mineral water 75 cl	3
Lete mineral water 75 cl	3
Coca Cola 33 cl	4
Coca Cola zero 33 cl	4

Service €2

Products marked with (*) are frozen and used in the absence of fresh ingredients.

Raw/marinated seafood marked with (**) have been blast chilled at negative temperature (-18°) as food safety treatment, according to Reg. 852/04

Menu POKE

Create your POKE the way you want

Choose the number of proteins to compose your bowl and follow the steps!

12
euro

1 protein

14
euro

2 proteins

16
euro

3 proteins

Beyond the proteins you choose, each bowl includes:
1 Base – maximum 4 seasonings – **1 Topping** – **1 Sauce**

1 CHOOSE THE BASE

- 1 White rice
- 2 Venus rice
- 3 Brown rice
- 4 Rice with beet
- 5 Mixed salad (radicchio, iceberg)

2 CHOOSE THE PROTEINS

- 1 Salmon**
- 2 Tuna**
- 3 Salmon** marinated +0,50 €
- 4 Tuna** marinated +0,50 €
- 5 Chicken breast flavored
- 6 Tofu
- 7 Shrimp* cooked in the oven
- 8 Boiled egg
- 9 Salmon** cooked (with Philadelphia, mint and ginger) +0,50 €
- 10 Tuna** cooked (with oil, lemon and parsley) +0,50 €

3 CHOOSE SEASONINGS

- (maximum 4)
- 1 Edamame*
 - 2 Greek feta +0,50 €
 - 3 Cherry tomatoes
 - 4 Tobiko* +0,50 €
 - 5 Chives
 - 6 Sweet and sour onion
 - 7 Cucumber
 - 8 Black olives
 - 9 Pink ginger +0,50 €
 - 10 Carrots
 - 11 Goma wakame* +0,50 €
 - 12 Corn
 - 13 Pineapple
 - 14 Mango +0,50 €
 - 15 Avocado +0,50 €
 - 16 Crab Avocado* +0,50 €
 - 17 Fennel
 - 18 Sweet potato
 - 19 Crab surimi* +0,50 €
 - 20 Algae nori
 - 21 Julienne of zucchini
 - 22 Philadelphia +0,50 €

4 CHOOSE THE TOPPING

- 1 Sesame mix
- 2 Almonds with toasted gills
- 3 Grains of hazelnuts
- 4 Pistachio grains
- 5 Nachos
- 6 Crispy onion
- 7 Peanuts
- 8 Cashews
- 9 Nuts

5 CHOOSE THE SAUCE

- 1 Soybean
- 2 Teriyaki
- 3 Ponzu
- 4 Yogurt
- 5 Mayo of soya
- 6 Spicy Mayo
- 7 Honey & Mustard
- 8 Glaze of balsamic vinegar
- 9 Spicy
- 10 Evo oil
- 11 Guacamole