



Pokòy
FUSION

menü

• DINNER •

Starters



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- 1.** Edamame 5
in a pod with pink Himalayas salt
 - 2.** Wakame algae* salad with 5
ponzu sauce and sesame
 - 3.** Gyoza pork 5
Typical Japanese ravioli* (gyoza) stuffed
with spicy pork and served with teriyaki
and sesame sauce
 - 4.** Eby fried 12
Cereal shrimp* tempura served
with spicy banana sauce

Sashimi



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

Nigiri



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

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. Pork Sticks: Thinly sliced pork** marinated in Thai sauce, grilled and served with sweet orange sauce 5
 4. Chicken Sticks: straccetti di pollo** marinato al curry con una salsa di arachidi 5
 5. Corn tacos with salmon** and tonkatsu sauce 8
 6. Potato pie** with smoked scamorza fondue and marinated red cabbage 5

Gunkan



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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

Selection Plate Gourmet



1. Picanha steak served with arugula and Himalayan salt 25
2. Seared pork pluma with a side of revisited caponata and vinegar reduction 25
3. Tuna** tataki with sesame and mustard 25
4. Herbed salmon** served with black rice, guacamole, and tomato 25
5. Pork tomahawk with a side of chicory and saffron pecorino shavings 18

Chef's Tasting Menu

45

Tartare



1. Salmon**, avocado, tobiko*, almonds and teriyaki (salt and oil) 12
2. Tuna**, orange peel, tobiko*, crunchy rocket (salt and oil) 12
3. Mini tartar trio with salmon**, tuna**, sea bass** or amber jack** (subject to availability) 12

Hosomaki



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



13

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1. Salmon **, avocado, salmon topping **, cream cheese, chives, almonds and teriyaki sauce
 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

Combo



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- | | |
|---------------------------------|----|
| 21. Chef's Uramaki 24 pz | 35 |
| 22. Chef's Uramaki 50 pz | 70 |

Bevande

- | | |
|---------------------------|---|
| BALADIN BEERS | 8 |
| <i>Isaac 33 cl</i> | |
| <i>Super bitter 33 cl</i> | |
| <i>L'ippa 33 cl</i> | |
| <i>Nazionale 33 cl</i> | |
| Mineral water 75 cl | 3 |
| Lete mineral water 75 cl | 3 |
| Coca Cola 33 cl | 4 |
| Coca Cola zero 33 cl | 4 |

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

*frozen or quick-frozen | **Put down on the farm to ensure food safety
Service: 2 euro