



MOON

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MOONTASTIC

- SASHIMI PREMIUM** 55  
salmone, tonno, ricciola  
gambero rosso di Mazara,  
*salmon, tuna, amberjack, red shrimp [2-4]*
- WAGYU YAKINIKU** 55  
wagyu e champonzu  
*raw wagyu and champonzu [1-6-8]*



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NIGIRI

- GAMBERO ROSSO** 16  
gambero rosso, yuzu e togarashi  
*red shrimp, yuzu and togarashi [2-11]*
- SALMONE** 12  
salmone, teriyaki e caviale di limone  
*salmon, teriyaki and caviar lemon [1-4-11]*
- WAGYU** 25  
wagyu aburi  
*wagyu seared [6-7]*
- TUNA** 16  
tonno, pinoli e basilico  
*tuna, pine nuts and basil [4-8]*
- RICCIOLA** 12  
ricciola, zest di arancia e sesamo nero  
*amberjack, orange zest and black sesame [4-6-11]*
- AVOCADO** 10  
avocado, alga nori e senape di Digione  
*avocado, nori seaweed and Dijon mustard [10]*



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ONIGIRI

- POLLO** 12  
pollo al curry  
*rice and chicken with curry [1-5-11]*
- SALMONE** 14  
salmon teriyaky e alga kombu  
*rice, teriyaky salmon and kombu seaweed [1-4-5-6-11]*
- MAIALE** 14  
Tawara pork  
*rice, pulled pork and bacon*



裏巻き

URAMAKI

**MOJITO** 12

gambero in tempura, lime,  
gel di rum e menta  
*tempura shrimp, lime, rum and mint [1-2-12]*

**ONION TUNA** 16

tonno, mostarda di cipolla, tenkasu,  
mayo spicy e cipolla fritta  
*Tuna, onion mustard, tenkasu, spicy mayo  
and fried onion [1-3-4-8]*

**PUMPKIN** 10

zucca in tempura, caprino e rosmarino  
*tempura pumpkin, goat fresh cheese and  
rosemary [1-7]*

**CAMPARI SALMON** 12

salmone, mela, zest di arancia candita,  
gel di Campari  
*salmon, apple, candied orange and Campari gel [4-12]*

**ORIENTAL MAZARA** 43

gambero rosso di Mazara, avocado,  
lime, pomodoro semi dry  
*red shrimp from Mazara, avocado,  
lime and semi-dry tomatoes [2]*

**HAMACHI ASH** 18

ricciola, cipollotto arrosto, mayo allo yuzu  
e binchotan, porro fritto  
*amberjack, roasted spring onion, yuzu mayo  
and ash, fried leek [1-3-4]*

**SUZUKI** 16

ceviche di spigola, shiso in tempura e  
gel di leche de tigre  
*sea bass ceviche, tempura shiso and  
leche de tigre gel [1-4]*



細巻き

HOSOMAKI

**TEKKA MAKI** 13

tonno tuna [4]

**KAPPA MAKI** 6

cetriolo cucumber

**SAKE MAKI** 12

salmone salmon [4]

**GREEN MAKI** 13

avocado

**BEEF** 28

cipollotto arrosto e tartare di wagyu aburi  
*roasted spring onion and wagyu tartare [1-6]*



和え物

AEMONO

**CHIRASHIZUSHI**

**20**

riso, pesci del giorno marinati in soia e olio di sesamo, zenzero, shiso e ikura  
*rice, fish of the day marinated with soy and sesame oil, ginger, bean sprouts and ikura [1-4-6-11]*

**TONNO**

**18**

tataki di tonno con salsa ponzu e cialda di riso fritta  
*tuna tataki with ponzu and fried rice [1-4-6]*



中華まん

BAO

**TONNO**

**18**

tonno, shiso in tempura e salsa ume piccante  
*tuna, tempura shiso and spicy ume sauce [1-4-6]*

**CARDONCELLO**

**18**

pulled fungo cardoncello, cavolo viola e gari  
*pulled mushrooms, purple cabbage and gari [1-6-11]*

**TONKATSU**

**20**

tonkatsu, kimchi e mayo allo yuzu  
*tonkatsu, kimchi and yuzu mayo [1-3-6]*



揚げ物

AGEMONO

**SGOMBRO FRITTO**

**18**

sgombro fritto con mayo al curry  
*fried mackerel with curry mayo [1-3-4]*

**TEMPURA VEGETALE**

**16**

enoki, shiso, carote, melanzana con tentsuyu piccante  
*vegetable tempura: mushrooms enoki, carrot, eggplant and spicy tentsuyu [1-6]*



焼き

YAKI

## POLPO

18

yaki di polpo con salsa bbq allo zenzero  
*octopus yaki with ginger bbq sauce [1-15]*

## VEGGY

12

yaki pannocchia e burro allo shiso  
*cob and shiso butter [7]*

## MAIALE

16

yaki di maiale con salsa di mele e paprika  
*pork belly yaki with apple sauce and paprika [1-5-8]*



焼きそば

YAKISOBA

## THAI

20

gambero, vongole, cipollotto, latte di cocco  
*shrimp, clams, spring onion and coconut milk [3-6-11-15]*

## VEG

12

soba, verza, carote, zenzero  
e goma dressing  
*soba, cabbage, carrots, ginger and goma dressing [1-6-11]*

## RAMEN

16

brodo di carne, shitake e pancia di maiale  
*meat broth, shitake and pork belly [1-11]*

## EXTRA

### SOIA (OHARA YUASA)

4

traditional soy [1-6]

### CIOTOLA DI RISO SUSHI

5

bowl of rice

### WASABI FRESCO 5GR

15

fresh wasabi 5g [3-5]

### GOMA WAKAME [1-3]

8

お菓子

DESSERT

<b>SESAMO E CAFFÈ</b> sesame and coffee [1,7,8]	<b>16</b>
<b>CILIEGIA E LITCHI</b> cherry and lychee [3,5,7,8]	<b>18</b>
<b>NOCCIOLA E WASABI</b> hazelnut and wasabi [1,3,7,8]	<b>16</b>
<b>CIOCCOLATO E YUZU</b> chocolate and yuzu [1,7,8]	<b>18</b>

**Allergeni - Allergens 1:** glutine, cereali - *cereals, gluten* **2:** crostacei - *crustaceans* **3:** uova - *egg* **4:** pesce *fish* **5:** arachidi - *peanut* **6:** soia - *soy* **7:** latte, lattosio - *milk, lactose* **8:** frutta a guscio e loro prodotti - *tree nuts* **9:** sedano - *celery* **10:** senape - *mustard* **11:** sesamo - *sesame* **12:** solfiti in concentrazione superiore a 10mg/kg - *sulphites > 10mg/kg* **13:** lupini - *lupin* **14:** molluschi - *molluscs*.

I nostri piatti di carne e di pesce sono sottoposti a bonifica preventiva conforme alle prescrizioni del Reg. CE 853/2004 allegato III, sezione VIII, capitolo 3, lettera D, punto 3 - All our meat and fish products have been submitted to a precleaning treatment in accordance with the regulations CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3.