



MOON

A S I A N - B A R

ムーン
タス
テイク

MOONTASTIC

- SASHIMI PREMIUM** 55
salmone, tonno, ricciola
gambero rosso di Mazara ,
salmon, tuna, red shrimp, amberjack [2-4]
- WAGYU YAKINIKU** 55
wagyu e champonzu
raw wagyu and champonzu [1-6-8]
- OYSTER** 12
ostrica, ponzu e wasabi
oyster, ponzu and wasabi [1-4-6]

握り

NIGIRI

- SPIGOLA** 12
spigola, albicocca e togarashi
sea bass, apricot and togarashi [4-11]
- GAMBERO ROSSO** 22
gambero rosso, lime e lamelle di bottarga
red shrimp, lime and bottarga [2-4]
- SALMONE** 20
salmone, teriyaki e caviale di lime
salmon, teriyaki and finger lime [1-4-11]
- WAGYU** 25
wagyu aburi e negi
wagyu seared and negi [6-7]
- TUNA** 25
tonno, salsa verde, caviale
tuna, green sauce and caviar [3-4]
- RICCIOLA** 12
ricciola, zest di arancia e sesamo
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]

御
握り

ONIGIRI

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

裏巻き

URAMAKI

PIÑA COLADA 55

astice in tempura, ananas al rum,
gel di cocco e teriyaki
*tempura lobster, rum pineapple
coconut gel and teriyaki [1-2-6-8-12]*

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]*

VEGGY 14

cavolo viola marinato, caprino,
shiso fritto e perle di basilico
*marinated purple cabbage, goat cheese,
fried shiso and basil pearls [1-7-8]*

CAMPARI SALMON 14

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

ORIENTAL MAZARA 45

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 cenere, porro fritto
*amberjack, roasted spring onion, yuzu mayo and
ash, fried leek [1-3-4]*

SUZUKI 18

spigola, zest lime caramellate, asparago e
mayo al kimchi
*sea bass, caramelized zest lime, asparagus and
kimchi mayo [1-3-4-6]*

細巻き

HOSOMAKI

TEKKA MAKI 14

tonno tuna [4]

KAPPA MAKI 8

cetriolo cucumber

SAKE MAKI 12

salmone salmon [4]

GREEN MAKI 12

avocado

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]

GAMBERO 25

insalata, gambero arrosto, latte di cocco e mango
salad, roasted prawns, coconut milk and mango [2-8-11]

中華まん

BAO

ASTICE 32

astice, sunomono, mayo pomodoro
lobster, sunomono and tomato mayo [1-2-3]

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 <i>octopus yaki with ginger bbq [1-15]</i>	
	MELANZANA	14
	yaki di melanzana con tama miso <i>eggplant yaki with tama miso [1-3-6-11]</i>	
	MAIALE	16
	yaki di maiale con salsa di mele e paprika <i>pork belly yaki with apple sauce and paprika [1-5-8]</i>	
	WAGYU	38
	yaki di wagyu, pera nashi e mayo al pepe rosa e lime <i>wagyu yaki, nashi pear and lime mayo and pink pepper [1-3]</i>	
焼きそば YAKISOBA	THAI	30
	soba, edamame, latte di cocco, tartare di gambero e lime <i>soba, edamame, prawn tartare and lime [1-2-6-11]</i>	
	VEG	14
	soba, verza, carote, zenzero e goma dressing <i>soba, cabbage, carrots, ginger and goma dressing [1-6-11]</i>	
	EXTRA	
	SOIA (OHARA YUASA)	4
	traditional soy [1-6]	
	CIOTOLA DI RISO SUSHI	5
	bowl of rice	
	WASABI FRESCO 5GR	15
	fresh wasabi 5g	
	GOMA WAKAME	8

お菓子

DESSERT

VANIGLIA E ZENZERO vanilla and ginger [1,3,5,7]	15
CILIEGIA E LITCHI cherry and lychee [3,5,7]	18
RABARBARO, LAMPONE E RISO Rhubarb, raspberry and rice [1,3,7]	15
MATCHA, AMARENA E LATTE DI MANDORLE green tea, sour cherry and almond milk [1,3,7]	15
CIOCCOLATO, ANACARDI E YUZU Chocolate, cashews and yuzu [1,3,5,7,8]	18
FORMAGGIO AL MOROMI moromi cheese [1-7]	15

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.