

# ANTI PASTI

Tartare Sake (salmon with sause )	€ 5.00	Carpaccio Salmon with sause	€ 7.00
Tartare Tuna (tuna with sause)	€ 7.00	Carpaccio bass with sause	€ 7.00
Tartare Lady (ramberjack e avocado with sause)	€ 7.00	Carpaccio Tuna with sause	€ 8.00
Tartare Amaebi (Sicilian red prawns with mango)	€ 16.00	Carpaccio Amberjack with sause	€ 8.00
Tris di Tartare (salmon, bass, tuna with sause)	€ 15.00	Carpaccio mix with sause	€ 10.00
		Tataki Salmon	€ 12.00
		(Scorched tuna fish with sesame, sauce apart)	
		Tataki Tuna	€ 15.00
		(Scorched tuna fish with sesame, sauce apart)	
		Insalata special brunati	€ 12.00
		(mixture of fish with salad and sesame sauce)	

Nuvolo di Drago	€ 3.00
Edamame (soy pods)	€ 5.00
Gomma wakame (alghe giapponesi)	€ 4.00
Involtino primavera 4PZ* (filled with vegetables wrapped in crunchy pastry)	€ 8.00
Samurai stick 4PZ* (Crayfishes sticks wrapped up in crisp puff pastry served with sauce)	€ 9.00

## DIMSUM

(dumpling)

Gyoza*(4pz) (dumpling with meat and grilled vegetables)	€ 9.00
DimSum Carne*(4pz) (dumplingwith meat and steamed vegetables)	€ 9.00
DimSum Gamberi(4pz)* (traditional with crayfishes)	€ 7.00
DimSum Manzo(4pz)* (filled with beef tenderloin and truffle oil)	€ 8.00
DimSum Edamame(4pz)* (filled with edamame, truffle oil and butter)	€ 6.00
DimSum Vegetariana(4pz)* (puff pastry of spinach with vegetables and mushrooms)	€ 6.00
DimSum Al Branzino(4pz)* (puff pastry of beetroot with bass fish)	€ 8.00
DimSum Al Seppia(4pz)* (puff pastry with cuttlefish ink with fresh cuttlefish))	€ 8.00
DimSum Al Polpo(4pz)* (puff pastry with saffron, octopus and lemongrass)	€12.00
DimSum Alla Capasanta(4pz)* (puff pastry of saffron with scallop)	€12.00
DimSum Al'astice(4pz)* (browse the red sauerkraut with lobster)	€15.00
Composta DimSum (5pz)* (DimSum gamberi, branzino, seppia, polpo, vegetariana)	€15.00

## Sashimi (Slices of raw fish)

Salmon 3pz	€ 6.00
Salmon 12pz	€ 15.00
Bass 3pz	€ 6.00
Amberjack 3pz	€ 8.00
Tuna 3pz	€ 8.00
Tuna 12pz	€ 18.00
Scallops 3pz	€ 8.00
Sicilian red prawns 3pz*	€ 12.00
Shrimp 3pz*	€ 12.00

## Nighiri (2PZ)

Avocado	€ 4.00
Ebi (cooked prawns)	€ 4.00
Sake (salmon)	€ 4.00
Maguro (tuna)	€ 4.00
Unagi (eel)	€ 5.00
Suzuki (bass)	€ 4.00
Amaebi (Sicilian red prawns)*	€ 8.00
Hamachi (amberjack)	€ 5.00
Scampi (shrimp)	€ 10.00
Hotate (scallops)	€ 7.00
Nighiri misto 8pz	€ 14.00

## Temaki (1PZ)

Temaki Vegano (avocado and salad)	€ 5.00
Temaki Tuna (tuna avocado philadelphia)	€ 5.00
Temaki Salmon (salmone avocado philadelphia)	€ 5.00
Temaki Salmon fly (tempura salmon with philadelphia)	€ 5.00
Temaki Ebiten (tempura prawns with crema fo tuna)	€ 5.00
Temaki Unaghi (eel and avocado)	€ 6.00

## Chirashi (bowl of rice on top of fish)

Chirashi Salmon	€ 14.00
Chirashi Tuna	€ 15.00
Chirashi Unaghi	€ 15.00
Chirashi Mix	€ 17.00

## Mix creativo

Mix of Sushi (7pz nighiri 4pz uramaki 3hoso)	€ 18.00
Mix Sashimi 15 pz (Slices of raw mixed fish)	€ 30.00
Brunati style small (sushi and sashimi creative composition of the chef for 1 person)	€ 30.00
Brunati style medio (sushi and sashimi creative composition of the chef for 2 person.)	€ 60.00

## Hosomaki (6PZ)

Hoso Ebi (cooked prawns)	€ 6.00
Hoso Sake (salmon)	€ 6.00
Hoso Tekka (tuna)	€ 7.00
Hoso Cucumbers	€ 5.00
Hoso Avocado	€ 5.00
Hoso Suzuki (bass)	€ 6.00
Hoso Amaebi (Sicilian red prawns)	€ 10.00
Hoso Scampi (shrimp)	€ 10.00
Hoso MIX 12pz	€ 10.00

## Gunkan (bigne 2PZ)

Gio Ikura Alghe (salmon roe wrapped up in black seaweeds)	€ 6.00
Gio Ikura (salmon, salmon roe)	€ 6.00
Gio Salmone (salmon, tartare of salmon)	€ 6.00
Gio Tonno (tuna, tartar of tuna)	€ 6.00
Gio Ebi (courgettes, tartare of cooked prawns)	€ 6.00
Gio Amaebi (salmon, tartar of Sicilian red prawns)	€ 8.00
Gio Hotate (bass, tartar of scallops)	€ 8.00
Gio Scampi (amberjack, tartar di shrimp)	€ 8.00
Gio Mikkusu (6pz) (creative gunkan tasting of the chef)	€ 18.00

# URAMAKI

## Uramaki Classici

MAKI VEGANO (avocado and mango)	€ 10.00
URA SAKE (salmon and avocado)	€ 10.00
URA SAKE TEMPURA (tempura of salmon with philadelphia)	€ 10.00
URA MAGURO (tuna avocado)	€ 10.00
CALIFORNIA (salmon, surimi and avocado, mayonnaise, sesame)	€ 10.00
MIURA MAKI (crema of tonno and cooked prawns)	€ 10.00
EBITEN ROLL (tempura of shrimps with mayonnaise, over filaments of potatoes)	€ 10.00
MANDORLE ROLL (fried king prawn with mayonnaise and over almonds)	€ 10.00
SPICY SALMONE (rice, tartare of salmon, avocado, spicy sauce)	€ 15.00
SPICY TUNA (rice, tartare of tuna, avocado, spicy sauce)	€ 15.00
RUCOLA SAKE (philadelphia, salmon avocado, outside salmon and salad on the flame)	€ 15.00
ARCOBALENO ROLL (tempura of shrimps with mayonnaise wrapped up in mixed fish)	€ 15.00
FIAMMA DI TONNO (tuna, avocado, philadelphia, over with tuna and teriyaki sauce)	€ 15.00
DRAGON ROLL (fried king prawn, mayonnaise and avocado with teriyaki sauce)	€ 15.00
SPECIAL DRAGON (surimi, salmon, mayonnaise, and over avocado)	€ 15.00
SAKE FLO (fried king prawn, mango, over spiced tartar of salmon )	€ 15.00
MAGURO FLO (fried king prawn, mango, over spiced tartar of tuna)	€ 15.00
TIGER ROLL (fried king prawn, avocado, mayonnaise wrapped up in salmon and teriyaki sauce)	€ 15.00
SPECIAL TIGER (salmon, avocado, philadelphia, wrapped up in salmon and teriyaki sauce)	€ 15.00
CRISPY ROLL (tempura of shrimps laid down on tuna fish cream and inside fried shrimps)	€ 15.00
Special Ebi (avocado and cooked prawns, over with avocado)	€ 15.00

## Uramaki Special (8pz)

ROMANTIC ROLL	€ 15.00
(mango, salmon, avocado, covered with mango)	
FIAMMA ROLL	€ 16.00
(eel, avocado, outside eel and egg grilled)	
FENICE ROLL	€ 15.00
(tempura of salmon with philadelphia and over amberjack)	
SPECIAL HAMACHI	€ 15.00
(cooked prawns, philadelphia, avocado, salmon, tartar of amberjack with sauce wasabi)	
SPECIAL MAGURO	€ 15.00
(cooked prawns, philadelphia, avocado, tuna, tartar of tuna with sauce wasabi)	
SPECIAL GRANCHIO	€ 16.00
(tempura of surimi and cooked shrimp, wrapped up in avocado, salmon scorched mayonnaise)	
SCAMPI ROLL	€ 25.00
(salmon, philadelphia avocado, mango covered with Shrimps)	
CAPELANTE ROLL	€ 25.00
(Salmon, philadelphia, outside with avocado and tartar of scallops)	
AMAEBI ROLL	€ 30.00
(Salmon, philadelphia, outside with avocado and Sicilian red prawns)	
SAKE EDITION	€ 25.00
(tempura of salmon with philadelphia, over avocado and tartar of scallops and amberjack)	
TUNA DELICIOUS	€ 20.00
(Tuna avocado and philadelphia, over avocado and tartar of tuna spicy)	
SPECIAL CHEF	€ 25.00
(scampi laid and red lobster down on the roll wrapped up in mixed fish, amberjack cooked prawns and avocado)	
WHITE ROLL	€ 30.00
(tempura of fish bass wrapped up in avocado and tartar of red lobster and scallops)	
Special Romantic	€ 30.00
(mango, salmon, avocado, covered with mango and tartar with Sicilian red prawns)	

## Uramaki Fritto (8pz)

FUTO FRITTO	€ 15.00
(salmon, mayonnaise, avocado, surimi, cooked prawns and mango)	
BRUNATI FRITTO	€ 15.00
(salmon, philadelphia, avocado)	
SAKE SPECIAL FLO	€ 15.00
(avocado, philadelphia and over tartare of salmon spicy)	
MAGURO SPECIAL FLO	€ 15.00
(avocado, philadelphia and over tartare of tuna spicy)	
AMAEBI SPECIAL FLO (6pz)	€ 20.00
(avocado, philadelphia and over tartare of Sicilian red prawns)	
SCAMPI SPECIAL FLO (6PZ)	€ 20.00
(avocado, philadelphia and over tartare of Shrimps)	
CAPELANTE SPECIAL FLO (6PZ)	€ 20.00
(avocado, philadelphia and over tartare of scallops)	

## PIATTI CALDI

Gohan (steam white rice)	€ 3.00
Grilled tuna fillet	€ 12.00
Grilled salmon fillet	€ 10.00
Grilled bass fillet	€ 12.00
Tempura of king prawn	€ 12.00
Coperto	€ 3.00

If you have food allergies or intolerances,  
Please advise our staff.

\* The product could be frozen.

## DESSERT

Tiramisu (Crema Chantilly alla vaniglia, mascarpone e caffè)	€ 7.00
Mousse Limone (Semifreddo al limone)	€ 7.00
Mousse Pistacchio (Semifreddo al pistacchio)	€ 7.00
Mochi (pallina di gelato con fuori pasta di riso) A scelta 2 gusti: The matcha (te' verde) Lampone Mango Cocco Pistacchio Vanilla Caffè latte	€ 6.00

**ALLERGENI - AVVISO IMPORTANTE**

**SE SEI ALLERGICO O INTOLLERANTE AD UNA O PIÙ SOSTANZE, INFORMACI E TI**

**INDICHEREMO**

**LE PREPARAZIONI PRIVE DEGLI SPECIFICI ALLERGENI.** Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

**ALLERGENS - IMPORTANT NOTICE**

**IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW, AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC**

**ALLERGENS.** *The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.*

**SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE: //**  
*Substances or products causing allergies or intolerances:*

- **CEREALI CONTENENTI GLUTINE, CIOÈ: GRANO, SEGALE, ORZO, AVENA, FARRO, KAMUT O I LORO CEPPI IBRIDATI E PRODOTTI DERIVATI //** *Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.*
- **UOVA E PRODOTTI A BASE DI UOVA //** *Eggs and products thereof*
- **LATTE E PRODOTTI A BASE DI LATTE (INCLUSO LATTOSIO) //** *Milk and products thereof (including lactose)*
- **CROSTACEI E PRODOTTI A BASE DI CROSTACEI //** *Crustaceans and products thereof.*
- **MOLLUSCHI E PRODOTTI A BASE DI MOLLUSCHI //** *Molluscs and products thereof*
  - **PESCE E PRODOTTI A BASE DI PESCE //** *Fish and products thereof*
  - **SOIA E PRODOTTI A BASE DI SOIA //** *Soybeans and products thereof*
  - **SEDANO E PRODOTTI A BASE DI SEDANO //** *Celery and products thereof*
  - **SENAPE E PRODOTTI A BASE DI SENAPE //** *Mustard and products thereof*
- **SEMI DI SESAMO E PRODOTTI A BASE DI SEMI DI SESAMO //** *Sesame seeds and products thereof*
  - **LUPINI E PRODOTTI A BASE DI LUPINI //** *Lupin and products thereof*
- **ARACHIDI E PRODOTTI A BASE DI ARACHIDI //** *Peanuts and products thereof*
  - **FRUTTA A GUSCIO //** *Nuts*
  - **ANIDRIDE SOLFOROSA E SOLFITI //** *Sulphur dioxide and sulphites*