

Bar Menu

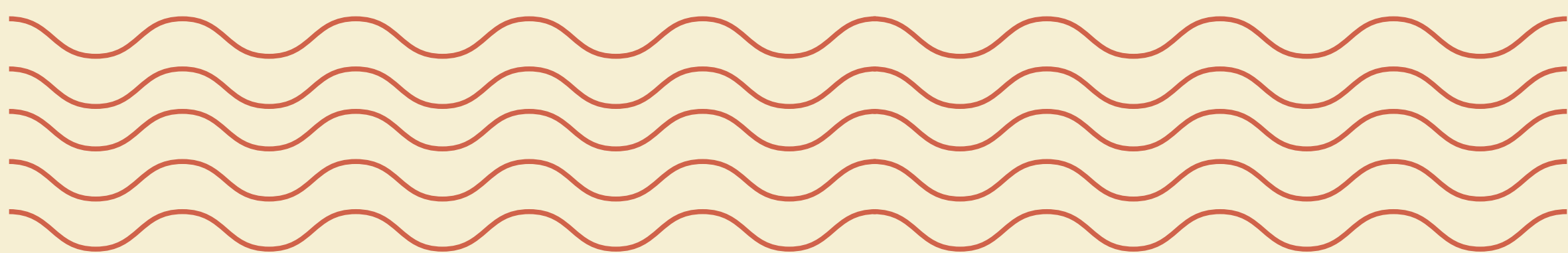
TERRAZZA



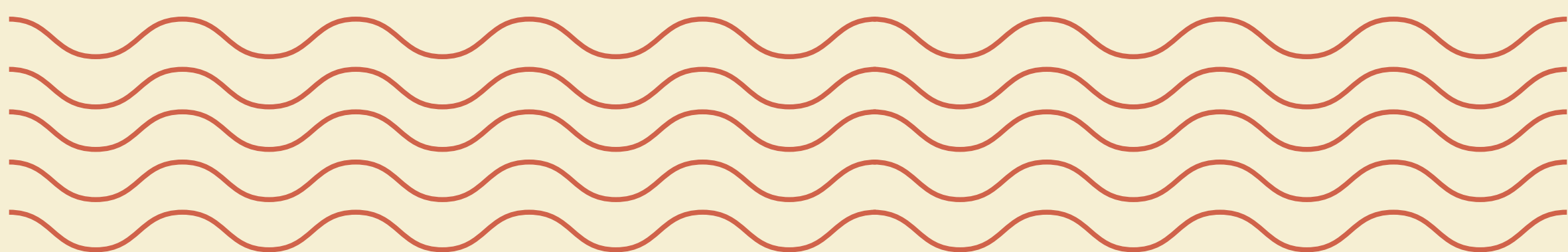
EST
2022
ROME

COCKTAILS
AT DINNER

MIRADORTM



designed by
Chef KOJI NAKAI
(Kobe - Japan)



~ BAO ~

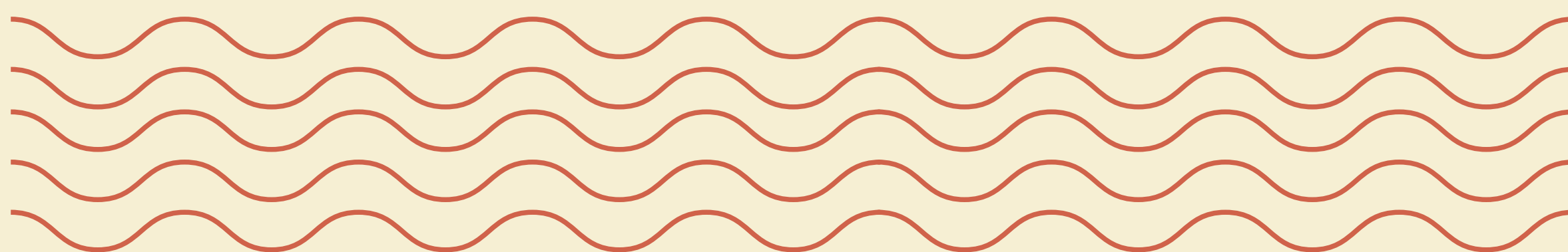
WAGYU BAO - Allergens(1-6-10).....€ 10
Keisan Wagyu hamburger, salad and teriyaki sauce

GYU BAO* - Allergens(1-6-10).....€ 10
Japanese style poulet beef with avocado

FISH BAO* - Allergens(1-3-4-6-10).....€ 10
Salmone tartare, avocado, teriyaki sauce and japanese mayo

TORI BAO - Allergens(1-3-6-10).....€ 10
Smoked chicken, salad, japanese mayo and teriyaki sauce

VEGGIE BAO 🌱 - Allergens(1-5).....€ 10
Scapece zucchini, dried tomatoes and ricotta cheese



Service and cover charge: € 2

~ **URAMAKI 8PZ.** ~

Roll di riso con pesce e/o verdure

AVOSALMON° - Allergens(4-11).....€ 22

Salmon and avocado uramaki
topped with avocado cream and tobiko

SPICY TUNA° - Allergens(1-4-6-11).....€ 21

Uramaki with cucumber and avocado topped with spicy tuna

VEGGIE ROLL° - Allergens(2-4-6-11).....€ 15

Uramaki with avocado, mango, and green shiso leaves

~ **TACOS & YAKITORI** ~

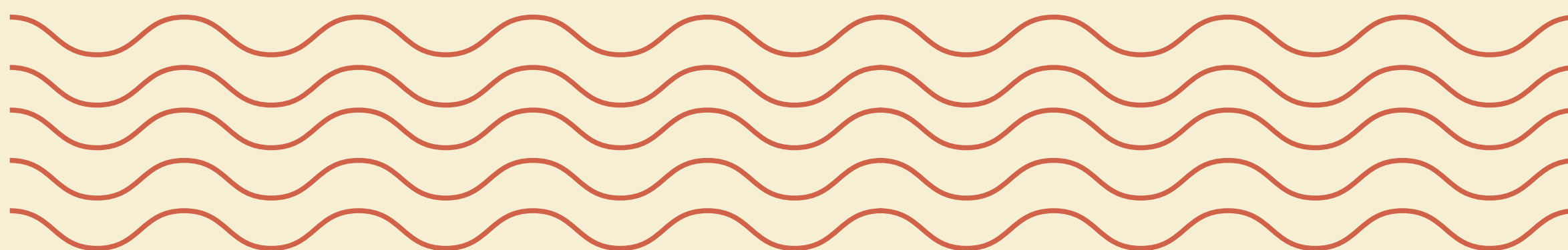
Tacos Ceviche€ 12

YAKITORI* (2 pcs) - Allergens(1-6)€ 10

Chicken skewers with teriyaki sauce

JAPANESE TACOS* - Allergens(3-4-6-10).....€ 12

Salmon tartare, guacamole, red cabbage
and spicy japanese mayo



Service and cover charge: € 2

~ TEMAKI WITH MAME NORI ~

AVOCADO AND SALMON° - Allergens(1-4-11)€ 12

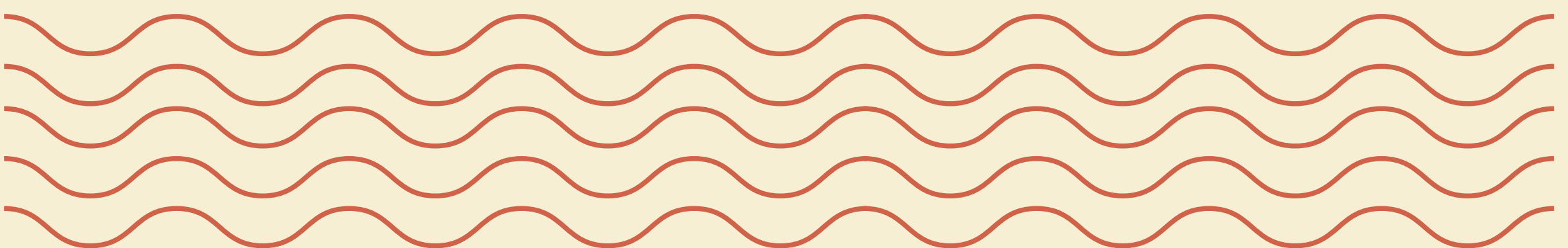
SPICY TUNA° - Allergens(1-4-11)€ 12

MANGO, AVOCADO AND SHISO - Allergens(1-11).....€ 10

SMOKED SALT EDAMAME* - Allergens(6).....€ 6

Steamed soia bean with smoked salt

CHIPS€ 5



Service and cover charge: € 2

Restaurant Menu

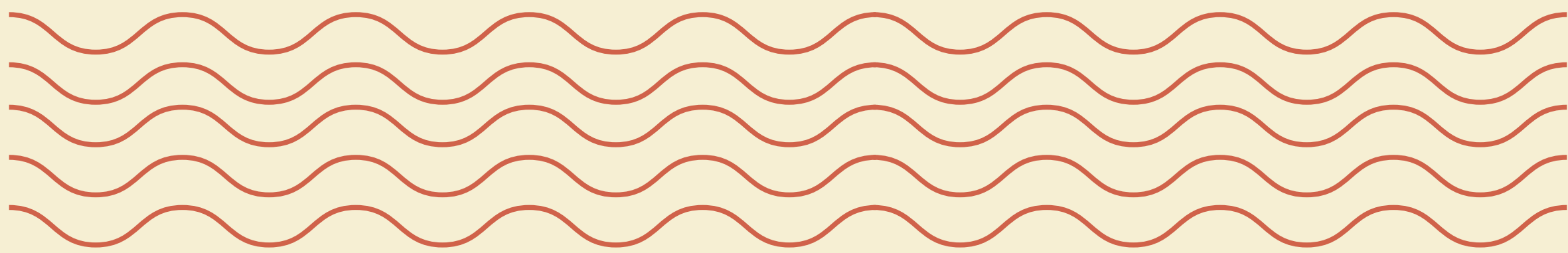
TERRAZZA



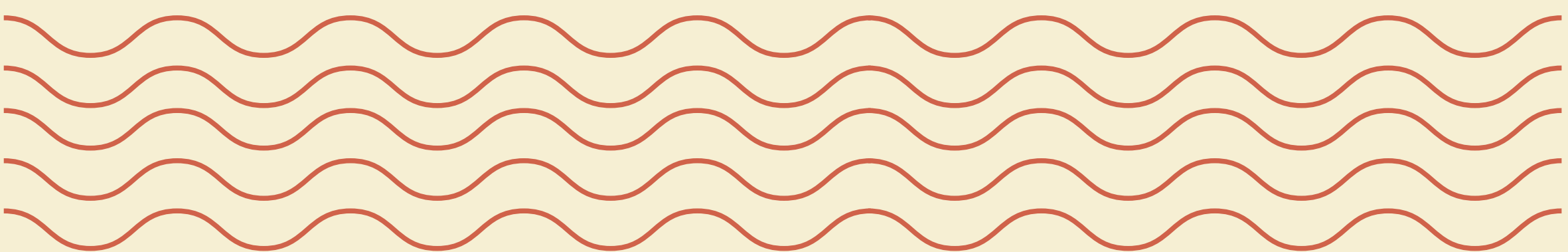
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~ STARTERS ~

GYOZA 4pcs.

NIKU GYOZA* - Allergens(1-6).....€ 9

Steamed Japanese dumplings with pork and vegetables

EBI GYOZA - Allergens(1-2-4-6)€ 9

Steamed Japanese dumplings with shrimp

GYOZA VEGETALE 🌿 - Allergens(1-6).....€ 8

Steamed Japanese dumplings with vegetables

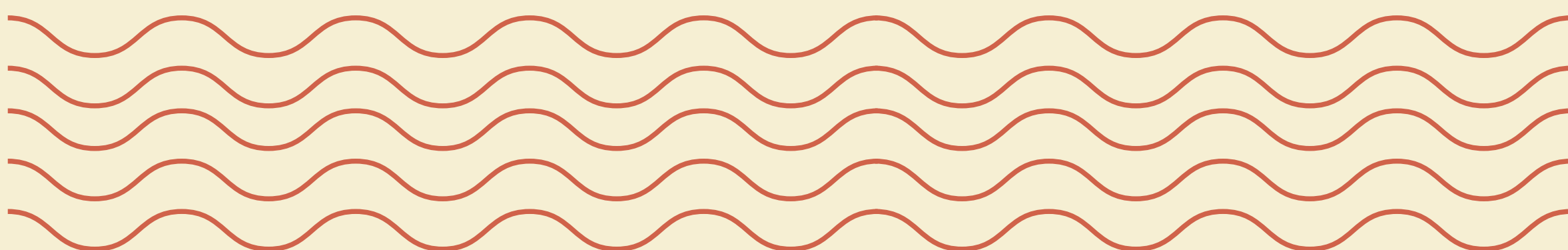
SALADS

WAKAME* 🌿 - Allergens(4-6-11)€ 8

Wakame seaweed salad

AVO SALMON* - Allergens(1-4-6-10-11).....€ 20

Mixed salad with avocado, salmon and white sesame sauce



~ KITCHEN ~

TANDOORI SALMON - Allergens(1-4-7).....€ 23

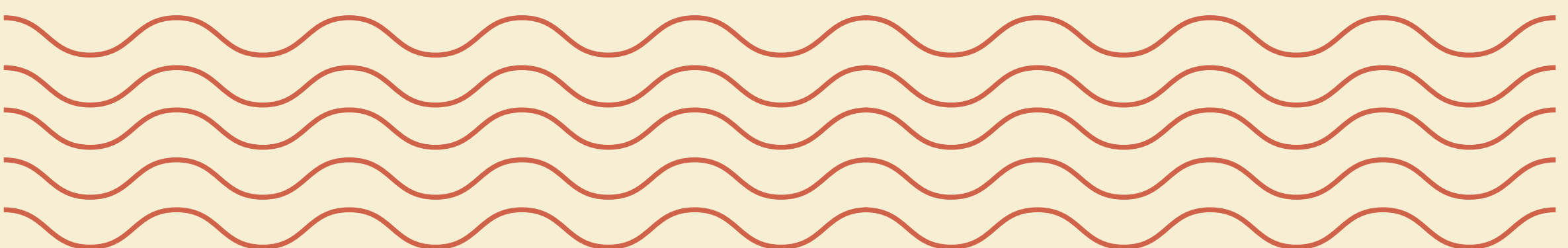
Oven-baked salmon fillet marinated with thai red curry, lime, mint and coconut milk, served with black venus rice

KEISAN BURGER - Allergens(6-9).....€ 19

Keisan Wagyu hamburger with shiitake mushrooms and ponzu sauce

TOFU TERIYAKI 🌱 - Allergens(1-6-11).....€ 14

Tofu fillet with teriyaki sauce and sesame



~ RAW FISH ~

SHAKE° - Allergens(4-6-11)€ 25

Salmon tartare with avocado and ponzu sauce

SUZUKI° - Allergens(4-6)€ 25

Seabass ceviche with two-color confit cherry tomatoes,
avocado and passion fruit

CHIRASHI DON° - Allergens(1-2-4-6-11-12)€ 36

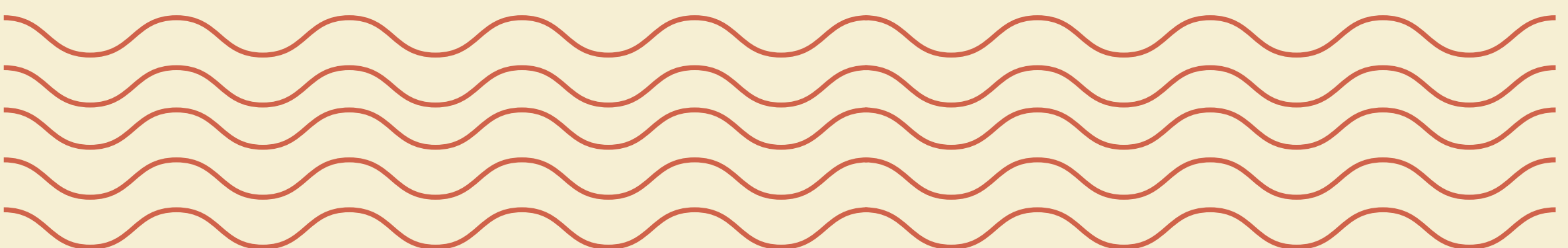
Rice bowl with raw fish and avocado

SUSHI MORIAWASE° - Allergens(1-2-4-6-11-12)€ 30

6 nigiri / 4 uramaki

SASHIMI MISTO° - Allergens(4-14)€ 30

Salmon, tuna and seabass



~ SUSHI ~

NIGIRI 2PCS.

rice meatballs with fish

SALMON° - Allergens(4).....€ 10

TUNA° - Allergens(4).....€ 10

SEABASS° - Allergens(4).....€ 10

EBI° - Allergens (2-12).....€ 9

HOSOMAKI 6PCS.

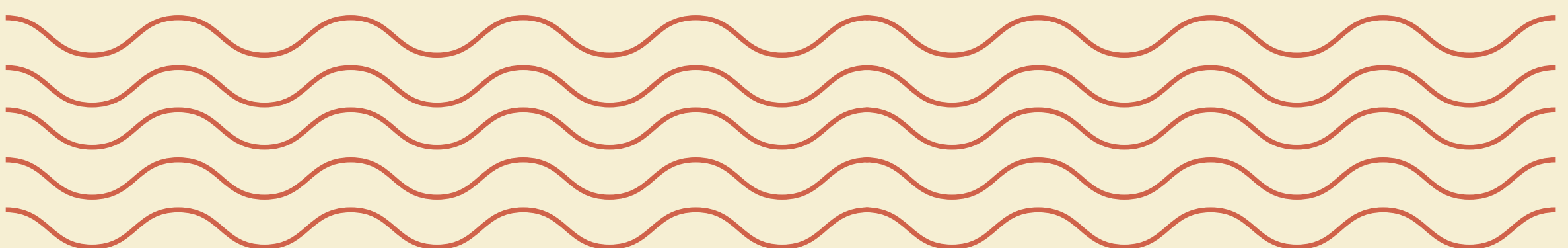
Rice rolls wrapped in nori seaweed

SALMON° - Allergens(4).....€ 11

TUNA° - Allergens(4).....€ 11

SEABASS & SHISO° - Allergens(4).....€ 11

AVOCADO 🌿 - Allergens (2).....€ 8



~ SUSHI ~

URAMAKI 8PCS.

Rice rolls with fish and/or vegetables

AVOSALMON° - Allergens(4-11).....€ 22

Salmon and avocado uramaki
topped with avocado cream and tobiko

PERFUMES° - Allergens(4-11).....€ 22

Uramaki with avocado, radish and cucumber topped with seabass,
avocado cream and capers

SALMON CREAM° - Allergens(1-2-4-6-7).....€ 22

Uramaki with salmon, cooked shrimp, avocado,
cream cheese and tobiko

OCEANS° - Allergens(2-4-6-11).....€ 22

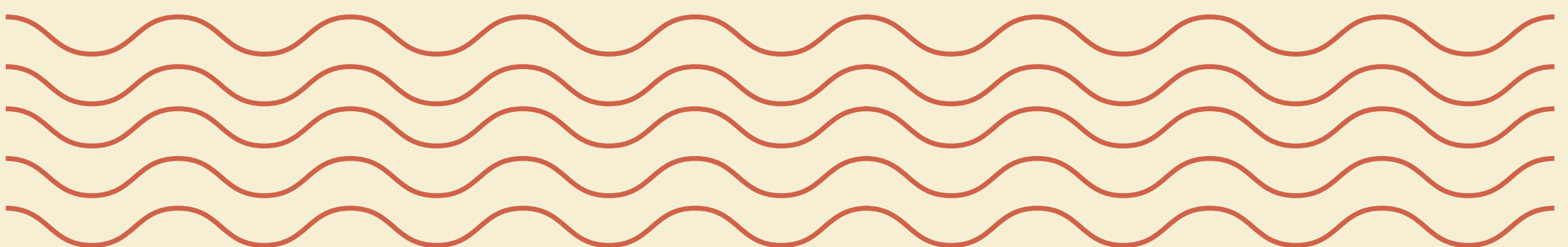
Uramaki with avocado, fennel and radicchio topped with lobster,
tobiko and teriyaki sauce

SPICY TUNA° - Allergens(1-4-6-11).....€ 22

Uramaki with cucumber and avocado topped with spicy tuna

VEGGIE ROLL° 🌿 - Allergens(2-4-6-11).....€ 15

Uramaki with avocado, mango, and green shiso leaves



~ DESSERT ~

AMARO DIGESTIVO€ 11

House Amaro Mix, Martini Riserva Speciale Ambrato, Citrus, Vanilla Gelato.

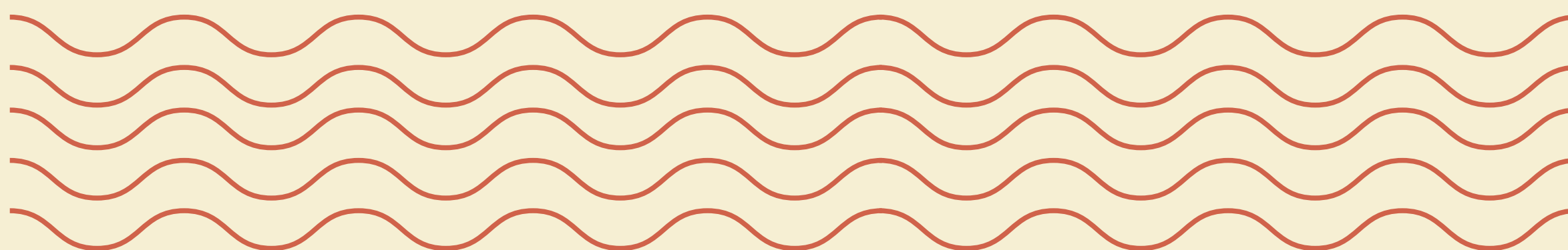
MOCHI€ 6

Chocolate - Strawberry - Green Tea - Coconut

ICE CREAM€ 6

Chocolate - Vanilla

SLICED FRESH FRUIT€ 12



LIST OF 14 FOOD ALLERGENS



GLUTEN - 1

Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof



CRUSTACEANS AND DERIVATIVES - 2

Crustaceans and products thereof



EGGS - 3

Eggs and products thereof



FISH AND DERIVATIVES - 4

Fish and products thereof



PEANUTS AND DERIVATIVE S - 5

Peanuts and products thereof



SOY AND DERIVATIVES - 6

Soybeans and products thereof



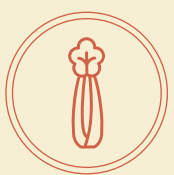
MILK AND DERIVATIVES - 7

Milk and products thereof (including lactose)



NUTS AND DERIVATIVES - 8

Nuts namely: almonds , hazelnuts , walnuts , cashews, pecan nuts , Brazil nuts , pistachio nuts, macadamia or Queensland nuts , and products thereof



CELERY AND DERIVATIVES - 9

Celery and products thereof



MUSTARD AND DERIVATIVES - 10

Mustard and products thereof



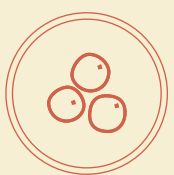
SESAME SEEDS AND DERIVATIVES - 11

Sesame seeds and products thereof



SULPHUR DIOXIDE AND SULPHITES - 12

Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO₂



LUPIN AND DERIVATIVES - 13

Lupin and products thereof



MOLLUSCS AND DERIVATIVES - 14

Molluscs and products thereof

* Dishes prepared with frozen or deep-frozen raw materials at the origin.

- o Some fresh products of animal origin as well as the fresh fish products, administered raw, are subjected to rapid reduction of the temperature to guarantee quality and safety as per HACCP pursuant to CE Reg. 852/04 and Reg. CE 853/04