



**K O M O R E B I**

**JAPANESE FUSION RESTAURANT**

DELIVERY • TAKE AWAY

*Menu*  
*ENG*

## APPETIZERS

### RAW

SALMON TARTARE 9€  
Salmon Tartare, Crispy Tempura, Tzatziki, Salmon Eggs

SEABASS TARTARE 10€  
Sea bass, mint and yuzu tartare, rice wafer, raspberry cream

TUNA TARTARE 11€  
Tuna tartare, Dim Sun waffle, passion fruit cream and pistachio

TRIS TARTARE 16€  
Sea tartare tasting

BEEF TARTARE 9€  
Beef tartare with pepper cheese fondue

### COOKED

TUNA TATAKI 9€  
Seared tuna with sweet and sour sauce and red raspberry onions

GREEN SCALOP 11€  
Grilled scallop on Avocado cream

### TEMPURE

VEGETABLES TEMPURE – 5 PZ 4€

SHRIMP TEMPURE – 4 PZ 6€

**BAO** 5€  
Sweet Steamed Sandwich with Tempura Sea Bass and Ponzu Sauce

### DUMPLING BAR

PORK GYOZA 5€  
Grilled ravioli with pork

EBI GYOZA 5€  
Grilled ravioli with shrimp

VEGETABLE DUMPLING 4€  
Raviolo with vegetables

SHRIMP GYOZA 6€  
Prawn cream ravioli accompanied by Yuzu Cream Fresh

# SUSHI BAR KOMOREBI

## SASHIMI 3 pz.

Salmon	4€
Sea Bass	4€
Tuna	4,5€
Red Shrimp	5€
Scallop	5€

## HOSOMAKI 6 pz.

Cucumber	4€
Salmon	5€
Sea Bass	5,5€
Red Shrimp	7€
Tuna	5,5€
Butter Fish	5€

## NIGIRI 2 pz.

Sea Bass	4,50€
Red Shrimp	5€
Yellowtail	5,50€
Tuna	4,50€
Salmon	4€

## URAMAKI

<b>Salmon Lover</b>	10€
Lime marinated salmon, Mayo Yuzu and Pistachio	
<b>Salmon Machi</b>	12€
Lime marinated salmon, seared salmon cover, Teriyaki and Ponzu sauce	
<b>Ura Bass Cod</b>	13€
Seabass in Tempura, Codfish Foam, Strawberries and Teriyaki	
<b>Kataifi Greek</b>	11€
Hosomaki Kataifi, Tzatziki, Yuzu Salmon and Pistachio	
<b>Rock &amp; Roll</b>	11€
Tempura shrimp, avocado, salmon coating, spicy sauce and Teriyaki	
<b>Hot Roll</b>	12€
Tempura shrimp, Teriyaki caramelized tuna covering, passion fruit puree	
<b>Dragon Roll</b>	10€
Tempura shrimp, cover of Avocado, Mayo with yuzu and Teriyaki	
<b>Truffle tuna</b>	13€
Tuna marinated with truffle, truffle mayonnaise and truffle flakes	
<b>Spicy Tuna</b>	13€
Misoyaki Tuna, Lettuce, Tuna Cover, Ponzu Mayo, Teriyaki and Chili Pepper	
<b>Spicy Salmon</b>	12€
Lime marinated salmon, lettuce, salmon cover, teriyaki, spicy sauce and crispy quinoa	
<b>Green Tempura Roll</b>	€10
Vegetable tempura, Teriyaki, spicy sauce	
<b>Guacamole Roll</b>	13€
Salad, avocado, yuzu, chili pepper and crispy quinoa	
<b>Hamachi 2</b>	13€
White fish tartare, Yuzu Koshu, pickled courgette, amberjack cover with Miasoyaki	
<b>Salmon Fruit</b>	11€
Lime marinated salmon, avocado, salmon cover, pitaya and yuzu tapioca	

## MAIN COURSES

Salmon, Cream of Fumée Potatoes, Celery, Pachino Confit	16€
Cod with Jerusalem artichoke cream and chips	14€
Truffle suckling pig	17€
Breaded Octopus with Panko and Celeriac Cream	16€
Tagliata of Black Angus Argentina to Ponzu	18€

## SIDE DISHES

Pack Choi	4€
Funghi Pleus	5€
Sweet Potatoes	6€

## DESSERTS

GIARDINO ZEN Citrus Cheese Cake, Cocoa Crumble Yuzu gel and fresh strawberries	6€
BUTTERFLY CAKE Panna Cotta with Sake and Mirin Glaze, Chocolate Crumble	6€
NUTELLA BAO Nutella Steamed Sandwich	4€
MOCHI Mochi Cocoa Ice Cream, Pistachio Grain and Mango Chantilly	5€

## DRINKS

Natural Water 0.5 l	1€
Sparkling Water 0,5 l	1€
Coca Cola 33cl	2,5€
Fanta 33cl	2,5€
Birra Asahi 33cl	3,5€