

Concept
Pranzi di lavoro
Menu

Iniziative
Contatti



Menu Sushi Creative Japanese Restaurant

by SoSushi&Sound in Menu

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LUNCH

*MENU OF THE DAY:

10 pcs of sushi of your choice+ miso soup or 12 pcs of sushi of your choice **10€**

*SMALL MENU: **9€**

6 nigiri mix and 6 hosomaki mix

*MEDIUM MENU: **15€**

6 nigiri mix, 6 hosomaki mix, salmon classic uramaki

*water and coffee included

STARTERS

WAKAME SALAD: wakame seaweed with gourmet sauce **6€**

WHITE RICE WITH SESAM **3,5€**

EDAMAME: soy beans with sea salt **5€**

MINI SPRING ROLL: roll filled with vegetables **6,5€**

FUSION VELVET SAUCE SOUP **6€**

MISO SOUP **4€**

SUSHI SELECTION

3/5 GUNKAN MIX **8€/15€**

VEGETARIAN GUNKAN MIX **6,5€/12€**

6 SALMON HOSO **5€**

6 TUNA HOSO **6€**

6 VEGETARIAN HOSO **4,5€**

4 NIGIRI MIX: salmon, tuna, white fish, shrimps **6€**

8 NIGIRI MIX: salmon, tuna, white fish, shrimps **11€**

12 NIGIRI MIX: salmon, tuna, white fish **15€**

4 SALMON NIGIRI **5,5€**

4 TUNA NIGIRI **6€**

TUNA ONIGIRI **4,5€**

SALMON ONIGIRI **3,5€**

SASHIMI

10 PCS OF SASHIMI: tuna, salmon, white fish **12€**
15 PCS OF SASHIMI: tuna, salmon, white fish **18€**

10 PCS OF TUNA SASHIMI **15€**

15 PCS OF TUNA SASHIMI **20€**

Extra single pcs

SCAMPI **4,5€**

RED SHRIMPS FROM MAZZARA DEL VALLO **5€**

CHIRASHI

MIXED CHIRASHI: salmon, tuna, white fish **19€**

SALMON CHIRASHI: salmon, tobiko **18€**

TUNA CHIRASHI: tuna, tobiko **20€**

CARPACCIO

TUNA CARPACCIO **14€**

SALMON CARPACCIO **11€**

AMBERJACK **14€**

TARTARE SELECTION

SALMON TARTARE **13€**

TUNA TARTARE **17€**

MINI TARTARE TRIS **15€**

SICILY SALMON BURGER: rice, salmon tartare, Pantelleria capers, Bronte pistachio **15€**

SICILY TUNA BURGER: : rice, tuna tartare, Pantelleria capers, Bronte pistachio **18€**

SALMON POKE': diced salmon marinated with ponzu sauce , wakame seaweed, mango, avocado on a a bed of rice **16€**

TUNA POKE': diced tuna marinated with ponzu sauce , wakame seaweed, mango, avocado on a bed of rice **18€**

CRAZY TARTARE CREATED BY THE CHEF WITH TUNA OR SALMON **16€**

TEMAKI SELECTION (stuffed seaweed cone)

SALMON CLASSIC: salmon, avocado **6€**

PINK: pink soy paper, avocado, Philadelphia, salmon **6€**

VEGETARIAN: soy sprouts, salad, carrots, avocado **5€**

WEST: salmon, guaca mole **6€**
SPICY SALMON: chopped salmon with spicy sauce **6€**
SPICY TUNA: chopped tuna with spicy sauce **7€**
EBI: salmon tartare, onions, fried shrimp **6,5€**
TUNA: tuna, avocado **7€**
FROM SICILY: pistachio, red shrimps **7,5€**
TEMAKI CRAZY: created by the chef **6,5€**
TEMAKI COCKTAILS: yellow soy paper, shrimp, salad, cocktail sauce **6€**

NAMAHARUMAKI (stuffed rice paper)

MAMA CLASSIC: rice, salad, shrimp, carrot, avocado **5€**
MAMA SMOKED: rice, salad, smoked salmon, avocado, Philadelphia **5,5€**
MAMA VEGETARIAN: rice, salad, tomato, carrot, cucumber **4,5€**

SUSHI BURRITOS (maxi rice stuffed wrap)

VEGETARIAN BURRITO: rice, fried onion, guaca mole, cucumber **9€**
SPICY SALMON BURRITO: salmon, Philadelphia, rice, shrimps in tempura, spicy sauce **10€**
SPICY TUNA BURRITO: : tuna, Philadelphia, rice, shrimps in tempura, spicy sauce **13€**

CRAZY BURRITO fantasy of chef **12€**

MAIN COURSES:

STIR- FRIED RAMEN WITH SOY AND VEGETABLES **9€**

STIR-FRIED RAMEN WITH TERIAKY SAUCE, VEGETABLES AND OPTIONAL CHICKEN OR SHRIMPS **12€**

RAMEN SOUP WITH VEGETABLES, EGG AND PORK **13€**

SOY SPAGHETTI WITH VEETABLES, SHRIMPS AND COCONUT **12€**

STIR-FRIED UDON WITH VEGETABLES AND BEEF **12€**

STIR-FRIED RICE WITH VEGETABLES AND EGG **9€**

STIR-FRIED RICE WITH VEGETABLES AND SHRIMPS **9€**

YAKISOBA WITH SHRIMPS: fried-stir buckwheat spaghetti **13€**

SHRIMPS OR CHICKEN PAD THAI **11€**

TATAKI TUNA: seared tuna with ponzu sauce **14€**

TERIAKY TUNA: seared tuna with sesame and teriaky sauce **15€**

YUANJI SALMON: baked salmon with yanji sauce **13€**

SEARED SALMON WITH ORANGE SAUCE **13€**

SHRIMPS AND VEGETABLES TEMPURA **12€**

SHRIMPS TEMPURA (5 pcs) **10€**

FISH BURGER (burger with seared salmon or tuna, salad, tomatoes, gourmet sauce **13€**

CHICKEN CURRY THAI **9€**

CHICKEN MEATBALLS WITH GINGER **10€**

VEGETABLES OR CHICKEN GYOZA (5 pcs) **9€**

ORANGE CHICKEN **10€**

MEXICAN FAJITAS **9€**

TERIAKY CHICKEN **10€**

TROPICAL FRIED FISH MIX **14€**

URAKAMI SELECTION

SALMON CLASSIC: salmon, avocado **6,5€/12€**

TUNA CLASSIC: tuna, avocado **7€/13€**

AMAZON: salmon, mango, poppy seeds **6,5€/12€**

PINK: pink soy paper, salmon, philadelphia, avocado **6,5€/12,5€**

SPICY TUNA: tuna tartare with spicy sauce **7€/13,5€**

SPICY SALMON: salmon tartare with spicy sauce **6,5€/12,5€**

BC: cooked salmon, philadelphia, cucumber **6,5€/12,5€**

COCKTAIL: cooked shrimp, cocktail sauce, salad **6,5€/12,5€**

EBITEN: shrimp in tempura, avocado, philadelphia, gourmet sauce **6,5€/13€**

VEGGIE: green soy paper, fried onion, avocado, cucumber **6€/12€**

SICILY ROLL: salmon tartare, pistachio, philadelphia **7€/13,5€**

CUCUMBER ROLL: salmon, cucumber, philadelphia, avocado **6,5€/13€**

ALMOND ROLL: shrimps, avocado, sesame sauce, honey **6,5€/13€**

FUSION ROLL: shrimp in tempura, avocado, anchovy sauce **7€/13,5€**

CARAIBIC ROLL: salmon, avocado, mango, papaya, philadelphia, passion fruit **7€/14€**
SALMON FAMBÉ' ROLL: seared salmon with avocado, fried onion and eel sauce **6,5€/13€**
TUNA FLAMBÉ' ROLL: seared tuna with avocado, fried onion and eel sauce **7€/14€**
EXPLOSION: salmon, guacamole, spicy sauce **6,5€/13€**
BIG EXPLOSION: tuna, guacamole, shrimp in tempura **7€/14€**
MILANESE FOTOMAKI: shrimps, philadelphia **7€/13€**
VEGETARIAN FOTOMAKI: seasonal vegetables **6€/12€**

URAMAKI CRAZY: created by the chef **6,5€/13€**

SUSHI COMBO MENU

SUSHI BOX 80 PCS: 12 hoso, 24 nigiri, 24 uramaki, 15 sashimi, 5 gunkan mix **86€**

SOSUSHI&SOUND GOLD SELECTION (a selection of sushi and main courses created by the chef) **65€**

SUSHI LOVERS 50 PCS: 8 futomaki, 6 hoso, 12 nigiri, 12 uramaki, 12 sashimi **55€**

SUSHI CRAZY 1: 30 pcs created by the chef **35€**

SUSHI CRAZY 2: 40 pcs created by the chef **45€**

VEGETARIAN MENU: 4 veggie, 4 vegetarian futomaki, 2 vegetables nigiri, vegetarian temaki **18€**

TRADITIONAL MENU: 6 nigiri mix, 6 hoso, 6 salmon classic **20€**

COOKED MIX: 4 bbq nigiri, 4 ebitei, 4 bc, 4 tuna **22€**

SUPERSALMON: 4 bc, 4 salmon classic, 4 pink, 4 amazon, 2 salmon nigiri **24€**

DESSERTS

Nut maki **5,5€**

Cioco coco maki (maki with chocolate and coconut) **5,5€**

Mochi ice cream **5,5€**

Fried ice cream with berries **7€**

Mini yuzu cheesecake **7€**

Mini green tea cheesecake **7€**

Mini ginger cheesecake **7€**

Green tea tiramisù **7€**

DRINK

WINE GLASS **6€**

ASAHI BEER (33 cl) **3,5€**

SAPPORO BEER (66 cl) **6,5€**

GINGER HANDMADE BEER (33 cl) **6,5€**

GLUTEN FREE BEER **6,5€**

AMARO **5€**

COKE (33 cl) **2,5€**

FANTA (33 cl) **2,5€**

WATER (0,5 l) **1,5€**

WATER (0,75 cl) **3€**

HOT TEA **4€**

COFFEE **1€**

SOSUSHI&SOUND WINE CELLAR