

# CREATE YOUR EXMAHALO BOWL

- 1. CHOOSE THE SIZE**
  - SMALL 10€**  
1 PROTEIN
  - MEDIUM 12€**  
2 PROTEINS
  - LARGE**  
3 PROTEINS
- 2. CHOOSE THE BASE**  
MAX. 2
  - SUSHI RICE  
BLACK RICE
  - SALAD  
SPELT
- 3. CHOOSE THE PROTEINS**  
Extra+2€
 

Raw	Cooked
SALMON TUNA +1€ WHITE FISH TOFU ARGENTINIAN SHRIMP* STEAK TARTARE MEAT +1€	SEARED SALMON COOKED SALMON OCTOPUS* +1€ SHRIMP* TUNA IN OIL
SHRIMP CRUNCH* CHICKEN CRUNCH GRILLED CHICKEN	
- 4. CHOOSE THE DRESSING**  
MAX. 4  
Extra+0,50€
 

WAKAME SEAWEEED CUCUMBERS EDAMAME* CHERRY TOMATOES PURPLE CABBAGE GOMAWAKAME* AVOCADO +0,50€ MARINATED GINGER	MANGO +0,50€ PHILADELPHIA BEETROOTS CARROTS TROPEA ONIONS GREEK FETA CHEESE RADISHES SOYBEAN SPROUTS	CHICKPEAS IKURA* JALAPENO DAIKON TOBIKO* PINEAPPLE OLIVES CORN
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- 5. CHOOSE THE TOPPING**  
MAX. 1  
Extra+0,50€
 

TOASTED SESAME KATAIFI ALMONDS PISTACHIOS +0,50€ PURPLE POTATO CHIPS +0,50€	CASHEW NUTS +0,50€ NUTS +0,50€ NORI SEAWEEED ONION GRAIN CHIVES
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- 6. CHOOSE THE SAUCE**  
MAX. 1  
Extra+0,50€
 

SOY PONZU MAYONNAISE BALSAMIC GLAZE SWEET CHILI	TERIYAKI SPICY 🌶️ MANGO +0,50€ TAMARI GUACAMOLE +0,50€	SESAME SRIRACHA 🌶️ EXTRA VIRGIN OLIVE OIL POKÉ
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## 13€ MEDIUM PREMIUM

Bowl with base of your choice

**P1. CLASSIC**  
salmon, tuna, avocado, edamames\*, wakame\*, pickled ginger, sesame, soy

**P2. VEGGIE** 🌱  
cherry tomatoes, carrots, chickpeas, edamames\*, tofu, wakame, sesame, ponzu

**P3. ALOHA**  
salmon, crunch shrimp\*, cucumber, carrots, corn, beetroot, teriyaki, almonds

**P4. TUNA**  
tuna, tuna in olive oil, cucumbers, pineapple, cherry tomatoes, carrots, radish, pistachios, mayo

**P5. HAWAY**  
octopus, salmon, gomawakame\*, daikon, chickpeas, edamames, onion grain, ponzu

**P6. SUN**  
argentinian shrimp\*, whitefish, wakame\*, cucumbers, mango, avocado, nuts, mango sauce

**P7. DREAM**  
shrimps\*, salmon, avocado, tobiko\*, purple cabbage, cucumber, mango, nori algae, sesame sauce

**P8. CHICKEN**  
grilled chicken, soy bean sprouts, olives, carrots, edamames\*, wakame\*, teriyaki, sesame

**P9. ALANI**  
salmon, argentinian shrimp\*, edamames\*, radishes, avocado, ikura\*, cashew, soy sauce

**P10. OHANA** 🌶️  
salmon, crunch shrimp\*, cherry tomatoes, carrots, gomawakame\*, Tropea onion, kataifi, spicy mayo

## 12€ URAMAKI

Rolled sushi with nori algae 8pz

**U1. POPPY** 🌶️  
salmon, avocado, cream cheese, flyingfish roe, spicy mayo, almond

**U2. JALAPENO** 🌶️  
tuna, avocado, cream cheese, external avocado, tuna tartare, jalapeno

**U3. VIOLET** 🌶️  
salmon, avocado, cream cheese, external seared salmon, spicy mayo, purple potato chips

**U4. LILY**  
shrimp tempura\*, avocado, mayo, external avocado, salmon tartare, ikura\*, teriyaki

**U5. SUNFLOWER**  
shrimp tempura\*, avocado, mayo, external seared salmon, mango sauce, pistachios grain

**U6. ROSE**  
tuna, avocado, mayo, flyingfish roe, cream cheese, cherry tomatoes tartare

**U7. RAINBOW**  
salmon, avocado, cream cheese, external raw fish mix, mayo, flyingfish roe, teriyaki

**U8. LOTUS** 🌶️  
shrimp tempura\*, avocado, mayo, spicy salmon tartare, flyingfish roe, teriyaki

**U9. DASY** 🌶️  
moeca crab\*, avocado, sea bass tartare, chive, sweet and sour sauce

**U10. PEONY**  
argentinian shrimp\*, salad, mayo, tuna tartare, pistachios grain

**U11. ALYSSA** 🌶️  
black rice, spicy salmon tartare, avocado, a drizzle of mayo, almonds

**U12. IRIS**  
black rice, salmon, avocado, cream cheese, external salmon, gomawakame\*, flyingfish roe

## SUSHI & MORE

Delicacies not only Hawaiian

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|---|---|
| <b>S1. GUNKAN PHILADELPHIA</b> 3pz ..... 7 €<br>external salmon, rice, philadelphia | <b>S6. MIXED NIGIRI</b> 6pz ..... 10 €        |
| <b>S2. GUNKAN IKURA</b> 3pz ..... 8 €<br>external salmon, rice, ikura               | <b>S7. SASHIMI SALMON</b> 9pz ..... 10 €      |
| <b>S3. SALMON TARTARE</b> ..... 10 €<br>salmon, avocado, tobiko*, ponzu             | <b>S8. MIXED SASHIMI</b> 9pz ..... 12 €       |
| <b>S4. TUNA TARTARE</b> ..... 11 €<br>tuna, pineapple, pistachio, mango             | <b>S9. MIXED SUSHI MEDIUM</b> 10pz ..... 10 € |
| <b>S5. NIGIRI SALMON</b> 6pz ..... 9 €  | <b>S10. MIXED SUSHI LARGE</b> 20pz ..... 20 € |
|   | <b>S11. CARPACCIO MIX</b> ..... 12 €          |

## HOT COURSES

Delicious offers from around the world

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| <b>C1. GOMAWAKAME*</b> ..... 4,50 €<br>seaweed in sesame sauce            | <b>C5. TEMPURA SHRIMP</b> ..... 12,00 €<br>fried shrimp with panko and sweet chili sauce |
| <b>C2. EDAMAME*</b> ..... 4,00 €<br>soy pods                              | <b>C6. TUNA TATAKI</b> ..... 14,00 €<br>seared tuna with pistachio                       |
| <b>C3. MISO SOUP</b> ..... 4,00 €<br>miso soup                            | <b>C7. SALMON TERIYAKI</b> ..... 12,00 €<br>grilled salmon and teriyaki sauce            |
| <b>C4. SHRIMP STICK</b> ..... 7,00 €<br>prawn rolls and sweet chili sauce | <b>C8. KIDS MENU</b> ..... 12,00 €<br>fried chicken and chips                            |

## MOCHI & DESSERT

Tasty Japanese dessert

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| <b>ICE CREAM MOCHI</b> 3pz ..... 6 €<br>Chocolate, Vanilla, Coconut, Green Tea<br>Sesame, Mango, Passion Fruit | <b>MOCHI</b> 3pz ..... 5 €<br>Adzuki red beans, Peanuts, Sesame | <b>SORBET</b> ..... 5 €<br>Lemon, Green Apple, Mango, Mandarin |
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## DRINKS

Refreshing and revitalizing

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| <b>MINERAL WATER IN GLASS</b> 500ml ..... 1,50 €               | <b>MINERAL WATER IN GLASS</b> 500ml ..... 2,00 €             |
| <b>MINERAL WATER IN PLASTIC</b> 500ml ..... 1,50 €             | <b>COCONUT WATER (FOCO)</b> ..... 3,50 €                     |
| <b>GREEN TEA WITH HONEY (ARIZONA)</b> 500ml ..... 3,50 €       | <b>GREEN TEA WITH LEMON (ARIZONA)</b> 500ml ..... 3,50 €     |
| <b>GREEN TEA WITH POMEGRANATE (ARIZONA)</b> 500ml ..... 3,50 € | <b>WHITE TEA WITH BLUEBERRY (ARIZONA)</b> 500ml ..... 3,50 € |
| <b>HOT GREEN TEA</b> ..... 3,00 €                              | <b>COCA-COLA/COCA-ZERO</b> 330ml ..... 3,00 €                |
- TABLE CHARGE DINNER ONLY 2€

## WINE BY THE GLASS

The best companion

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| <b>GEWURTZTRAMINER COLTERENZIO</b> ..... 4,50 € |
| <b>ANTHILLIA DONNA FUGATA</b> ..... 4,50 €      |
| <b>PROSECCO COL DE'SALICI</b> ..... 4,50 €      |

## WINE

A toast to share

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|---|---|
| <b>ROERO ARNEIS DOCG CASCINA CHICCO</b> 37,5cl ..... 10 € | <b>ROERO ARNEIS DOCG CASCINA CHICCO</b> 75cl ..... 16 €     |
| <b>GEWURTZTRAMINER COLTERENZIO</b> 75cl ..... 20 €        | <b>MÜLLER THURGAU COLTERENZIO</b> 75cl ..... 18 €           |
| <b>ANTHILLA DONNA FUGATA</b> 75cl ..... 16 €              | <b>LIGHEA DONNA FUGATA</b> 75cl ..... 18 €                  |
| <b>BLANGÈ CERETTO</b> 75cl ..... 25 €                     | <b>LUMERA DONNA FUGATA</b> 75cl ..... 16 €                  |
| <b>BARBERA CASCINA CHICCO</b> 75cl ..... 15 €             | <b>PROSECCO DOC EXTRA DRY COL DE SALICI</b> 75cl ..... 17 € |
| <b>FRANCIACORTA CASTEL FAGLIA</b> 75cl ..... 23 €         | <b>FRANCIACORTA BRUT BELLAVISTA</b> 75cl ..... 41 €         |

## BEER

More taste at your meal

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|---------------------------------|---|---|
| <b>ASAHI</b> 500ml ..... 5,50 € | <b>HATO BIRRA AL THE VERDE</b> 330ml ..... 5,50 € | <b>KONA BIG WAVE</b> 355ml ..... 5,50 € |
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## COFFEE

The final touch

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|---------------------------|---------------------------|---------------------------------|--------------------------------|
| <b>COFFE</b> ..... 1,50 € | <b>DECAF</b> ..... 1,50 € | <b>BARLEY/GINSENG</b> ..... 2 € | <b>DIGESTIVES</b> ..... 3,50 € |
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### REGULATIONS AND ALLERGENS



\*Raw fish is treated by us at -20° for 24 hours, as dictated by the DDL 531/92 in implementation of directive 91/493/CEE. If you have allergies or food intolerances, ask about our food and drinks. We are prepared to advise you in the best way.