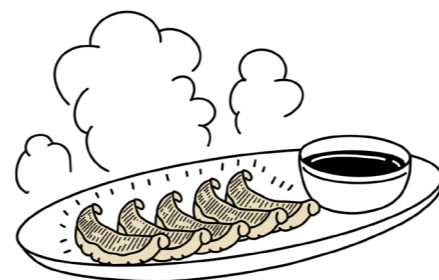


ROUND 01
オツマミ

OTSUMAMI - APPETIZERS



STAMINA

スタミナ

YAKI GYOZA | 焼き餃子 (6pz) - 7€

Ravioli alla piastra, ripieni di maiale, funghi shiitake, verza, cavolo cinese, aglio, zenzero e brodo di pollo

AGE GYOZA | 揚げ餃子 (6pz) - 7€

Ravioli fritti, ripieni di maiale, funghi shiitake, verza, cavolo cinese, aglio, zenzero e brodo di pollo

VEGETABLE GYOZA | ベジタブル餃子 (6pz) - 6€

Ravioli fatti con impasto di spinaci ripieni di verdure
*(alla piastra o fritti)



PROTEIN

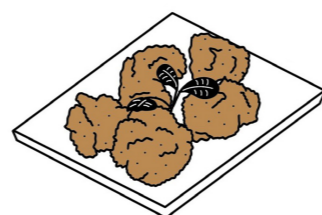
高タンパク

HAPPY CHICKEN KARAAGE - 7€

ハッピー・チキン・唐揚げ

Pollo fritto di Takao

POLLO BIOLOGICO FREE-RANGE
Allevato all'aperto



HEALTHY

ヘルシー

TOFU SALAD | 豆腐サラダ - 5€

Insalata mista, tofu, alghe wakame, pomodoro, germogli di soia, prezzemolo in salsa di sesamo

KIMCHI di LI SEI - home made - 6€

LI SEI さんの手作りキムチ

Verdure fermentate coreane con salsa piccante e spezie

EDAMAME | 枝豆 - 5€

Fagioli lessi con sale



ROUND 02

ラーメン

SIGNATURE RAMEN

VEGAN RAMEN | ビーガンラーメン - 15€

Ramen in brodo vegetale, crema di sesamo e latte di soia, servito con tofu fritto, bamboo, cipollotti e patate dolci fritte (noodles senza uova)

CLASSIC RAMEN (500 KCAL)

YUZUKOSHO TORI SHOYU RAMEN - 14€

柚子胡椒鳥醤油ラーメン

Ramen in brodo a base di soia e pollo, servito con una fetta di brasato di pollo, uovo marinato, spinaci, bamboo, cipollotti, alga nori, germogli di soia e yuzu kosho (pasta di yuzu e peperoncino)

SHIROGOMA MISO RAMEN - 15€

白ごま味噌ラーメン

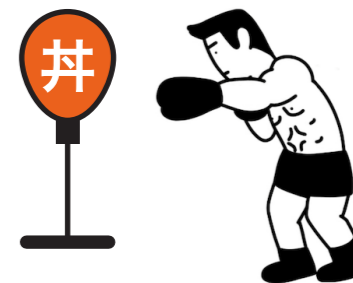
Ramen in brodo di pollo a base di miso, servito con una fetta di brasato di pollo, uovo marinato, spinaci, bamboo, alga nori, germogli di soia e cipollotti conditi in salsa di ostriche, olio al peperoncino, olio di sesamo, crema di sesamo e burro

SENZA BRODO

HEALTHY MAZESOBA - 14€

ヘルシーまぜそば

Ramen senza brodo, servito con brasato di maiale tritato, uovo marinato, alghe wakame, bamboo, pomodori e germogli di soia



DONBURI

KARAAGE DON - 11€

唐揚げ丼

Ciotola di riso coperto di pollo fritto marinato in salsa di soia, sake e salsa d'ostriche, servita con spinaci e salsa agrodolce giapponese

STAMINA DON - 14€

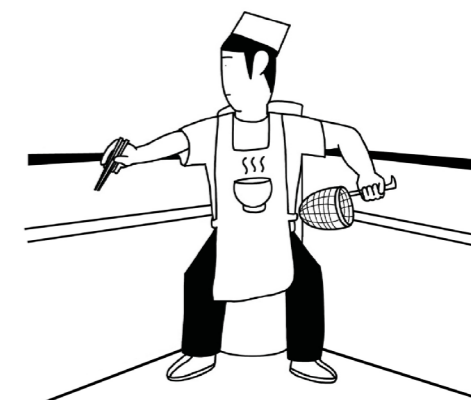
スタミナ丼

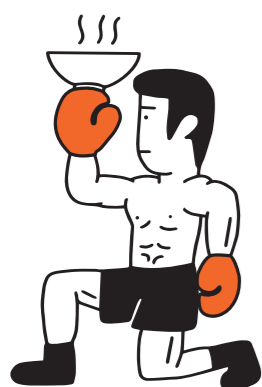
Ciotola di riso coperto di pollo fritto, pollo alla griglia, ragù, spinaci, germogli di soia, carote e kimchi (verdure fermentate coreane con salsa piccante e spezie)

COPERTO LUNCH 1€

COPERTO DINNER 2€

JOIN THE CLUB!





ROUND 01
オツマミ

OTSUMAMI - APPETIZERS



STAMINA

スタミナ

YAKI GYOZA | 焼き餃子 (6pz) - 7€

Grilled dumplings stuffed with pork, shiitake mushrooms, savoy cabbage, Chinese cabbage, garlic, ginger and chicken broth

AGE GYOZA | 揚げ餃子 (6pz) - 7€

Fried dumplings stuffed with pork, shiitake mushrooms, savoy cabbage, Chinese cabbage, garlic, ginger and chicken broth

VEGETABLE GYOZA | ベジタブル餃子 (6pz) - 6€

Dumpling made with spinach dough stuffed with vegetables
*(grilled or fried)



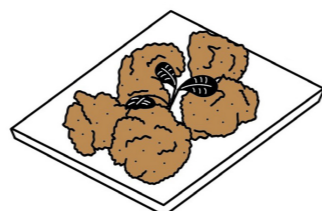
PROTEIN

高タンパク

HAPPY CHICKEN KARAAGE - 7€

ハッピー・チキン・唐揚げ

Takao's Fried Chicken



.....
FREE-RANGE BIO CHICKEN
.....

HEALTHY

ヘルシー

TOFU SALAD | 豆腐サラダ - 5€

Mixed green salad, tofu, wakame seaweed, tomato, bean sprouts, parsley, dressed with sesame sauce

KIMCHI di LI SEI - home made - 6€

LI SEI さんの手作りキムチ

Korean fermented vegetables with spicy sauce & mixed of spices

EDAMAME | 枝豆 - 5€

Beans boiled with salt



ROUND 02

ラーメン

SIGNATURE RAMEN

VEGAN RAMEN | ビーガンラーメン - 15€

Ramen in vegetable broth, soy milk and sesame paste, served with fried tofu, bamboo shoots, spring onions and fried sweet potatoes
(*noodles without egg)

CLASSIC RAMEN (500 KCAL)

YUZUKOSHO TORI SHOYU RAMEN - 14€

柚子胡椒鳥醤油ラーメン

Ramen in soy-based chicken broth, served with a slice of braised chicken, marinated egg, spinach, bamboo, spring onions, nori seaweed, bean sprouts and yuzu kosho (yuzu chili paste)

SHIROGOMA MISO RAMEN - 15€

白ごま味噌ラーメン

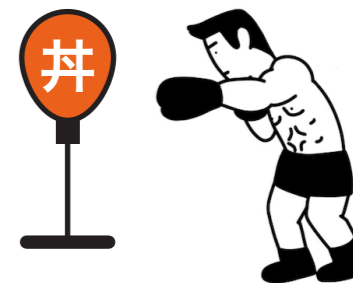
Ramen in miso-based chicken broth, served with a slice of braised chicken, marinated egg, spinach, bamboo shoots, nori seaweed, soy sprouts and spring onions seasoned with oyster sauce, chili oil, sesame oil, sesame paste and butter

WITHOUT SOUP

HEALTHY MAZESOBA - 14€

ヘルシーまぜそば

Ramen without soup, served with mince braised pork, marinated egg, wakame seaweed, bamboo shoots, tomatoes and soy sprouts



DONBURI

KARAAGE DON - 11€

唐揚げ丼

Rice bowl topping with fried chicken marinated in soy sauce, sake and oyster sauce, served with spinach and Japanese sweet and sour sauce

STAMINA DON - 14€

スタミナ丼

Rice bowl topping with fried chicken, grilled chicken, ragù, spinach, bean sprouts, carrots and kimchi (spicy Korean fermented vegetables)

COVER LUNCH 1€

COVER DINNER 2€

JOIN THE CLUB!

