



At Sushibar's we get our stock from the best raw materials and we select our suppliers following strict rules of quality.

In order to guarantee about your safety, all of our fishery products which are served raw and all of our fish-based culinary preparations have been treated for prevention, either from our suppliers or directly from our staff, with the prior sanitary freezing in accordance with the current regulations.

Our dishes can be enriched or garnished by seasonal products which are selected through the sheer inspiration of our chefs, without necessarily appearing on our menu. For this reason, we invite you to report to us any food intolerance or allergy and please feel free to tell us what you don't like.

Vegetarian dishes are signed with the symbol  and positioned at the end of each type of dish.

Ultimate simplicity leads to purity.

Salads 

Uramaki 

Tempura 

Nigiri 

Tartare 

Noodle 

Onigiri 

Futomaki 

Ramen
& Soups 

Gunkan 

Sashimi 

Rice 

Temaki 

Dim Sum 

Teppan 

Hosomaki 



Salads and edamame

Ebi Wakame	€ 8,00
<i>(wakame seaweeds, boiled prawns)</i>	
Sakana Salad	€ 12,00
<i>(wakame seaweeds, raw fish)</i>	
Pippi	€ 10,00
<i>(wakame seaweeds, avocado, raw prawn)</i>	
Avocado Salad 	€ 7,00
<i>(wakame seaweeds, avocado)</i>	
Wakame 	€ 6,00
<i>(wakame seaweeds, sesame)</i>	
Goma Wakame 	€ 7,00
<i>(goma wakame seaweeds, slightly spicy)</i>	
Edamame 	€ 5,00
<i>(soya beans in pods served lukewarm)</i>	



Nigiri

(fish or vegetables on a rice ball)

Salmon	€ 3,00
Salmon / Tuna belly *	€ 3 / 3,50
Tuna	€ 3,00
Sea bass / Sea bream	€ 3,50
Raw / cooked prawn	€ 3,00
Sicilian red prawn	€ 5,50
Smoked salmone	€ 4,50
Raw / cooked prawn	€ 4,50
Tuna and bottarga	€ 4,50
Marinated eel	€ 4,00
Marinated mackerel	€ 3,50
Mango * 	€ 2,00
Avocado * 	€ 2,00

** according to availability.*

On demand all our nigiri can be flamed.



Onigiri

(stuffed gohan rice ball)

Salmon and avocado

€ 5,00

(salmon tartare, avocado)

Tuna

€ 6,00

(tuna tartare)

Prawn

€ 6,00

*(fried prawn, crispy *)*

California

€ 5,00

(boiled tuna, Japanese mayonnaise, cooked prawn, avocado)

Mango

€ 6,00

(salmon tartare, mango, mango sauce)

Spicy Salmon / Tuna

€ 6,50

(spiced salmon / tuna tartare, spring onion)

* **crispy**: small pieces of tempura batter.



Gunkan

(rice with seasoning wrapped in nori seaweed)

Sake (salmon)	€ 7,00
Crispy <i>(salmon, crispy *)</i>	€ 8,00
Igura (salmon roe)	€ 9,00
Maguro (tuna)	€ 9,00
Spicy Sake <i>(spiced salmon, spring onion, mango)</i>	€ 8,00
Raw prawn and avocado	€ 9,00
Supplement Salmon Gunkan <i>(on demand, Gunkan can be wrapped in salmon fillet instead of nori seaweeds)</i>	+ 1,50

* **crispy**: small pieces of tempura batter.



Temaki

(stuffed nori seaweed cone)

California	€ 7,00
<i>(boiled tuna, Japanese mayonnaise, avocado, cooked prawn)</i>	
White	€ 7,00
<i>(cream cheese, avocado, cooked prawn)</i>	
Crispy	€ 8,00
<i>(tuna, cucumber, crispy *)</i>	
Hell	€ 7,00
<i>(hot sauce, salmon, crispy *, mayonnaise)</i>	
Pi Spacy salmon / tuna	€ 8,00
<i>(spiced salmon / tuna, mango, pistachio)</i>	
Tomango	€ 10,00
<i>(salmon / tuna, mango, spring onion, salmon roe)</i>	
Boot 	€ 7,00
<i>(avocado, mango, crispy *, teriyaki sauce)</i>	

* **crispy**: small pieces of tempura batter.



Hosomaki (8 pieces)

(small wrapped in nori seaweed)

Tuna maki	€ 9,00
Salmon maki	€ 8,00
Raw / cooked prawn maki	€ 8,00
Cream cheese and spicy salmon maki	€ 8,50
Cream cheese and spicy raw prawn maki	€ 8,50
Cream cheese and spicy sea bream maki	€ 8,50
Cucumber maki 	€ 7,00
Avocado maki 	€ 7,00



Uramaki (8 pieces)

(rice roll topped with nori seaweed)

Hanamaki	€ 13,00
<i>(wrapped in fish, topped with avocado)</i>	
Tempura maki	€ 12,00
<i>(tempura prawn, cream cheese, teriyaki sauce)</i>	
California	€ 11,00
<i>(boiled tuna, Japanese mayonnaise, cooked prawn, avocado)</i>	
Philadelphia	€ 11,00
<i>(cream cheese, cooked prawn, avocado)</i>	
Negitorio	€ 13,00
<i>(spicy tuna tartare)</i>	
Spicy Sake maki	€ 12,00
<i>(spicy salmon tartare)</i>	
Hottie California	€ 12,00
<i>(tempura fried california)</i>	
Brazil	€ 13,00
<i>(wrapped in salmon, topped with avocado, cream cheese, tabasco)</i>	
Teppan Roll	€ 12,00
<i>(grilled spicy salmon, avocado, mayonnaise)</i>	
Philadelphia Sake maki	€ 12,00
<i>(cream cheese, salmon, avocado)</i>	
Yoshimi maki	€ 12,00
<i>(salmon, spring onion, lime)</i>	
Complemaki	€ 15,00
<i>(wrapped in salmon, Japanese mayonnaise, teriyaki sauce, topped with tempura prawn)</i>	
Marinated eel and avocado	€ 14,00



Uramaki Diamo i numeri

Number 1 <i>(mango and tuna)</i>	€ 14,00
Number 2 <i>(seared sea bass, bottarga, tomato)</i>	€ 14,00
Number 3 <i>(wrapped in salmon roe, topped with cream cheese and salmon)</i>	€ 15,00
Number 4 <i>(dried tomatoes, tuna and cream cheese)</i>	€ 14,00
Number 5 <i>(wrapped in avocado, mixed fish and teriyaki sauce, topped with tempura prawn)</i>	€ 15,00

Uramaki Veg

Veg 1  <i>(dried tomatoes, capers and cream cheese)</i>	€ 11,00
Veg 2  <i>(tempura bell peppers, cream cheese, teriyaki sauce)</i>	€ 11,00
Veg 3  <i>(mango, avocado, spicy on demand)</i>	€ 11,00
Veg 4  <i>(tomato, cucumber, crispy *)</i>	€ 11,00
Veg Day  <i>(avocado, mango, cucumber, crispy *, goma wakame)</i>	€ 12,00

* **crispy**: small pieces of tempura batter.



Uramaki Special

Avocado del Diavolo	€ 14,50
<i>(wrapped in avocado, topped with salmon, cream cheese, tabasco)</i>	
Fumemaki	€ 13,00
<i>(smoked salmon, lime, avocado)</i>	
Rossifumi	€ 14,00
<i>(wrapped in smoked salmon and line, topped with tempura prawn)</i>	
Spada maki	€ 13,00
<i>(smoked swordfish, cream cheese, celery)</i>	
Teriyaki Sake	€ 14,50
<i>(wrapped in avocado and teriyaki sauce, topped with teppan salmon and raw salmon)</i>	
Mayko Zen Ghy	€ 14,00
<i>(teppan salmon, avocado, cream cheese and Japanese mayonnaise)</i>	
Granchio Tempura	€ 14,00
<i>(tempura crab, cream cheese, teriyaki sauce)</i>	
Avocado teriyaki	€ 14,50
<i>(wrapped in avocado, topped with cream cheese, salmon, crispy * and teriyaki sauce)</i>	
X Roll	€ 15,00
<i>(wrapped in sea bream, spring onion, tobiko roe and teriyaki sauce, topped with raw prawn and avocado)</i>	
Hamagranchio	€ 15,00
<i>(wrapped in mixed fish and teriyaki sauce, topped with cream cheese and tempura crab)</i>	
Mediterraneo	€ 14,00
<i>(wrapped in potatoes crispy and balsamic vinegar sauce, topped with salted anchovies, tempura zucchini, dried tomatoes)</i>	



Tartare

(raw fish tartare served with rice)

Tuna	€ 18,00
Salmon	€ 16,00
Prawns	€ 16,00
Mediterranea <i>(tuna, capers, olives, tomatoes)</i>	€ 18,00
Mojito <i>(sea bream, lime, mint)</i>	€ 18,00
Tris Tartare <i>(salmon, tuna, sea bream)</i>	€ 20,00
Zen <i>(salmon, avocado, ponzu * sauce)</i>	€ 17,00
Tatami <i>(prawns with marinated daikon)</i>	€ 16,00
Kimono <i>(Sicilian red prawn, mango sauce, lime, sesame, crunchy celery)</i>	€ 34,00 half portion € 19,00
Rappongi <i>(Sicilian red prawn, Tuscan olive oil, salsa ponzu *, saffron, lemon)</i>	€ 34,00 half portion € 19,00

* **salsa ponzu**: dressing based on mirin (sweet sake), rice vinegar, katsuobushi flakes (dried smoked tuna flakes) and kombu seaweed.



Futomaki

(big wrapped in nori seaweed)

Futomaki

€ 14,00

*(salmon, tuna, cooked prawn, boiled tuna,
Japanese mayonnaise, avocado)*

Tempura Futomaki

€ 14,50

(batter-fried tempura futomaki)

Godzilla

€ 15,00

*(tempura prawn, cooked prawn, avocado,
tomatoes, mayonnaise)*

Futomaki croccante

€ 15,00

(salmon, cream cheese, pistachio)



Sashimi

(raw fish fillets)

Salmon platter (10 pieces)	€ 14,00
Tuna platter (10 pieces)	€ 17,00
Prawn platter (7 pieces)	€ 15,00
Sicilian red prawn platter (6 / 3 pieces)	€ 32 / 17
Marinated mackerel platter (10 pieces)	€ 15,00
Salmon / Sea bream with aromatic herbs (10 pieces)	€ 16,00
Sashimi Spicy sea bream <i>(11 sea bream fillets, ginger, lime, pink pepper)</i>	€ 17,00
Laputa <i>(11 salmon fillets with ponzu nami fukuizumi * sauce, zucchini)</i>	€ 16,00
Hokkaido <i>(11 sea bream fillets, crunchy bacon, spring onion, ponzu nami fukuizumi * sauce)</i>	€ 17,00
Momo mix <i>(11 mixed fillets with a side of rice)</i>	€ 22,00
Sakura mix <i>(15 mixed fillets with a side of rice)</i>	€ 25,00
Chirashi <i>(15 mixed fillets on a rice tablemat)</i>	€ 25,00
Sashimi Mon Amour (Serves 2 people) <i>(9 salmon fillets, 9 tuna fillets, 9 sea bream fillets, 9 raw prawns)</i>	€ 48,00

* **salsa ponzu**: dressing based on mirin (sweet sake), rice vinegar, katsuobushi flakes (dried smoked tuna flakes) and kombu seaweed.



Dim Sum

(seafood Japanese dumplings)

Steamed	€ 12,00
<i>(with black sesame, spring onion and sweet and sour sauce)</i>	
In dashi broth with miso and shiitake mushrooms	€ 14,00
With a tartare of vegetables and prawns	€ 16,00

Tempura

*(batter-fried with tentsuyu * sauce)*

Prawns Tempura	€ 15,00
Prawn and squid Tempura	€ 16,00
Mixed fish Tempura	€ 19,00
Mixed Tempura	€ 15,00
Chicken Tempura with tonkatsu * sauce	€ 12,00
Crab and vegetable Tempura	€ 17,00
Vegetarian Tempura 	€ 12,00

* **tentsuyu**: soy sauce, mirin (sweet sake) and dashi broth.

* **tonkatsu**: vegetable and fruit sauce cooked with Japanese spices.



Noodle - Stir-fried

To be chosen between Soba (buckwheat noodles) and Udon (soft wheat noodles)

Spicy	€ 17,00
<i>(spicy duck breast, vegetables)</i>	
Kamoronigai	€ 17,00
<i>(duck breast, shiitake mushrooms, vegetables in sweet and sour sauce)</i>	
Thai	€ 15,00
<i>(chicken, prawns, curry, shiitake mushrooms, zucchini)</i>	
Shiromi	€ 17,00
<i>(sea bass, prawns, vegetable)</i>	
Crispy	€ 13,00
<i>(tempura chicken, vegetable, tonkatsu * sauce)</i>	
Imperiale	€ 19,00
<i>(sea bass, salmon, tuna, prawns, vegetable)</i>	
Bottarga e tuna	€ 18,00
<i>(with cream cheese and tomato)</i>	
Nikai	€ 16,00
<i>(prawns and vegetable in sweet and sour sauce)</i>	
Yaki 	€ 13,00
<i>(shiitake mushrooms, mixed vegetable in yaki soba sauce)</i>	

* **tonkatsu**: vegetable and fruit sauce cooked with Japanese spices.



Ramen

(tagliatelle served with broth)

Our meat ramen are made with "chintan" (clear) meat broth and shoyu tareh (homemade soy based sauce); fish and tempura ramen with dashi broth and miso tareh (homemade miso based sauce).

Each ramen includes tagliatelle, nitamago egg (marinated with soy and mirin) and spring onion.

		
Spicy duck Ramen <i>(spiced duck breast, seasonal vegetables, nori seaweeds, shoots, yuzukosho *)</i>	€ 10,00	€ 17,00
Niku Ramen <i>(beef fillet, seasonal vegetables, shiitake mushrooms, wakame seaweeds, daikon, shichimi togarashi *)</i>	€ 10,00	€ 17,00
Fish Ramen <i>(prawns, sea bass, clams, seasonal vegetables, shiitake mushrooms, wakame seaweeds, ginger)</i>	€ 12,00	€ 20,00
Tempura Ramen <i>(seasonal vegetables, wakame seaweeds, with a side of tempura)</i>	€ 10,00	€ 17,00
Veg Ramen  <i>(kombu dashi, tofu, shiitake mushrooms, wakame seaweeds, seasonal vegetables, sesame)</i>	€ 9,00	€ 16,00

* **yuzukosho**: hot pepper and yuzu (Japanese citrus) sauce.

* **shichimi togarashi**: spicy mixture of Japanese spices.



Soups

Clams and shiitake mushrooms soup <i>(with spinach and zest of lemon)</i>	€ 9,00
Miso <i>(dashi broth, tofu, wakame seaweeds, spring onion)</i>	€ 7,00
Miso Veg  <i>(kombu dashi, tofu, shiitake mushrooms, spinach, wakame seaweeds, spring onion)</i>	€ 7,00

Rice

Japan <i>(vinegared white rice)</i>	€ 6,00
Ten Don <i>(vinegared rice, tempura prawns, crispy *, sweet and sour sauce)</i>	€ 14,00
Thai <i>(chicken, prawns, shiitake mushrooms, vegetables, curry)</i>	€ 15,00
Harai <i>(sea bass, prawns and vegetables)</i>	€ 14,00

* **crispy**: small pieces of tempura batter.



Teppan

(our grilled dishes served with rice)

Salmon Teriyaki	€ 18,00
<i>(vegetable julienne, teriyaki sauce, chives)</i>	
Tuna Tataki	€ 21,00
<i>(in sesame crust, vegetable julienne, wasabi / teriyaki sauce)</i>	
Kani Krab	€ 18,00
<i>(crab dusted with flour and fried, sautéed with sake, soya and chili)</i>	
Zukkini Maguro	€ 22,00
<i>(seared tuna in dashi sauce, zucchini and orange brunois, katsuobushi flakes, pink pepper)</i>	
Tonno black salt	€ 24,00
<i>(seared tuna with black salt, smoked with mango and lime sauce, edamame, tobiko roe)</i>	
Hotate Miso	€ 20,00
<i>(scallops stir-fried with sake and miso, goma wakame, zest of yuzu, salmon roe)</i>	

Tasting Menu

Menu "ko"	€ 30,00
<i>4 nigiri (tuna, salmon, sea bass, raw prawn)</i>	
<i>5 fillets of salmon sashimi with rice ball, 1 uramaki of choice</i>	
Menu "Heikin"	
<i>4 nigiri (tuna, salmon, sea bass, raw / cooked prawn)</i>	€ 46,00
<i>5 fillets of salmon sashimi with rice ball</i>	
<i>1 uramaki of choice, 1/2 mixed tempura, 1/2 noodle / rice of choice</i>	



Mix

(mixed sushi dishes)

Sushi e sashimi mix (also teppan) <i>(11 sashimi fillets, 5 nigiri, 4 hosomaki)</i>	€ 26,00
Uramaki mix (16 pieces) <i>(4 kinds of uramaki)</i>	€ 26,00
California mix <i>(8 pieces of uramaki california, 6 nigiri)</i>	€ 24,00
Tempura maki mix <i>(8 pieces of tempura maki, 6 nigiri)</i>	€ 24,00
Hanamix <i>(8 pieces of hanamaki, 6 nigiri)</i>	€ 25,00
Complemix <i>(8 pieces of complemaki, 6 nigiri)</i>	€ 25,00
Samurai mix <i>(4 pieces of uramaki of choise, 6 nigiri, 2 pieces of gunkan)</i>	€ 25,00
Koi mix <i>(8 pieces of hosomaki of choise, 6 nigiri)</i>	€ 22,00
Sushibar mix (Serves 2 people) <i>(8 pieces of uramaki, 4 pieces of hosomaki, 9 nigiri, 12 sashimi fillets, 2 pieces of gunkan)</i>	€ 50,00

Drinks

Water still / sparkling	€ 3,00
Coke	€ 5,00
Coffee	€ 2,00



Food intolerances

*****Read carefully*****

Some of the substances which are responsible for food intolerances may be present in our dishes and could cause adverse reactions:

crustaceans: they can be used in the preparation of uramaki and noodles;

eggs and egg-based products (mayonnaise), where indicated;

fish and fish-based products, where indicated;

soya and soya-based products: besides being available as a seasoning, soya may be used in the preparation of hot dishes (such as rice, noodles, ramen and teppan) and as an ingredient for other dressings;

milk and dairy products: they can be used for desserts and in the preparation of uramaki and noodles;

nuts and shell fruit (such as almonds, hazelnuts, walnuts, pistachios and their products): they can be used for desserts;

celery and celery-based products: they can be used in the preparation of uramaki and noodles;

sesame seeds: they are added to the rice in the making of uramaki;

shellfish and shellfish-based products: they may be used in the preparation of uramaki and noodles.

If you have an intolerance to any of the following products, we please invite you to clearly report it to our staff to get further indications and recommendations.

What has just been said doesn't have to be considered as exhaustive. Our Staff will be glad to give you further details and explanations about the ingredients of our dishes.