



### SUSHI & SASHIMI

#### Selection of sashimi chef's choice (10 pieces)

Salmon, Tuna, Hamachi, Seabass, Scallops (2 pieces each)

#### Selection of sushi nigiri chef's choice (10 pieces)

Salmon, Tuna, Hamachi, Seabass, Red Prawn (2 pieces each)

#### Selection of sashimi chef's choice (21 pieces)

Salmon, Tuna, Hamachi, Seabass, Red Mullet, Scallops, Red Prawn (3 pieces each)

#### Mix platter of sashimi(8 pieces) and sushi nigiri (4 piece)

Sashimi of Salmon, Tuna, Hamachi, Seabass, (2 pieces each)

Nigiri of Salmon, Tuna, Hamachi, Red Prawn, (1 piece each)

### MAKI ROLLS

#### California Maki

Crab meat, avocado, cucumber, orange tobiko, white sesame seed and mayo

#### Spider Maki

Soft shell crab, avocado, cucumber, tobiko, chive and spicy mayonnaise

#### Cipriani Maki

Spicy "Blue fin" tuna, avocado, cucumber, tobiko, spicy mayonnaise, salsa teriyaki, tenkatsu

#### Crunchy Maki

Prawns tempura, avocado, cucumber, spicy mayonnaise and tenkatsu

#### Yotto Maki

Wagyu Beef, Fried Carrots and Chive and Wagyu reduction

#### Uramaki Salmon

Salmon, Fried Carrots and onion, mayo, sesame seeds

### Pizza Cipriani

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Cipriani Special Pizza with Burrata and Black Truffle

Cipriani "Gluten Free" Pizza



## A LA CARTE MENU

### STARTER

#### EDAMAME OR SPICY EDAMAME

Blanched soya beans with maldon sea salt flake or japanese spicy sauce

#### SHIRO MISO

White miso soup with wakame and spring onion

#### NEW SASHIMI WAGYU BEEF

Seared beef with olive oil and sesame oil dressed with yuzu ponzu sauce

#### NEW SASHIMI SALMON

Norwegian salmon seared with olive oil and sesame oil dressed with wasabi soy

#### NEW SASHIMI BLUE FIN TUNA

Blue fin tuna seared with olive oil and sesame oil dressed with wasabi soy sauce

#### MEDITERRANEAN RED PRAWNS

Seared with olive oil and sesame oil, dressed with yuzu ponzu sauce

#### TUNA TATAKI SALAD

Seared tuna with mixed leaves and tosazu dressing

#### YELLOW TAIL KIZAMI

With kizami wasabi and yuzu ponzu

#### ALASKAN KING CRAB

Poached alaskan king crab and baked with spicy mayo

#### CRUNCHY LOBSTER TARTARE

Mediterranean lobster thinly chopped and dressed with wasabi mayo

### TEMPURA

LANGOUSTINE "SCAMPI" TEMPURA, with creamy wasabi sauce

PRAWNS TEMPURA, with dashi broth

SOFT SHELL CRAB, in tempura, spicy mayo and yuzu ponzu sauce

VEGETABLE TEMPURA, with spicy japanese mayo and dashi broth

### MAIN COURSES (served with steamed rice)

#### LOBSTER NISSHOKU

Raw and cooked lobster with spicy mayo and yuzu ponzu sauce

#### WAGYU BEEF TENDERLOIN YAKITORI

Green beans, shiitakes, cherry tomato, green pepper corn and wasabi sauce

#### CHICKEN KUNG FU

Pan seared chicken with leek, chives, red pepper, sweet soya, vinegar, honey, sriracha and spicy mayo

#### SLOW ROAST CRISPY PORK

With confit pear

#### BLACK COD

Marinated alaskan black cod with ajikami and yuzu miso

### DESSERT

#### APPLE GYOZA

Apple japanese dumpling with coconut and passion fruit sauce

#### EXOTIC FRUIT PLATE

#### SORBETS

Ginger y Yuzu, Lychee y Exotic

#### GREEN TEA ICE CREAM