

ANTI PASTI

Tartare Sake (salmon with sause)	€ 5.00	Carpaccio Salmon with sause	€ 7.00
Tartare Tuna (tuna with sause)	€ 7.00	Carpaccio bass with sause	€ 7.00
Tartare Lady (ramberjack e avocado with sause)	€ 7.00	Carpaccio Tuna with sause	€ 8.00
Tartare Amaebi (Sicilian red prawns with mango)	€ 16.00	Carpaccio Amberjack with sause	€ 8.00
Tris di Tartare (salmon, bass, tuna with sause)	€ 15.00	Carpaccio mix with sause	€ 10.00
		Tataki Salmon	€ 12.00
		(Scorched tuna fish with sesame, sauce apart)	
		Tataki Tuna	€ 15.00
		(Scorched tuna fish with sesame, sauce apart)	
		Insalata special brunati	€ 12.00
		(mixture of fish with salad and sesame sauce)	

Nuvolo di Drago	€ 3.00
Edamame (soy pods)	€ 5.00
Gomma wakame (alghe giapponesi)	€ 4.00
Involtino primavera 4PZ* (filled with vegetables wrapped in crunchy pastry)	€ 8.00
Samurai stick 4PZ* (Crayfishes sticks wrapped up in crisp puff pastry served with sauce)	€ 9.00

DIMSUM

(dumpling)

Gyoza*(4pz) (dumpling with meat and grilled vegetables)	€ 9.00
DimSum Carne*(4pz) (dumpling with meat and steamed vegetables)	€ 9.00
DimSum Gamberi(4pz)* (traditional with crayfishes)	€ 7.00
DimSum Manzo(4pz)* (filled with beef tenderloin and truffle oil)	€ 8.00
DimSum Edamame(4pz)* (filled with edamame, truffle oil and butter)	€ 6.00
DimSum Vegetariana(4pz)* (puff pastry of spinach with vegetables and mushrooms)	€ 6.00
DimSum Al Branzino(4pz)* (puff pastry of beetroot with bass fish)	€ 8.00
DimSum Al Seppia(4pz)* (puff pastry with cuttlefish ink with fresh cuttlefish))	€ 8.00
DimSum Al Polpo(4pz)* (puff pastry with saffron, octopus and lemongrass)	€ 12.00
DimSum Alla Capasanta(4pz)* (puff pastry of saffron with scallop)	€ 12.00
DimSum Al'astice(4pz)* (browse the red sauerkraut with lobster)	€ 15.00
Composta DimSum (5pz)* (DimSum gamberi, branzino, seppia, polpo, vegetariana)	€ 15.00

Sashimi (Slices of raw fish)

Salmon 3pz	€ 6.00
Salmon 12pz	€ 15.00
Bass 3pz	€ 6.00
Amberjack 3pz	€ 8.00
Tuna 3pz	€ 8.00
Tuna 12pz	€ 18.00
Scallops 3pz	€ 8.00
Sicilian red prawns 3pz*	€ 12.00
Shrimp 3pz*	€ 12.00

Nighiri (2PZ)

Avocado	€ 4.00
Ebi (cooked prawns)	€ 4.00
Sake (salmon)	€ 4.00
Maguro (tuna)	€ 4.00
Unagi (eel)	€ 5.00
Suzuki (bass)	€ 4.00
Amaebi (Sicilian red prawns)*	€ 8.00
Hamachi (amberjack)	€ 5.00
Scampi (shrimp)	€ 8.00
Hotate (scallops)	€ 7.00
Nighiri misto 8pz	€ 12.00

Temaki (1PZ)

Temaki Vegano (avocado and salad)	€ 5.00
Temaki Tuna (tuna avocado philadelphia)	€ 5.00
Temaki Salmon (salmone avocado philadelphia)	€ 5.00
Temaki Salmon fly (tempura salmon with philadelphia)	€ 5.00
Temaki Ebiten (tempura prawns with crema fo tuna)	€ 5.00
Temaki Unaghi (eel and avocado)	€ 6.00

Chirashi (bowl of rice on top of fish)

Chirashi Salmon	€ 14.00
Chirashi Tuna	€ 15.00
Chirashi Unaghi	€ 15.00
Chirashi Mix	€ 17.00

Mix creativo

Mix of Sushi (7pz nighiri 4pz uramaki 3hoso)	€ 18.00
Mix Sashimi 15 pz (Slices of raw mixed fish)	€ 30.00
Brunati style small (sushi and sashimi creative composition of the chef for 1 person)	€ 30.00
Brunati style medio (sushi and sashimi creative composition of the chef for 2 person.)	€ 60.00

Hosomaki (6PZ)

Hoso Ebi (cooked prawns)	€ 6.00
Hoso Sake (salmon)	€ 6.00
Hoso Tekka (tuna)	€ 7.00
Hoso Cucumbers	€ 5.00
Hoso Avocado	€ 5.00
Hoso Suzuki (bass)	€ 6.00
Hoso Amaebi (Sicilian red prawns)	€ 10.00
Hoso Scampi (shrimp)	€ 10.00
Hoso MIX 12pz	€ 10.00

Gunkan (bigne 2PZ)

Gio Ikura Alghe (salmon roe wrapped up in black seaweeds)	€ 6.00
Gio Ikura (salmon, salmon roe)	€ 6.00
Gio Salmone (salmon, tartare of salmon)	€ 6.00
Gio Tonno (tuna, tartar of tuna)	€ 6.00
Gio Ebi (courgettes, tartare of cooked prawns)	€ 6.00
Gio Amaebi (salmon, tartar of Sicilian red prawns)	€ 8.00
Gio Hotate (bass, tartar of scallops)	€ 8.00
Gio Scampi (amberjack, tartar di shrimp)	€ 8.00
Gio Mikkusu (6pz) (creative gunkan tasting of the chef)	€ 18.00

URAMAKI

Uramaki Classici

MAKI VEGANO (avocado and mango)	€ 10.00
URA SAKE (salmon and avocado)	€ 10.00
URA SAKE TEMPURA (tempura of salmon with philadelphia)	€ 10.00
URA MAGURO (tuna avocado)	€ 10.00
CALIFORNIA (salmon, surimi and avocado, mayonnaise, sesame)	€ 10.00
MIURA MAKI (crema of tonno and cooked prawns)	€ 10.00
EBITEN ROLL (tempura of shrimps with mayonnaise, over filaments of potatoes)	€ 10.00
MANDORLE ROLL (fried king prawn with mayonnaise and over almonds)	€ 10.00
SPICY SALMONE (rice, tartare of salmon, avocado, spicy sauce)	€ 15.00
SPICY TUNA (rice, tartare of tuna, avocado, spicy sauce)	€ 15.00
RUCOLA SAKE (philadelphia, salmon avocado, outside salmon and salad on the flame)	€ 15.00
ARCOBALENO ROLL (tempura of shrimps with mayonnaise wrapped up in mixed fish)	€ 15.00
FIAMMA DI TONNO (tuna, avocado, philadelphia, over with tuna and teriyaki sauce)	€ 15.00
DRAGON ROLL (fried king prawn, mayonnaise and avocado with teriyaki sauce)	€ 15.00
SPECIAL DRAGON (surimi, salmon, mayonnaise, and over avocado)	€ 15.00
SAKE FLO (fried king prawn, mango, over spiced tartar of salmon)	€ 15.00
MAGURO FLO (fried king prawn, mango, over spiced tartar of tuna)	€ 15.00
TIGER ROLL (fried king prawn, avocado, mayonnaise wrapped up in salmon and teriyaki sauce)	€ 15.00
SPECIAL TIGER (salmon, avocado, philadelphia, wrapped up in salmon and teriyaki sauce)	€ 15.00
CRISPY ROLL (tempura of shrimps laid down on tuna fish cream and inside fried shrimps)	€ 15.00
Special Ebi (avocado and cooked prawns, over with avocado)	€ 15.00

Uramaki Special (8pz)

ROMANTIC ROLL	€ 15.00
(mango, salmon, avocado, covered with mango)	
FIAMMA ROLL	€ 16.00
(eel, avocado, outside eel and egg grilled)	
FENICE ROLL	€ 15.00
(tempura of salmon with philadelphia and over amberjack)	
SPECIAL HAMACHI	€ 15.00
(cooked prawns, philadelphia, avocado, salmon, tartar of amberjack with sauce wasabi)	
SPECIAL MAGURO	€ 15.00
(cooked prawns, philadelphia, avocado, tuna, tartar of tuna with sauce wasabi)	
SPECIAL GRANCHIO	€ 16.00
(tempura of surimi and cooked shrimp, wrapped up in avocado, salmon scorched mayonnaise)	
SCAMPI ROLL	€ 25.00
(salmon, philadelphia avocado, mango covered with Shrimps)	
CAPELANTE ROLL	€ 25.00
(Salmon, philadelphia, outside with avocado and tartar of scallops)	
AMAEBI ROLL	€ 30.00
(Salmon, philadelphia, outside with avocado and Sicilian red prawns)	
SAKE EDITION	€ 25.00
(tempura of salmon with philadelphia, over avocado and tartar of scallops and amberjack)	
TUNA DELICIOUS	€ 20.00
(Tuna avocado and philadelphia, over avocado and tartar of tuna spicy)	
SPECIAL CHEF	€ 25.00
(scampi laid and red lobster down on the roll wrapped up in mixed fish, amberjack cooked prawns and avocado)	
WHITE ROLL	€ 30.00
(tempura of fish bass wrapped up in avocado and tartar of red lobster and scallops)	
Special Romantic	€ 30.00
(mango, salmon, avocado, covered with mango and tartar with Sicilian red prawns)	

Uramaki Fritto (8pz)

FUTO FRITTO	€ 15.00
(salmon, mayonnaise, avocado, surimi, cooked prawns and mango)	
BRUNATI FRITTO	€ 15.00
(salmon, philadelphia, avocado)	
SAKE SPECIAL FLO	€ 15.00
(avocado, philadelphia and over tartare of salmon)	
MAGURO SPECIAL FLO	€ 15.00
(avocado, philadelphia and over tartare of tuna)	
AMAEBI SPECIAL FLO (6pz)	€ 20.00
(avocado, philadelphia and over tartare of Sicilian red prawns)	
SCAMPI SPECIAL FLO (6PZ)	€ 20.00
(avocado, philadelphia and over tartare of Shrimps)	
CAPELANTE SPECIAL FLO (6PZ)	€ 20.00
(avocado, philadelphia and over tartare of scallops)	

PIATTI CALDI

Gohan (steam white rice)	€ 2.50
Grilled tuna fillet	€ 12.00
Grilled salmon fillet	€ 10.00
Grilled bass fillet	€ 12.00
Tempura of king prawn	€ 12.00
Coperto	€ 2.50

If you have food allergies or intolerances,
Please advise our staff.

* The product could be frozen.

DESSERT

Tiramisu (Crema Chantilly alla vaniglia, mascarpone e caffè)	€ 7.00
Mousse Limone (Semifreddo al limone)	€ 7.00
Mousse Pistacchio (Semifreddo al pistacchio)	€ 7.00
Mochi (pallina di gelato con fuori pasta di riso) A scelta 2 gusti: The matcha (te' verde) Lampone Mango Cocco Vanilla Cioccolato	€ 6.00

ALLERGENI - AVVISO IMPORTANTE

SE SEI ALLERGICO O INTOLLERANTE AD UNA O PIÙ SOSTANZE, INFORMACI E TI

INDICHEREMO

LE PREPARAZIONI PRIVE DEGLI SPECIFICI ALLERGENI. Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.

ALLERGENS - IMPORTANT NOTICE

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OR MORE SUBSTANCES, PLEASE LET US KNOW,

AND WE WILL TELL YOU WHICH COURSES AND BEVERAGES DO NOT CONTAIN THE SPECIFIC

ALLERGENS. *The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.*

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE: //

Substances or products causing allergies or intolerances:

- **CEREALI CONTENENTI GLUTINE, CIOÈ: GRANO, SEGALE, ORZO, AVENA, FARRO, KAMUT O I LORO CEPPI IBRIDATI E PRODOTTI DERIVATI //** *Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.*
- **UOVA E PRODOTTI A BASE DI UOVA //** *Eggs and products thereof*
- **LATTE E PRODOTTI A BASE DI LATTE (INCLUSO LATTOSIO) //** *Milk and products thereof (including lactose)*
- **CROSTACEI E PRODOTTI A BASE DI CROSTACEI //** *Crustaceans and products thereof.*
- **MOLLUSCHI E PRODOTTI A BASE DI MOLLUSCHI //** *Molluscs and products thereof*
 - **PESCE E PRODOTTI A BASE DI PESCE //** *Fish and products thereof*
 - **SOIA E PRODOTTI A BASE DI SOIA //** *Soybeans and products thereof*
 - **SEDANO E PRODOTTI A BASE DI SEDANO //** *Celery and products thereof*
 - **SENAPE E PRODOTTI A BASE DI SENAPE //** *Mustard and products thereof*
- **SEMI DI SESAMO E PRODOTTI A BASE DI SEMI DI SESAMO //** *Sesame seeds and products thereof*
 - **LUPINI E PRODOTTI A BASE DI LUPINI //** *Lupin and products thereof*
- **ARACHIDI E PRODOTTI A BASE DI ARACHIDI //** *Peanuts and products thereof*
 - **FRUTTA A GUSCIO //** *Nuts*
 - **ANIDRIDE SOLFOROSA E SOLFITI //** *Sulphur dioxide and sulphites*