


# ITAMESHI

ITALIAN FUSION



## We introduce you at Itameshi

*Itameshi in Japanese, translates “Italian food”; a cheerful devotion to the subtleties of the Japanese and Italian culinary traditions. It is the happy union of Italian and Japanese cuisines, cultures, mindsets, and passion that creates that perfect fusion. Our philosophy and goal is to unite these two words to bring forward their essence and offer you a unique experience, notably sharing a strong emphasis on seasonality and simplicity. We combine different ingredients and techniques to create a new cuisine with unique elements for our new restaurant.*

Look for the **Itameshi** icon to experience the journey 

Explore our **spicy** options marked with the pepper icon 

# ITAMESHI

ITALIAN FUSION



Please ask for assistance if you require any information regarding our drinks and ingredients  
All prices are in euro (€) and include all applicable taxes

I  
T  
A  
M  
E  
S  
H  
I  
  
C  
O  
C  
K  
T  
A  
I  
L  
S

**Yuzuchello** €12   
Sake, La Yuzu, Yuzu, Coconut Cream, Caramelized Milk


**Pergamon Spritz** €12  
St. Germain, Pergamon Syrup, Lemon Juice, Wasabi, Tonic

**Yakuza Godfather** €10  
Angostura Amaro, Japanese Whiskey Cooked with Butter, Angostura Bitters

**Caprese Ramen** €12    
La Yuzu, Vodka, Tabasco, Lemon Juice, Salt/ Pepper,  
Cucumber Syrup, Thyme, Tomato Juice

**Kioto-Mule** €10  
Violent liqueur, Japanese Gin, Lavender Syrup, Lime Juice,  
Sugar, Cherry Soda, Ginger Beer, Tonic

**Samourai Sour** €11  
Bourbon, Yuzu Juice, Sugar, Red Wine, Egg white

**Spicy Matcharita** €10   
Tequila, Sugar, Lime Juice, Matcha, Ginger Water, Mezcal

**Raspberry Sling** €12  
Japanese Gin, Sake, Raspberry Liqueur, Raspberry Syrup,  
Lemon Juice, Vanilla, Egg White

**Lavender Fields** €11  
Japanese Gin, Passoa, Lime Juice, Lavender Syrup, Tonic

**Negroni Spicy Kosho** €10  
Gin, Campari, Sweet vermouth infused with beetroot, Yuzu Kosho

C  
L  
A  
S  
S  
I  
C  
  
C  
O  
C  
K  
T  
A  
I  
L  
S

**Dry Martini** €8  
Gin, Dry Vermouth, Orange Bitters

**Negroni** €8  
Campari, Gin, Sweet Vermouth

**Aperol Spritz** €8  
Aperol, Prosecco, Soda

**Old Fashioned** €8  
Bourbon, Angostura, Sugar Demarara, Falernum

**Mojito** €9  
Rum, Mint, Lime, Sugar, Soda

**Japanese Slipper** €10  
Midori, Lemon juice, Cointreau

**Cosmopolitan** €10  
Vodka Citrus, Lime Juice, Cranberry Juice, Cointreau

**Raspberry Sake** €8  
Sake, Yuzu, Raspberry Syrup, Cherry Soda

**Grain & Soda** €10  
Japanese Whisky, Soda, Japanese Bitters



S  
H  
O  
O  
T  
E  
R  
S

**Sake Ritual €8** †

Warm Sake Chilled on ice

**Grappa Itameshi €5**

Our barell on 3 months aged grapa

**Fortified Wine €7**

Red Vermouth Infused with Beetroot

S  
M  
O  
O  
T  
H  
I  
E  
S  
&  
J  
U  
I  
C  
E  
S

**Pink panda €7**

Beetroot, Yogurt, Spinach, Plum, Caramel

**Cheesecake €7**

Vanilla Ice Cream, Biscuit Syrup, Homemade Forest Fruit jam

**Bronzer €6.50**

Carrot , Orange, Ginger

**Detox €6.50**

Celery, Beetroot, Apple, Cucumber, Ginger

**Fight hangover €7.50**

Pineapple, Kale, Celery, Ginger, Parsley

**Rainbow €8**

Acai pulp, Berries, Banana, Blueberries, Almond milk, Strawberry

O  
S  
U  
P  
P  
E  
R  
I  
C  
B  
O  
W  
L

**Blue morning €8**

Greek yogurt, Blueberry, Banana, Muesli, Honey