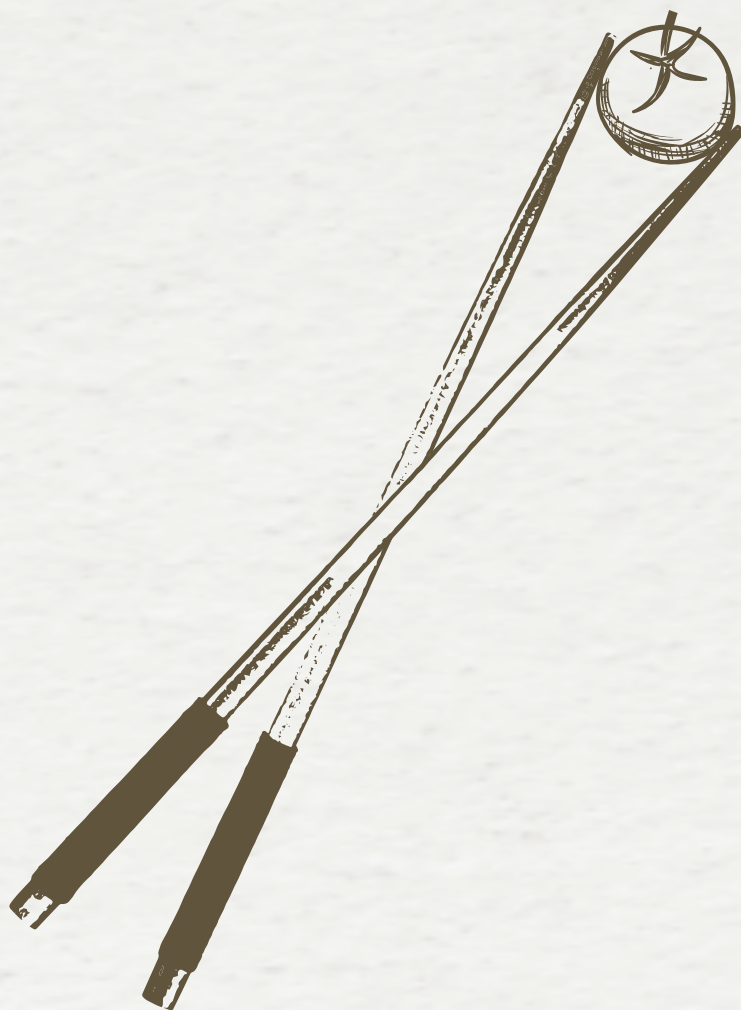


ITAMESHI


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 **vegan** options marked with the leaf icon 

Bread and dip selection €6

Focaccia With Herbs, Flatbread, Crostini, Dips & Butter

R A W B A R

Beef Tartare €19

Black Angus **USDA** Tenderloin, Truffle Yuzu Sauce, Pickled Mushrooms, Miso Cured Egg, Unagi Sauce

Salmon Tartare €19

Crumble Butter Noisette, Avocado Cream, Salmon Roe, Yuzu Dressing, Tarama, Pickled Beetroot

Tuna Tataki €19

Yellow Fin Tuna, Raisins Caponata, Fried Capers, Ponzu Sauce, Bonito Mayo Tartare

Sea Bass Ceviche €19

Sweet Potatoes, Onions, Leche De Tigre, Lotus Root, Coriander

H O T S T A R T E R S

Grilled Edamame Bowl €9

Yuzu Kosho Salt Flakes

Shishito Peppers €11

Sweet Soy Dressing, Bonito Flakes, Yuzu Kosho

Calamari Karaage €14

Sesame Tarama, Guacamole, Ink Soil

Chicken Yakitory €10

Toasted Sesame, Yuzu Kosho Mayo, Yakitori Glaze

Miso Eggplant Parmigiana €16

Peanut Butter Miso, Hazelnuts, Tomato Passata, Vegan Mayo, 24 Months Parmigiano Reggiano Coulis

Octopus Kushiyaki €18

Soy Honey Sauce, Polenta, Raisins Caponata, Sesame

Crispy Ricota €13

Air Cracker, Sweet Chilly Cherry Tomatoes, Romesco Sauce, Chlorophyll Pesto

N I G I R I

Octopus Nigiri €14

Unagi Gel, Pickled Mustard Seeds, Raisins Caponata

Nigiri Arancini €13

Spicy Shrimp Tartare, Spicy Mayo

Burned Seabass Nigiri €14

Sesame, Tarama, Black Olives Fricasse

S A L A D S

Cured Salmon €20

Omakase Salad

Chef's choice

Panzanella €13

Pomodoro Tomatoes, Pickled Cucumber, Avocado Pudding, Grilled Focaccia, Spearmint, Aged Balsamic Vinegar

Itameshi Caesar's €16

Chicken Breast, Iceberg, Chinese Cabbage Baby Gem Lettuce, Corn, Smoked Pancetta, Parmesan, Carob Soil And Caesar's Sauce

Itameshi experience

Vegan options

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Espresso Miso Black Cod €27

Citrus Orzo, Chives

Salmon Teriyaki €24

Burned Cauliflower Risotto, Puffs

Black Angus Bistecca €75



T-Bone Porter House, Potato Puree, Aonori Bearnaise
For two persons

Black Angus Flap USDA Yakiniku Tagliata €30

Tahini-Miso Sauce, Kalbi Glaze, Eggplant Cream Caviar

Grilled Corn Fed Baby Chicken €16

Pumpkin Cream, Gomae Spinach, Gorgonzola Fondue

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Tiramiso €11



Mascarpone Cream, Espresso Miso Sauce,
Carob Crumble

Yuzu Panna Cotta €12

Ginger Crumble, Yuzu Curd, Ivoire Valhrona Chocolate

Cioccolato – Chokoreto €13

Ivoire Valhrona Crisp, Jivara Valhrona Namelaka, Dulcey
Valhrona Pearls, Guanaja Valhrona Disk

Cherry Blossom Bonsai €12

Guanaja Valhrona Tree, Black Cherries Relish,
Cotton Candy, Cacao Soil

Itameshi experience *Vegan options*

Please ask for assistance if you require any information regarding our dishes and ingredients

All prices are in euro (€) and include all applicable taxes

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Cacio E Pepe €18 ↓
24 Months Parmigiano Reggiano, Pecorino Romano Shichimi Togarashi, Aonori, Truffle Oil

Soba Noodles Carbonara €14
Guanciale, Cured Egg Yolk, Chives

Golden Black Tagliolini €24
Yellowfin Tuna Tataki, Yuzu Beurre Blanc, Chives

24k Risotto €24
Black Angus **USDA** Braised Short Ribs, Tamarind Glaze, Gold 24k

Udon Miso Bolognese €19
Black Angus Chuck Eye **USDA** Ragout, Parmesan Crumble, Chives

Crispy Porcini Gyoza €17
Glazed Mushrooms, Gorgonzola Picante, Herbs, Puffs

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Margherita €12
Burned Cherry Tomatoes, Chlorophyll Pesto

Black Pizza €14 ↓
Chicken, Pancetta Affumicata, Corn, BBQ Sauce

Turmeric €19
Mortadella Bologna, Pistachio, Ricotta, Yellow Cherry Tomatoes

Spianata Pepperoni Pizza €15
Nduja Sauce, Mozzarella, Rocket

Shiitake Truffle Pizza €22
Ricotta Sauce, Taleggio, Smoked Pancetta