



MU fish

taste oriental

“There is no man who cannot drink or eat, but only a few are able to understand what has flavour.”

Confucio



Wi-Fi

Please note that the foods that make up our dishes may contain::

🌾 Cereals with gluten (**wheat, spelt, khorasan wheat, rye, barley, oats**)

🦞 Shellfish

🥚 Eggs

🐟 Fish

🥜 Peanuts

🌱 Soy

🥛 Milk and Dairy Products (included **lactose**)

🌰 Nuts (**almonds, cocoa, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachio nuts, macadamia nuts or Queensland walnuts**)

🌿 Celery

🥫 Mustard

🌱 Sesame seeds

👤 Sulphure **dioxide** and **sulphites** (if in concentrations higher than 10 mg/kg or 10 mg/litre)

🌱 Lupins

🦑 Mussels

🍄 Mushrooms

🧅 Onions

🍌 Pulp fruits and citrus fruits

We therefore kindly ask our customers to inform our staff of any food intolerances and allergies.

Product culled by MU fish for food safety *

Product culled at the origin **

Indoor **euro 3.5**

Degustation Menù

6 courses degustation 46€

Shy Scallop

shallot sauce and milk foam

Shrimp tartare

with yuzu-mango sauce and ponzu

Dimsum Composition

dumplings selection

Octopus Tempura

on mashed potato with yuzu sauce

Asari Udon

with clams, bagna cauda cream, seabream

Tuna Tataki

con panna acida e sansyo yuzu

**It is possible to add to the degustation menù:*

Sushi Special 18€

nigiri and jo selection

Ghindara 15€

with denmiso sauce, cooked in oven

Sushi Special + Ghindara 25€

Pairing with three japanese sakè 20€

The choice of degustation menus is meant for the whole table

Please inform our staff of any food intolerances and food allergies

To Begin With

Edamame

Steamed soy beans**, Maldon salt



5

Tori no Karaaghe

Fried Chicken, Spicy Mayonnaise



7

Starters

Shy scallop

Scallop**, milk foam, shallot sauce



8

5 Seaweeds

Mixed natural seaweeds**, sesame cream



14

Maguro Tacos

Tuna tartare*, truffled ricotta cheese, dried tomato



10

MU Oyster - 1 pz

Citruses sorbetto, scallop**, salmon eggs**



8

Octopus in tempura

Potato cream, sumiso sauce



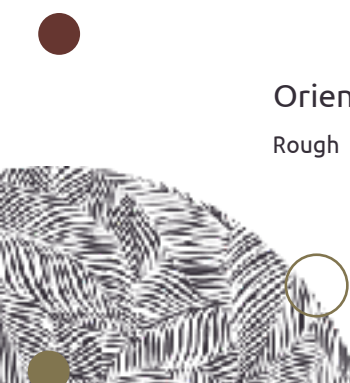
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Oriental Prawns - 5 pz




Rough prawns**, mint mayonnaise, yuzu sauce, shallot.








12





Tartare

Bis Salmon*, mediterranean sauce e beetroot cream; Tuna*, toszu jelly, seasonal vegetables		14
Shrimps Violet shrimps*, atlantic shrimp**, green apple, ricotta cheese, ponzu, mango-yuzu sauce		16
Amberjack and seabass ceviche Amberjack*, seabass*, dill guacamole, almonds, stracciatella		15

Carpacci

Salmon & Chocolate Salmon*, dark chocolate, yuzu cream		15
Amberjack & Truffled Amberjack*, ponzu, yuzu, truffle		17
Supergreen Seabass Seabass*, dill		14
Tuna Belly Tuna belly, ponzu and kizami wasabi		20
Maguro Zuke Red Tuna* marinate, spring onion, wasabi mayonaise		13

Sashimi

Sashimi Moriawase Tuna*-salmon*-seabream*-seabass*-purple shrimp		20
Sashimi MU Toro*-chutoro*-tuna*-salmon*-amberjack*-seabream*- seabass*-mackerell*-prawn**-purple shrimp		35



First Courses

Asari Udon

Japanese pasta, clams, seabream and bagna cauda cream



18

Miso Shiru

Miso soup and wakame seaweed and tofu



5

Dimsum

Hong Kong Composition

5 artigianal dumplings**



13

Char siu bao

Steamed bread bun stuffed with caramelized pork neck**



6

Fried

Shrimps Tempura

Atlantic shrimps**, tentsuyu



22

Tempura Moriwase

Atlantic shrimps**, white fish*, vegetables, tentsuyu



18

Second Courses

Ushi Caffè Pugliese

Piemontese fassona beef, mashed potatoes, coffee sauce and citrus fruit



20

Tuna tataki

Bluefin tuna*, eastern sour cream and yuzu sansyo



19

Ghindara

Black Cod** and miso



24



Nigiri Sushi

Nigiri sushi Jun Style

6 mixed creative nigiris by chef*



21

Chef's Creative – 1 pz

Sake & Dill

Salmon*, dill



3,5

Hamachi & Yuzu

Amberjack*, yuzu



4,5

Suzuki Flambè

Flambéed seabass*, shiso



4

Tai Flambè

Seabream*, shiso, yuzu-kosho



3,5

Akaebi & Stracciatella

Atlantic shrimp*, stracciatella, dried tomato



4

Toro & Foie Gras

Red tuna belly* with foie gras



4.5

Akaebi & Tartufo

Mazara del Vallo Red shrimp** with truffle



4.5

Traditionals – 1 pz

Akaebi

Atlantic shrimp*



3,5

Hamachi

Amberjack*



3,5

Shimesaba

Mackerel*



3,5

Unaghi

Eel**



3,5

Suzuki

Seabass*



3

Hotate

Scallop**



4.5

Maguro

Tuna*



3,5

Toro

Tuna belly*



4



Maki Mono Of The World

Jo – 1 pz

Jo Quail

Salmon*, truffled quail egg, ponzu sauce



4

Jo Salmon

Salmon*, ponzu sauce



3.5

Jo Stracciatella

Salmon*, stracciatella



4

Jo Eel

Salmon*, eel*, sansho pepper



4.5

Jo Shrimp

Salmon*, purple shrimp*, ponzu sauce



5

Jo Tuna

Tuna* and tosazu jelly



4.5

Spring Roll

Eel Spring

Rice puff pastry roll with eel*, almonds, mango, salad, Philadelphia



13

Ebiten Spring

Rice puff pastry roll with fried shrimp, salad, mango, avocado, Philadelphia



14

Salmon Spring

Rice puff pastry roll with salad, avocado, salmon*, almonds, Philadelphia, sesam



12

Veg Spring

Rice puff pastry roll with salad, avocado, pumpkin flower, ricotta cheese and yuzu



12



UraMaki

Vegenè

Green beans, pumpkin, pesto, Philadelphia, pecan nuts, parmesan cheese 24 months



15

Musky Octopus Roll

Musky octopus* fried in katakuriko, anchovy sauce, cherry tomatoes, stracciatella, basil



15

Scallops Roll

Scallops**, indivia insalad, stracciatella, figs, teriyaki



18

Kaoru

Salmon*, avocado, mayonnaise, lime, salmon eggs**, dill



17

Fish & Chips in Japan

Fried white fish*, Umeboshi, avocado, almonds, Philadelphia



15

The Partenopean

Red tuna*, stracciatella, Pumpkin flower, dried tomato



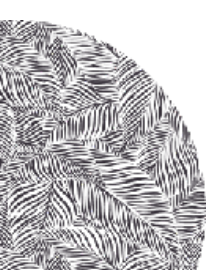
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New Spicy Tuna

Tuna*, seasonal vegetables, ricotta cheese, vegan 'nduja



15



UraMaki

Samba Roll

Salmon*, shrimp*, salmon egg**, yuzu sauce, avocado, seasonal vegetables



18

Mandorla Roll

Salmon*, Philadelphia, avocado, teriyaki, almonds, cucumber



14

Prawns & Truffle

Tuna*, seasonal vegetables, prawn*, yuzu, truffle



16

Momo Sakura

Fried crab*, mayonnaise, seabass, avocado, bergamot and peach sauce



17

Eel & Foie Gras

Eel**, foie gras, avocado, teriyaki



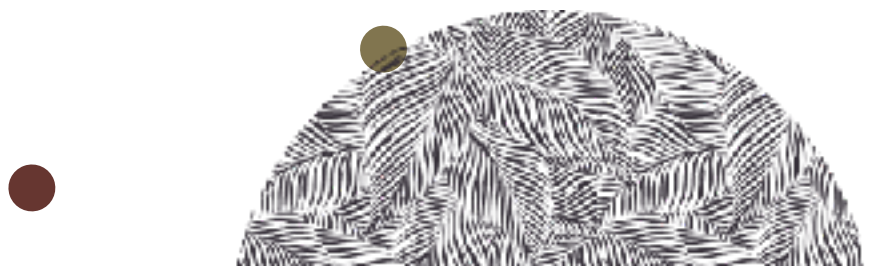
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Ebiten Roll

Fried shrimp**, mayonnaise, potato chips, teriyaki



14



Our Desserts

The Special

Konseki

Peruvian chocolate cream with orange and ginger gelée heart on cocoa crunch and sake jelly aside



11

Ghenji

Creamy white chocolate flavored with broccoli romanesco, on sablé olive oil "Cordisco" with pecans, Okinawa syrup, spinach powder and homemade ice cream with avocado and lime



12

Miki

Pistachio ice cream salt and pepper, verbena oil powder, seasonal fruit, maple syrup, cinnamon shortcrust



10

Sacher Su Tela

Creamy equatorial chocolate, apricot compote, dulcify puffed rice, coconut flakes, Meliga ice cream



11

Matrioska Apple

Apple heart with salted caramel, vanilla cream, lemon namelaka, chocolate crumble and cinnamon shortcrust



12

Traditionals

Mochi

Mango mousse jam in matcha rice paste with coconut granules



9

