

YÜGEN[®]

LOUNGE RESTAURANT



YÜGEN

Many definitions, a lifestyle for us.

In the theater?

Something rare, reached by the greatest actors only after
decades of sacrifice.

In art?

Mysterious abilities impossible to describe in words.

In aesthetics?

Sublime beauty, mysterious, difficult to grasp.

Our goal is to achieve with you what is above us.

If the reward for a delicious dish is the exaltation of
taste, we want to imprint that moment in your being.

Extend the pleasure...

Can a sunset be stopped?

The moment of a breath?

Can you hold back the emotion of a kiss?

The taste of a refined dish?

Imagine being able to stop a sunset to enjoy it the most
possible way, imagine being able to suspend the moment of a breath,
imagine you can feel the same emotion as that kiss.

Now enjoy it with us.

Yügen.

japanese dishes

SALMON TATAKI

Sesame-crusted salmon steak with sweet and sour sauce.

€ 16

We recommend pairing with the cocktail **BUSHIDÔ** € 10

Lime juice, jamaican rum mix, falernum,
roasted pineapple syrup, grapefruit juice,
absinthe and Bob's abbots bitter.

TUNA TATAKI

Tuna steak in sesame crust with sweet and sour sauce.

€ 20

We recommend pairing with the cocktail **AMBASSADOR** € 10

Vodka Belvedere, Apricot brandy, lime juice,
Hawaiian salt, ginger ale and thyme.



APPETIZERS

EDAMAME	€ 6
<i>Typical Japanese beans</i>	
EDAMAME SPICY	€ 7
TUNA AND AVOCADO TARTARE	€ 18
SALMON TARTARE	€ 15
GOMA WAKAME SALAD	€ 8
<i>Slightly spicy variety of seaweed</i>	
WHITE RISE	€ 3

CHIRASHI

Bowl of rice and raw fish

MIXED	€ 17
TUNA	€ 18
SALMON	€ 15

TEMAKI

Seaweed cone filled with rice with fish and other ingredients

SALMON, PHILADELPHIA AND AVOCADO	€ 7
SPICY TUNA	€ 8
<i>Spicy tuna tartare</i>	
SPICY SALMON	€ 7
<i>Spicy salmon tartare</i>	
EBI TEMPURA	€ 7
<i>fried</i>	

NIGIRI 1 SERVING 2 PIECES

Rice balls on top of which are placed slices of fish

TUNA	€ 6
SALMON	€ 5
SEABASS	€ 5
AMBERJACK	€ 5

CHEF'S SELECTION chef's combinations

ABURI SCOTTED SUSHI (special oil and sauce) 10 PIECES	€ 18
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SASHIMI

Raw fish

	6 PIECES	12 PIECES
TUNA	€ 10	€ 20
SALMON	€ 8	€ 15

SALAD

YUGEN SALAD

Lettuce, plum tomatoes, avocado, cooked salmon, tempura shrimps, chef's selection sauce, kataifi pasta

€ 15

GUNKAN 1 SERVING 2 PIECES

Rice with fish and other ingredients wrapped externally with seaweed / fish

GUNKAN TUNA

External seaweed, tuna tartare

€ 9

GUNKAN SALMON

Salmone esterno, tartare di salmone e pasta kataifi

€ 7

GUNKAN HAMACHI

External amberjack, scallop and teriyaki sauce

€ 10

HOSOMAKI 1 SERVING 6 PIECES

Small rice roll with external seaweed

TUNA

€ 9

SALMON

€ 7

TUNA AND AVOCADO

€ 10

SALMON AND PHILADELPHIA

€ 8

FUTOMAKI

Rice roll with external seaweed

4 PIECES 8 PIECES

FRIED FUTOMAKI

Philadelphia, salmon and teriyaki sauce

€ 9 € 16

TEMPUR

Fried

MIXED - PRAWNS AND VEGETABLES

€ 16

PRAWNS

€ 18

VEGETABLES

€ 14



URAMAKI SPECIAL

1 SERVING 8 PIECES

IROSUSHI

Tuna, salmon, avocado, chopped pistachios,
salmon tartare and stracciatella.

€ 22

SHIRO ROLL

Salmon, avocado, philadelphia, spicy mayonnaise, seared salmon carpaccio,
avocado cream and teriyaki sauce.

€ 20

URAMAKI KING CAPASANTA

Salmon, avocado, mayonnaise, salmon tartare, tempura scallop
with dashi and aburi sauce.

€ 24

TRIPLO PHILADELPHIA

Philadelphia, salmon, avocado, smoked salmon,
salmon tartare and kataifi dough.

€ 24

ANDYMAKY

Tempura shrimp, avocado, mayonnaise,
scallop cream and aburi sauce.

€ 24

URAMAKI NINFEA

Philadelphia, sautéed asparagus, avocado, courgette carpaccio
in tempura and aburi sauce.

€ 14



URAMAKI 1 SERVING 8 PIECES

Fish roll and other ingredients with external rice

SALMONE SPICY TEMPURA tempura salmon with dashi, spicy sauce, teriyaki sauce	€ 14
TIGER ROLL tempura shrimp, mayonnaise, salmon and teriyaki sauce	€ 16
EBITEN tempura shrimp, mayonnaise, teriyaki sauce and toasted almonds	€ 12
PHILADELPHIA cooked salmon, Philadelphia, onion crispy and teriyaki sauce	€ 12
SPICY TUNA tuna, spicy mayo e katsuobushi	€ 13
SPICY SALMON salmon and spicy mayo	€ 12
SALMON AND AVOCADO	€ 11
TUNA AND AVOCADO	€ 13
SALMON YUGEN salmon, Philadelphia and teriyaki sauce	€ 16
TUNA YUGEN salmon, Philadelphia, tuna, avocado and teriyaki sauce	€ 18
SAUDADE salmon tartare, avocado carpaccio and teriyaki sauce	€ 20

dessert

End your journey by indulging in a dessert.

Researched combinations of excellent Italian products Slow Food Presidia
with a touch of the East to amaze your senses once again.

ARTISAN PANETTONE

"Pastry shop Simone Galiuzzi" with custard
€ 8



cocktails

KANTO

Espolon reposado, black Etruscan vermouth, fennel cordial, apricot brandy, artemisia bitter.

€ 10

CHUBU

Nikka days infused with lemongrass, passion fruit puree, abbots bitter bob's.

€ 10

YÜGEN

Campari, orange bitters, sake, soda, crushed sage and smoked rosemary.

€ 8

CAMELIA

Gin flavored with black tea, squeezed lemon, ginger beer.

€ 10

BLANVILLE

Gin Tanqueray, passion fruit, ginger Ale, crushed ginger.

€ 10

LITTLE HELL BOY

Rum infused with pineapple, lemongrass, orange and raspberries, lemon juice, simple syrup.

€ 10

AMBASSADOR

Vodka Belvedere, Apricot brandy, lime juice, Hawaiian salt, ginger Ale and thyme.

€ 10

CRUB MULE

Crab vodka, lemon juice, homemade ginger beer, parsley chlorophyll.

€ 10

MAIKUBI

Bourbon, Evo Dwine, Elephant sloe gin, Jamaican rum, lime, ginger Ale, bitter.

€ 10

soft drinks

PINK CHERRY

Cherry extract, rose syrup, lemon juice and grapefruit tonic.

€ 6

MANGO NO HANA

Mango puree, lemon juice, pineapple juice, ginger beer.

€ 6

YELLOW SUBMARINE

Lychee extract, lime, ginger beer, mint.

€ 6

signature drink

SOUTHSIDE

Plymunth gin, lemon juice, mint syrup.

€ 10

LADY WINE

DWine, moscato, sugar cube, angostura.

€ 10

NEGRONI DEL MATTINO

Coffee bitters, Cocchi reserve, Plymunth gin.

€ 10

beers

YUGEN GOLDEN KOI

€ 8
0,50 L

BITTERS	€ 5,0
WATER	€ 3,5
SOFT DRINKS	€ 3,5
COFFEE ESPRESSO	€ 2,5
SPECIAL COFFES CAFFÈ CORRETTO, DECAFFEINATED, BARLEY, GINSENG	€ 3,5

The fish intended to be eaten raw or partially raw has previously undergone temperature pull down process (-20 °) for food safety reason complying with the requirements of EC Regulation 853/2004, attachment III, section VII, chapter 3, letter D, point 3.

The list of allergens can be found at the reception in accordance with the provisions of EC Reg. 1169/2011





#yugenloungerestaurant