



ASIAN DAYS

A TABLE TO SHARE

From the Adriatic to Asia

Follow the flavours, share the stories,
and enjoy the journey together.

HOW TO ENJOY ASIAN DAYS



1

Choose
2-3 dishes
to share



2

Pick something from
the wok



3

Add signature dish
to share



4

Pair with an
Asian cocktail or wine



5

Finish with
something
sweet

THE SPIRIT OF ASIA

Stories are better when shared

In Asia, food is more than a meal.
It brings people together.

Dishes are placed in the middle of the
table, hands reach across, flavours are
shared, and memories are made.

Tonight, we invite you to do the same.
Choose a few dishes, share them with
people you love, and enjoy the journey
together.



BEST ENJOYED TOGETHER

Our dishes are designed for sharing.
We recomend 3-4 dishes per person.

COME TO THE TABLE TO SHARE



A TASTE OF ASIAN STREET FOOD

SPRING ROLLS 🥟 14

Crispy vegetable rolls, sweet chili sauce

JAPAN'S LITTLE DUMPLING

PORK GYOZA ❤️ 25

Pan-fried pork dumplings, soy sauce, wasabi

A BITE FROM THE STREETS OF ASIA

BAO BAO ❤️ 26

• Crispy pork 28

• Fried shrimp 28

• Spicy tofu 🥟 22

CRISPY & IRRESISTIBLE

PANKO SHRIMP ❤️ 31

Panko breadcrumbs, garlic, onion, shrimp

*If you have any allergies, please inform your waiter.
All prices are expressed in Euros (€), and include VAT.*



MARCO POLO'S FAVOURITE 22



YANGZHOU FRIED RICE

A playful tribute to the legendary traveller who journeyed from the Adriatic towards the East.

Rice, egg, shrimp, peppers, spring onion, garlic

FROM EDO TO THE WORLD



SUSHI SHARING PLATTER 46



Japanese tradition, made for the whole table.

Best shared together.

FROM THE WOK



- CHICKEN STIR-FRY 25
- Bell peppers, spring onion, cabbage, soy sauce, ginger, chili, sesame
- BEEF STIR-FRY 26
- Bell peppers, spring onion, cabbage, soy sauce, ginger, chili, sesame
- SHRIMP STIR-FRY 28
- Bell peppers, spring onion, cabbage, soy sauce, ginger, chili, sesame
- TERIYAKI CHICKEN 26
- Basmati rice, chicken drumstick, spring onion, chili, kimchi, soy sauce, cumin, sesame, ginger

The best memories are shared



EDO'S WINTER GARDEN

Inspired by the minimalist Zen gardens of old Japan.



- SALMON TARTARE 26
- soy sauce, chilli, sesame, ginger, miso
- TUNA SASHIMI 22
- wasabi, chilli, soya sauce, spring onion, radish
- COLD DRESSED ZUCCHINI 14
- zucchini, garlic, sesame oil, rice vinaigrette, lemon

STORIES FROM ASIA



A TASTE OF OLD HARBIN
SWEET & SOUR CRISPY PORK 25

A classic born in Harbin at the turn of the 20th century.

Crispy pork, peppers, ginger, garlic, sweet & sour glaze



THE SHOGUN'S BLADE



- SWORDFISH TATAKI 26
- ponzu, spring onion, kimchi cream, sesame

CHEFS STORY

★ SPECIAL

Ask your waiter about our chef's special inspired by the flavours of Asia.

SIDES

CUMIN RICE 11

Basmati rice, cumin, curry

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STIR-FRY VEGETABLES 13

Bell peppers, chili, zucchini, celery, soy sauce, sesame

SOMETHING SWEET

SIGNATURE 11

ASIAN DESSERT

Ask your waiter about desserts.