

# YANG 5

## ASIAN RESTAURANT

ROVATO (BS)

### All You Can Eat

**Pranzo**

Lun - Ven: € 14.90

Sabato: € 19.90 / Domenica: € 19.90

**Cena**

Lun - Ven: € 29.90

Sabato: € 31.90 / Domenica: € 29.90

**Bambini a metà prezzo**  
(inferiori a 130cm di altezza)

(prezzo compreso di coperto)

TAKE AWAY  
SCONTO **15%**

Telefono: 030 9179994

Cellulare e WhatsApp: 377 3356789

## ANTIPASTI



Pranzo

Cena

### 01. INVOLTINI PRIMAVERA

*Involtino di verdure miste*

€ 4,00



Cena

### 02. INVOLTINI DI GAMBERI

*Involtino di gambero*

€ 6,00



Pranzo

Cena

### 03. INVOLTINI VIETNAMITA

*Farina di riso, acqua, pollo, carne di maiale (24%), spaghetti di soia, cipolle, funghi neri, carote*

€ 5,00



Pranzo

Cena

### 04. GYOZA CARNE

*Ravioli al vapore con carne di suino e verdure*

€ 5,00



Pranzo

Cena

### 05. GYOZA YAKI

*Ravioli di carne alla piastra*

€ 5,00



Pranzo

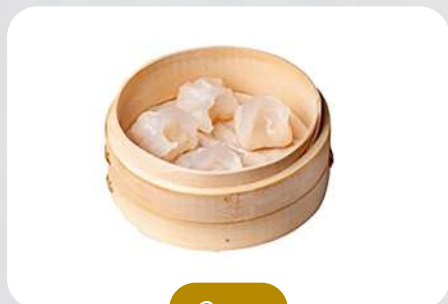
Cena

### 06. GYOZA SHUMAY

*Ravioli al vapore con gamberi e carne di suino*

€ 5,00

## ANTIPASTI



Cena

### 07. DIMSUM DI GAMBERI

*Ravioli al vapore con gamberi*

€ 6,00



Cena

### 08. DIMSUM DI CALAMARO

*Sfoglia al nero di seppia con calamaro*

€ 6,00



Cena

### 09. DIMSUM DI VITELLO

*Sfoglia di barbabietola con carne di manzo*

€ 6,00



Cena

### 10. DIMSUM DI TOTANO

*Sfoglia allo zafferano con totano*

€ 6,00



Cena

### 11. DIMSUM DI VERDURE

*Sfoglia agli spinaci con le verdure*

€ 6,00



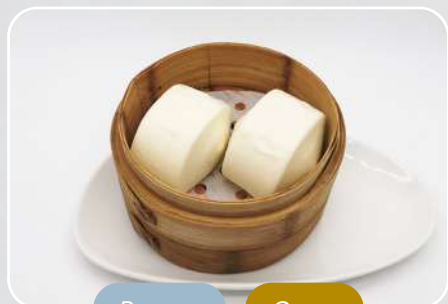
Cena

### 12. DIMSUM MIX

*Ravioli misti*

€ 8,00

## ANTIPASTI



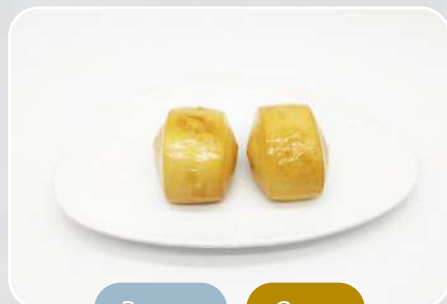
Pranzo

Cena

### 13. BAOZI

*Pane al latte*

**€ 3,00**



Pranzo

Cena

### 14. BAOZI FRITTI

*Pane fritto*

**€ 3,00**

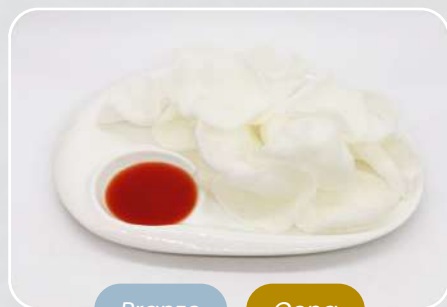


Cena

### 15. PANE DOLCE

*Panino dolce a forma di coniglio  
farcito con crema*

**€ 3,00**

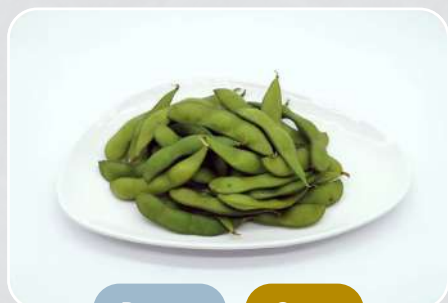


Pranzo

Cena

### 16. NUVOLETTE DI GAMBERI

**€ 3,00**



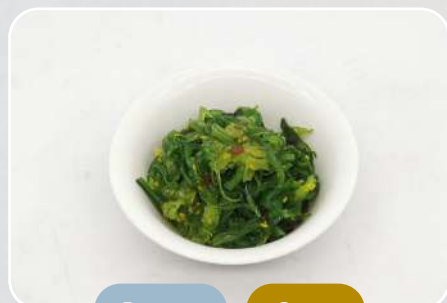
Pranzo

Cena

### 17. EDAMAME

*Baccelli di soia*

**€ 3,00**



Pranzo

Cena

### 19. GOMA WAKAME

*Alghe verdi sesamo*

**€ 5,00**

## ANTIPASTI



Pranzo

Cena

### 20. EBI SU

*Alghe, gamberi cotti, salsa ponzu, sesamo*

€ 5,00



Cena

### 22. COCKTAIL DI GAMBERI

*Insalata, gamberi cotti, salsa rosa, sesamo*

€ 8,00



Cena

### 23. SAKE INO YAKI

*Purè di patate, salmone arrosto all'esterno, salsa teriyaki, sesamo*

€ 6,00



Cena

### 24. SAKE TATAKI

*Salmone, sesamo scottato*

€ 8,00



Cena

### 25. TUNA TATAKI

*Tonno, sesamo scottato*

€ 10,00



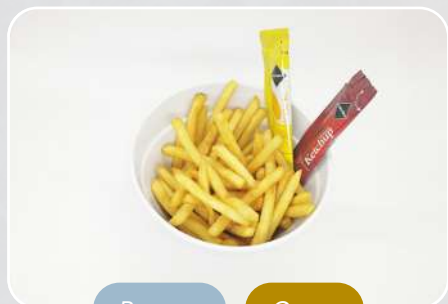
Cena

### 26. TAKOYAKI

*Polpette fritte con polpo, teriyaki, maionese, fiocchi di tonno secco affumicato*

€ 6,00

## ANTIPASTI



Pranzo

Cena

### 27. PATATINE FRITTE

€ 4,00

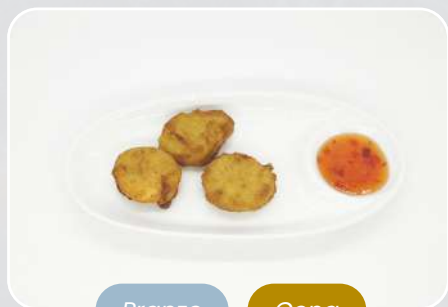


Cena

### 28. SACCHETTI DI GAMBERI

*Sfoglia con ripieno di gamberi e verdure*

€ 6,00

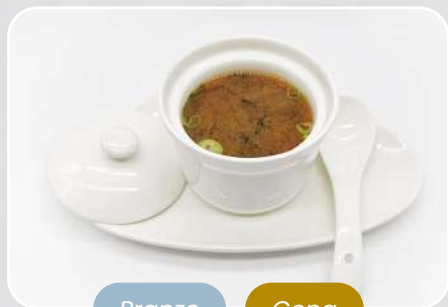


Pranzo

Cena

### 29. BOCCONCINI DI POLLO FRITTO

€ 5,00



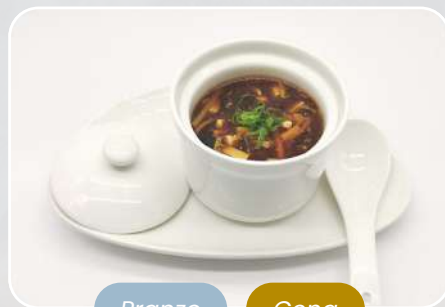
Pranzo

Cena

### 31. ZUPPA DI MISO

*Zuppa di soia, alghe, tofu, cipolline*

**€ 3,00**



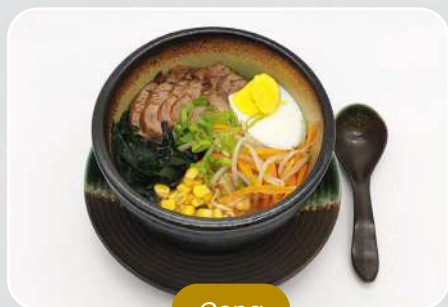
Pranzo

Cena

### 33. ZUPPA AGROPICCANTE

*Pollo, tofu, uova, verdure miste, bambu*

**€ 4,00**



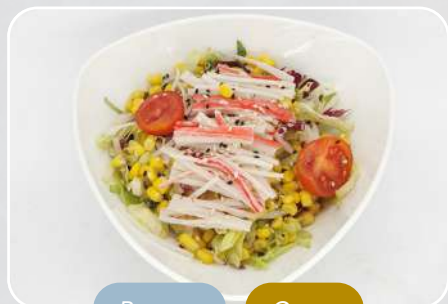
Cena

### 35. ZUPPA DI RAMEN

*Zuppa con ramen, manzo, carote, alghe, mais, germogli di soia, cipolle, uova*

**€ 8,00**

## INSALATA



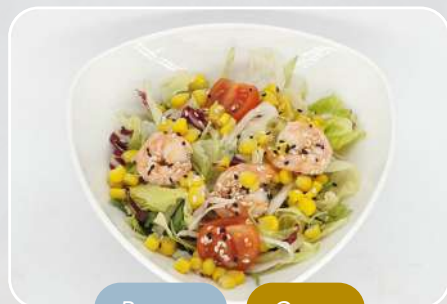
Pranzo

Cena

### 40. INSALATA GRANCHIO

*Insalata mista, granchio di surimi, mais, pomodorini, salsa chef, sesamo*

€ 6,00



Pranzo

Cena

### 41. INSALATA GAMBERI

*Insalata mista, gamberi, mais, pomodorini, salsa chef, sesamo*

€ 6,00

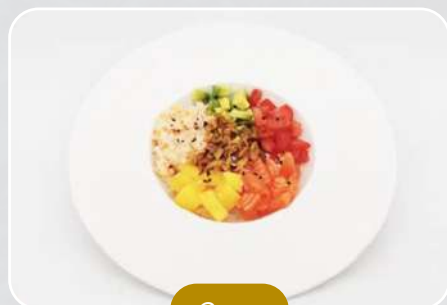


Cena

### 43. INSALATA FRUTTI DI MARE

*Gamberi, cozze, polipo, carote, sedano*

€ 8,00

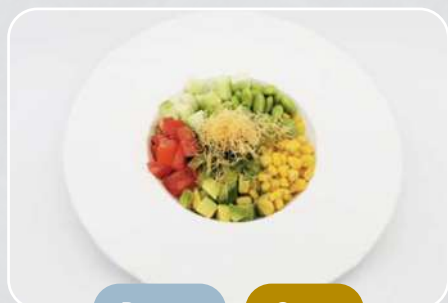


Cena

### 44. POKE YANG STYLE

*Riso, tartare di salmone, avocado, mango, pomodorini, gamberi cotti, cipolla frita, salsa teriyaki e salsa mango*

€ 8,00



Pranzo

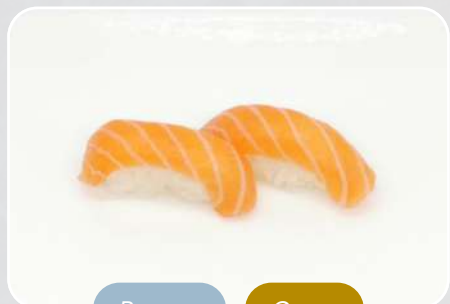
Cena

### 45. POKE VEGETARIANO

*Riso, edamame, cetriolo, mais, avocado, pomodorini, goma wakame, kataifi, salsa teriyaki*

€ 6,00





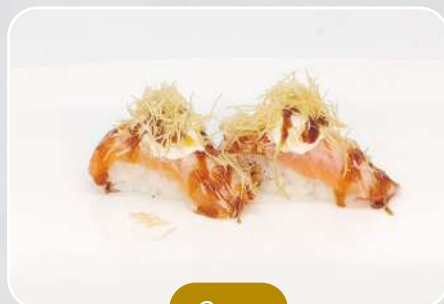
Pranzo

Cena

## 50. SAKE

*Salmone*

**€ 3,00**

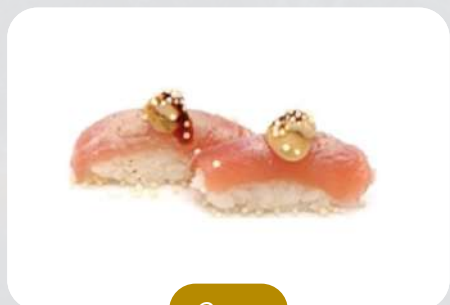


Cena

## 51. SAKE PLUS

*Nighiri salmone scottato,  
philadelphia, kataifi, salsa teriyaki*

**€ 4,00**

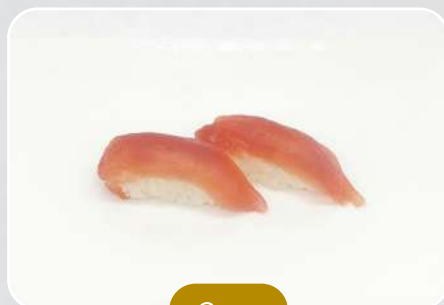


Cena

## 52. TUNA PLUS

*Nighiri tonno, salsa funghi scottato,  
riso soffiato*

**€ 3,00**

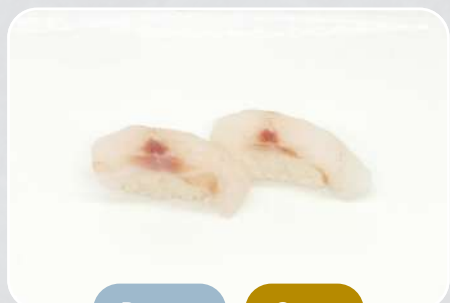


Cena

## 53. TUNA

*Tonno*

**€ 4,00**



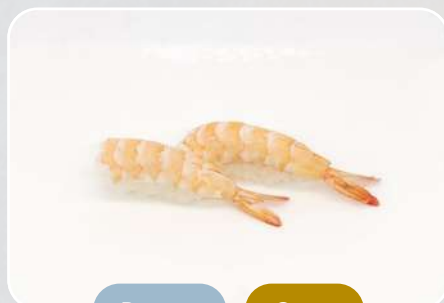
Pranzo

Cena

## 54. SUZUKI

*Branzino*

**€ 3,00**



Pranzo

Cena

## 55. EBI

*Gambero cotto*

**€ 3,00**

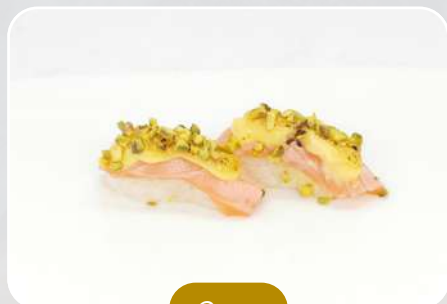


Cena

## 56. SAKE AVOCADO

*Salmon, avocado, philadelphia*

€ 4,00

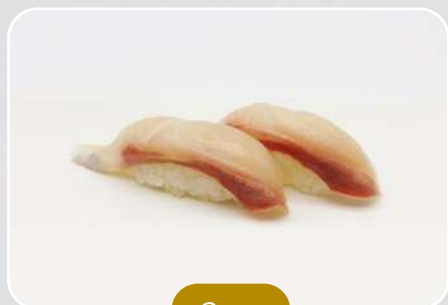


Cena

## 57. SAKE FLAMBE

*Salmon, salsa flambe scottato, pistacchio*

€ 5,00

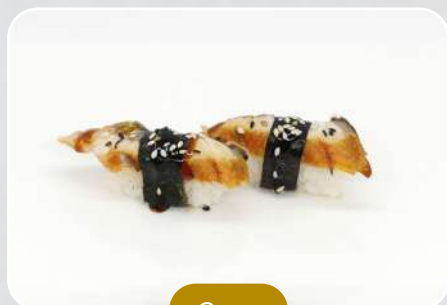


Cena

## 58. RICCIOLA

*Ricciola*

€ 4,00

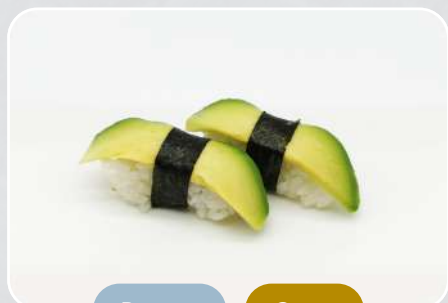


Cena

## 59. UNAGHI

*Anguilla, salsa teriyaki*

€ 5,00



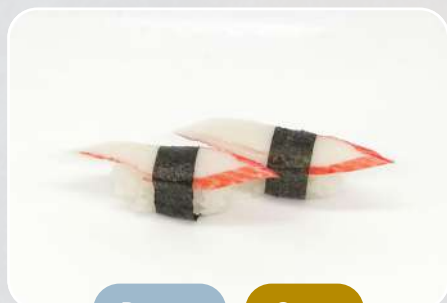
Pranzo

Cena

## 60. AVOCADO

*Avocado*

€ 3,00



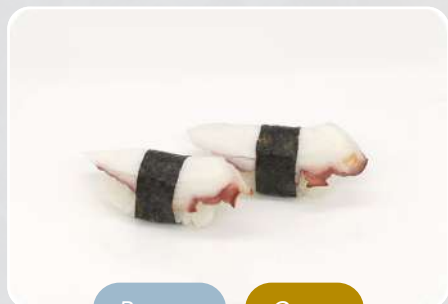
Pranzo

Cena

## 61. KANI

*Granchio*

€ 3,00



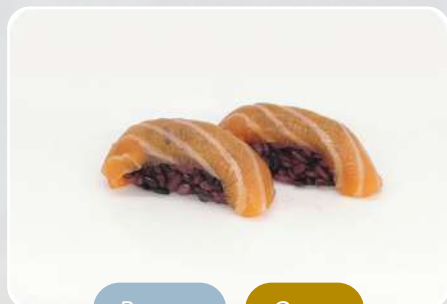
Pranzo

Cena

## 62. TAKO

*Polipo*

**€ 3,00**



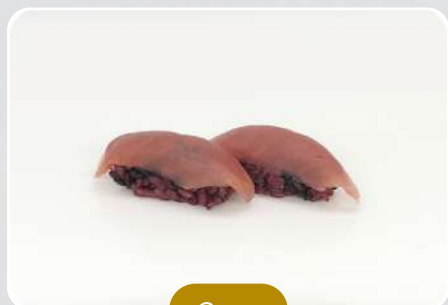
Pranzo

Cena

## 63. KUROMAI SAKE

*Riso nero, salmone*

**€ 3,00**

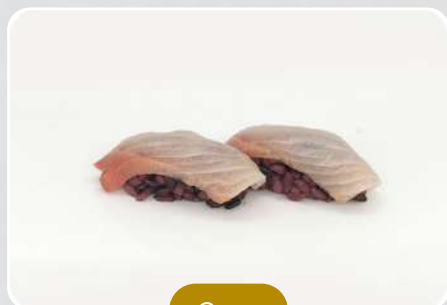


Cena

## 64. KUROMAI TUNA

*Riso nero, tonno*

**€ 4,00**

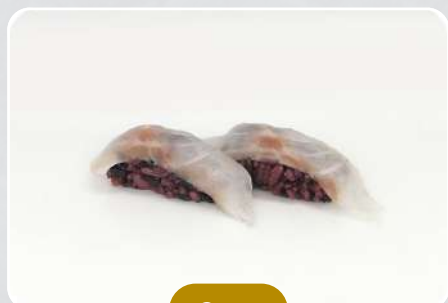


Cena

## 65. KUROMAI RICCIOLA

*Riso nero, ricciola*

**€ 3,00**

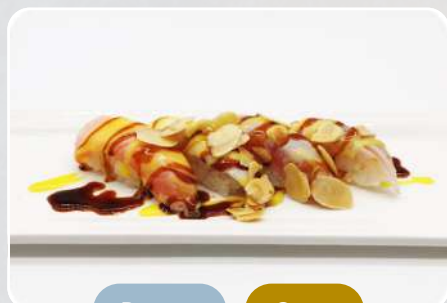


Cena

## 66. KUROMAI SUZUKI

*Riso nero, branzino*

**€ 3,00**



Pranzo

Cena

## 67. NIGHIRI SPECIALE 4PZ

*Nighiri misto a scelta dello chef  
scottato (salsa mango, scaglie di  
mandorle, salsa teriyaki)*

**€ 8,00**



*Cena*

## 68. NIGHIRI PLUS 5PZ

*Misto dello chef scottato, salsa  
teriyaki, sesamo*

**€ 8,00**



Pranzo

Cena

**70. GUNKAN SPICY SAKE**

*Salmon, spicy mayo*

**€ 4,00**



Pranzo

Cena

**71. GUNKAN SPICY TUNA**

*Tuna, spicy mayo*

**€ 4,00**



Cena

**72. GUNKAN TUNA COTTO**

*Cooked tuna and mayo*

**€ 4,00**



Pranzo

Cena

**73. GUNKAN EBI**

*Cooked shrimp, mayo, philadelphia and flying fish roe*

**€ 4,00**



Pranzo

Cena

**74. GUNKAN TOBIKO**

*Flying fish roe*

**€ 3,00**

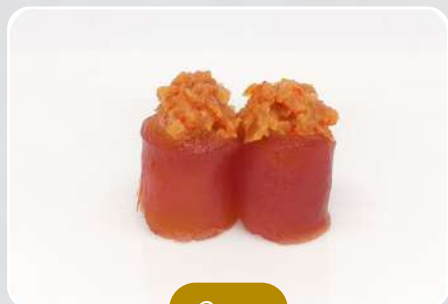


Cena

**75. GUNKAN SAKE OUT**

*Salmon, filled with salmon tartare, spicy mayo, kataifi*

**€ 5,00**

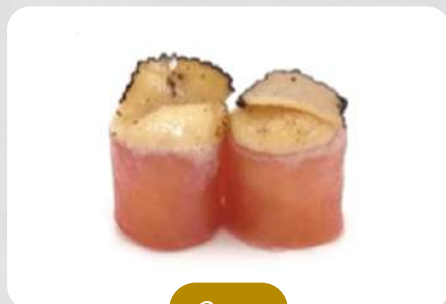


Cena

**76. GUNKAN TUNA OUT**

*Tonno all'esterno, ripieno di tartare tonno, salsa maio spicy, kataifi*

€ 5,00

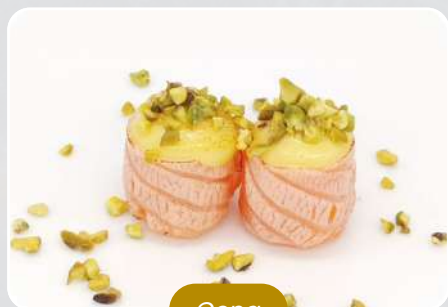


Cena

**76A. GUNKAN TUNA FUNGHI**

*Tonno all'esterno, ripieno di salsa funghi scottato, fette di tartufo*

€ 5,00

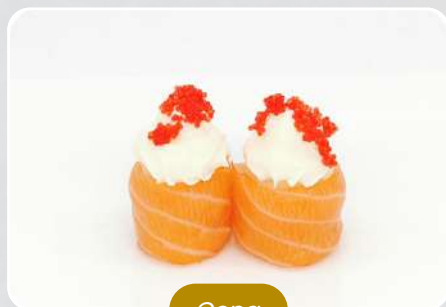


Cena

**77. FLOWER FLAMBE**

*Salmones all'esterno, salsa flambe scottato, pistacchio*

€ 5,00

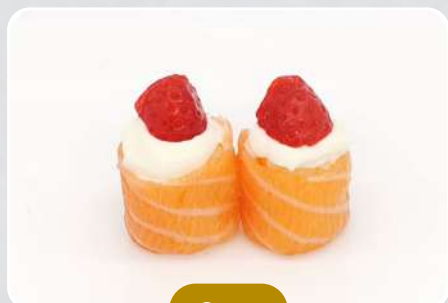


Cena

**78. FLOWER LOVES**

*Salmones all'esterno, philadelphia, tobiko*

€ 5,00

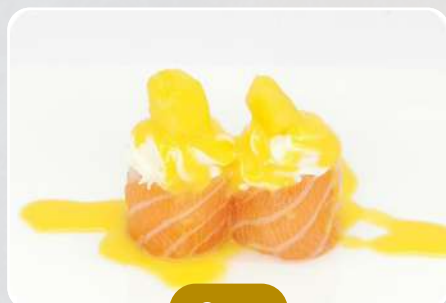


Cena

**79. FLOWER STRAWBERRY**

*Salmones all'esterno, philadelphia, fragola*

€ 5,00

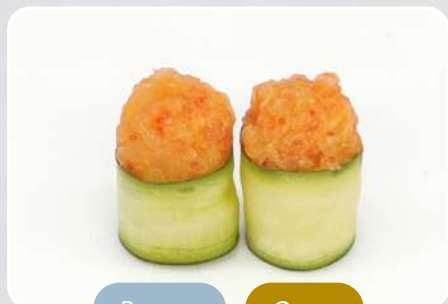


Cena

**80. FLOWER MANGO**

*Salmones all'esterno, philadelphia, mango, salsa mango*

€ 5,00



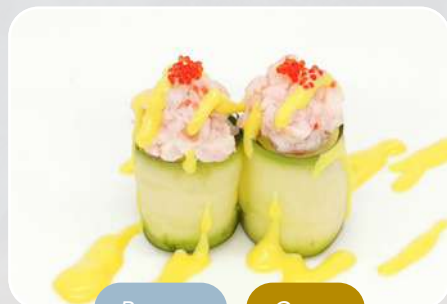
Pranzo

Cena

**81. ZUCCHINA SPICY SAKE**

*Zucchina all'esterno, spicy salmone*

**€ 4,00**



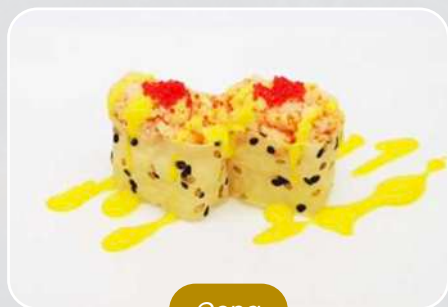
Pranzo

Cena

**82. ZUCCHINA EBI**

*Zucchina all'esterno, gamberi cotti, salsa zafferano*

**€ 4,00**

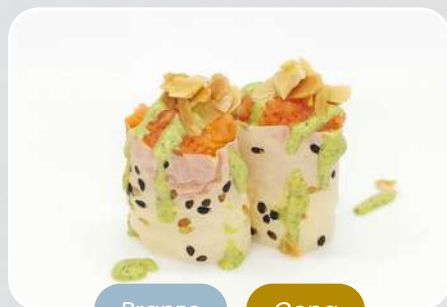


Cena

**83. GUNKAN SOY EBI**

*Sfoglia di soia all'esterno, gamberi cotti, salsa zafferano*

**€ 4,00**



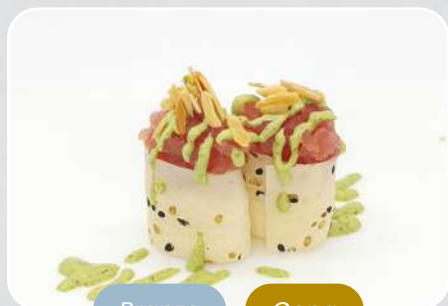
Pranzo

Cena

**84. GUNKAN SOY SPICY SAKE**

*Sfoglia di soia all'esterno, spicy salmone, salsa rucola*

**€ 4,00**



Pranzo

Cena

**85. GUNKAN SOY SPICY TUNA**

*Sfoglia di soia all'esterno, spicy tonno, salsa rucola*

**€ 4,00**



Cena

**86. MILLEFOGLIE SAKE**

*Sfoglia croccante, philadelphia, spicy salmone, salsa teriyaki*

**€ 4,00**

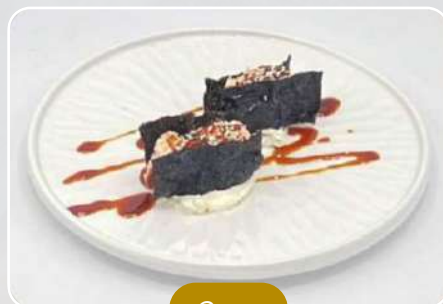


Cena

**87. MILLEFOGLIE TUNA**

*Sfoglia croccante, philadelphia,  
spicy tonno, salsa teriyaki*

**€ 4,00**

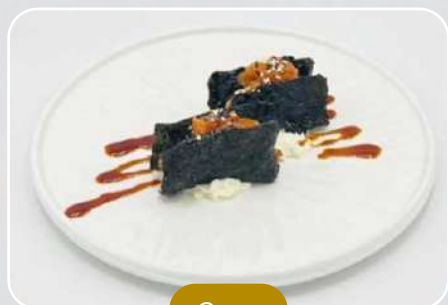


Cena

**88. NORI EBI**

*Tempura di alghe, gambero cotto,  
maio philadelphia, salsa teriyaki,  
sesamo*

**€ 4,00**



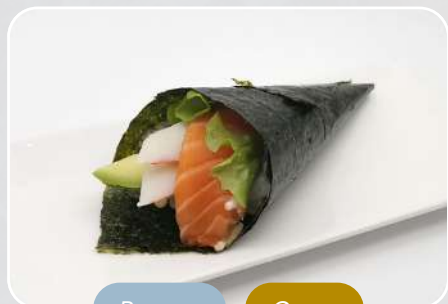
Cena

**89. NORI SAKE**

*Tempura di alghe, spicy salmone,  
avocado, salsa teriyaki, sesamo*

**€ 4,00**





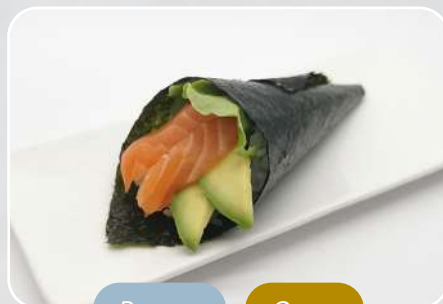
Pranzo

Cena

## 90. CALIFORNIA TEMAKI

*Granchio, salmone, avocado, insalata, maionese*

€ 4,50



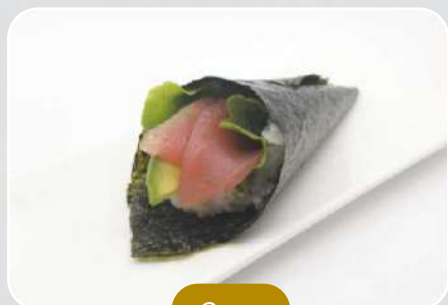
Pranzo

Cena

## 91. SAKE AVOCADO TEMAKI

*Salmone, avocado, insalata, philadelphia*

€ 4,50

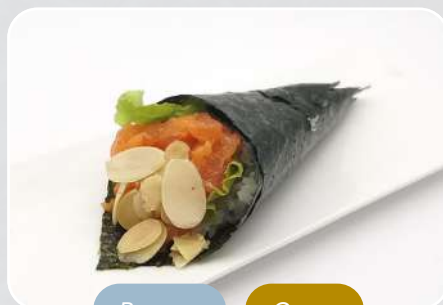


Cena

## 92. TUNA AVOCADO TEMAKI

*Tonno, avocado, insalata, philadelphia*

€ 4,50



Pranzo

Cena

## 93. SPICY SAKE TEMAKI

*Salmone, insalata, salsa maio spicy, scaglie di mandorle*

€ 4,50



Cena

## 94. SPICY TUNA TEMAKI

*Tonno, insalata, salsa maio spicy, scaglie di mandorle*

€ 4,50

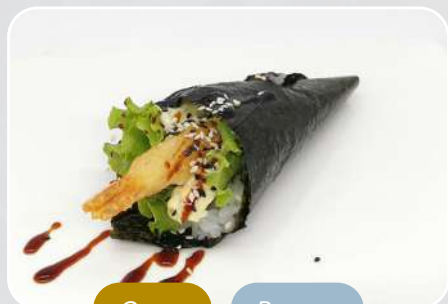


Cena

## 95. TUNA COTTO TEMAKI

*Tonno cotto, insalata, maionese, salsa teriyaki, sesamo*

€ 4,50



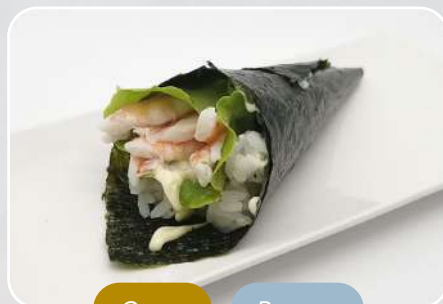
Cena

Pranzo

**96. EBITEN TEMAKI**

*Tempura di gamberi, insalata, maionese, salsa teriyaki, kataifi*

**€ 4,50**



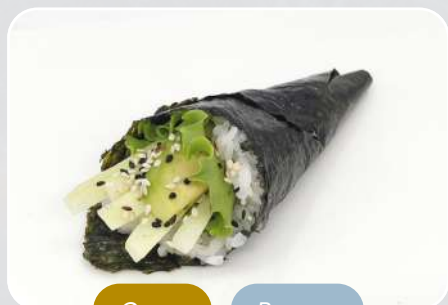
Cena

Pranzo

**97. EBI TEMAKI**

*Gambero cotto, insalata, maionese*

**€ 4,50**



Cena

Pranzo

**98. VEGETARIANO TEMAKI**

*Cetriolo, insalata, avocado, sesamo*

**€ 4,50**

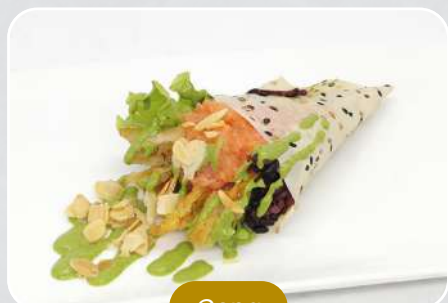


Cena

**99. FIORE DI ZUCCA TEMAKI**

*Tempura di fiori di zucca, philadelphia, insalata, salsa teriyaki*

**€ 4,50**



Cena

**100. FIORE DI ZUCCA SOY SAKE**

*Sfoglia di soia, riso nero, insalata, fiore di zucca, tartare di salmone, salsa rucosa, scaglie di mandorle*

**€ 5,00**

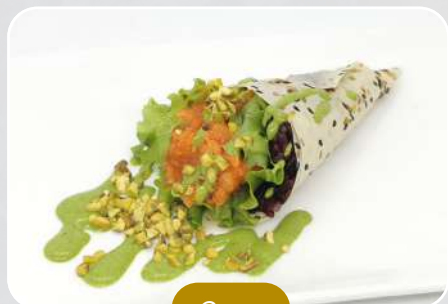


Cena

**101. FIORE DI ZUCCA SOY EBI**

*Sfoglia di soia, insalata, fiore di zucca, gambero cotto, salsa zafferano*

**€ 5,00**

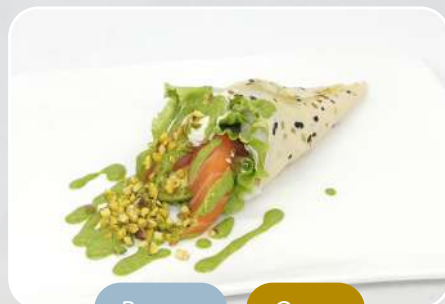


Cena

### 102. KUROMAI SOY SAKE

*Sfoglia di soia, riso nero, insalata,  
spicy salmone, salsa rucola,  
pistacchio*

€ 5,00



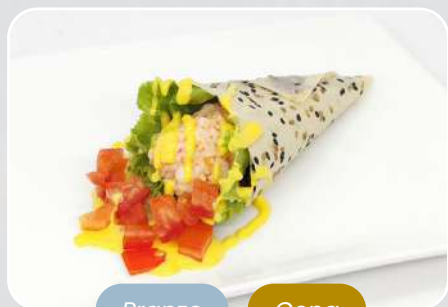
Pranzo

Cena

### 103. SAKE SOY TEMAKI

*Sfoglia di soia, insalata, salmone,  
avocado, salsa rucola, pistacchio*

€ 5,00



Pranzo

Cena

### 104. KUROMAI SOY EBI

*Sfoglia di soia, riso nero, insalata,  
gambero cotto, pomodorini, salsa  
zafferano*

€ 5,00



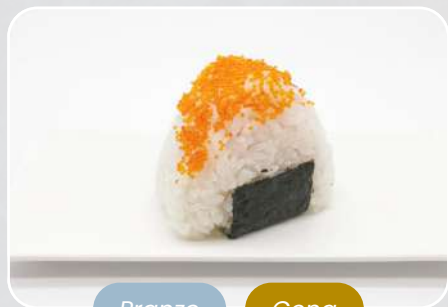
Cena

### 105. EBITEN SOY TEMAKI

*Sfoglia di soia, insalata, tempura  
di gambero, pomodorini, salsa  
zafferano*

€ 5,00

## ONIGHIRI / CHIRASHI



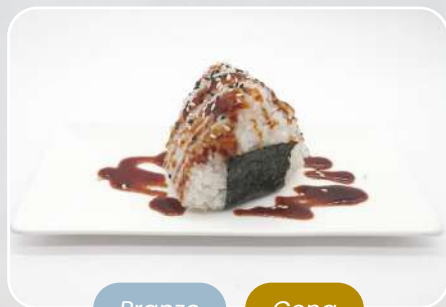
Pranzo

Cena

### 110. ONIGHIRI SAKE

*Salmone, philadelphia, tobiko*

€ 4,00



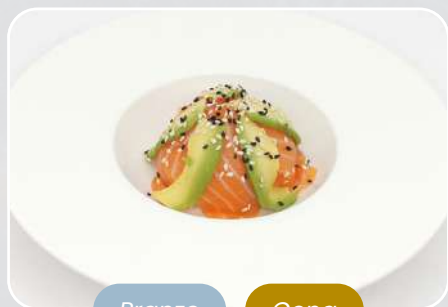
Pranzo

Cena

### 111. ONIGHIRI SAKE COTTO

*Salmone cotto, philadelphia, tobiko, salsa teriyaki*

€ 4,00



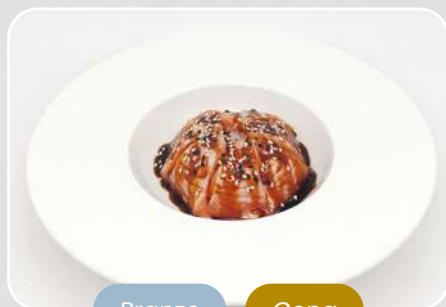
Pranzo

Cena

### 113. CHIRASHI SAKE

*Riso, salmone, avocado, salsa teriyaki, sesamo*

€ 6,00



Pranzo

Cena

### 114. CHIRASHI SAKE COTTO

*Riso, salmone scottato, salsa teriyaki, tobiko*

€ 6,00

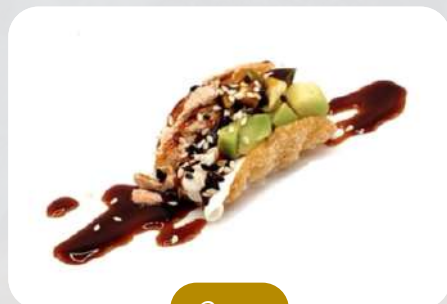


Cena

## 115. TACOS SAKE

*Tartare di salmone, avocado,  
philadelphia, salsa teriyaki*

**€ 5,00**

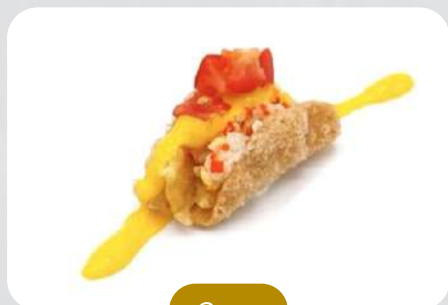


Cena

## 116. TACOS SAKE COTTO

*Tacos croccante, insalat, salmone  
cotto, philadelphia, salsa funghi,  
salsa teriyaki e sesamo*

**€ 5,00**



Cena

## 116. TACOS EBI

*Tartare di salmone, avocado,  
philadelphia, salsa teriyaki*

**€ 5,00**

## HOSOMAKI



Pranzo

Cena

### 120. SAKE MAKI

*Salmon*

€ 6,00



Cena

### 121. TUNA MAKI

*Tonno*

€ 6,00



Cena

### 122. TUNA COTTO MAKI

*Tonno cotto*

€ 6,00



Pranzo

Cena

### 123. YASAI MAKI

*Avocado*

€ 6,00



Pranzo

Cena

### 124. KAPPA MAKI

*Cetriolo*

€ 6,00

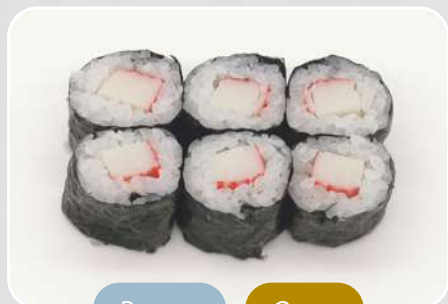


Cena

### 125. EBI MAKI

*Gambero cotto*

€ 6,00



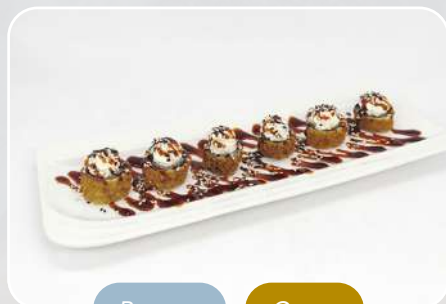
Pranzo

Cena

## 126. SURIMI MAKI

*Granchio*

€ 6,00



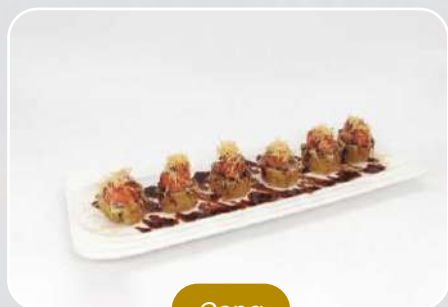
Pranzo

Cena

## 127. SAKE PHILA FRITTO

*Salmone, philadelphia, salsa teriyaki, sesamo*

€ 8,00

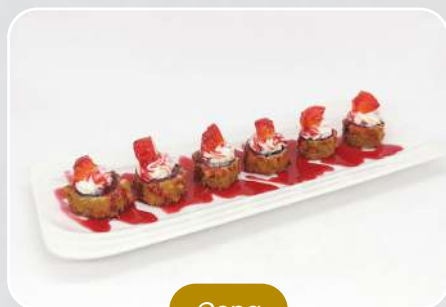


Cena

## 128. FRITTO NIDO MAKI

*Salmone, philadelphia, tartare di salmone, salsa teriyaki, kataifi*

€ 9,00



Cena

## 129. FRITTO FRAGOLA

*Salmone, philadelphia, fragola, salsa fragola*

€ 9,00

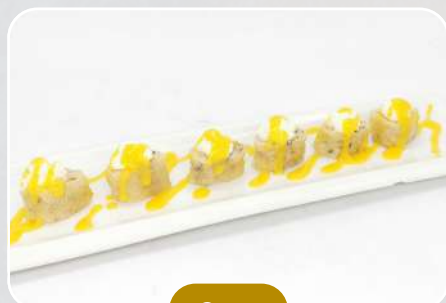


Cena

## 130. FRITTO MANGO

*Salmone, philadelphia, mango, salsa di mango*

€ 9,00



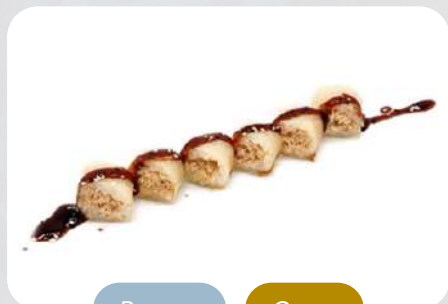
Cena

## 131. FRITTO SOY BANANA

*Sfoglia di soia, ripieno di riso, banana, philadelphia, salsa di mango*

€ 8,00

## HOSOMAKI



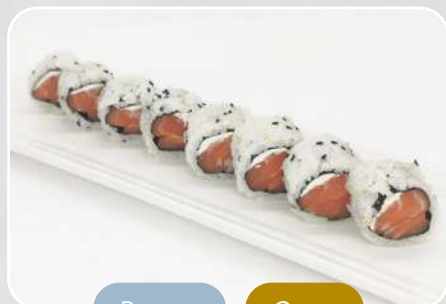
Pranzo

Cena

### 132. FRITTO SPECIALE

*Sfoglia croccante, salmone cotto, philadelphia, sesamo e salsa teriyaki, riso soffiato*

€ 9,00



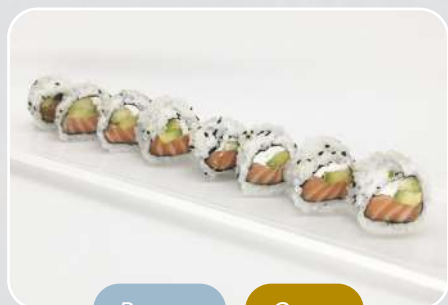
Pranzo

Cena

### 140. URA SAKE

*Salmone, philadelphia, sesamo*

€ 8,00



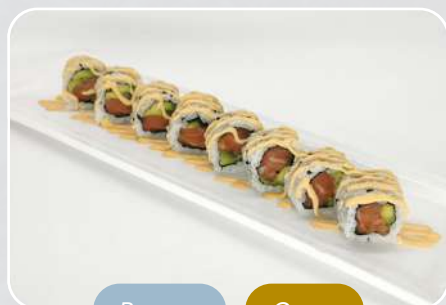
Pranzo

Cena

### 141. URA SAKE AVOCADO

*Salmone, avocado, philadelphia, sesamo*

€ 8,00



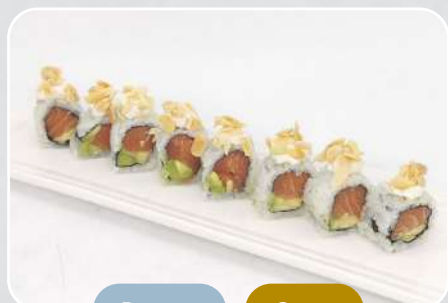
Pranzo

Cena

### 142. URA SPICY SAKE

*Salmone, avocado, salsa maio spicy, sesamo*

€ 8,00



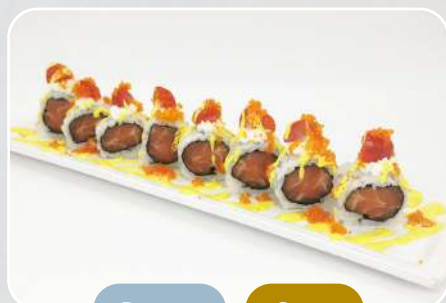
Pranzo

Cena

### 143. SERINS ROLL

*Salmone, avocado, philadelphia, scaglie di mandorle*

€ 8,00



Pranzo

Cena

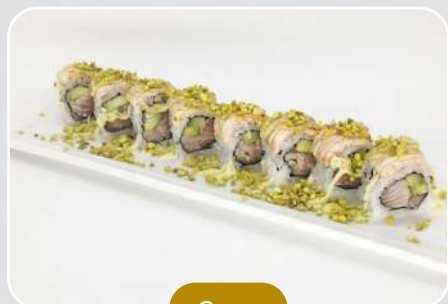
### 145. MALIBU ROLL

*Salmone, philadelphia, tobiko, pomodorini, salsa zafferano*

€ 9,00



## URAMAKI

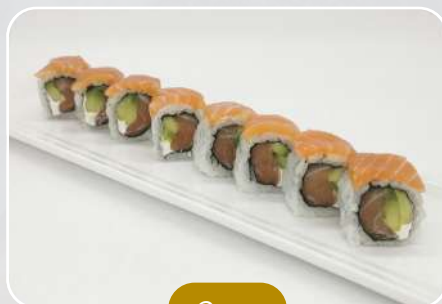


Cena

### 146. FLAMBE ROLL

*Salmone, avocado, carpaccio di salmone all'esterno, salsa flambe scottato, pistacchio*

€ 10,00

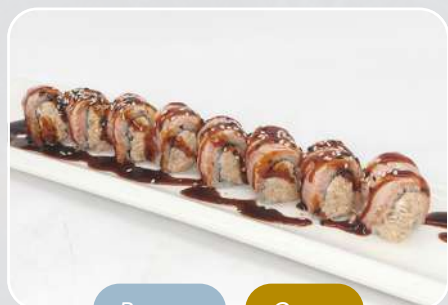


Cena

### 147. AUTUMN ROLL

*Salmone, avocado, philadelphia, carpaccio di salmone all'esterno*

€ 10,00



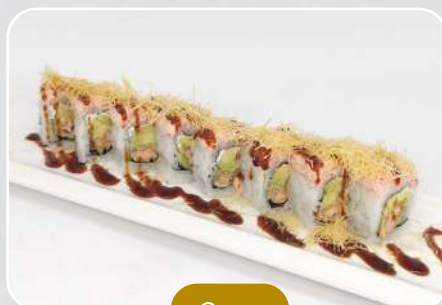
Pranzo

Cena

### 148. URA SAKE OUT

*Salmone cotto, philadelphia, carpaccio di salmone all'esterno scottato, salsa teriyaki, sesamo*

€ 9,00

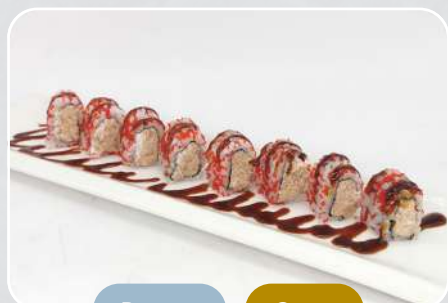


Cena

### 149. URA YANG

*Tempura di salmone, avocado, philadelphia, surimi di granchio all'esterno, salsa teriyaki, kataifi*

€ 10,00



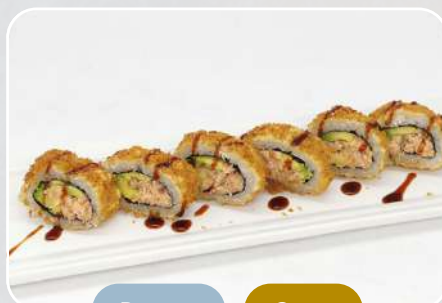
Pranzo

Cena

### 150. MIURA ROLL

*Salmone cotto, philadelphia, salsa teriyaki, sesamo*

€ 8,00



Pranzo

Cena

### 151. URA GOLD FRITTO

*Salmone cotto, avocado, philadelphia, salsa teriyaki, kataifi*

€ 9,00

## URAMAKI

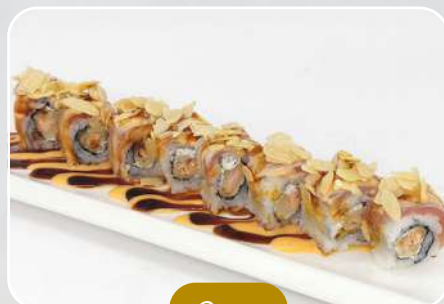


Cena

### 152. URA SAKE STYLE

*Tempura di salmone, philadelphia, salmone scottato all'esterno, salsa teriyaki e salsa spicy, scaglie di mandorle*

€ 10,00

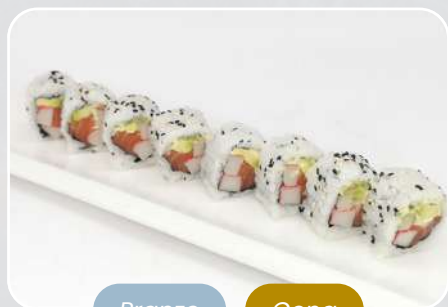


Cena

### 153. URA TUNA STYLE

*Tempura di salmone, philadelphia, tonno scottato all'esterno, salsa teriyaki e spicy, scaglie di mandorle*

€ 9,00



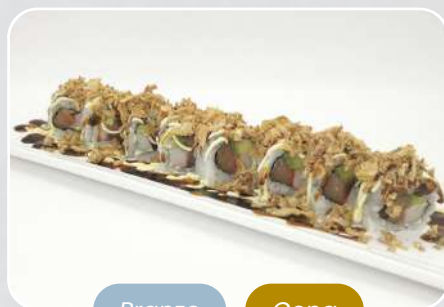
Pranzo

Cena

### 154. URA CALIFORNIA

*Granchio, salmone, avocado, maionese, sesamo*

€ 8,00



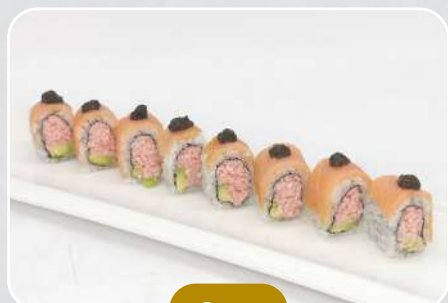
Pranzo

Cena

### 155. URA CALIFORNIA PLUS

*Ura californica con cipolla fritto e salsa maio teriyaki*

€ 9,00

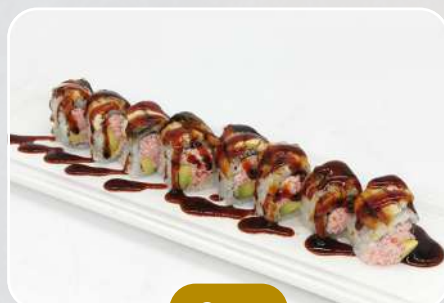


Cena

### 156. URA SAKE AFFUMICATO

*Surimi di granchio, avocado, maio philadelphia, salmone affumicato all'esterno, salsa tartufo*

€ 10,00



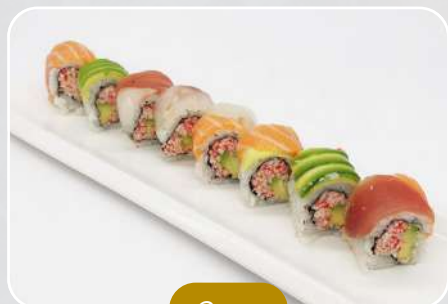
Cena

### 157. ANGUILLA ROLL

*Surimi di granchio, avocado, maio philadelphia, anguilla all'esterno, salsa teriyaki*

€ 10,00

## URAMAKI

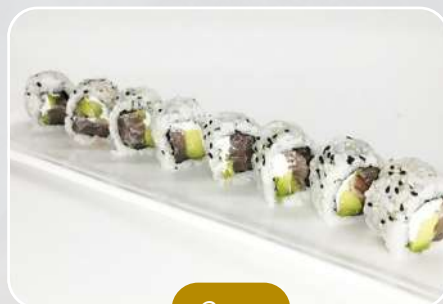


Cena

### 158. RAINBOW ROLL

*Surimi di granchio, avocado, maio philadelphia, pesce misto all'esterno*

€ 10,00

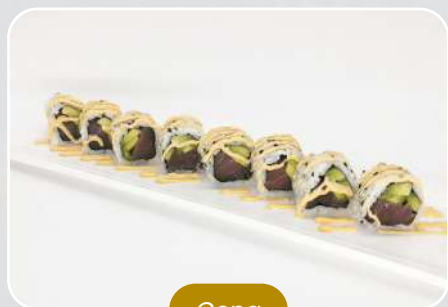


Cena

### 159. URA TUNA AVOCADO

*Tonno, avocado, philadelphia, sesamo*

€ 9,00

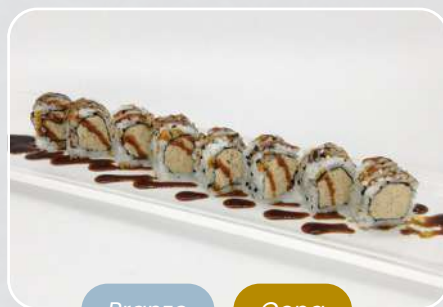


Cena

### 160. URA SPICY TUNA

*Tonno , avocado, salsa maio spicy, sesamo*

€ 9,00



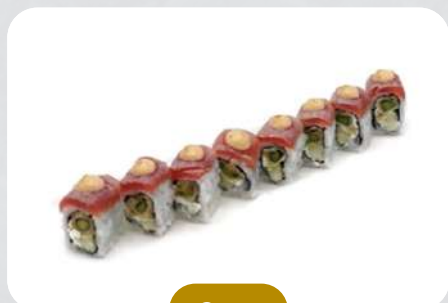
Pranzo

Cena

### 161. URA TUNA COTTO

*Tonno cotto, cetriolo, maionese, salsa teriyaki, sesamo*

€ 8,00

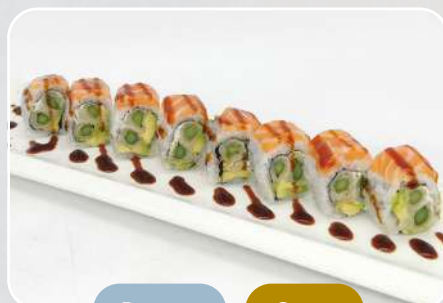


Cena

### 162. FUNGHI ROLL

*Cetriolo, tempura di asparagi, philadelphia, carpaccio di tonno all'esterno scottato, salsa funghi*

€ 9,00



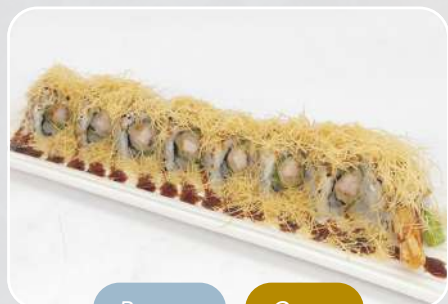
Pranzo

Cena

### 163. CATERPILLAR ROLL

*Tempura di asparagi, avocado, philadelphia, carpaccio di salmone all'esterno, salsa teriyaki*

€ 9,00



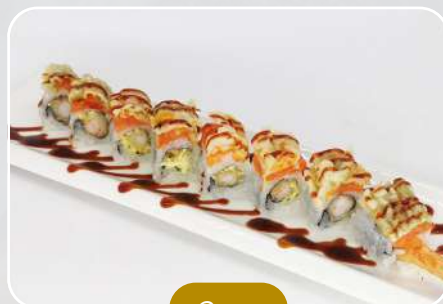
Pranzo

Cena

## 164. URA EBITEN

*Tempura di gamberi, maionese, insalata, salsa teriyaki, kataifi*

€ 9,00



Cena

## 165. URA EBI FLO

*Tempura di gamberi, maionese, tartare di salmone all'esterno, fiori di zucca, salsa teriyaki*

€ 10,00

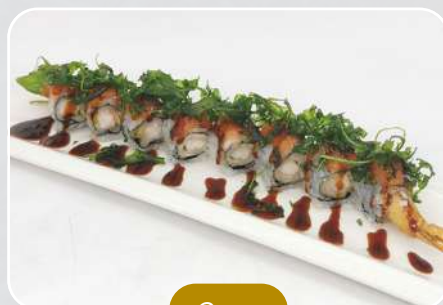


Cena

## 166. URA EBI TIGER

*Gambero cotto, avocado, carpaccio di salmone all'esterno scottato, salsa agropiccante*

€ 10,00

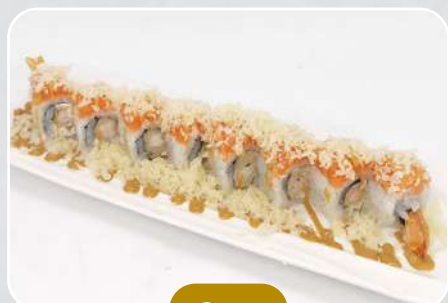


Cena

## 167. RUCOLA ROLL

*Tempura di gamberi, philadelphia, tartare di salmone all'esterno, chips rucola e salsa teriyaki*

€ 10,00

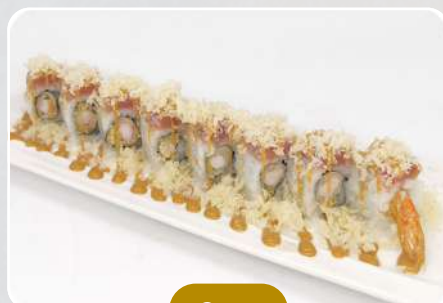


Cena

## 168. URA LEMON

*Tempura di gamberi, philadelphia, tartare di salmone all'esterno, salsa lemon, scaglie di tempura*

€ 10,00



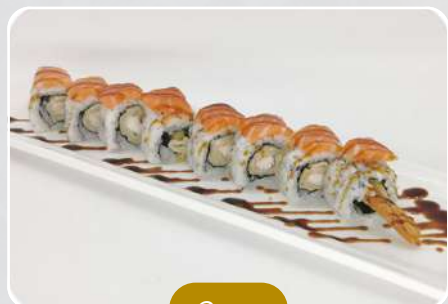
Cena

## 169. TATAKI ROLL

*Tempura di gamberi, maionese, tartare di tonno scottato all'esterno, salsa lemon, scaglie di tempura*

€ 10,00

## URAMAKI

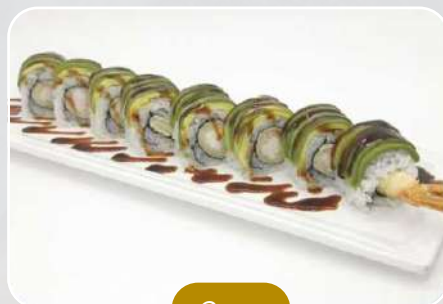


Cena

### 170. TIGER ROLL

*Tempura di gamberi, maionese, carpaccio di salmone all'esterno, salsa teriyaki*

€ 10,00

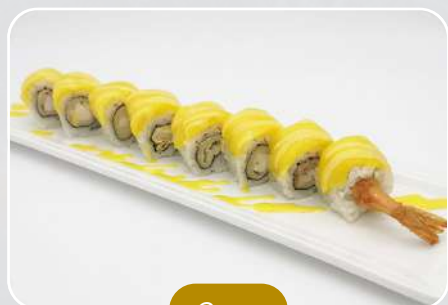


Cena

### 171. DRAGON ROLL

*Tempura di gamberi, avocado all'esterno, salsa teriyaki*

€ 10,00



Cena

### 172. MANGO ROLL

*Tempura di gamberi, philadelphia, mango all'esterno, salsa mango*

€ 10,00

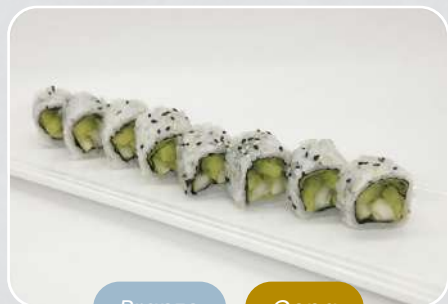


Cena

### 173. ROCK'N'ROLL

*Avocado, philadelphia, tartare di salmone all'esterno, scaglie di mandorle*

€ 10,00



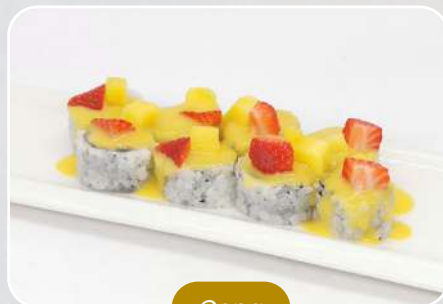
Pranzo

Cena

### 174. URA VEGETARIANO

*Cetriolo, avocado, insalata, sesamo*

€ 8,00

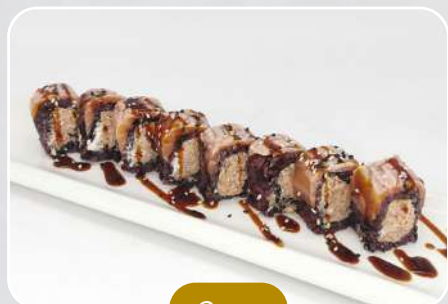


Cena

### 175. URA BANANA

*Banana all'interno, granella di mango e fragola, salsa mango*

€ 10,00

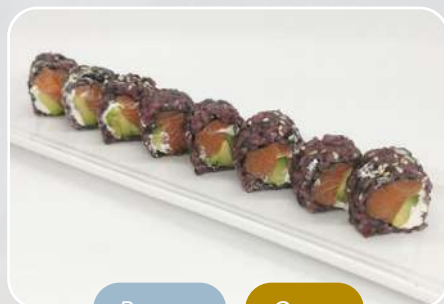


Cena

## 176. KUROMAI SAKE OUT

*Riso nero, salmone cotto, philadelphia, carpaccio di salmone all'esterno scottato, salsa teriyaki, sesamo*

€ 9,00



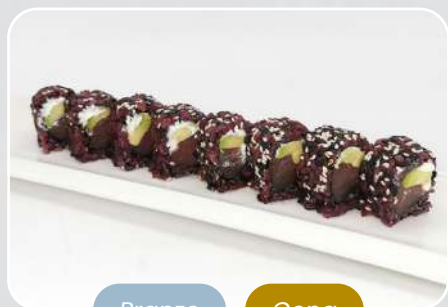
Pranzo

Cena

## 177. KUROMAI SAKE

*Riso nero, salmone, avocado, philadelphia, sesamo*

€ 8,00



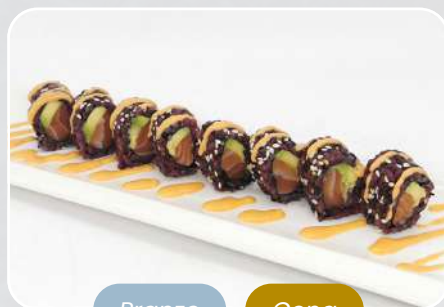
Pranzo

Cena

## 178. KUROMAI TUNA

*Riso nero, tonno, avocado, philadelphia, sesamo*

€ 9,00



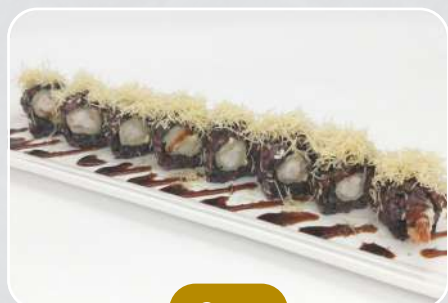
Pranzo

Cena

## 179. KUROMAI SAKE SPICY

*Riso nero, salmone, avocado, salsa maio spicy, sesamo*

€ 8,00



Cena

## 180. KUROMAI EBITEN

*Riso nero, tempura di gamberi, maionese, sesamo, salsa teriyaki, kataifi*

€ 9,00

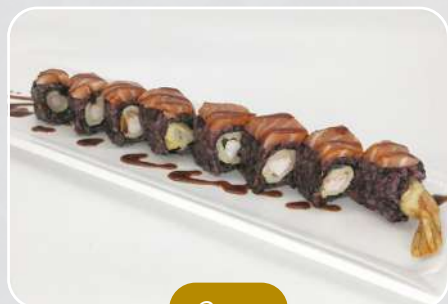


Cena

## 181. KUROMAI YANG PLUS

*Riso nero, fiori di zucca, gamberi cotto, philadelphia, tartare di salmone all'esterno, scaglie di mandorle, salsa rucola*

€ 10,00



Cena

## 182. KURUMAI TIGER

*Riso nero, tempura di gamberi, maionese, carpaccio di salmone all'esterno, salsa teriyaki*

€ 10,00

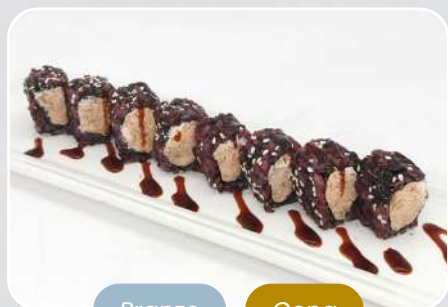


Cena

## 183. KUROMAI FIORI DI ZUCCA

*Riso nero, fiori di zucca, avocado, philadelphia, tartare di pomodoro all'esterno, salsa zafferano, tobiko*

€ 10,00



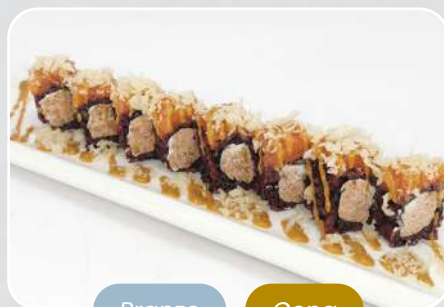
Pranzo

Cena

## 184. KUROMAI MIURA

*Riso nero, salmone cotto, philadelphia, sesamo, salsa teriyaki*

€ 8,00



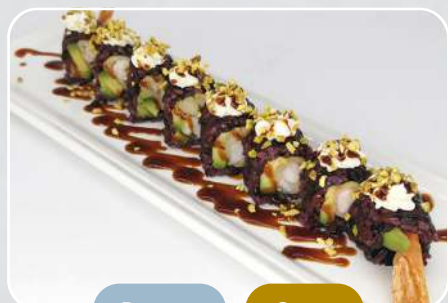
Pranzo

Cena

## 185. MIURA PLUS

*Riso nero, salmone cotto, philadelphia, tartare di salmone all'esterno, salsa lemon, scaglie di tempura*

€ 10,00



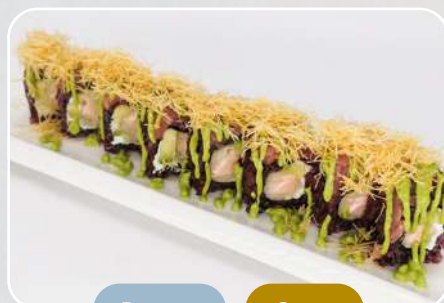
Pranzo

Cena

## 187. KUROMAI CRUNCH

*Riso nero, tempura di gamberi, avocado, philadelphia, pistacchio, salsa teriyaki*

€ 10,00



Pranzo

Cena

## 188. KUROMAI YANG

*Riso nero, tempura di salmone, avocado, philadelphia, tartare di tonno all'esterno, kataifi, salsa rucola*

€ 10,00

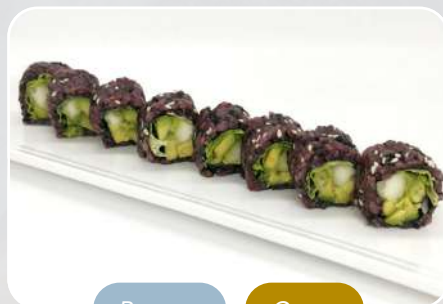


Cena

## 189. KUROMAI MANGO

*Riso nero, tempura di salmone,  
philadelphia, mango all'esterno,  
salsa mango*

**€ 10,00**



Pranzo

Cena

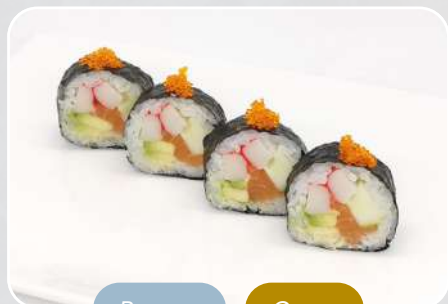
## 191. KUROMAI VEGETARIANA

*Riso nero, cetriolo, insalata,  
avocado, sesamo*

**€ 9,00**



## FUTOMAKI



Pranzo

Cena

### 200. FUTO CALIFORNIA

*Salmone, avocado, surimi di granchio, cetriolo, maionese, tobiko*

€ 8,00



Cena

### 201. FUTO FALMBE

*Salmone, avocado, surimi di granchio, cetriolo, maionese, salsa flambe scottato, pistacchio*

€ 8,00

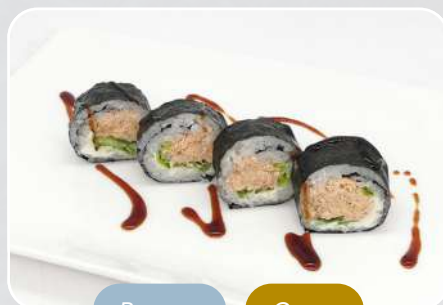


Cena

### 202. FUTO EBITEN

*Tempura di gamberi, insalata, maionese, salsa teriyaki*

€ 8,00



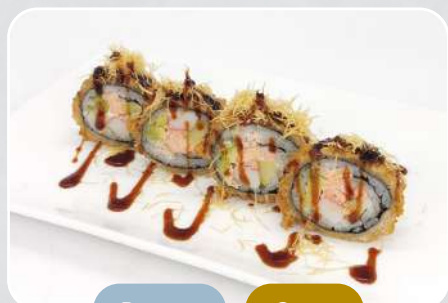
Pranzo

Cena

### 203. FUTO SAKE COTTO

*Salmone cotto, insalata, philadelphia, salsa teriyaki*

€ 8,00



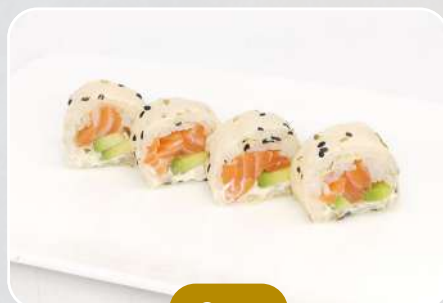
Pranzo

Cena

### 204. FUTO FRITTO

*Futo california fritto, salsa teriyaki, kataifi*

€ 9,00

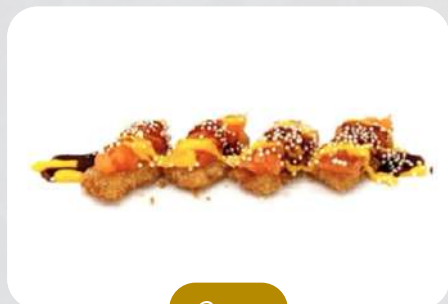


Cena

### 205. FUTO SOY SALMON

*Sfoggia di soia, salmone, avocado, philadelphia*

€ 8,00

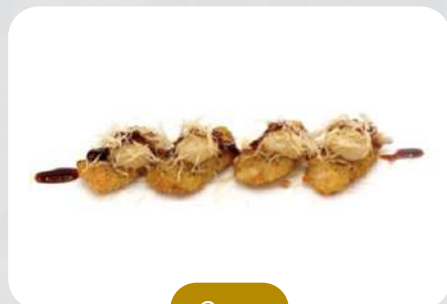


Cena

## 206. YANG EVOLUTION

*Strato di riso in tempura, tartare di salmone, salsa teriyaki e salsa mango, riso soffiato*

€ 10,00

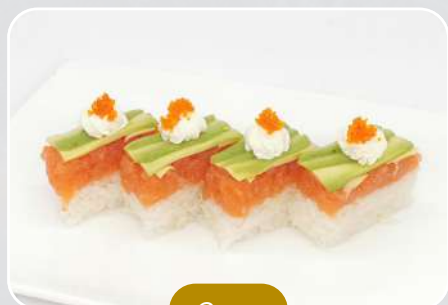


Cena

## 206A. OSHI FOIE GRAS

*Strato di riso in tempura, foie gras scottato, salsa teriyaki e kataifi*

€ 10,00

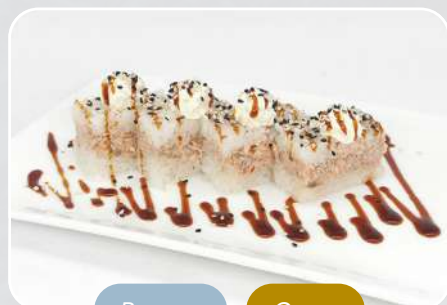


Cena

## 207. OSHI SUPERSTAR

*Doppio strato di riso intermezzato con tartare di salmone, ricoperto di avocado e philadelphia*

€ 9,00



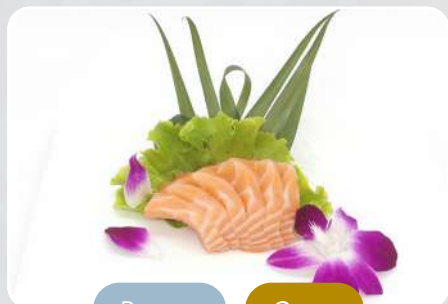
Pranzo

Cena

## 208. OSHI SAKE COTTO

*Doppio strato di riso intermezzato con salmone cotto, philadelphia, sesamo salsa teriyaki*

€ 8,00



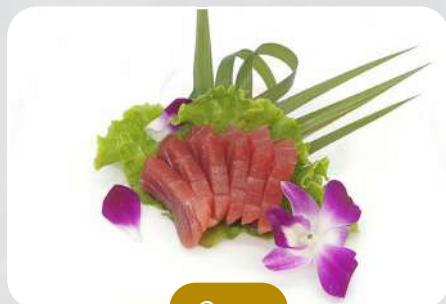
Pranzo

Cena

## 210. SASHIMI SAKE 6PZ

*Salmon*

€ 6,00

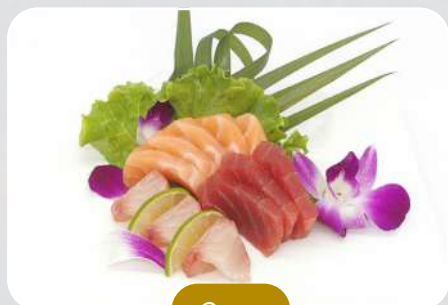


Cena

## 211. SASHIMI TUNA 6PZ

*Tonno*

€ 8,00



Cena

## 212. SASHIMI MIX 10PZ

*Misto*

€ 12,00

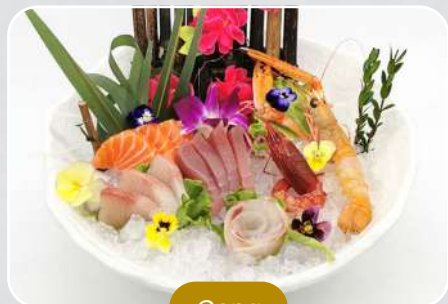


Cena

## 214. SALMONE SCOTTATO 4PZ

*Salmono scottato, salsa mango,  
granelli di pistacchio*

€ 10,00

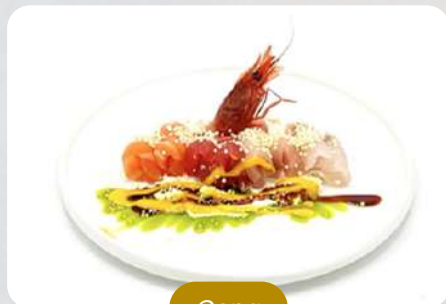


Cena

## 215. SASHIMI SPECIALE 15PZ

*12pz di pesce misto, 1 scampi, 1  
gambero rosso, 1 ostriche*

€ 20,00

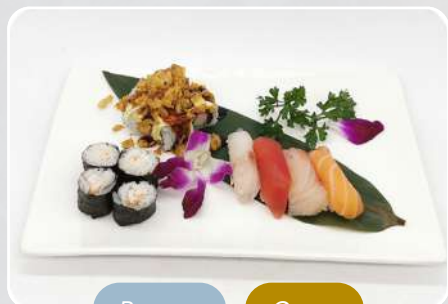


Cena

## 219A. SASHIMI BURRATA

*Burrata, sashimi mix, salsa chef e  
olio aromatizzato, riso soffiato*

€ 15,00



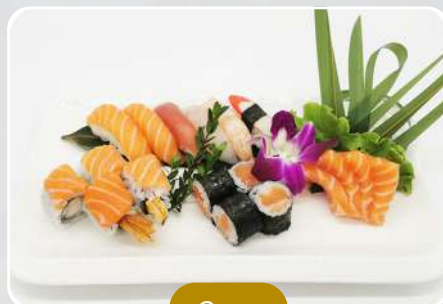
Pranzo

Cena

## 216. YANG PARTY

4 nigiri, 4 hosomaki, 4 uramaki

**€ 12,00**

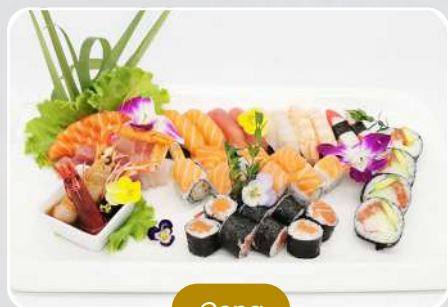


Cena

## 217. DOUBLE PARTY

6 sashimi, 6 nigiri, 4 hosomaki, 4 uramaki

**€ 18,00**



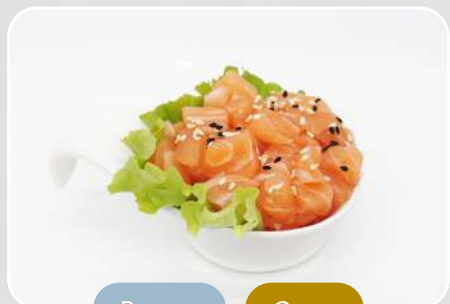
Cena

## 218. SUPER PARTY

10 sashimi, 8 nigiri, 6 hosomaki,  
8 uramaki, 4 gunkan, 1 scampi, 1  
amaebi, 1 ostrica

**€ 35,00**

## TARTARE



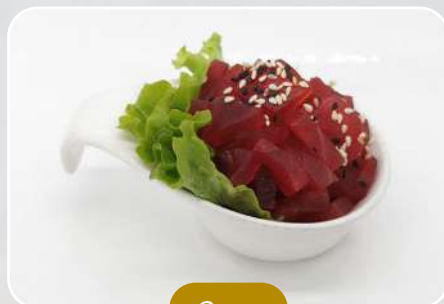
Pranzo

Cena

### 220. TARTARE SAKE

*Salmon*

**€ 6,00**

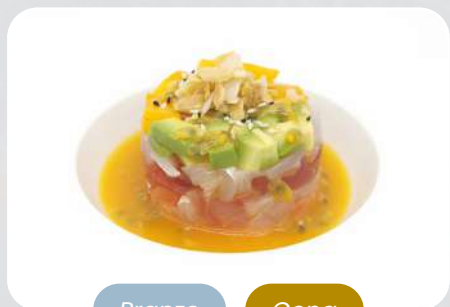


Cena

### 221. TARTARE TUNA

*Tonno*

**€ 8,00**



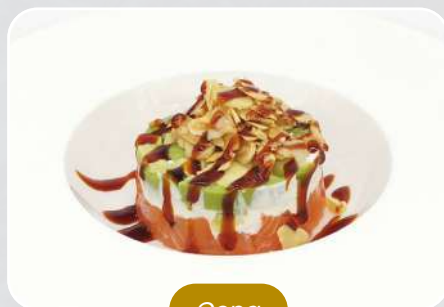
Pranzo

Cena

### 222. TARTARE MIX

*Pesce misto, avocado, mango, salsa passion fruit, scaglie di mandorle*

**€ 8,00**

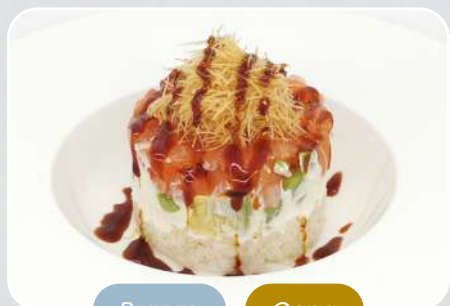


Cena

### 223. TARTARE PLUS

*Salmon, philadelphia, avocado, salsa teriyaki, scaglie di mandorle*

**€ 8,00**



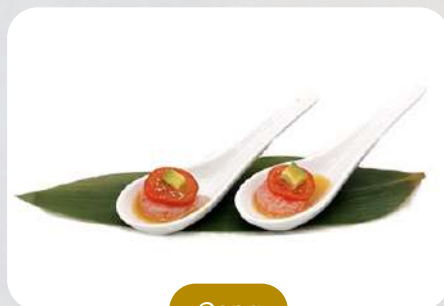
Pranzo

Cena

### 225. SAKE WHITE

*Riso bianco, tartare di salmone, philadelphia, avocado, salsa teriyaki, kataifi*

**€ 6,00**



Cena

### 313. AMAEBI STYLE

*Tartare di gambero rosso, pomodorino, avocado, salsa yuzu*

**€ 10,00**

## TARTARE



Cena

### 226. KUROMAI BLACK

*Riso nero, tartare di salmone, philadelphia, avocado, kataifi, salsa mango*

**€ 6,00**



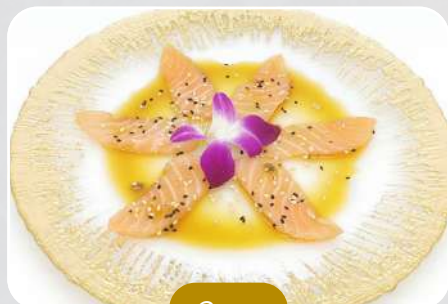
Cena

### 227. KUROMAI SAKE

*Riso nero, tartare di salmone, philadelphia, , kataifi, salsa teriyaki*

**€ 6,00**

## CARPACCIO

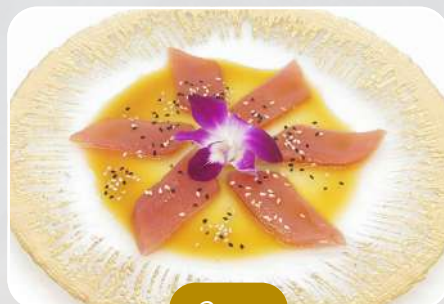


Cena

### 230. CARPACCIO SAKE

*Salmone*

**€ 8,00**

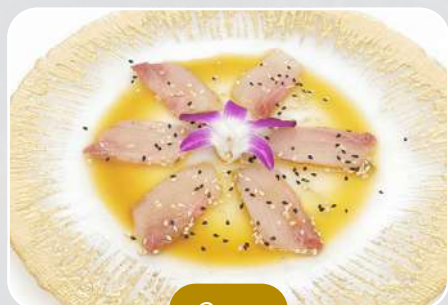


Cena

### 231. CARPACCIO TUNA

*Tonno*

**€ 10,00**



Cena

### 232. CARPACCIO RICCIOLA

*Ricciola*

**€ 10,00**



Cena

### 233. CARPACCIO CAPESANTE

*Capesante*

**€ 10,00**

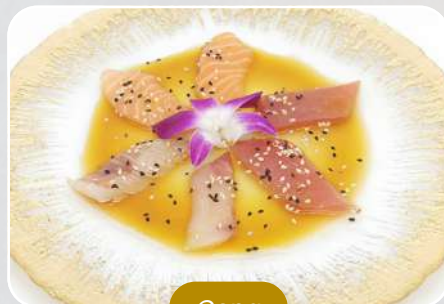


Cena

### 234. CARPACCIO POLIPO

*Polipo*

**€ 8,00**



Cena

### 235. CARPACCIO MIX

*Misto*

**€ 12,00**

## CARPACCIO



Cena

### 236. CARPACCIO PLUS

*Carpaccio mix scottato, salsa ponzu, sesamo*

**€ 15,00**



Cena

### 237. AMAEBI 3PZ

*Gambero rosso con salsa ponzu*

**€ 8,00**

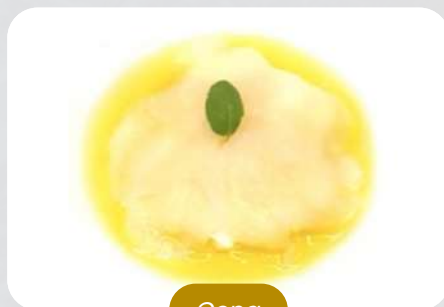


Cena

### 238. SCAMPI 2PZ

*Scampi marinati con salsa passion fruit*

**€ 8,00**

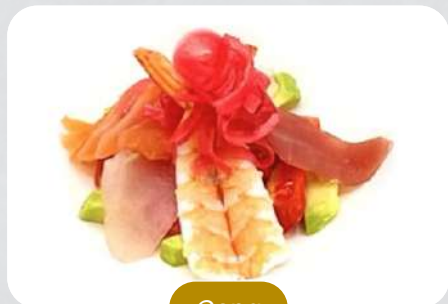


Cena

### 310. CAPASANTA HOKKAIDO

*Capasanta di hokkaido, crema di formaggio al tartufo, olio evo e sale*

**€ 10,00**

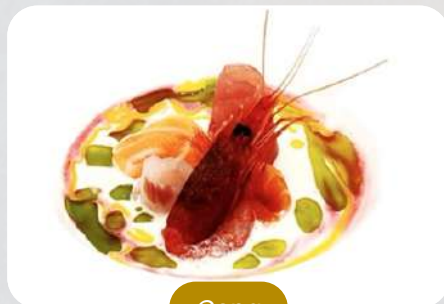


Cena

### 311. CEVICHE

*Misto di pesce, pomodoro, avocado, cipolla caramellata e salsa yuzu*

**€ 10,00**



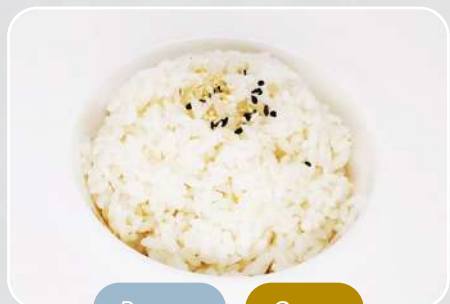
Cena

### 312. CARPACCIO WHITE

*Pesce misto, salsa chef*

**€ 10,00**



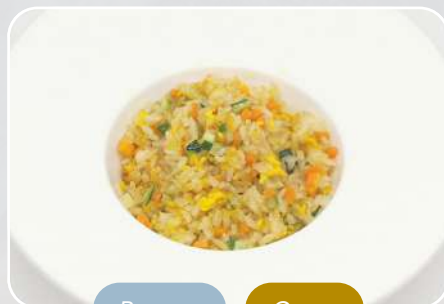


Pranzo

Cena

## 239. RISO BIANCO

€ 3,00



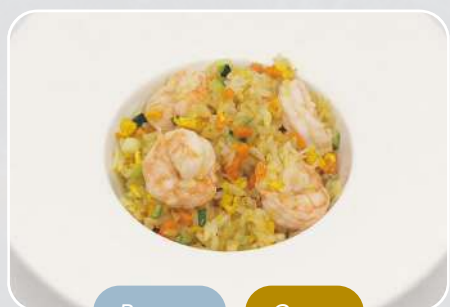
Pranzo

Cena

## 240. RISO VEGETARIANO

*Riso saltato verdure miste e uova*

€ 6,00



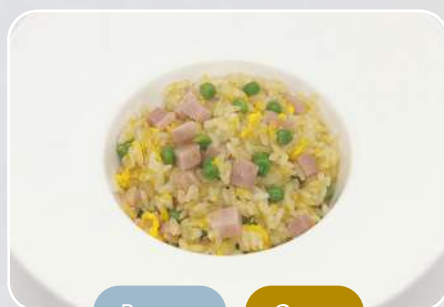
Pranzo

Cena

## 241. RISO GAMBERI

*Riso saltato con gamberi e verdure miste, uova*

€ 7,00



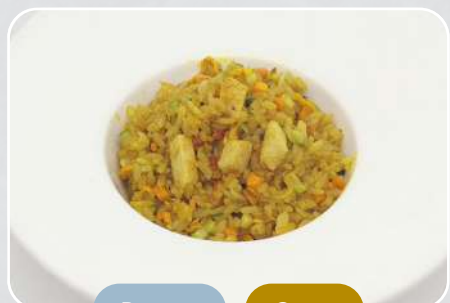
Pranzo

Cena

## 242. RISO CANTONESE

*Riso saltato con prosciutto, piselli, uova*

€ 7,00



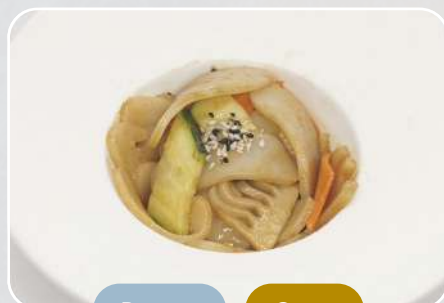
Pranzo

Cena

## 244. RISO CURRY

*Riso saltato con verdure miste, pollo, curry*

€ 7,00



Pranzo

Cena

## 246. GNOCCHI DI RISO VERDURE

*Gnocchi di riso saltato con verdure miste*

€ 6,00



Pranzo

Cena

## 247. GNOCCHI DI RISO GAMBERI

*Gnocchi di riso saltato con gamberi  
e verdure miste*

€ 7,00



Pranzo

Cena

## 249. YASAI UDON

*Spaghetti di udon saltati con  
verdure miste e uova, salsa udon*

€ 6,00



Pranzo

Cena

## 250. EBI UDON

*Spaghetti di udon saltati con  
gamberi e verdure miste, uova,  
salsa udon*

€ 7,00



Pranzo

Cena

## 251. YASAI SOBA

*Pasta di grano saraceno, verdure  
miste, uova, salsa soba*

€ 6,00



Pranzo

Cena

## 252. EBI SOBA

*Pasta di grano saracena, gamberi,  
verdure miste, uova, salsa soba*

€ 7,00

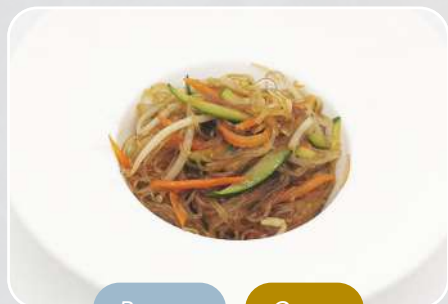


Cena

## 253. SPAGHETTI SOIA PICCANTE

*Spaghetti di soia saltati con pollo e  
verdure miste, salsa piccante*

€ 7,00



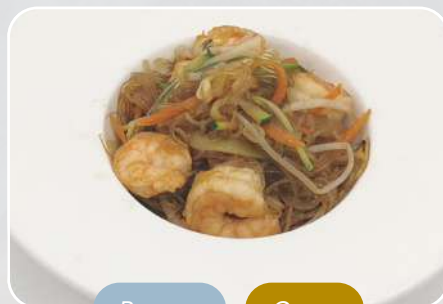
Pranzo

Cena

## 254. SPAGHETTI SOIA VERDURE

*Spaghetti di soia saltati con verdure  
miste*

€ 6,00



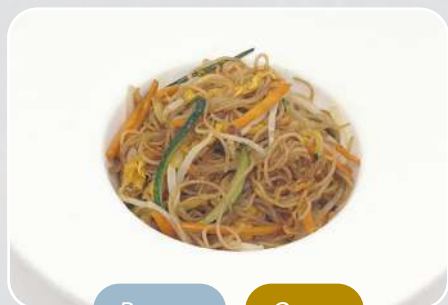
Pranzo

Cena

## 255. SPAGHETTI SOIA GAMBERI

*Spaghetti di soia saltati con  
gamberi e verdure miste*

€ 7,00



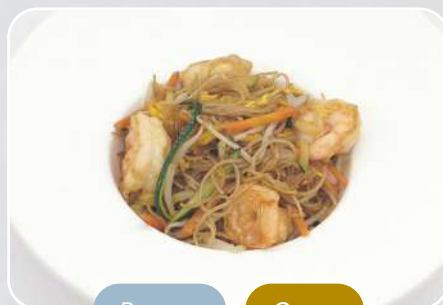
Pranzo

Cena

## 256. SPAGHETTI RISO VERDURE

*Spaghetti di riso saltati con verdure  
miste, uova*

€ 6,00



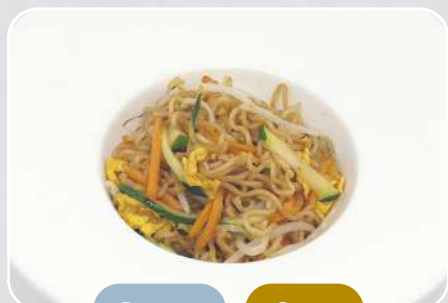
Pranzo

Cena

## 257. SPAGHETTI RISO GAMBERI

*Spaghetti di riso saltati con gamberi  
e verdure, uova*

€ 7,00



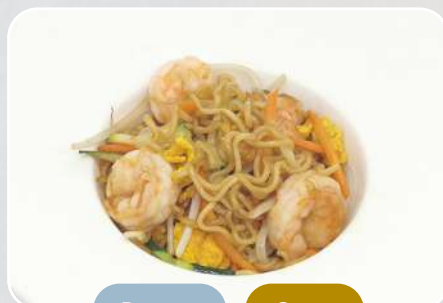
Pranzo

Cena

## 258. RAMEN SALTATO VERDURE

*Ramen saltato con verdure miste e  
uova*

€ 6,00



Pranzo

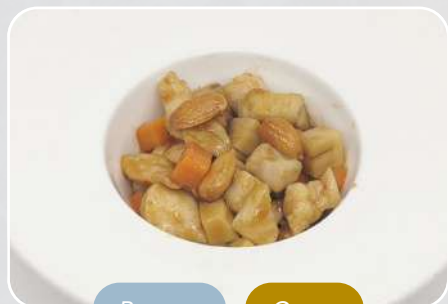
Cena

## 259. RAMEN SALTATO GAMBERI

*Ramen saltato con gamberi e  
verdure miste, uova*

€ 7,00

## SECONDI COTTI



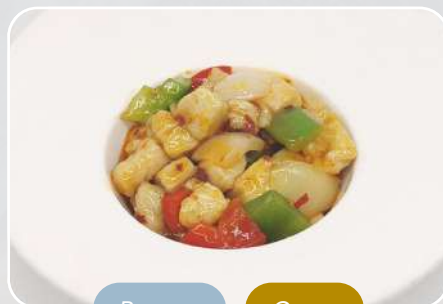
Pranzo

Cena

### 260. POLLO MANDORLE

*Pollo, mandorle, carote, bambu*

€ 7,00



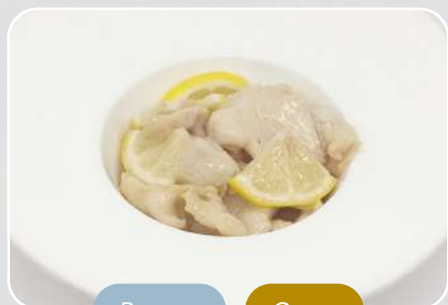
Pranzo

Cena

### 261. POLLO PICCANTE

*Pollo, peperoni, cipolle, in salsa  
piccante*

€ 7,00



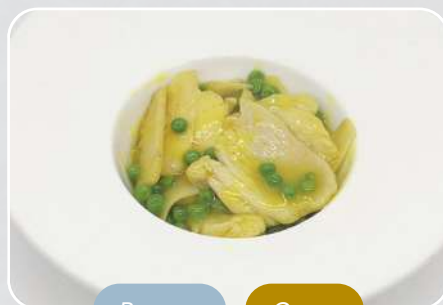
Pranzo

Cena

### 262. POLLO LIMONE

*Pollo in salsa limone*

€ 7,00



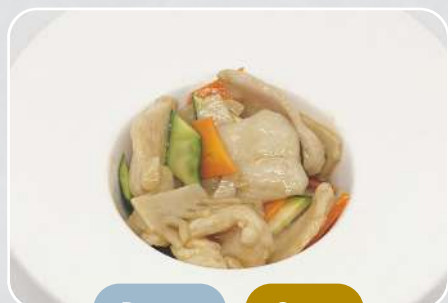
Pranzo

Cena

### 263. POLLO CURRY

*Pollo, piselli, bambu, in salsa curry*

€ 7,00



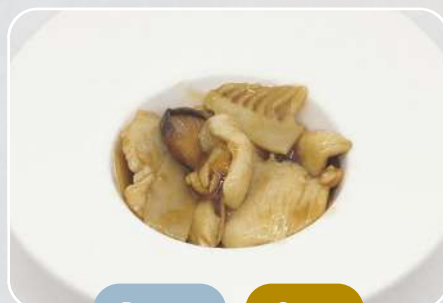
Pranzo

Cena

### 264. POLLO VERDURE

*Pollo, verdure miste*

€ 7,00



Pranzo

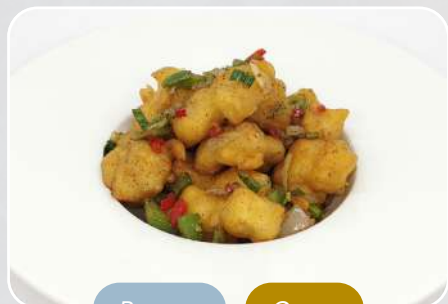
Cena

### 265. POLLO SHUANGDONG

*Pollo, bambu, funghi*

€ 7,00

## SECONDI COTTI



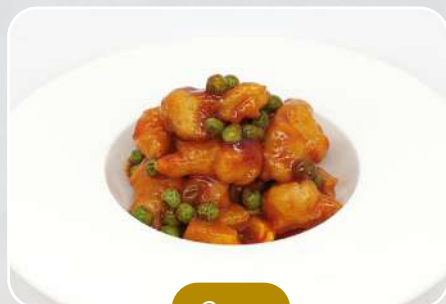
Pranzo

Cena

### 267. POLLO SALE PEPE

*Pollo fritto, peperoni, cipolle, sale pepe*

**€ 7,00**

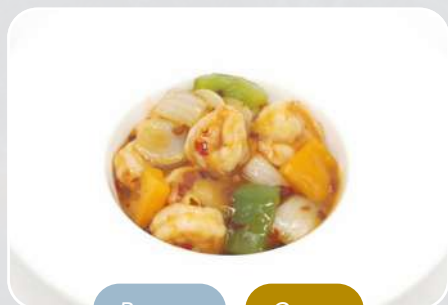


Cena

### 268. POLLO AGRODOLCE

*Pollo fritto in salsa agrodolce*

**€ 7,00**



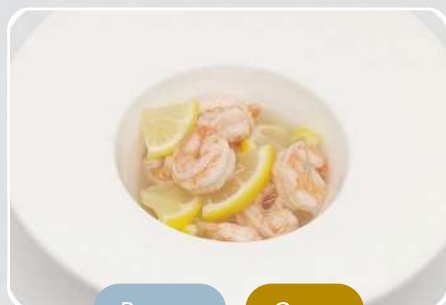
Pranzo

Cena

### 269. GAMBERI PICCANTI

*Gamberi, peperoni, cipolle, in salsa piccante*

**€ 8,00**



Pranzo

Cena

### 270. GAMBERI LIMONE

*Gamberi in salsa limone*

**€ 8,00**

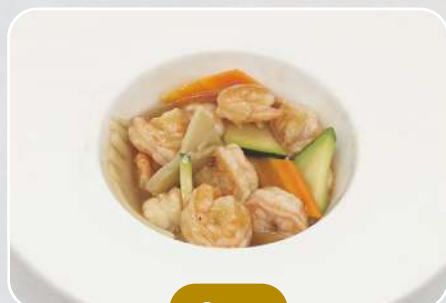


Cena

### 271. GAMBERI CURRY

*Gamberi, piselli, bambu, in salsa curry*

**€ 8,00**



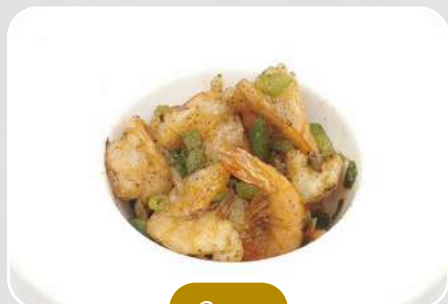
Cena

### 272. GAMBERI VERDURE

*Gamberi, verdure miste*

**€ 8,00**

## SECONDI COTTI

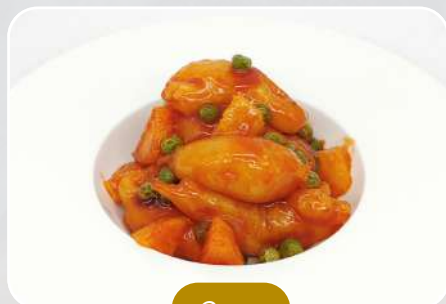


Cena

### 273. GAMBERI SALE PEPE

*Gamberi fritti, peperoni, cipolle, sale pepe*

€ 8,00



Cena

### 274. GAMBERI AGRODOLCE

*Gamberi fritto in salsa agrodolce*

€ 8,00

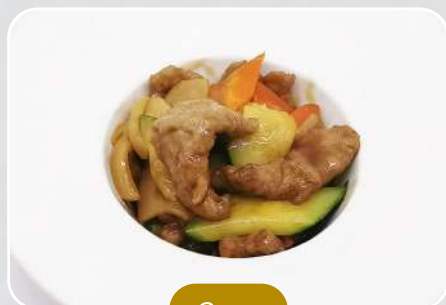


Cena

### 275. MANZO PICCANTE

*Manzo, peperoni, cipolla, in salsa piccante*

€ 8,00

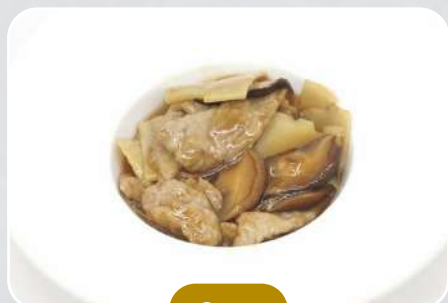


Cena

### 276. MANZO VERDURE

*Manzo, verdure miste*

€ 8,00

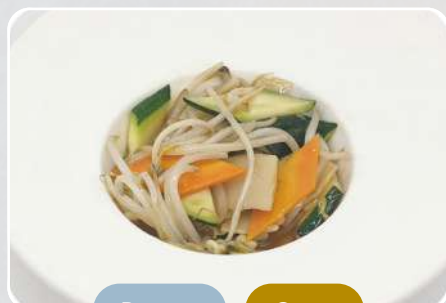


Cena

### 277. MANZO SHUANGDONG

*Manzo, bambu, funghi*

€ 8,00



Pranzo

Cena

### 279. VERDURE SALTATE

*Germogli di soia, verdure miste*

€ 6,00

## SECONDI COTTI



Cena

### 280. PESCE ALLA PENTOLA

*Cozze, gamberi, calamaro, verdure miste*

€ 10,00

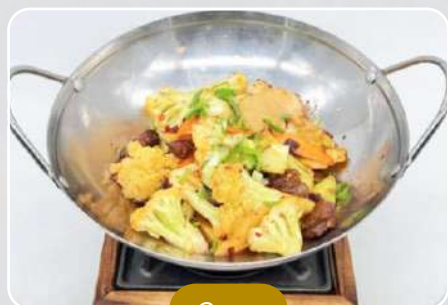


Cena

### 282. COSCE DI RANA ALLA PENTOLA

*Cosce di rana, verdure miste*

€ 10,00

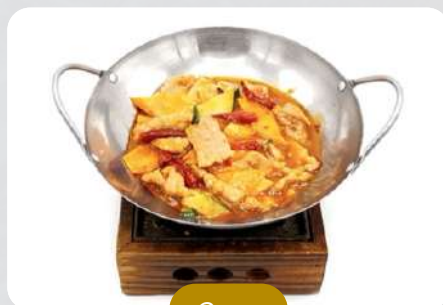


Cena

### 283. CAVOLFIORE ALLA PENTOLA

*Cavolfiore e verdure miste in salsa piccante*

€ 10,00

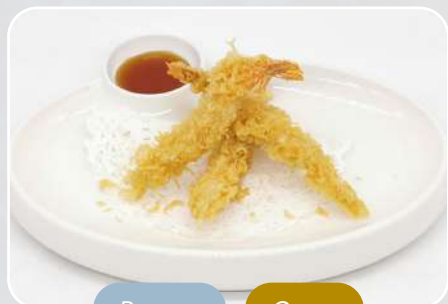


Cena

### 284. MANZO ALLA PENTOLA

*Manzo, verdure miste, in salsa piccante*

€ 10,00



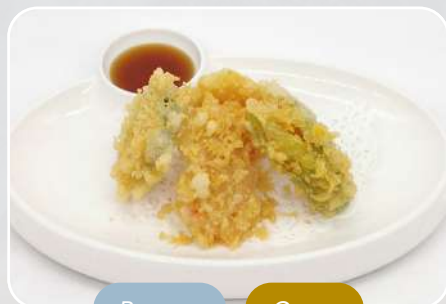
Pranzo

Cena

## 290. TEMPURA EBI

*Gamberoni fritti in polvere di tempura*

€ 9,00



Pranzo

Cena

## 291. TEMPURA YASAI

*Verdure miste fritte in polvere di tempura*

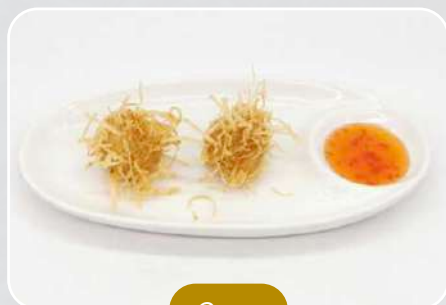
€ 8,00



Cena

## 292. TEMPURA MISTO

€ 9,00

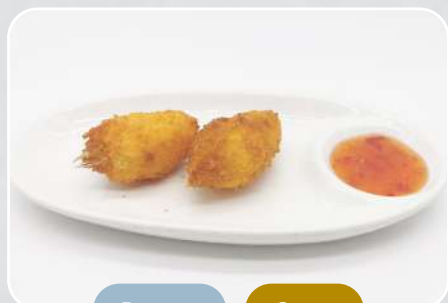


Cena

## 294. SFERE DI DRAGO

*Sfoglia con ripieno di gamberi*

€ 8,00

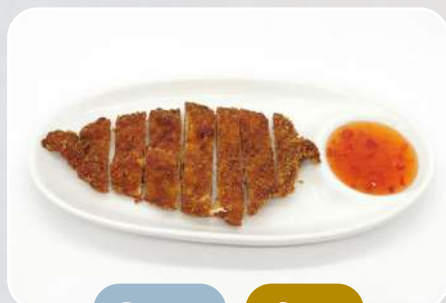


Pranzo

Cena

## 295. POLPA DI GRANCHIO

€ 6,00



Pranzo

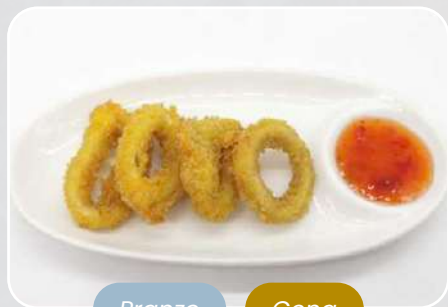
Cena

## 296. CHICKEN FURAI

*Petto di pollo, uova, briciole di pane*

€ 6,00





Pranzo

Cena

## 297. IKA FURAI

*Calamaro, uova, briciole di pane*

**€ 6,00**



Cena

## 298. EBI FURAI

*Gamberoni*

**€ 9,00**

## TEPPANYAKI



Pranzo

Cena

### 300. EBI TORI

*Spiedini di gamberi, salsa chef,  
sesamo*

€ 8,00



Pranzo

Cena

### 301. YAKI TORI

*Spiedini di pollo, salsa teriyaki,  
sesamo*

€ 7,00



Pranzo

Cena

### 302. SAKE TEPPANYAKI

*Salmona alla piastra, salsa teriyaki,  
sesamo*

€ 6,00



Cena

### 303. SEPIA ALLA PIASTRA

*Seppia alla piastra, sale, pepe*

€ 7,00



Cena

### 304. CALAMARI ALLA PIASTRA

*Calamari alla piastra, sale, pepe*

€ 7,00



Cena

### 305. EBI SHINOYAKI

*Gamberoni alla piastra, sale, pepe*

€ 8,00

## TEPPANYAKI



Cena

### 306. BRANZINO ALLA PIASTRA

*Branzino alla piastra, sale, pepe*

€ 8,00

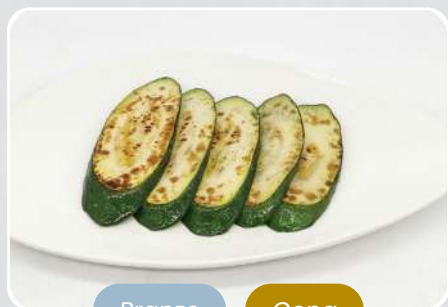


Cena

### 307. COZZE ALLA PIASTRA

*Cozze alla piastra, sale, pepe*

€ 7,00



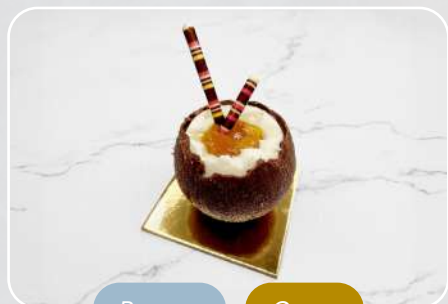
Pranzo

Cena

### 308. ZUCCHINA ALLA PIASTRA

*Zucchine alla piastra, sale, pepe*

€ 6,00



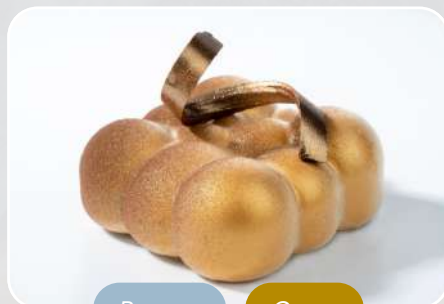
Pranzo

Cena

**MOANA**

~

**€ 7,00**



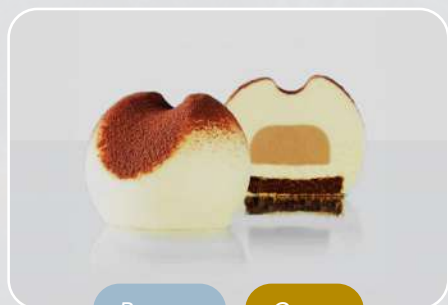
Pranzo

Cena

**KUMO**

*Bavarese alle nocciole. con inserto cremoso alla vaniglia, marquise al cacao croccante e alle nocciole.*

**€ 6,50**



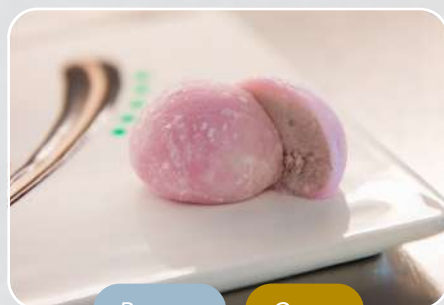
Pranzo

Cena

**GOCCIA TIRAMISÙ**

~

**€ 6,00**



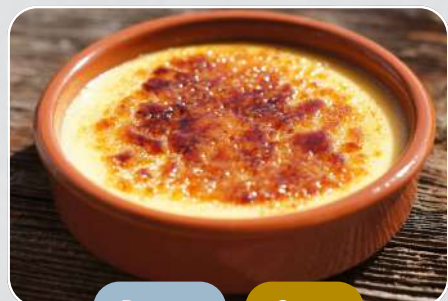
Pranzo

Cena

**MOCHI MISTI 3PZ**

*Pasta di riso con ripieno al gelato con gusto cocco, mango, fragola e cioccolato.*

**€ 5,00**



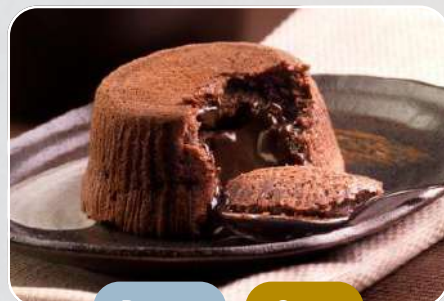
Pranzo

Cena

**CATALANA**

*Crema catalana con zucchero caramellato.*

**€ 6,00**



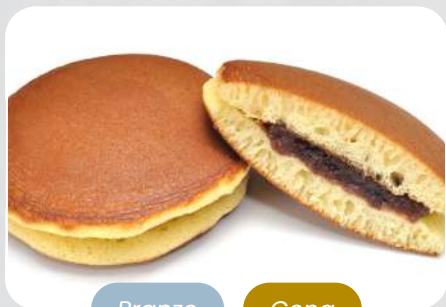
Pranzo

Cena

**SOUFFLE AL CIOCCOLATO**

*Souffle con cuore di cioccolato liquido.*

**€ 5,00**



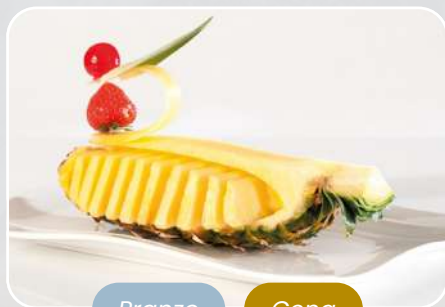
Pranzo

Cena

**DORAEMON**

*Pancake con ripieno di crema al cioccolato*

**€ 4,50**



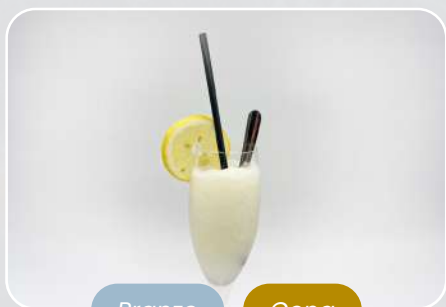
Pranzo

Cena

**ANANAS FRESCO**

*Dolce con ananas fresco: genuino piacere fruttato in ogni morso, freschezza tropicale in tavola.*

**€ 4,50**



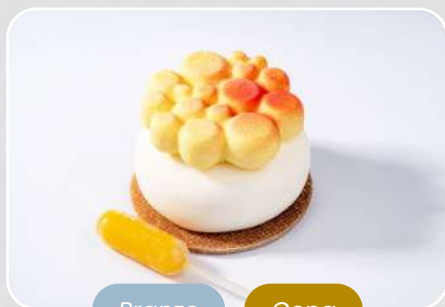
Pranzo

Cena

**SORBETTO AL LIMONE**

*Fresco sorbetto che cattura l'essenza vivace del limone in una dolcezza gelata e rinfrescante.*

**€ 4,50**



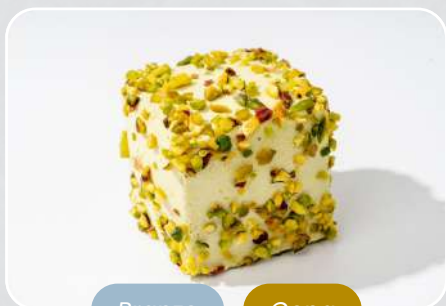
Pranzo

Cena

**TROPICAL CHEESECAKE**

*Cheesecake tropicale al cocco, quenelle al mango e frutta della passione, accompagnato da una simpatica e gustosa pipetta ai frutti tropicali.*

**€ 6,50**



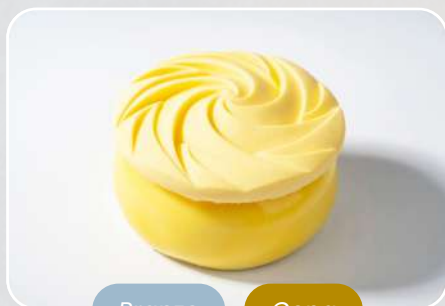
Pranzo

Cena

**PISTACCHIO**

*Mousse al pistacchio con cuore cremoso al cioccolato bianco e lampone.*

**€ 6,50**



Pranzo

Cena

**PINA COLADA**

*Connubio perfetto di freschezza e di piacere esotico, ispirato al cocktail a base di ananas e cocco.*

**€ 6,50**



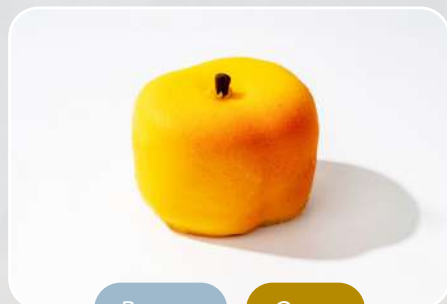
Pranzo

Cena

**GOLDEN HAZELNUT**

*Mousse con cuore al caramello salato alle nocciole pralinate, con spirale di cioccolato fondente d'oro, glassato con cioccolato Rocher alle nocciole.*

€ 6,50



Pranzo

Cena

**MOMO**

*Goloso dessert ripieno di pesche fresche ricoperto di cioccolato bianco.*

€ 6,50



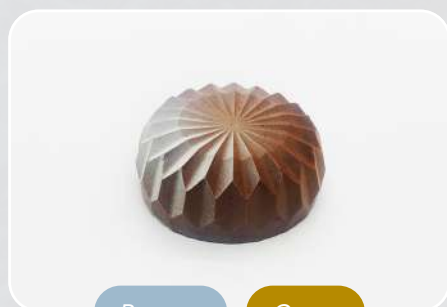
Pranzo

Cena

**STRA-BOUNTY**

*Sfizioso dessert al cocco con un ripieno di fragole gustose e cocco-daquoise.*

€ 6,50



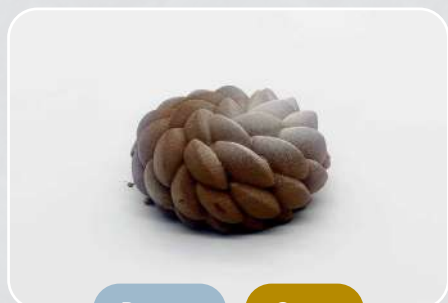
Pranzo

Cena

**LADY DARK**

~

€ 6,50



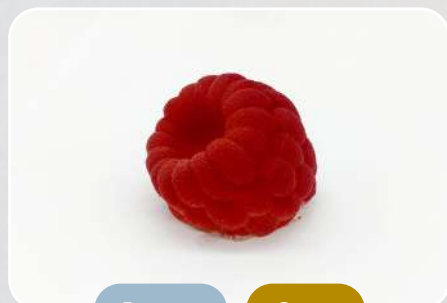
Pranzo

Cena

**BLACK FOREST**

~

€ 6,50



Pranzo

Cena

**RASPBERRY**

~

€ 6,50

ACQUA NATURALE	75 CL	3,20€
ACQUA FRIZZANTE	75 CL	3,20€
THE VERDE (CALDO)		3,50€
THE GELSOMINO (CALDO)		3,50€
COCA COLA	33 CL	3,20€
COCA ZERO	33 CL	3,20€
THE LIMONE	33 CL	3,20€
THE PESCA	33 CL	3,20€
SPRITE	33 CL	3,20€
FANTA	33 CL	3,20€
SPRITZ APEROL	Calice	4,50€
SPRITZ CAMPARI	Calice	4,50€
HUGO	Calice	5,00€
HEINEKEN SPINA	50 CL	5,00€
ASAHI	50 CL	5,50€
TSINGTAO	64 CL	5,50€
SAPPORO	65 CL	6,50€
KIRIN	50 CL	5,50€

## VINI BIANCHI SPINA

---

<b>BIANCO FERMO</b>	<i>Calice</i>	<b>3,00€</b>
<b>BIANCO FERMO</b>	<i>0,5 lt</i>	<b>6,00€</b>
<b>BIANCO FERMO</b>	<i>1 lt</i>	<b>11,00€</b>
<b>BIANCO FRIZZANTE</b>	<i>Calice</i>	<b>3,50€</b>
<b>BIANCO FRIZZANTE</b>	<i>0,5 lt</i>	<b>7,00€</b>
<b>BIANCO FRIZZANTE</b>	<i>1 lt</i>	<b>12,00€</b>
<b>FALANGHINA</b>	<i>Calice</i>	<b>4,50€</b>
<b>PROSECCO DOC</b>	<i>Calice</i>	<b>4,50€</b>

---



---

<b>A.A. GEWURZTRAMINER DOC</b> <i>Provenienza: Alto Adige / Produttore: Von Blumen</i>	<b>€ 23,00</b>
<b>A.A. SAUVIGNON DOC</b> <i>Provenienza: Alto Adige / Produttore: Von Blumen</i>	<b>€ 22,00</b>
<b>CHARDONNAY RISERVA ALTO ADIGE DOC</b> <i>Provenienza: Alto Adige / Produttore: Von Blumen</i>	<b>€ 25,00</b>
<b>MULLER THURGAU DOC</b> <i>Provenienza: Alto Adige / Produttore: Kossler</i>	<b>€ 21,00</b>
<b>TERA ALTA PINOT GRIGIO DOC</b> <i>Provenienza: Alto Adige / Produttore: Cantina Roeno</i>	<b>€ 20,00</b>
<b>LUGANA CLASSICO DOC</b> <i>Provenienza: Lombardia / Produttore: Colli Vaibò</i>	<b>€ 19,00</b>
<b>LUGANA DOC BROLETTINO</b> <i>Provenienza: Lombardia / Produttore: Cà dei Frati</i>	<b>€ 28,00</b>
<b>LUGANA DOC FRATI</b> <i>Provenienza: Lombardia / Produttore: Cà dei Frati</i>	<b>€ 23,00</b>
<b>CHIARETTO DOC ROSA DEI FRATI</b> <i>Provenienza: Lombardia / Produttore: Cà dei Frati</i>	<b>€ 24,00</b>
<b>LUGANA DOC PRESTIGE</b> <i>Provenienza: Lombardia / Produttore: Cà Maiol</i>	<b>€ 20,00</b>
<b>FALANGHINA DEL BENEVENTANO IGT</b> <i>Provenienza: Campania / Produttore: De Falco</i>	<b>€ 18,00</b>
<b>CHARDONNAY GARDA DOC</b> <i>Provenienza: Lombardia / Produttore: Gozzi</i>	<b>€ 19,00</b>
<b>PECORINO DOC VELLODORO</b> <i>Provenienza: Marche / Produttore: Umani Ronchi</i>	<b>€ 19,00</b>
<b>VERDICCHIO CLASSICO SUPERIORE DI JESI DOC</b> <i>Provenienza: Marche / Produttore: Umani Ronchi</i>	<b>€ 21,00</b>
<b>PASSERINA MARCHE IGT VIGOR</b> <i>Provenienza: Marche / Produttore: Umani Ronchi</i>	<b>€ 18,00</b>

---

---

<b>PROSECCO MILLESIMATO DOC EXTRA DRY</b> <i>Provenienza: Veneto / Produttore: Col del Sole</i>	<b>€ 18,00</b>
<b>PROSECCO DI VALD. DOCG LA PRIMAVERA DI BARBARA</b> <i>Provenienza: Veneto / Produttore: Merotto</i>	<b>€ 21,00</b>
<b>PROSECCO DI VALD. DOCG EXTRA DRY COLBELO</b> <i>Provenienza: Veneto / Produttore: Merotto</i>	<b>€ 20,00</b>
<b>SPUMANTE ROSE' GRANI DI ROSA</b> <i>Provenienza: Veneto / Produttore: Col del Sole</i>	<b>€ 22,00</b>
<b>FRANCIACORTA DOCG ALMA GRAN CUVÉE BRUT</b> <i>Provenienza: Lombardia / Produttore: Bellavista b</i>	<b>€ 45,00</b>
<b>FRANCIACORTA DOCG PRESTIGE BRUT</b> <i>Provenienza: Lombardia / Produttore: Ca' del bosco</i>	<b>€ 50,00</b>
<b>FRANCIACORTA DOCG BRUT</b> <i>Provenienza: Lombardia / Produttore: Ferghettina b</i>	<b>€ 26,00</b>
<b>FRANCIACORTA SPUMANTE BRUT DOCG</b> <i>Provenienza: Lombardia / Produttore: Contadi Castaldi</i>	<b>€ 28,00</b>
<b>FRANCIACORTA SPUMANTE BRUT</b> <i>Provenienza: Lombardia / Produttore: Contadi Castaldi</i>	<b>€ 31,00</b>
<b>FRANCIACORTA DOCG SATEN</b> <i>Provenienza: Lombardia / Produttore: Ferghettina</i>	<b>€ 36,00</b>
<b>CHAMPAGNE PREMIERE CRU BRUT</b> <i>Provenienza: Francia / Produttore: Drappier</i>	<b>€ 55,00</b>
<b>GOZZI METODO CLASSICO BRUT</b> <i>Provenienza: Lombardia / Produttore: Cantina Gozzi</i>	<b>€ 25,00</b>

---

---

**VALPOLICELLA CLASSICO SUPERIORE DOC** € 25,00  
*Provenienza: Vedneto / Produttore: Gorgo*

---

**CURTEFRANCA DOC ROSSO** € 20,00  
*Provenienza: Lombardia / Produttore: Fornacelle*

---

**CHIANTI COLLI FIORENTINI DOCG** € 18,00  
*Provenienza: Toscana / Produttore: Torre a Cona*

---

**CALICE CHIANTI DOCG** € 4,50  
*Provenienza: Toscana / Produttore: Torre a Cona*

---

---

<b>CAFFE'</b>	<b>1,20€</b>
<b>CAFFE' MACCHIATO</b>	<b>1,50€</b>
<b>CAFFE' CORRETTO</b>	<b>1,70€</b>
<b>CAFFE' GINSENG</b>	<b>1,70€</b>
<b>CAFFE' ORZO</b>	<b>1,70€</b>
<b>DECAFFEINATO</b>	<b>1,50€</b>
<b>DECAFFEINATO MACCHIATO</b>	<b>1,70€</b>
<b>DECAFFEINATO CORRETTO</b>	<b>2,00€</b>
<b>CAPPUCCINO</b>	<b>2,00€</b>

---

---

<b>SAKE</b>	<b>3,50€</b>
<b>BRANCA FERNET</b>	<b>2,50€</b>
<b>BRANCAMENTA</b>	<b>2,50€</b>
<b>VECCHIO AMARO DEL CAPO</b>	<b>2,50€</b>
<b>AVERNA</b>	<b>2,50€</b>
<b>BRAULIO</b>	<b>2,50€</b>
<b>CYNAR</b>	<b>2,50€</b>
<b>JAGERMEISTER</b>	<b>2,50€</b>
<b>MONTENEGRO</b>	<b>2,50€</b>
<b>RAMAZZOTTI</b>	<b>2,50€</b>
<b>VECCHIA ROMAGNA</b>	<b>2,50€</b>
<b>LIMONCELLO</b>	<b>2,50€</b>
<b>GRAPPA ALLE ROSE</b>	<b>2,50€</b>
<b>GRAPPA AL GINSENG</b>	<b>2,50€</b>
<b>GRAPPA AL BAMBU</b>	<b>2,50€</b>
<b>GRAPPA ALLA PRUGNE</b>	<b>2,50€</b>
<b>CASTAGNER FUORICLASSE MORBIDA</b>	<b>2,50€</b>
<b>CASTAGNER FUORICLASSE MOSCATO</b>	<b>2,50€</b>
<b>CASTAGNER FUORICLASSE NERA</b>	<b>2,50€</b>
<b>CASTAGNER FUORICLASSE ORO BARRIQUE</b>	<b>2,50€</b>
<b>CIEMME GRAPPA DI VINACCIA</b>	<b>2,50€</b>
<b>PRIME UVE BIANCHE</b>	<b>3,00€</b>

---

---

<b>PRIME UVE NERE</b>	<b>3,00€</b>
<b>PRIME UVE ORO</b>	<b>3,00€</b>
<b>BAILEYS</b>	<b>2,50€</b>
<b>DISARONNO</b>	<b>2,50€</b>
<b>ANIMA NERA</b>	<b>2,50€</b>
<b>SAMBUCA</b>	<b>2,50€</b>
<b>MALIBU</b>	<b>2,50€</b>
<b>JACK DANIEL'S</b>	<b>3,50€</b>
<b>REMY MARTIN</b>	<b>4,00€</b>

---

# YANG 5

## ASIAN RESTAURANT

### ROVATO (BS)

## Orari

<b>Lunedì</b>	<i>Chiuso</i>
<b>Martedì</b>	<i>12:00 - 15:00 / 19:00 - 23:30</i>
<b>Mercoledì</b>	<i>12:00 - 15:00 / 19:00 - 23:30</i>
<b>Giovedì</b>	<i>12:00 - 15:00 / 19:00 - 23:30</i>
<b>Venerdì</b>	<i>12:00 - 15:00 / 19:00 - 23:30</i>
<b>Sabato</b>	<i>12:00 - 15:00 / 19:00 - 23:30</i>
<b>Domenica</b>	<i>12:00 - 15:00 / 19:00 - 23:30</i>

**Telefono:** 030 9179994

**Cellulare e WhatsApp:** 377 3356789