

ENG

KISEN



CONE



BLACK COD CAKE

KISEN

DELICACIES

Cone - 1 pcs

crunchy wrap with lobster, cherry tomatoes and salad

€ 9

Black cod cake

purple potato cream, avocado, black cod flakes in sumiso sauce

€ 12

Kataifi - 2 pcs

scallops and red shrimp wrapped in cataphyll

€ 8

Beignet - 3 pcs

crispy potatoes wrapped in seared salmon

€ 7

Edamame

soy beans

€ 5

Samurai Stick

sauteed shrimps with crunchy wrap

€ 7

Hotategai

baked scallops with Taiyo sauce

€ 8

Hotategai Miso

baked scallops with Miso sauce

€ 8

Ebi Flower

shrimp tempura with zucchini flower wrapped in seared salmon

€ 7



BEETROOT



GREEN TEA



CUTTLEFISH INK



SAFFRON



EBY SYUMAI



GYOZA

DIM SUM - 3 pcs

Beetroot

beetroot dim sum filled with Teriyaki salmon

€ 6.50

Green Tea

green tea dim sum with edamame, Philadelphia cream cheese, salt, oil and pepper

€ 6

Cuttlefish Ink

cuttlefish ink dim sum with black cod, potatoes and Ikura

€ 8

Saffron

saffron dim dum with sea bass, ginger and spring onions

€ 7

Eby Syumai

shrimp dim sum

€ 6

Gyoza

beef dim sum with shitake mushrooms

€ 6.50

Dim Sum Selection - 4 pcs

beetroot, cuttlefish ink, saffron, eby syumai

€ 9



TUNA TARTARE



KISEN TARTARE

KISEN

TARTARE

Kisen

raw prawns, scallops, sea bass, miso powder with black rice

€ 13

Hamachi

amberjack, avocado, cherry tomatoes, taggiasche olives and sesame sauce

€ 13

Red prawn tartare

raw red prawn with avocado and Yuzu sauce

€ 15

Tuna

tuna, avocado, Tobiko, green apple, Philadelphia cream cheese and Kisen sauce

€ 15

Tataki Toro

tuna cubes with ginger, spring onions and avocado

€ 14

Mixed Ceviche

sea bass, shrimp, salmon, octopus and Yuzu cherry tomatoes

€ 12

Salmon

salmon, avocado, almonds, pomegranate beans with Maio sauce

€ 12

White

scallop, cuttlefish, beetroot chips served on a bed of rice with cuttlefish ink

€ 13

Small tartare tasting

salmon, tuna and hamachi served on a bed of crunchy vegetables

€ 14



PAPAYA



AMBERJACK



KISEN STYLE



MAGURO



RED PRAWN

GUNKAN - 2 pcs

Salmon

salmon, Tobiko and almonds

€ 6.50

Kani

salmon, royal crab pulp, spicy mayo and Tobiko

€ 6.50

Papaya

salmon, papaya and pistachios

€ 6.50

Amberjack

amberjack, Tobiko, taggiasche olives and sesame sauce

€ 6.50

Kisen Style

raw prawn, scallop, Tobiko and crunchy threads with sesame sauce

€ 7.50

Maguro

tuna, green apple and Philadelphia cream cheese

€ 6.50

Red Prawn

red prawn, avocado, mayonnaise and Ikura

€ 8.50

Fassona

beef with foie gras, truffle oil and purple potatoes chips

€ 8.50

Uni

sea urchin pulp wrapped in nori algae

€ 8.50



PLATEAU MIX

KISEN

CRUDITÉ

Plateau Mix	€ 65
French oysters - 2 pcs with spicy turnip	€ 6
Shrimps served on spoon - 2 pcs with passion fruit and Tobiko	€ 7
Lime scallops - 2 pcs with Kisen sauce and pomegranate	€ 6
Mazara del Vallo red prawn - 2 pcs raw red prawn	€ 7
Jellyfish in rice vinegar	€ 7



KISEN ROLL



SANDWICH

KISEN

URAMAKI - 8 pcs

Uramaki prawns

Scottish prawns, potato cream, mango and raw shrimp tartare € 15

Lobster Roll

lobster, avocado, salad, cherry tomatoes, mayo and crunchy threads € 18

Green Dragon

grilled salmon and eel wrapped in Ikura avocado € 14

Rainbow

salmon tartare and Philadelphia cream cheese wrapped in mixed fish € 14

Ebiten Crab

prawns in batter, royal crab pulp, mango, almonds and Tobiko € 14

Crock

salmon, avocado, Philadelphia cream cheese and strawberries wrapped in crunchy rice € 13

Sake Fura

breaded salmon, salmon tartare, salad, Tobiko and Mayo € 13

Tiger Roll

shrimp tempura, Philadelphia cream cheese, salmon and Tobiko € 12

Toro Tataki

tuna tartare, Philadelphia cream cheese and green apple wrapped in seared tuna slices € 15

Sake Tataki

salmon tartare, Philadelphia cream cheese and green apple wrapped in seared tuna slices € 14

Sandwiches - 4 pcs

rice triangles with salmon, Philadelphia cream cheese, Tobiko, phyllo pastry and pistachios € 11

White Roll

scallop, shrimps, sea bass, Tobiko and green apple € 13



YELLOW



BEETROOT



FLOWER

URAMAKI SPECIAL - 8 pcs

Kisen Roll € 14

Milano Roll € 16
saffron rice, black cod, scallop, rap prawn and purple potatoes chips

Yellow Roll € 16
saffron rice, amberjack, mango and lotus flower chips wrapped in red shrimp

Flower € 15
black rice, tempura shrimps, avocado, seared salmon, zucchini flower, Tobiko and lotus flower

Venus € 14
black rice, amberjack tartare, taggiasche olives, cherry tomatoes, avocado, strawberries and beetroot chips

Beetroot € 14
red rice, teryaki salmon, avocado, raw shrimp and beetroot chips

Foie Gras € 17
beef tartare and purple potatoes wrapped in beef sashimi and foie gras with citrus sauce



CIRASHI TARTARE



SUSHI BOAT

KISEN

SUSHI, SASHIMI and CHIRASHI

Kisen Sashimi

red prawn, prawns, raw prawns, scallops, salmon, sea bass, tuna, amberjack, sea urchin, oysters and cockles

€ 27

Sushi Boat

12 sashimi slices, 6 gunkan, 8 nighiri, 8 uramaki, 2 scallops, 2 prawn on spoon, 2 oysters and 2 tatami on spoon

€ 54

Chirashi Special

€ 15

Sushi Sashimi

10 sashimi slices, 8 nighiri and 8 uramaki

€ 23

Mixed sushi

10 nighiri

€ 13

Flamed Nigiri - 6pcs

€ 12

Mixed sashimi - 12 pcs

thin assorted slices

€ 16

Salmon sashimi

thin salmon slices

€ 14

Fassona sashimi

beef slices, fois gras and red salt powder

€ 16



SALMON



TUNA



SHRIMP



AVOCADO

DRAGON BALL

Salmon	€ 8
Tuna	€ 9
Shrimp	€ 8
Avocado	€ 8
Kani Cream crunchy sphere with milk crab cream and Chef's sauce	€ 8

CALIFORNIA ROLL

Ebiten Philadelphia	€ 7
California Salmon	€ 7
California Tuna	€ 8
Spicy Salmon	€ 7
Spicy Tuna	€ 8
Philadelphia Salmon	€ 7
Philadelphia Tuna	€ 8



NIGIRI

NIGIRI

single serving

Maguro - tuna	€ 2.50
Amaebi - raw prawn	€ 2.50
Hamachi - amberjack	€ 2.50
Sake - salmon	€ 2
Suzuki - sea bass	€ 2
Tako - octopus	€ 2
Ebi - cooked prawn	€ 2
Veg - choice between pumpkin, avocado, asparagus or purple potatoes	€ 2

NIGIRI SPECIAL

single serving

Hotategai - scallop in the shell with kisen sauce and mango	€ 3.50
Unagi - marinated eel with Teriyaki sauce	€ 3
Tako - octopus with miso powder and wakame	€ 3
Maguro - tuna with kataifi pasta, Teriyaki sauce and tobacco	€ 3
Sake - salmon with avocado and papaya cream	€ 2.50
Cockles - with Yuzu and beetroot chips	€ 3
Hamachi - amberjack with Philadelphia cream cheese, taggiasche olives and strawberries	€ 3
Ika - marinated cuttlefish with crab and mango pulp	€ 3
Fassona - beef with black rice, foie gras and pistachios	€ 3.50



NORI ALGAE

SOYA LEAF

TEMAKI

	Nori Algae	Soy Leaf
Kisen	€ 7	€ 7.50
Ebiten Crab prawns in batter, crab, mango and almonds	€ 6.50	€ 7
Sake Furai breaded salmon, salmon tartare, salad and Tobiko	€ 6.50	€ 7
Unagi grilled eel and avocado	€ 6.50	€ 7
Tiger Shrimp tempura, salmon tartare, Philadelphia cream cheese and Tobiko	€ 5	€ 5.50
Amaebi raw prawn, avocado and Tobiko	€ 5	€ 5.50
Veg asparagus, avocado, Philadelphia cream cheese and pumpkin	€ 4	€ 4.50
Yellow saffron rice, amberjack tartare, mango, red shrimp and lotus flower chips	€ 7	€ 7.50
Venus black rice, tempura shrimps, avocado, salmon tartare and zucchini flower	€ 7.50	€ 8
Beetroot teryaki salmon, raw shrimp tartare and beetroot chips	€ 7.50	€ 8
Foie Gras beef tartare, purple potatoes, fois gras and citrus sauce	€ 8	€ 8.50
Maguro - Sake spicy tuna or salmon, chives and Tobiko	€ 5	€ 5.50

MAGURO TATAKI



TORO ON MISO

CARPACCIO

Octopus carpaccio

with miso powder and Ponzu sauce

€ 13

Mixed carpaccio

sea bass, tuna, salmon, amberjack with yuzu sauce

€ 14

Carpaccio of Mazara del Vallo red prawn

with citrus sauce

€ 16

Salmon carpaccio

with mango sauce

€ 12

Amberjack Carpaccio

with sesame

€ 13

SEARED

Hamachi Tataki

Seared amberjack served with two sauces

€ 14

Hamachi no goma fumi

amberjack in sesame crust and goma wakame

€ 15

Salmon Tataki

Seared salmon served with two sauces

€ 12

Salmon no goma fumi

salmon in sesame crust and goma wakame

€ 13

Maguro Tataki

Seared tuna served with two sauces

€ 15

Maguro no goma fumi

tuna in sesame crust and goma wakame

€ 16

Toro on miso

Seared tuna on bed of sweet miso sauce and blended wakame

€ 16

YAKI SOBA



TEMPURA



KISEN

UDON and SOBA

Yaki Udon

sautéed rice pasta with crunchy vegetables and mixed fish

€9.50

Yaki Soba

sautéed buckwheat pasta with crunchy vegetables and mixed fish

€9.50

FRIED

Tempura mista Mixed tempura

prawns, squids, aubergines, purple potatoes, zucchini and pumpkin flowers

€ 13

Ebi Tempura

prawns

€ 11

Ebi Shinjyo

prawn balls

€ 8

BLACK COD



FOIE GRAS

TERIYAKI and GRILL

Black Cod

Alaskan black cod with sweet miso sauce and wakame

€ 28

Branzino Miso Yaki

grilled sea bass fillet with the scent of miso and purple potato cream

€ 15

Sake teriyaki

grilled salmon with teriyaki sauce and crispy vegetables

€ 14

Unagi teriyaki

grilled eel with teriyaki sauce and white rice

€ 15

Sake roll

grilled salmon and asparagus with teriyaki sauce and purple potato chips

€ 13

MEAT

Sashimi

beef slices (Fassona), foie gras and red salt powder

€ 15

Tartare

Fassona tartare, crispy beetroot, arugula, red salt and yuzu sauce

€ 12

Gunkan - 2pcs

beef puffs, truffle oil and purple potato chips

€ 8

Nigiri - 2pcs

black rice, foie gras and pistachios

€ 8

Foie Gras

beef tartare and purple potatoes wrapped in beef sashimi and foie gras

€ 16

Yaki Niku

beef, ginger smoothie with teriyaki sauce

€ 14

Gyusashi

seared beef with Ponzu sauce

€ 14



KISEN SALAD

SALADS

Kisen Salad

Raw salmon and tuna with spicy algae

€ 12

Sachi Salad

shrimps, salmon, cuttlefish, octopus, crab, belgian salad and wakame

€ 11

Goma Wakame

Spicy algae with sesame

€ 6

Wakame

algae salad with sesame

€ 5

RICE and SOUPS

Sauteed rice

with octopus, cuttlefish, salmon and crunchy vegetables

€ 8

Miso Soup

wakame, tofu and shitake

€ 2.50

Osumashi

japanese soup with shrimps, crab and salmon

€ 7

White rice

€ 2

In case you have particular food intolerances or allergies please inform our staff:
we are here to assist you and provide you with the allergen information of all our products
and any other information you might need.

In order to guarantee the hygienic regulation, some products could be frozen at the origin
or undergo a treatment of blast chilling on site, as described in procedures
of the manual for hygienic self-control according to the law Reg. CE n. 852/04.

The (*) in correspondence of a plate indicates that a particular product,
if not available fresh, could be frozen.

Our staff is available for any clarification.

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