

hono

MENU'

Ristorante

(The restaurant menu is available for both lunch and dinner)

The Hono restaurant was born from a passion for Japanese cuisine and oriental cuisine.

The products on our menu try to combine the flavors of Mediterranean cuisine with the flavors of Japanese cuisine. The rice, present in most of our preparations, is processed several times a day so that our customers can fully enjoy the dishes on our menu.

The fish treated by our restaurant fully complies with the current regulations regarding the killing and conservation of fish products

Menù

SFIZIOSITÀ

Edamame o Wakame

(disponibile anche in versione piccante)

€ 5

Shanghai Gambero & Mixed vegetables

€ 8

Cigar with Salmon Tartare and Philadelphia

€ 6

Dragon cloud with salmon, sesame and sweet and sour sauce

€ 7

Dragon cloud with tuna, black sesame and Teriyaki sauce

€ 8

Salmon Tataki with Teriyaki sauce and chopped pistacchio

€ 13

Tuna Tataki with Sweet and Sour Onion and Toasted Almonds

€ 15

IMPORTANT: Any allergies and / or intolerances must be communicated to our dining room staff

IL NOSTRO CRUDO

Tartare, Carpacci e Ceviche

Tartare of the Week

€ 14

Norwegian salmon tartare in tentsuyu and yuzu sauce

€ 14

Red Tuna Tartare in tentsuyu and yuzu sauce, Japanese hedgehog and oyster cream

€ 15

Red Prawn Tartare from Mazara del Vallo with Caviar, burrata cream, edible gold leaf, Evo oil, yuzu and shiso

€ 22

Mustard Beef Tartare, dried tomato and courgette flower crumble

€ 14

Amberjack Ceviche, Leche de tigre, Crispy Plantain, Sweet and Sour Tropea Onion, Jalapeno and Shiso

€ 15

New Style Seared Carpaccio: Tuna, Salmon, Red Prawn from Mazara, Scallop, Amberjack and Sea Bass

€ 18

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SASHIMI

Red Tuna € 12

Norwegian salmon € 9

Gambero Rosso di Mazara del Vallo € 15

Amberjack € 10

Sea bass € 8

Gran Mix Sashimi € 22

NIGIRI

Red Tuna € 8

Norwegian salmon € 7

Gambero rosso di Mazara € 12

Scampi reali € 10

Amberjack € 8

Sea bass € 6

Gran Mix Nigiri € 20

(1 pz per tipologia)

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GUNKAN & TEMAKI

Gunkan Salmon and spicy lobster with Ikura

€ 9

Gunkan Salmon with white fish tartare and passion fruit

€ 9

Gunkan Tuna with Red Prawn from Mazara and uni

€ 10

Gunkan Lobster with avocado cream

€ 10

Temaki spicy Salmon and Shrimp in Tempura

€ 8

Temaki Salmon and Mango

€ 7

Temaki Tonno, Shiso and Uni Ikura

€ 10

Temaki Tuna and Shrimp in Tempura

€ 10

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I NOSTRI ROLL

(8 Pezzi)

TONNO CLASSIC

INSIDE : Tuna and Avocado Cream
OUTSIDE : Carpaccio of Tuna, Philadelphia and Pistachio Grains

€ 13

TONNO SPICY

INSIDE : Shrimp in Tempura, Shiso, Mayonnaise and Drops of Nduja from Spilinga (VV)
OUTSIDE: Tuna Carpaccio, Avocado Cream, Crispy Plantain and Jalapeno

€ 15

TONNO ADN BLACK TRUFFLE

INSIDE : Tuna, dried Pachino and stracciatella
OUTSIDE: Tuna carpaccio, Avocado cream and black truffle flakes

€ 15

SALMON CLASSIC

INSIDE : Salmon and Avocado cream
OUTSIDE : Toasted Sesame, Philadelphia and toasted almond flakes

€ 12

SALMONE SIZZLING

INSIDE : Salmon, Philadelphia and Avocado cream
OUTSIDE : Seared Salmon Carpaccio, Wasabi Mayonnaise, Kataifi Pasta and Kabayaki Sauce

€ 15

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I NOSTRI ROLL

(8 Pezzi)

SALMONE TOGARASHI

INSIDE : Tempura shrimp and wasabi mayonnaise

OUTSIDE: Salmon Tartare, Chives, Jalapeno Tempura

€ 15

EBITEN CRUNCHY

INSIDE : Shrimp in Tempura and Mayonnaise

OUTSIDE: Tenkasu drops and Kabayaki sauce

€ 14

TEMPURA SPECIAL

INSIDE : Tempura Shrimp and Mango

OUTSIDE: Avocado Carpaccio, Mango Cream, kabayaki Sauce and toasted almonds

€ 16

NAMI EBITEN

INSIDE : Shrimp in Tempura and mayonnaise

OUTSIDE: Avocado Carpaccio, Salmon Tartare and Philadelphia

€ 16

VEGETARIAN ROLL

INSIDE: Spicy Mayonnaise and sautéed vegetables with ginger OUTSIDE: Pumpkin Flower Tempura

€ 10

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I NOSTRI SPECIAL ROLL

(8 Pezzi)

EBITEN AVOCADO

INSIDE: Tempura Shrimp and Basil Mayonnaise OUTSIDE: Gambero Rosso Avocado and Tartare

€ 18

LOBSTER ROLL

INSIDE: Shrimp in Tempura and mayonnaise

OUTSIDE: Avocado Carpaccio, Frayed Lobster, Tobiko, Spicy Mayonnaise, Kabayaki Sauce and Tenkasu Gocciolo

€ 18

CINQUE CRUDI NEW STYLE

INSIDE: Shrimp in Tempura and Avocado Cream

OUTSIDE: Carpaccio of Tuna, Salmon, Amberjack, Red Prawn from Mazara, and Scallop seared with Extra Virgin Olive Oil and Ponzu, Chives, Black truffle flakes and Ikura

€ 18

HONO

INSIDE: Amberjack, Friggitelli and Tomato Mayonnaise OUTSIDE: Seared Salmon, Red Prawn from Mazara and home made sesame sauce

€ 26

CUISINE CONCEPT

INSIDE: Tempura shrimp and tomato mayonnaise OUTSIDE: Salmon carpaccio, King prawn, Mango and caviar

€ 26

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NOVITA'

(8 Pezzi)

CAPASANTA

INSIDE: Shrimp in Tempura, Salmon and Mayonnaise

OUTSIDE: Carpaccio di Mango, Passion Fruit sauce e Tartare di Capasanta in Tempura

€ 18

SALMONE & GAMBERO

INSIDE: Shrimp in Tempura and Tomato Mayonnaise

OUTSIDE: Seared salmon carpaccio, Red prawn tartare with mango and pistachio sauce

€ 20

ASTICE

INSIDE: Avocado in Tempura, Salmon, Mayonnaise with Basil

OUTSIDE: Papaya carpaccio, Seared lobster, tempura drops, kabayaki sauce

€ 21

SALMONE & SCAMPI

INSIDE: Shrimp in Tempura and Mango

OUTSIDE: Salmon Carpaccio, Langoustine Tartare, Pumpkin Flower Tempura and Kabayaki Sauce

€ 22

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PRIMI CALDI

Yaki Udon

(Spaghetti di Farina)

with Pistachio Cream and Mazara Red Shrimp

€ 16

Yaki Udon

(Spaghetti di Farina) with Sauteed Vegetables

€ 10

Yaki Soba

(Spaghettoni di grano saraceno)

with prawns, prawns and sautéed vegetables

€ 14

Yaki Soba

(Spaghettoni di grano saraceno) with Sauteed Vegetables

€ 10

Gyoza

Fish 3pz

€ 10

Gyoza

Meat 3pz

€ 8

SECONDI CALDI

Shrimp Tempura

€ 14

Mixed tempura with vegetables and prawns

€ 12

Grilled salmon in kabayaki sauce and sautéed vegetables

€ 16

Lobster tail in yuzu miso sauce

€ 26

Octopus cooked at low temperature marinated in yakiniku sauce

€ 16

Black Cod marinated in miso sauce

€ 26

Beef Entrecote with Green Pepper

€ 16