



***Sushi&Sound
is the first gluten free sushi
restaurant in Milan,
where global flavor and
harmonious melodies meet for an
unprecedented sensory experience.***

BEVERAGE



Wine By The Glass



Sparkling

Derù

Metodo Charmat - Crodarossa

8€

Pavè

Metodo Charmat Rosè - Crodarossa

8€

White/Rosé

Salina Bianco

Colosi

8€

Salina Rosato

Colosi

8€

Ribolla gialla

Alessio Komjanc

8€

Falanghina del Sannio DOC

Cantine del Maresciallo

7€

Greco di Tufo DOCG

Torricino

9€

Red

Violae Monferrato Rosso DOC

Tenuta Montemagno

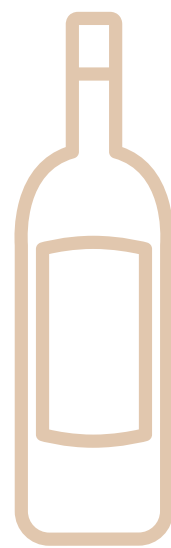
7€

The Woodcutters Shiraz

Torbreck - Australia

12€

Bottles of sparkling wine



Derù - Piwi

Brut sparkling wine made from pressing Solaris grapes softly, resistant to illnesses and produced in the heart of the Dolomiti Bellunesi; light, dry, mineral and savory with a great persistent flavor.

33€

Pavè - Piwi

Brut Rosé sparkling wine made from pressing Pavana grapes softly, resistant to illnesses and produced in the heart of the Dolomiti Bellunesi; intense pink color with cyclamen highlights, fine perlage, creamy foam. Persistent, with a fresh odor with wild strawberries, raspberry and red fruits aroma.

33€

“Alma” di Bellavista Brut - Franciacorta

Rich in floral and fruity aromas, with slight vanilla notes, good sapidity and freshness, featuring a fine perlage, it is aged for 36 months on the lees.

60€

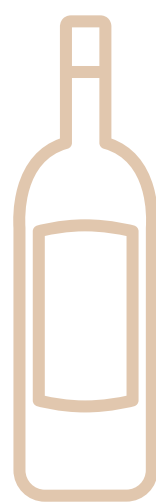
Champagne Le Vintage 2021 - Erard Salmon

Produced by a very small grower in the heart of the Champagne region, from the typical grapes of this vast area: Chardonnay, Pinot Noir, and Pinot Meunier. It stands out for its great finesse, fresh fruit notes, and delicate citrus sensations. Endless persistence.

80€



White wine/rose



Gewurztraminer - Kaltern

Classic wine. You experience its typical variety in the scent and flavor.
Aromatic and persistent.

35€

Sauvignon Stern - Kaltern

From the south tyrolean canteen, great expression of the bordolese grape variety Sauvignon Stern of Kaltern Caldaro. Long persistency to the nose, great sapidity and intense fragrance to the mouth.

37€

Greco di Tufo DOCG - Torricino

White still dry wine from the napolitan province of Avellino.
Fresh and mineral thanks to the clay and limestone subsoil.
Straw yellow, very savory and tastefully persistent.

35€

Falanghina del Sannio DOC Taburno Cantine del Maresciallo

After careful grape selection, fermentation takes place on natural yeasts at controlled temperatures steel tanks. It matures for approximately 6 months in steel, alternating racking and bottle aging for at least 3 months. Golden yellow color and intense aromas. Incredible value for money.

28€

Ribolla gialla - Alessio Komjanc

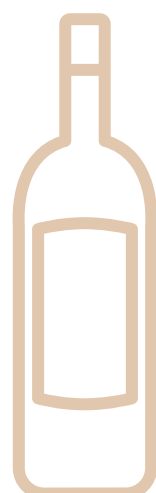
Native grape variety from Friuli. Straw yellow with light green hues and a fresh scent, reminiscent of sweet citrus fruits and wildflowers.

34€

Friulano del Collio - Alessio Komjanc

Native grape variety from Friuli. Fresh, balanced structure with a mineral quality, typical of the soil of Collio.

32€



Chardonnay - Carpineto

Made from the most precious white grapes from Chianciano/Montepulciano; a wine of great finesse and personality. Harmonious, with a persistent odor of tropical fruit, citrus and spices like vanilla.

33€

Salina Bianco - Colosi

Still white from Inzolia and Catarratto grapes grown in Salina, a small site in the middle of the Mediterranean.

30€

Salina Rosato - Colosi

Still rosé from Corinto Nero and Nerello Mascalese grapes grown in Salina, a small site located in the heart of the Mediterranean.

30€

Solis Vis Monferrato Bianco DOC

Tenuta Montemagno

Relais & Wines tenuta Montemagno is a relais in the heart of the Astigiano Monferrato. This white is made from precious Timorasso grapes, a native grape variety from Colli Tortonesi.

Intense, fine, rich in minerality and very persistent.

38€

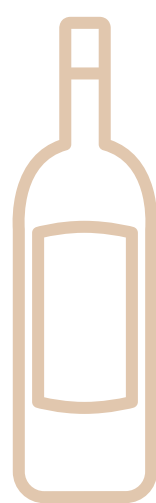
Chablis 1er Cru Montmains Butteaux

Domaine George - Francia

Matured in stainless steel tanks, this Chardonnay is very fresh, mineral and elegant. Very balanced and intensely harmonious.

54€

Red Wines



Brunello di Montalcino DOCG Carpineto

One of the most loved red wines in the world, from Sangiovese grapes, big, intense, fine and with infinite persistency.

90€

Violaie Monferrato Rosso DOC Tenuta Montemagno

From a grapevine in Piemonte between the provinces of Asti, Alessandria and Vercelli this wine comes from Barbera and Syrah grapes. Fresh, persistent and elegant.

30€

The Woodcutters Shiraz Torbreck - Australia

Red still wine from Australia, from the international Shiraz grape variety, a great discovery.

57€

Drinks, coffees and bitters



Water

3€

Soft drink

4€

Tonic fever tree

5€

Coffee/deca

1,5€

Coffee laced/ginseng

1,8€

Cappuccino

2€

Tea from our selection

4€

Sapporo beer 66cl

7€

Asahi beer 33cl

4,5€

Gluten free beer

7€

Grappa barricata

5€

Sambuca

5€

Amaro del capo

5€

Jagermeister

5€

Montenegro

5€

Rum

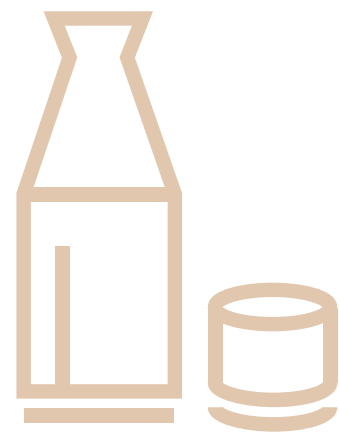
5€

Tequila

5€



Sake and japanese liquors



Konishi Hiyashibori (16%)

Diaginjo Round, full-bodied, great aroma, fruity and floral.

Bottle – 38€ | 100ml Glass – 8€ | Shot – 4€

Yonetsuru Pink Kappa (10%)

Fruity but slightly sour rosè with a slight strawberry, peach and red fruits scent.

Bottle – 48€ | 100ml Glass – 8,5€ | Shot – 5,5€

Amabuki I love sushi (15%)

Drink with an aromatic profile, fresh. Fruity, with a perfect balance between sourness and freshness.

Bottle – 44€ | 100ml Glass – 8€

Heavensake Junmai (12%)

Mineral and umami sake with salted caramel and dried fruit notes, round flavor and clean finish.

Bottle – 56€ | 100ml Glass – 9,5€

Sho Chiku Bai

Great sake made in California, fragrant, well balanced, with a round flavor.

18ml Bottle – 10€

Kodakara Yuzu (8%)

Light and fruity liqueur with bergamot, lemon, grapefruit and cedar aroma.

Bottle – 70€ | 100ml Glass – 8€

Takara Plum (8%)

A classic Japanese liquor, made by soaking still sour ume in alcohol or sake and then adding sugar.

Bottle – 25€ | Shot – 5€

Towari Honkaku Shochu Soba (25%)

Traditional Japanese liquor made from buckwheat.

Shot – 6,5€

Shirayuki Edo Genshu (17,8%)

Aged sake with wood, caramel and tobacco notes.

Bottle – 65€ | 60ml Glass – 9€ | Shot – 5€

Akashi Meisei (40%)

Blended Japanese whiskey from the White Oak distillery, one of the most famous of the country. Light amber color, with barley malt, oak and vanilla scent and a hot, deep and soft flavor.

Glass – 15€

Cocktails



Sake Fizz

(konishi gold, yuzu, sugar syrup, fever tree tonic)

13€

Sake on the Beach

(konishi gold, yuzu, orange juice and pineapple)

13€

Sake Martini

(konishi gold, Japanese gin, vermouth)

13€

Umeshu Spritz

(umeshu, violet liqueur, prosecco and soda)

13€

Tropical Beat

(vodka, mint, mango and lemon)

13€

Sake Mojito

(konishi gold, sugar syrup, lime juice, mint and soda)

13€

The Classics

11€



P.ZA XXIV MAGGIO, 1/10
MILANO

www.sushiandsound.it