

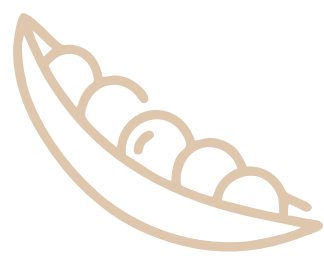


***Sushi&Sound
is the first gluten free sushi
restaurant in Milan,
where global flavor and
harmonious melodies meet for an
unprecedented sensory experience.***

MENÙ



Starters



Wakame salad

5€

Edamame

6€

Miso soup

(miso, nori seaweed, tofu and chive)

5€

Amberjack ceviche

(amberjack marinated with lime, tomatoes, celery and spring onion)

13€

Shrimp tempura 5 pcs

16€

Lobster tacos

(lobster, spicy mayo, guacamole and lemon zest)

10€

Beef tacos

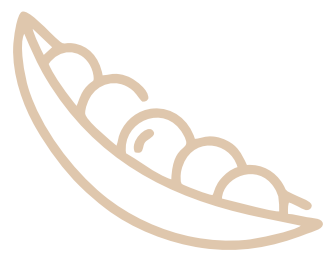
(brased beef, yakiniku sauce, spring onion and honey)

9€

Cod meatballs

(with sweet and sour sauce)

10€



Platano chips with guacamole

8€

Fried furai chicken

(with spicy mayo)

10€

Salmon bao

(salmon tartare, white truffle oil, truffle mayo
and pearls of puffed rice)

9€

Pork bao

(pork belly marinated with char siu sauce and salad)

8€

Salmon wrap

(seared salmon carpaccio, shrimp tempura, salad, teriyaki sauce,
spicy mayo, sesame and chive)

12€

Amberjack carpaccio

(with ponzu sauce, miso sauce and jalapenos)

12€

Crispy shrimp with sesame crust

(with spicy mayo and grilled lettuce)

14€

Nigiri selection 2 pcs



Salmon

5€

Tuna

7€

Amberjack

7€

Ventresca

18€

Salmon flambé with truffle

13€

Mazara shrimps, caviar and mango sauce

18€

Nigiri selection 8 pcs

(salmon, tuna, amberjack and shrimp)

18€

Gunkan 2 pcs



Salmon

7€

Seared salmon

(with teriyaki sauce, spicy mayo and manioca stick)

9€

Tuna

9€

Amberjack and truffle

12€

Mazara shrimp

(with mango and philadelphia)

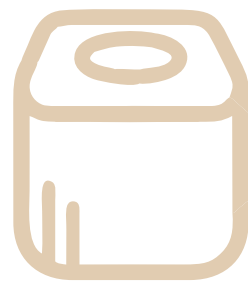
12€

Ventresca

(nori seaweed, rice and ventresca tartare)

18€

Hosomaki 6 pcs



Salmon

7€

Tuna

8€

Amberjack

8€

Sashimi



Sashimi mix 8 pcs

(salmon, tuna, amberjack and Mazara shrimp)

20€

Sashimi mix 6 pcs

(salmon, tuna and amberjack)

15€

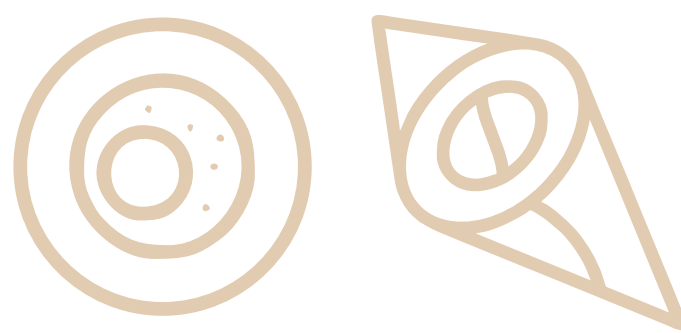
Salmon sashimi 10 pcs

18€

Ventresca sashimi 4 pcs

24€

Tartare and temaki



Tuna tartare

(with guacamole, edamame and ponzu sauce)

19€

Salmon tartare

(with yuzu sauce and truffle)

16€

Salmon tartare

(with mango, passion fruit, salmon eggs and mango sauce)

16€

Temaki salmon classic

(nori seaweed, rice, salmon and avocado)

7,5€

Temaki spicy salmon

(nori seaweed, rice, salmon tartare and spicy sauce)

7,5€

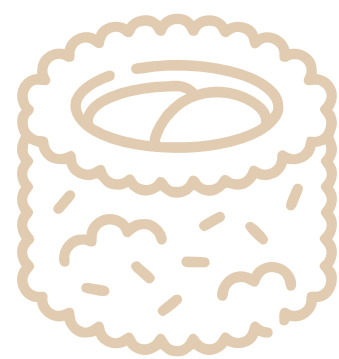
Temaki spicy tuna

(nori seaweed, rice, tuna tartare and spicy sauce)

8,5€



Uramaki 8 pcs



Mexico roll

(nori seaweed, rice, salmon, guacamole, nachos and spicy mayo)

16€

Caraibico roll

(nori seaweed, rice, salmon, philadelphia, avocado, mango and passion fruit)

16€

Santo Domingo roll

(nori seaweed, rice, shrimp tempura, philadelphia, avocado, platano and teriyaki sauce)

16€

Salmon classic roll

(nori seaweed, rice, salmon and avocado)

15€

Avocado beat

(nori seaweed, rice, spicy salmon, guacamole, edamame cream, crushed pistachios and teriyaki sauce)

16€

Flower roll

(nori seaweed, rice, shrimp tempura, zucchini flowers tempura, spicy salmon and teriyaki sauce)

16€

Amberjack roll

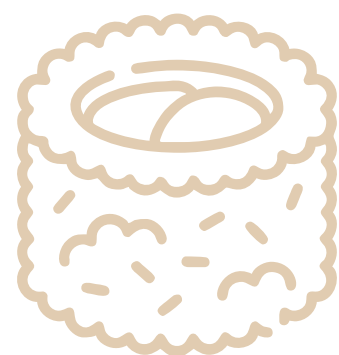
(nori seaweed, rice, shrimp tempura, amberjack, lime drops and kamote stick)

17€

Tuna crunch

(nori seaweed, rice, shrimp tempura, seared tuna with ponzu sauce, onion crunch, tobiko and spring onion)

17€



Salmon jam

(nori seaweed, rice, cooked salmon, seared salmon, philadelphia, spicy mayo, manioca stick, teriyaki sauce and spring onion crunch)

16€

Ebi roll

(nori seaweed, rice, shrimp tempura, avocado, philadelphia and teriyaki sauce)

16€

Salmon flambé roll

(nori seaweed, rice, seared salmon, onion crunch, avocado and teriyaki sauce)

16€

Spicy salmon crispy

(nori seaweed, rice, salmon tartare, spicy mayo, onion crunch, manioca stick and pearls of puffed rice)

16€

Spicy tuna crispy

(nori seaweed, rice, tuna tartare, spicy mayo, onion crunch, manioca stick and pearls of puffed rice)

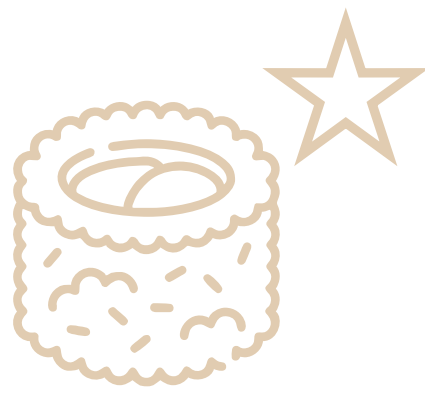
17€

Futomaki milanese

(nori seaweed, rice, shrimp tempura, philadelphia, mango sauce and saffron)

18€

Uramaki Premium 4 pcs



Wagyu roll

(nori seaweed, rice, avocado, seared wagyu carpaccio, yakiniku sauce, spring onion and tempura flakes)

16€

Mazara roll

(nori seaweed, rice, shrimp tempura, Mazara shrimp, mango and avocado)

14€

Truffle roll

(nori seaweed, rice, shrimp tempura, salmon and truffle)

13€

Sicily roll

(nori seaweed, rice, ventresca, Mazara shrimp, lemon zest and crushed pistachios)

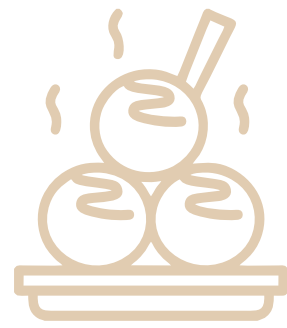
20€

Lobster roll

(nori seaweed, rice, marinated lobster, caviar and lemon zest)

18€

Hot Dishes And Teppanyaki



Lobster ramen

(with datterini tomatoes and spring onion)

18€

San Paolo ramen

(with crunchy pork, Argentine shrimp, vegetables, datterini tomatoes, teriyaki, oyster sauce and tomato sauce)

16€

Udon with duck ragù

(with miso, butter and parmesan)

18€

Udon wok with vegetables and eggs

(with soy and sesame oil)

16€

Yakimeshi rice

(with shrimp, eggs, spring onion, vegetables, soy and sesame oil)

14€

Soy spaghetti with beef and vegetables

(vegetables, mushrooms, sesame oil, soy and vermicelli with paprika)

15€

Soy spaghetti with vegetables

(vegetables, mushrooms, sesame oil, soy and vermicelli with paprika)

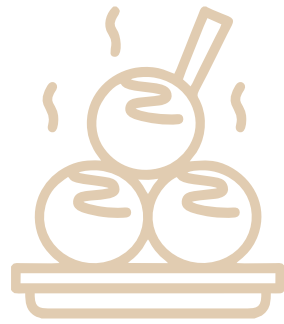
14€

Black code gyoza

20€

Wagyu gyoza

20€



Teriyaki chicken with sesame

13€

Chicken with sweet and sour sauce and almonds

13€

Glazed kakuni pork

(with baby carrots and cauliflower tris)

24€

Black cod with miso and glazed pak choi

26€

Side of vegetables or rice

5€

Desserts



Japanese mochi

(different flavors)

7€

Monoporzione

(different flavors)

8€



P.ZA XXIV MAGGIO, 1/10
MILANO

www.sushiandsound.it