

140

COVER CHARGE 5 € P.P.

 GLUTEN FREE

 VEGETARIAN-VEGAN

## WELCOME AT IYO

SINCE 2007, IYO HAS BEEN OFFERING AN ORIGINAL AND CONSTANTLY EVOLVING CUISINE. THAT'S WHY AT IYO YOU CAN ENJOY THE MOST INNOVATIVE SUSHI AND THE MOST REFINED CONTEMPORARY JAPANESE CUISINE.

IYO IS AN ORCHESTRA OF FLAVORS THAT PLAYS TWO DIFFERENT BUT COMPLEMENTARY MELODIES: OUR KITCHEN AND THE SUSHI COUNTER, WORKING IN SYNERGY.

A GASTRONOMIC JOURNEY TO BE SHARED, DISCOVERING FLAVORS, TEXTURES AND COMBINATIONS THAT WILL LEAVE THEIR MARK, GIVING LIFE TO UNIQUE EMOTIONS AND SHARED MEMORIES.

OUR STAFF WILL BE AT YOUR DISPOSAL TO EXPLAIN, SUGGEST AND COMBINE, RECOMMENDING PERSONALIZED ITINERARIES FOR EACH GUEST.

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## SHARING TASTING MENU

135 € PER PERSON

THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY.

### RAW FISH SELECTION

TUNA AND SALMON TARTARE, DAILY FISH CARPACCIO, AMAEBI ABURA  
1-2-4-6-11-12-15

### SUSHI SELECTION

NIGIRI AND URAMAKI SELECTION  
1-2-4-6-12-14-15

### SAKANA SANDO

WHITE FISH SHOKUPAN WITH CRUSTACEANS  
1-2-3-4-7-15

### POLLO YAKITORI, BERNESE AND NANAMI TOGARASHI

CHICKEN SKEWER AND SPRING ONION, CREAMY BERNESE SAUCE AND NANAMI TOGARASHI  
3-4-6-7-13 🍷

### GYOZA

DUMPLINGS  
1-2-3-4-6-7-9-10-11-13-15

### SOUP OF THE DAY

1-2-3-4-5-6-7-9-10-11-12-14-15

### "DOLCE INCONTRO" DESSERT

1-3-7-8-11

WINE PAIRING 80 € PER PERSON

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# TASTING MENU "FACCIO IYO"

150 € PER PERSON

THE TASTING MENU IS DESIGNED FOR THE WHOLE TABLE DUE TO ITS COMPLEXITY.

## DAILY FISH CARPACCIO

1-2-4-6-11-12

## AMAEBI YUZU KOSHŌ

RED SHRIMPS, TOMATO WATER AND YUZU KOSHŌ

1-2-6-12-15

## IKA SOMEN

SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE

1-3-4-6-14-15

## SUSHI

5 NIGIRI OF THE DAY

1-2-4-6-12-14-15

## AKAZAEBI RAMEN

LIGHT LANGOUSTINE BROTH, HOME-MADE PASTA AND ITO TOGARASHI

1-2-3-4-6-11-12-15

## FISH OF THE DAY

FISH OF THE DAY, ROASTED SPRING ONION, RED MISO BEURRE BLANC

4-6-7

## PIGEON, KOMBU AND DAIKON

DEMI-DEUIL ROASTED SMOKED PIGEON, CANDIED KOMBU, SESAME DAIKON AND SHIOKOMBU SAUCE

6-11

## GIARDINO ZEN

STRAWBERRIES, ALMONDS AND MATCHA TEA

3-7-8

WINE PAIRING 80 € PER PERSON

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CLASSICS

<b>IKA SOMEN</b> 1-3-4-6-14-15	20
SQUID, QUAIL EGG, CAVIAR, VEGETABLES AND SOBA DASHI SAUCE	
<b>TAIYO</b> 2-3-4-6-12-14-15 🍴	18
PRAWNS MILLEFEUILLE, SQUID, TOMATO AND YUZU MISO SAUCE	
<b>ZUKE MAGURO</b> 1-3-4-6-8	20
MARINATED SEARED TUNA WITH SOY SAUCE AND WASABI	
<b>AMAEBI ABURA</b> 1-2-6-11-12-15	28
SIX SEARED RED SHRIMPS, SESAME OIL AND YUZU-SOY SAUCE	
<b>HOTATE USUZUKURI</b> 4-14-15 🍴	22
SCALLOPS, YUZU VINAIGRETTE, UMEBOSHI AND RED SHISO POWDER	
<b>TORO SUMISO</b> 🍴	
SEARED TORO, KARASHI SUMISO SAUCE, YUZU KOSHŌ AND CAVIAR 3-4-6-10	28
<b>LANGOUSTINE PASSION FRUIT</b> 2-12-15 🍴	8

APPETIZER

<b>EDAMAME</b> 6-15 🍴	7
<b>SPICY EDAMAME</b> 6-15 🍴	9
<b>SAMURAI STICK · PRAWN STICK</b> 1-2-3-6-12-15	14
<b>FRIED GREEN PEPPERS WITH SALSA TONNATA</b> 1-2-3-4-6-12	12
<b>EBISU WAGYU TOAST · ROASTED SHOKUPAN, BLACK TRUFFLE SAUCE AND HORSERADISH</b> 1-3-7-12	28
<b>SAKANA SANDO · WHITE FISH SHOKUPAN WITH CRUSTACEANS AND CAVIAR</b> 1-2-3-4-7-15	24
<b>WAKAME SALAD · MIXED SEAWEED SALAD</b> 1-5-6-11-15	12

PASTA & SOUPS

<b>AKAZAEBI RAMEN · LANGOUSTINE BROTH, HOME-MADE PASTA AND ITO TOGARASHI</b> 1-2-3-4-6-11-12-15	22
<b>SHOYU RAMEN · FISH BROTH RAMEN, NITAMAGO, SPRING ONION, GINGER AND NORI SEAWEED</b> 1-3-4-6-11	18
<b>RAVIOLI IN BRODO · SPICY PORK STUFFED PASTA, BEEF "CONSOMMÉ" AND SOY BEANS</b> 1-6-9-11	20
<b>YAKI SOBA · SAUTÉED WOK YAKI SOBA PASTA</b> 1-2-3-6-12-14-15	18
<b>RISO SALTATO · SAUTÉED WOK FRIED RICE</b> 2-3-6-12-15 🍴	15
<b>MISO SBAGLIATA · SHRIMPS' BISQUE, TOFU, HAZELNUT AND GLASSWORT</b> 2-6-8-9-12	15
<b>MISO SHIRO · MISO SOUP, WAKAME SEAWEED AND TOFU</b> 4-6 🍴	6

TEMPURA

<b>EBI · PRAWNS TEMPURA</b> 1-2-3-6-12-15	38
<b>YASAI TEMPURA · SEASONAL VEGETABLES TEMPURA</b> 1-3-6	18
<b>TEMPURA MIX · PRAWNS, WHITE FISH AND SEASONAL VEGETABLES</b> 1-2-3-6-12-15	26
<b>AGEMONO · SEASONAL FRIED CRUSTACEANS/SHELLFISH, MAYONNAISE BISQUE, YUZU KOSHŌ AND SUDACHI</b> 1-2-3-6-12-14-15	32

## CREATIONS

LANGOUSTINE, "STRACCIATELLA" CHEESE AND PONZU* · LANGOUSTINE, "STRACCIATELLA" CHEESE, PASSION FRUIT PONZU, CAVIAR 1-2-6-7-12-15	3 8
WHITE FISH TARTARE* · WHITE FISH AND SQUID, "CREME FRAICHE" AND CAVIAR 2-4-7-14-15 🌿	3 8
DAIKON, SCALLOPS AND SESAME · MARINATED DAIKON SALAD, SCALLOPS AND SESAME 1-3-4-6-10-11-14-15	2 2
SUZUKI CEVICHE · SEABASS CARPACCIO, CEVICHE FROZEN GRANITA AND ROCOTO PEPPER 1-4-6-9	2 0
TUNA TRILOGY · TUNA TRILOGY (O-TORO, CHUTORO AND AKAMI), SOY AND WASABI 1-4-6	3 2
O-TORO TEMAKI* · O-TORO TEMAKI WITH CHIVES AND WASABI 1-4-6	1 2

## STARTERS

WAGYU TARTARE · WAGYU TARTARE, AMARANTO, AVOLA ALMONDS, ZUCCHINI AND APPLE KATSUOBUSHI 1-4-6-8	2 8
AMAEBI YUZU KOSHŌ · SIX RED SHIMPS, TOMATO WATER AND YUZU KOSHŌ 1-2-6-12-15	3 2
CRISPY TAMAGO · BREDED WILD EGG, BLACK COD PIL-PIL AND PAK CHOI 1-3-4-6-15	2 2
KING CRAB AND GAZPACHO · KING CRAB, SOUR GAZPACHO AND SANSHO PEPPER CREAM 2-6-9-12-15	4 5

## GYOZA

CLASSIC GYOZA · PORK DUMPLINGS, CABBAGE AND SOY SAUCE · 4 PIECES 1-6	1 6
WAGYU GYOZA · WAGYU DUMPLINGS WITH VEGETABLES SAUCE · 4 PIECES 1-3-6	3 2
SAKANA GYOZA · WHITE FISH DUMPLINGS, SHISO AND SPICY PONZU SAUCE · 4 PIECES 1-4-6-15	1 8
YASAI GYOZA · VEGETABLES DUMPLINGS WITH CURRY SAUCE · 4 PIECES 1-2-4-6-8-9-11-14-15	1 4
GYOZA "MILANESE" · VEAL DUMPLINGS WITH CREAMY SAFFRON SAUCE · 4 PIECES 1-6-7-9	2 0

## GRILL

ASTICE BLU · BLUE LOBSTER, SHISO BUTTER AND VEGETABLES SIDE 2-4-8-12-15 🌿	9 5
LARGE LANGOUSTINE · ROASTED LARGE LANGOUSTINE, VEGETABLES SIDE AND LANGOUSTINE BROTH 2-11-12-15 🌿	4 2
TAKO · OCTOPUS, FOUNDANT POTATOES WITH DAIKON, "TAGGIASCHE" OLIVES SAUCE AND MENTAICO 3-4-6-12-15	2 8
WAGYU · A5 WAGYU BEEF SIRLOIN, WHITE ASPARAGUS, TUNA BUTTARGO AND PASSION FRUIT PONZU SAUCE 4-6-7-12-15 🌿	7 0
GIN DARA · MARINATED BLACK COD, EGGPLANT AND MISO WASABI SAUCE 4-6-11-12-15 🌿	3 5

## GREEN

IN SOFT SPINACH CREAM, CRISPY AMARANTO, PINE NUTS AND TOSAZU 4-6-8-12 🌿	1 2
AGHE DASHI TOFU · SOFT FRIED TOFU, EGGPLANT SAUCE, SHIITAKE AND ENOKI MUSHROOMS 6 🌿✓	1 8
NASU MISO · FRIED EGGPLANT, MISO SAUCE, ROASTED SESAME AND MASU RICE 6-11-12 🌿✓	1 5
CARROTS SALAD, MANGO AND PASSION FRUIT 11-12 🌿✓	1 6
AVOCADO TARTARE, YUZU VINAIGRETTE AND ZEST 12-15	1 2

NIGIRI

SAKE · SALMON 4 🍣	4	EBI · PRAWN 1-12-15 🍣	7
MAGURO · TUNA 4 🍣	5	AMAEBI · RED SHRIMP 2-12-15 🍣	7
SUZUKI · SEABASS 4 🍣	5	AKAZAEBI · LANGOUSTINE 2-12-15 🍣	7
HAMACHI · YELLOWTAIL 4 🍣	5	TORO · TUNA BELLY 4 🍣	8
IKA · SQUID 4 🍣	5	CHUTORO · MEDIUM TUNA BELLY 4 🍣	7
HOTATE · SCALLOP 14 🍣	6	UNAGI · EEL 4-15 🍣	7

NIGIRI  
SPECIAL

SAKE GIÒ · SEARED SALMON AND SALMON ROE 1-4	5
SAMBA · SEABASS, CAPPER AND LIME 4 🍣	6
HAMACHI YUZUKOSHO · MARINATED YELLOWTAIL, YUZU KOSHŌ AND YUZU 1-4-6	6
ZUKE MAGURO · MARINATED TUNA AND KIZAMI WASABI 1-4-6	6
KING CRAB · KING CRAB, SPICY MAYONNAISE AND PUFFED RICE 1-2-3-6-8-12-15	12
TORO FOIE GRAS · TUNA BELLY, FOIE GRAS AND TERIYAKI SAUCE 1-4-6-15	10
WAGYU · SEARED WAGYU, YUZU KOSHŌ AND KARASHI SUMISO 1-6-10	12

SUSHI  
SASHIMI

SASHIMI MIX · TUNA, SALMON AND YELLOWTAIL · 9 PZ. 4 🍣	22
SASHIMI IYO · 15 PIECES OF FISH 2-4-12-15 🍣	35
SPECIAL NIGIRI SELECTION · 5 PZ. 1-2-3-4-5-6-8-10-11-12-14-15	30
SUSHI IYO · 6 NIGIRI, 6 HOSOMAKI 2-4-12-14-15 🍣	35
SUSHI SELECTION · 5 NIGIRI, 7 SASHIMI, 6 HOSOMAKI 2-4-12-15 🍣	40

URAMAKI

SPICY SALMON · SALMON, AVOCADO AND ITO TOGARASHI 1-3-4-11 🍣	16
SPICY TUNA · TUNA, AVOCADO AND ITO TOGARASHI 1-3-4-11 🍣	20
SPECIAL ROLL · SALMON, AVOCADO, CREAM CHEESE AND TERIYAKI 1-3-4-6-7-11	18
RAINBOW · SALMON, AVOCADO, FISH CARPACCIO 3-4-7-11 🍣	18
DRAGON · EEL, AVOCADO AND KABAYAKI SAUCE 1-4-6-11-15	20
EBI FLÒ · PRAWN TEMPURA, SPICY SALMON, ZUCCHINI FLOWERS 1-2-3-4-6-11-12-15	22
YUME · PRAWN TEMPURA, TUNA AND WASABI 1-2-3-6-7-11-12-15	25
EBITEN PLUS · PRAWN TEMPURA, FENNEL, SALMON, YUZU AND DILL 1-2-3-4-6-12-15	25
CALIFORNIA · KING CRAB, PRAWNS AND AVOCADO 1-2-3-7-12-15	38
ROCK 'N' ROLL · PRAWN TEMPURA, YELLOWTAIL, RED SHRIMPS AND JALAPEÑO 1-2-4-6-11-12-15	35
AJI · YELLOWTAIL, LANGOUSTINE, AVOCADO, AND JALAPEÑO 1-2-4-6-12-15	35



CARPACCIO  
& TARTARE

TUNA TARTARE, CHIVES, YUZU-WASABI SOY AND CRISPY PUFFED RICE CHIPS 1-3-4-6	22
SALMON TARTARE, CHIVES, YUZU-WASABI SOY AND CRISPY PUFFED RICE CHIPS 1-3-4-6	18
HAMACHI MISO · YELLOWTAIL TARTARE, TOMATO, AVOCADO AND YUZU MISO 3-4-6 🍴	20
RED SHRIMPS TARTARE, APPLE AND SOY SAUCE WASABI 1-2-6-10-12-15	32
TUNA CARPACCIO WITH PONZU SAUCE* 1-4-6	20
SALMON CARPACCIO WITH PONZU SAUCE* 1-4-6	18
YELLOWTAIL CARPACCIO WITH PONZU SAUCE AND JALAPEÑO* 1-4-6	20
MIX CARPACCIO OF TUNA, SALMON, YELLOWTAIL WITH PONZU SAUCE* 1-4-6	20

GUNKAN

IYO STYLE · SALMON, QUAIL EGG, CHIVES AND SALMON ROE 1-3-4-6-12-15	6
SALMON OUT · SPICY SALMON 3-4-6-12-15 🍴	5
TUNA OUT · SPICY TUNA 3-4 🍴	6
SAKE IKURA · SALMON AND SALMON ROE 1-3-4-12-15	6
SAKE GRANCHIO · SALMON AND KING CRAB 2-3-4-12-15 🍴	10
SUZUKI AMAEBI · SEABASS, RED SHRIMP, YUZU AND BUTTER WASABI 2-4-7-9-12-15 🍴	7
ROSE · RIC YELLOWTAIL, LANGOUSTINE, AVOCADO AND TOBIKO 2-4-12-15 🍴	7
LOBSTER OUT · RIC YELLOWTAIL, LOBSTER, KIZAMI WASABI AND CAVIAR 1-2-3-4-12-15	9
TORO OUT · TUNA BELLY AND CAVIAR 4 🍴	9
BLACK · SEAWEED, TUNA BELLY AND CAVIAR TOPPING 1-4 🍴	20
ZUCCHINA · ZUCCHINI AND PRAWNS TARTARE 2-3-4 🍴	5

URAMAKI  
SPECIAL

GEISHA ROLL · SALMON, AVOCADO, CUCUMBER, IKURA, CREAM CHEESE, BASIL CREAM AND ROSES PERFUMED WATER 1-3-4-6-7-12-15	20
GIN DARA ROLL · BLACK COD, SEABASS, TERIYAKI AND CHIVES 1-3-4-6-12-15	32
GAMBERO ROSSO AND WHITE KOMBU · PRAWN TEMPURA, RED RAW SHRIMPS, ASPARAGUS, UMEBOSHI AND AMAZU KOMBU 1-3-4-6-12-15	38
ITALIA · WASABI "RICOTTA" CHEESE, SLICED TOMATO, OLIVES AND BASIL CREAM 1-3-6-7 🍴	16
NEGITORO TAKUAN · NEGHITORO, TAKUAN, SPRING ONION AND CAVIAR 1-4-6	45
'NDUJA · WHITE FISH, SALMON, CUCUMBER, FINGER LIME, CREAM CHEESE, "'NDUJA" AND MENTAICO 1-4-6	30

# DRINKS

## COFFEE

COFFEE	4
DECAFFEINATED COFFEE	4
CAPPUCCINO	4
BARLEY COFFEE	4

## DRINKS

STILL WATER · 75 CL "VALVERDE"	5
SPARKLING WATER · 75 CL "VALVERDE"	5
SOFT DRINKS · COCA-COLA, COCA ZERO, FANTA E SPRITE	6
BEER	
ASAHI – LAGER 33 CL	
CLASSIC BEER WITH AN HAY SCENT	7
KIRIN – LAGER 33 CL.	
CLASSIC BLONDE BEER WITH MALTED FLAVOURS	7

# TEA

<b>SENCHA TEA</b> TYPE: GREEN TEA ORIGIN: HONYAMA (SHIZUOKA, JAPAN) SERVING TEMPERATURE: 70°C FRESH TASTE CHARACTERIZED BY HERBACEOUS NOTES AND A SOFT FINISH.	10
<b>GENMAICHA WITH MATCHA TEA</b> TYPE: GREEN TEA ORIGIN: KAGOSHIMA (KYŪSHŪ, JAPAN) SERVING TEMPERATURE: 80°C TO THE TASTE THE HERBACEOUS VEGETAL FLAVOUR OF MATCHA AND THE GREEN TEA LEAVES ARE COMBINED WITH SLIGHTLY SAVOURY NOTES EVOCATIVE OF POPCORN, GIVEN BY ROASTED RICE.	12
<b>HOJICHA TEA</b> TYPE: ROASTED GREEN TEA ORIGIN: HONYAMA (SHIZUOKA, JAPAN) SERVING TEMPERATURE: 90°C NUTTY TASTE WITH A SOFT, ALMOST BUTTERY FINISH. MINIMUM CAFFEINE CONTENT, EXCELLENT PAIRED WITH MEALS.	10
<b>JASMINE TEA</b> TYPE: JASMINE GREEN TEA ORIGIN: FUJIAN (CHINA) SERVING TEMPERATURE: 80°C TO THE TASTE, THE STRONG FLORAL NOTES HARMONIZE WITH THE SOFT FLAVOR OF THE TEA, CLASSIC AND TIMELESS.	10
<b>OO LONG TEA</b> TYPE: OOLONG TEA ORIGIN: LUGU (NANTOU, TAIWAN) SERVING TEMPERATURE: 80°C THE TASTE IS COMPLEX WITH VEGETAL NOTES, BREAD CRUST, NUTS WITH A SOFT, VERY PERSISTENT FINISH. IT PAIRS VERY WELL WITH MEALS.	12
<b>TÈ NERO</b> TYPE: BLACK TEA ORIGIN: PANCHTHAR (NEPAL) SERVING TEMPERATURE: 90°C AROMATIC TASTE IN WHICH VEGETAL NOTES (LEMON LEAF) AND FRESH WOOD ARE COMBINED.	10
<b>RELAXING HERBAL TEA</b> TYPE: HERBAL TEA ORIGIN: ITALY SERVING TEMPERATURE: 100°C TASTE: THE SWEETNESS OF CHAMOMILE COMBINES WITH THE FRESHNESS OF MINT AND THE FLORAL NOTES OF LAVENDER.	10
<b>DIGESTIVE HERBAL TEA</b> TYPE: HERBAL TEA ORIGIN: ITALY SERVING TEMPERATURE: 100°C SUPPORTS DIGESTION, THE SPICY NOTES OF GINGER COMBINE WITH THE FRESH ONES OF VERBENA AND LEMONGRASS. IT CAN ALSO BE SELECTED TO DRINK AS AN ACCOMPANIMENT TO A MEAL.	10

## ALLERGENS AND WARNINGS

During food preparation in the kitchen accidental cross-contamination can not be excluded, therefore our dishes can still contain the following allergenic substances, according to the Eu reg 1169/11 annex II.

We invite you to promptly communicate the need to consume foods free of certain allergenic substances before ordering.

1. Cereals Containing Gluten
2. Crustaceans and Products Thereof
3. Eggs and Products Thereof
4. Fish and Products Thereof
5. Peanuts and Products Thereof
6. Soy and Products Thereof
7. Milk and Products Thereof
8. Nuts
9. Celery and Products Thereof
10. Mustard and Products Thereof
11. Sesame Seeds and Products Thereof
12. Sulphur Dioxide and sulphites
13. Lupin and Products Thereof
14. Molluscs and Products Thereof
15. Dishes marked with this number in the menu are prepared either with raw ingredients which have been frozen or deep- frozen by the manufacturer or with fresh raw materials submitted to blast chilling in order to ensure quality and safety, as described in the procedures of the HACCP Plan pursuant to EC Reg. 852/04.

All completely raw or half raw dispensed fish products are submitted to blast chilling to ensure their safety, as required by EC Reg. 853/04.

Please be advised that the variety of tuna used for the preparation of our dishes, may change depending on the season or availability of our suppliers. However we always guarantee its freshness and compliance with all health regulations.