

## APERITIF

### EDAMAME

Edamame\* with Maldon salt or with sansho pepper and wasabi\*

8

### FRENCH FRIES WITH AONORI SALT

Baby potatoes with aonori seaweed salt

8

### TAKOYAKI

Vegetable takoyaki\*, okonomiyaki sauce, katsuobushi and nori

10

### POTATO SALAD

Potato salad with pickled cucumbers, eggs and ikura

10

### AGEDASHI TOFU

Fried tofu\*, tonkatsu sauce, daikon and katsuobushi

12

### CHIRASHI CRISPY RICE

Avocado and wasabi cream, aonori and smoked herring roe

13

### MARINATED IWASHI

Yuzu-marinated sardines, shokupan and ponzu butter

14

## STARTER

### TUNA SASHIMI

*Subject to availability*

Akami, Chutoro and Otoro sashimi

40

### TUNA TARTARE

Miso crumble with fermented apple sauce, served with steamed bao

28

### SCALLOP

Scallop\* sashimi, shiso and lemon oil, tosazu and daikon

24

### WAGYU TARTARE

Toasted shokupan, wagyu, nori seaweed and chives

37

### GYOZA

Kimchi and pork with house dressing and scallion oil

15

### WAGYU SANDO

Chinese cabbage coleslaw with okonomiyaki sauce

45

The logo for Sali, featuring the word "Sali" in a stylized, handwritten-style font. The letter "S" is large and bold, with a horizontal line above it. The letters "a", "l", and "i" are smaller and follow in a cursive-like script.

## **YAKITORI**

### **CHICKEN WITH SPRING ONION**

Chicken\*, spring onion, soy sauce  
and honey  
18

### **PRAWNS**

Prawns\*, kombu-dashi glaze and  
wasabi furikake  
20

## **ROBATA**

### **SALMON**

Tofu and yuzu cream, marinated ikura  
and green shiso  
24

### **CHICKEN XO WING**

Chicken wing stuffed with shrimp, XO  
sauce and smoked herring roe  
25

### **TUNA BELLY DONBURI**

Tuna belly tataki, rice, togarashi and  
nori seaweed  
40

## **MAKI**

### **SALMON**

Sudachi ponzu and yuzu miso mayo  
16

### **TUNA**

Kimchi sauce and pickled cucumber  
18

## **DESSERT**

### **HOKKAIDO PUMPKIN**

Hokkaido pumpkin and vanilla ice  
cream, candied pumpkin and chocolate  
tuile  
9

### **TOMATO & LITCHI**

Marinated cherry tomato salad with  
lychee and yuzu  
9

### **MATCHA & HAZELNUT**

Brest with matcha cream and hazelnuts  
9

The dishes or ingredients marked with “\*” are frozen or deep-frozen at the origin by the manufacturer or they can be subjected to negative temperature blast chilling on site to guarantee their quality and safety, as described in the HACCP Plan procedures pursuant to Reg. CE 852/04. The dining room staff is available to provide information on the composition of the products on offer, or the protection of consumer health, fishery products served raw or practically raw in this establishment (e.g. raw, marinated, smoked) are subjected to rapid temperature reduction for health purposes, pursuant to EC Reg. 853/ 04 and the Ministry of Health Circular 17/02/2011”.

