

TRATTORIA GIAPPONESE

酒
菜
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輝
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NEO KISHO

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NEO KISHO

Japanese traditional cooking

Recently Japanese cooking has been standardized becoming in many cases a gastronomic experience without culture and emotion.

Neo Kisho, opposite to this trend, proposes recovering and reinterpreting the true Japanese traditional cooking.

Only here, you can taste dishes realized with the tradition of typical Japanese trattorias, the Izakayas, where you can taste dishes like Sukiyaki, Shabu Shabu, Yosenabe, Kabayaki (eel) and many others.

伝統の和食


近年の和食は大衆化スタンダード化し、その多くは日本文化や感動の感じられないものになってしまいました。

新輝翔 (Neo Kisho) は、その傾向に反して真の伝統の和食を取り戻し、新たな解釈で提案します。

すき焼き、しゃぶしゃぶ、寄せ鍋、蒲焼など、日本の伝統的な居酒屋の典型的な料理を、どうぞお召し上がりください。

Cover charge 3€

 Let us know food allergies and intolerances

 No smoking

 Welcome

K. YONEMURA

Harmony, Emotion and Reason

Neo Kisho was born out of Kazuteru Yonemura's passion, who was the well-known manager of Suntory, the celebrated first Japanese restaurant in Italy opened more than 30 years ago in Milan.

Yonemura obtained in 1989 the Michelin star for Suntory in London, the first oriental restaurant recognized by Michelin in Europa.

High-quality ingredients as well as skilful and accurate preparation, tradition, culture and creativity are Yonemura's cuisine values.

調和、情緒、理性

新輝翔 (Neo Kisho) は、三十年以上前にオープンしたミラノ初の和食レストラン「サントリー」の支配人であった米村一輝の情熱から生まれました。

彼はロンドンのレストラン「サントリー」で、ミシュランの星を獲得し、それはヨーロッパで初めてミシュランの星がついた東洋のレストランでした。

高品質の食材を使用し、知恵を凝らした細心の下ごしらえ、伝統、文化、創造性が、米村の料理の価値を表しています。

Stampa "Gyotaku"

魚拓, da gyo "pesce" + taku "impronta di pietra"

Metodo tradizionale giapponese di stampa del pesce risalente alla metà del 1800. Questa stampa su carta, fatta direttamente dal pesce naturale, veniva utilizzata dai pescatori per registrare le loro catture ed è diventata una forma d'arte.

OMAKASE

Omakase means I am relying on you.
Let the chef choose for you.

Master Yonemura will create menus for you to discover and savour the harmony of traditional Japanese cuisine.

OMAKASE 80 €

Tasting of hot and cold dishes chosen directly by the chef.*

SHOKADO BENTO 48 €

松花堂弁当

A more or less complete course of the classic Japanese meal, served in a square lacquer box partitioned into four sections.



* Potrebbe contenere tracce di prodotto surgelato.

NABEMONO

Is a variety of lapanese hot pot dishes.

SUKIYAKI

すきやき

Thinly sliced beef cooked at the table, alongside with tofu and vegetables in a pot in a mixture of soy sauce, sugar and mirin. The ingredients are usually dipped in a small bowl of raw, beaten eggs and then eaten.

a choice between:

WAGYU 80 €

ROAST BEEF 40 €

SHABU SHABU

しゃぶしゃぶ

Thinly sliced meat and vegetables that are boiled in a pot at the dining table and eaten with a dipping sauce (sesame or ponzu-soy sauce and citrus juice).

a choice between:

WAGYU 80 €

ROAST BEEF 40 €



STARTERS

SAMURAI STICK 15€

Stuffed rolls with fish*, shrimps and bamboo shoots.

SHINJO 16€

Fried shrimps balls*.

EDAMAME 6€

Salted soy beans*.

POPEYE THE SAILOR MAN 10€

ed sesame and soy sauce.

AGE-DASHI-TOFU 10€

Fried tofu with dashi sauce.

SALMON TARTARE 18€

Tartare di salmone con zenzero fresco.

TAKO BOZU 16€

Grilled octopus.

TAKO SUMISO 16€

Octopus with miso sauce and vinegar.

WAKAME 12€

Seaweed salad*.

TOFU 8€

Season fresh tofu.

*Frozen products

SALAD

MIXED SALAD 12€

Mixed salad with "Neo Kisho's homemade dressing".

SAMURAI SALAD 15€

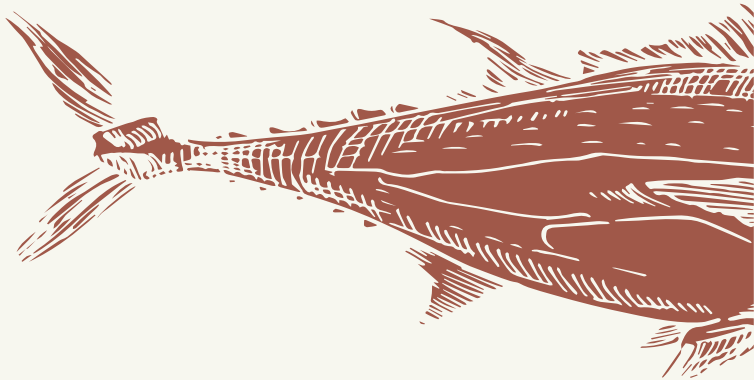
Salad with samurai stick.*

KAISO SALAD 15€

Mixed season salad with seaweed.*

INSALATA SASHIMI 16€

Mixed season salad with sashimi.



*Frozen products

CARPACCIO/SASHIMI

MIXED SASHIMI

Daily fresh fish sashimi.

3 Types 9pcs 13€

5 Types 15pcs 22€

7 Types 20pcs 38€

SASHIMI SAKE 15€

Salmon sashimi. 12pcs.

SASHIMI MAGURO

Tuna sashimi..

Blue fin 6pcs 28€

Yellow fin 12pcs 18€

SASHIMI VENTRESCA 30€

Sashimi di ventresca di tonno pinna blu 6pz.

USUZUKURI 20€

Thin mixed fish carpaccio with special sauce.

CARPACCIO BURI 28€

Carpaccio of seared amberjack.

CARPACCIO SAKE 16€

Salmon carpaccio.

MIXED CARPACCIO 18€

Daily fresh fish carpaccio.

EBI CARPACCIO 26€

Red shrimps carpaccio.*

刺身すし

*Frozen products

SUSHI/ROLL

MIXED SUSHI 18€

Daily fresh fish, 6 nigiri 4 maki.

SPECIAL SUSHI 35€

8 nigiri 4 maki | chef's special gunkan.

CIRASHI SALMON 18€

Bed of rice covered with salmon tartar and avocado.

MIXED CIRASHI 19€

Bed of rice covered with slices of raw fish.

SPECIAL CIRASHI 25€

Chef's special cirashi*

CRISTAL 16€

Sea bass with capers and lime.

ABURI SUSHI 16€

Lightly grilled salmon with teriyaki sauce.

NEW STYLE 16€

Lightly cooked salmon with teriyaki sauce.

KOBE 36€

Wagyu sushi. 5pz.

MAGURO 18€

Tuna sushi.

MAGURO PINNA BLU 30€

Blue fin tuna sushi 5pcs.

MAGURO VETRESCA 38€

Sushi of vetresca.

AKAI EBI 24€

Red shrimps sushi.*

UNAGHI 24€

Japanese eel sushi.*

SCAMPI 28€

Scampi sushi.*

*Frozen products

TAR MISO 14€

Salmon tartare sushi with miso sauce.

EBITEN 16€

Uramaki with crispy shrimp tempura.*

NEW EBITEN 18€

Uramaki with shrimp tempura and avocado topped with fresh salmon.*

CALIFORNIA 14€

Cooked shrimps and avocado.*

NEW CALIFORNIA 18€

Gunkan with shrimps tartare and avocado.*

TARTAR ROLL 13€

Uramaki with salmon tartare and "fresh ginger".

SCOCH ROLL 15€

Uramaki di salmone e avocado.

MILANO ROLL 16€

Uramaki Milan style.

HOSOMAKI

Avocado 6€

Shrimps* 8€

Salmon 9€

Tuna 10€

FRIED FUTOMAKI 15€

TEMAKI BOX DIY 18€

Temaki to be composed 'DIY'.

TEMAKI SAKE 6€

Salmon tempaki.

TEMAKI CALIFONIA 7€

Temaki of cooked prawn and avocado.*

FRIED SHRIMP TEMAKI 8€

Tempura-style fried shrimp tempaki.*

*Frozen products

HOT DISHES

BBQ KOBE WAGYU STYLE

Grilled beef cooked at the table, 7pcs accompanied by vegetables.

Japanese A5 Wagyu 45€

Italian wagyu style roast beef 24€

EBI TEMPURA 18€

Shrimp tempura.*

YASAI TEMPURA 15€

Mixed vegetable tempura.

TEMPURA MIX 22€

Mixed vegetable tempura.*

KISHO TEMPURA 18€

Tempura rolls with shrimps and asparagus or zucchini.*

YAKITORI 16€

Chicken with teriyaki saucei.

KARAAGE 10€

Fried chicken 6pcs.

EBI SHUMAI 15€

Steamed shrimps ravioli 4pz.*

YOKOHAMA YAKI GYOZA 15€

Grilled chicken and vegetables ravioli.*

YOKOHAMA SHUMAI 13€

Steamed meat ravioli 2pz.

BURI KAMA 38€

Steamed or baked in oven fish cheek with soy sauce.

SEA BASS 22€

Grilled or steamed.

SUGATA 18€

Grilled squid with teriyaki sauce.

ASPARA GYU MAKI 16€

Beef rolls with asparagus.

*Frozen products

SAKANA NO TERIYAKI 16€

Salmon steak with teriyaki sauce.

EBI KUSHI 20€

Prawn skewers with special sauce.*

UNAGI KABAYAKI 28€

Japanese-style eel*

TONKATSU 16€

Pork cutlet.

YASAI ITAME 13€

Sauteed seasonal vegetables.



*Frozen products

SOUP / RICE / NOODLE

KAMI NABE 14€

Light Kyoto-style broth of shrimp, fish and mixed vegetables.*

MISO SHIRU 5€

Miso soup.

ISHIYAKI 16€

Crisp rice with beef and vegetables in stone bowl.

YAKIMESHI 10€

Fried rice with meat.

EBI YAKIMESHI 14€

Fried rice with shrimps.*

YAKIMESHI KOBE 16€

Sauteed rice with wagyu meat, zancai.

YAKIMESHI CURRY 12€

Fried rice with curry.

CURRY RICE 14€

Rice with curry.

KATSU DON 16€

Chicken and stewed eggs with rice.

OYAKO DON 15€

Chicken and stewed eggs with rice.

UNA DON 32€

Eel on a bed of white rice accompanied by Japanese green tea.*

DONBURI MANZO 15€

Beef on a bed of hot white rice.

FOAGURA RICE 18€

Duck liver on a bed of mixed salad, accompanied by hot rice on the side.*

*Frozen products

YAKI SOBA 16€

Spaghetti saltati con verdure miste e uova.

CURRY UDON 16€

Udon con curry.*

HOT CHICKEN NOODLES 15€

Spaghetti piccanti con pollo, peperoncino e arachidi.

ZARU SOBA 12€

Pasta giapponese fredda con condimento a parte.

TOKYO RAMEN 15€

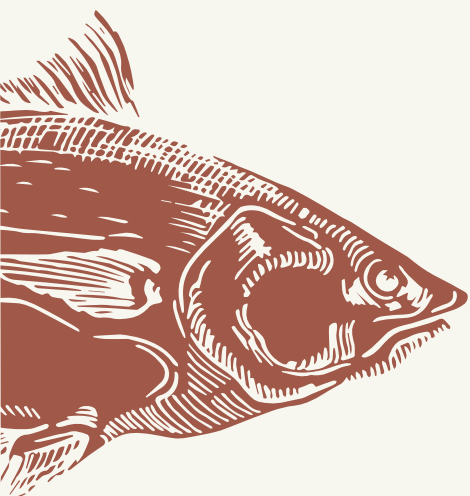
Spaghetti giapponesi in brodo con zuppa a base di soia.

TONKOTSU RAMEN 15€

Spaghetti giapponesi in brodo con carne di maiale e verdure.

UDON 15€

Spaghetti di riso giapponesi in brodo con carne di manzo o tempura di verdure.*



*Frozen products

PICCOLO VOCABOLARIO GASTRONOMICO GIAPPONESE

DASHI SAUCE

It is a class of soup and cooking stock used in Japanese cuisine. Dashi forms the base for miso soup, clear broth, noodle broth and many kinds of simmering liquid.

MISO SAUCE

It is a traditional Japanese seasoning produced by fermenting soy beans with salt and koji.

YUZU SAUCE

It is a citrus fruit and plant of Rutaceae's family. Yuzu's flavour is tart, closely resembling that of the grapefruit, with overtones of mandarin orange. Its aromatic zest is used to garnish some Japanese dishes.

SUSHI

(寿司) It is a typical Japanese dish and is prepared with vinegared rice accompanying a variety of ingredients, such as seafood, vegetables and eggs.

SASHIMI

(刺身) Japanese dish of raw fish, shellfish and mollusks served with soy sauce, wasabi and pickled vegetables.

TEMPURA

(天麩羅) It is a Japanese dish usually consisting of vegetables and /or seafood that have been battered and deep fried.

TERIYAKI SAUCE

It is traditionally made by mixing and heating soy sauce and sake and sugar (or mirin). The sauce is boiled and reduced to the desired thickness, then used to marinate meat, which is then grilled or broiled.

KIMCHI

A staple in Korean cuisine, it is a traditional side dish made from salted and fermented vegetables, most commonly napa cabbage and Korean radishes with a variety of seasonings, including chili powder, scallions, garlic, ginger.

URAMAKI

(裏巻き) It is a medium-sized cylindrical piece with two or more fillings. The filling is in the centre surrounded by nori, then a layer of rice, and optionally an outer coating of some other ingredients such as toasted sesame seeds.

SAKÈ

(酒) The traditional Japanese wine made from white rice water and spore koji. Necessary to good Japanese cooking.

MIRIN

It is a sort of Japanese sweet cuisine sake. The raw materials are glutinous steamed rice and rice liqueur.

KOMBU BROTH

(昆布) Kombu is the edible kelp from the family of brown algal seaweeds and is used extensively in Japanese cuisine as one of the three main ingredients needed to make dashi, a soup stock

PONZU SAUCE

(ポン酢) Is a citrus-based sauce. Ponzu shoyu is ponzu sauce with soy sauce, traditionally used as a dressing and also as a dip for nabemono.

NABEMONO

(なべ物) Nabe "cooking pot" + mono "thing or things, object, matter" or simply nabe, is a variety of Japanese pot dishes, also known as one pot dishes and "things in a pot". Nabemono are kept hot at the dining table by portable stoves. The dish is frequently cooked at the table, and the diners can pick the cooked ingredients they want directly from the pot.

