

Make yourself comfortable, you are now at Shi's.

The Asian **Restaurand**... is our way of telling you about our **cooking philosophy**, even before you have tasted it.

A contemporary dining experience, inspired by the flavors of Asia and created to **satisfy you**, together with all our guests.

icons







vegetarian



Shi's promotes eco-sustainable values by joining the Friend of the Sea* Sustainable Restaurant program. The project, in addition to satisfying consumer needs, selects all catering businesses that serve at least one of the Friend of the Sea* certified fish products.



Defrosted product

Fish products served raw comply with European regulation 853/2004 on the hygiene of foods of animal origin.



Allergies and intolerances

The dishes offered on the menu may contain substances that cause allergies and intolerances. Many ingredients among those used in the dishes offered, such as rice and fish products, are naturally gluten-free. However, given the number of ingredients processed in our kitchens, we cannot guarantee the absence of contamination in the dishes.

For any information on the substances and allergens present in the dishes, ask our staff for the list of ingredients and allergens or consult our website **shis.it**

ADDITIONS

SRIRACHA MAYO SAUCE	1,50€	WASABI-MAYO SAUCE	1,50€
SHI'S MAYONNAISE SAUC	E 1,00€	GINGER	0,50€
SUSHI SAUCE	1,00€	WASABI	0,50€

Menu

STARTERS

BAO AND TACOS

NIGIRI AND GUNKAN

HOSOMAKI

ROLLS

COLLECTION

POKE

SASHIMI AND TATAKI

TARTARE AND MARINATI

RICE AND NOODLES

DRINKS

CHILDREN'S MENU

SWEETS AND SPIRITS

COCKTAILS AND WINES



The beginning of the journey

MARINATED CABBAGE

Red cabbage marinated in rice vinegar with chives

3,50€

(y)

SHRIMP ROLLS

Whiteleg shrimp rolls* with sriracha-mayo sauce

4 PCS | **8,50**€

FBI CROCK

Breaded Whiteleg shrimp* served with wasabi-mayo sauce

4 PCS **8,00**€

SPRING ROLLS

Fried vegetable rolls* served with sriracha-mayo sauce

6 PCS 4,00€

EBI STICKS

Whiteleg shrimp* skewers with white sesame seeds served with cherry tomato confit*, oyster sauce and chives

3 PCS **9,00**€

CRISPY CHICKEN

Fried chicken strips* served with sriracha-mayo sauce

6 PCS 5,50€

FDAMAME

Steamed edamame* with fine salt

3.50€

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TAKOYAKI

Typical Japanese octopus balls*, mayonnaise, yakisoba sauce and furikake

4 PCS **7,00**€

GREEN BEANS WITH SESAME

Green beans* seasoned with white sesame seeds and sesame oil

3.50€

MIXED VEGETABLES

Stir-fried mixed vegetables

3.50€

GYO7A CHICKEN

Grilled chicken and vegetable ravioli* served with sesame ponzu sauce

6 PCS 5,00€

WAKAMF

Slightly spicy wakame* seaweed

3.50€

GYOZA FBI

Steamed Whiteleg shrimp ravioli* served with sesame ponzu sauce

6 PCS **9.00**€

YAKITORI

Skewers of chicken breast with white sesame seeds served with wasabi-mayo sauce and oyster sauce over green beans* seasoned with white sesame seeds and sesame oil

3 PCS **7,00**€

GYO7A PORK

Fried pork ravioli* served with sesame ponzu sauce

6 PCS | **5,00** €





International flavours

BAO CHICKEN

9

Bao bun* stuffed with lettuce, sriracha-mayo sauce, fried chicken strips*, black and white sesame seeds

1 PCS | **4,00** €

BAO SHRIMP AND STRACCIATELLA

Bao bun* stuffed with stracciatella cheese, raw Argentine Red Shrimp* and sesame ponzu sauce

1 PCS | **5,50**€

BAO PULLED PORK

Bao bun* stuffed with marinated cabbage and pulled pork

1 PCS 4,00 €

BAO SALMON

Bao bun* stuffed with salmon tartare*, breaded Whiteleg Shrimp*, Philadelphia, black and white sesame seeds

1 PCS | 4,00 €

BAO TUNA AND TOMATOES

Bao bun* stuffed with slices of seared yellowfin tuna* coated in a black and white sesame seed crust, pesto and confit cherry tomatoes*

1 PCS | 5,50€

TACOS CHICKEN

Soft toasted wheat tortilla with fried chicken strips*, marinated cabbage, mayonnaise and yakisoba sauce

1 PCS 4,00 €

TACOS SALMON

TSoft toasted wheat tortilla with salmon*, avocado, wasabi-mayo sauce and Indo-Pacific flying fish roe*

1 PCS | **4,50**€

TRICOLOR TACOS



Soft toasted wheat tortilla with stracciatella cheese, avocado, pesto and cherry tomato confit*

1 PCS 4,00€

Nigiri and Gunkan



The taste of tradition

GUNKAN DOUBLE SALMON

Sushi rice, salmon*, salmon tartare* and chives

2 PCS | **4,00**€

GUNKAN DOUBLE SALMON FLAMBÉ

Sushi rice, flamed salmon*, garnished with black and white sesame seeds and sesame ponzu sauce

2 PCS | **4,00**€

GUNKAN DOUBLE SPICY TUNA 🤝

Sushi rice, yellow fin tuna* and sriracha-mayo sauce

2 PCS | **5,50**€

RAW SHRIMP GUNKAN

Sushi rice, raw Argentine Red Shrimp*, zucchini (courgettes) and stracciatella cheese 2 PCS | 4,00 €

GUNKAN PHILA

Sushi rice, salmon*, Philadelphia and chives

2 PCS 4,00€

GUNKAN TUNA

Sushi rice, yellow fin tuna*

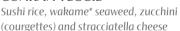
2 PCS | **5,00**€

GUNKAN TUNA FLAMBÉ

Sushi rice, flamed yellow fin tuna*, garnished with black and white sesame seeds and sesame ponzu sauce

2 PCS | **5,00** €

GUNKAN VEGGIE



2 PCS | **3,00** €



NIGIRI SEABASS

Sushi rice and European sea bass

2 PCS | 3,00 €

NIGIRI SFABASS FLAMBÉ

Sushi rice and flamed European sea bass 2 PCS | 3,50€

NIGIRI BRANZINO SPECIAL

Sushi rice, European sea bass, cherry tomato confit* and mayonnaise

2 PCS | **3,50**€

NIGIRI CRISPY PHILA

Sushi rice breaded in panko, salmon tartare*, Philadelphia and chives

2 PCS | 3,00 €

NIGIRI CRISPY SALMON

Sushi rice breaded in panko, salmon tartare*, chopped hazelnuts

2 PCS | 3.00 €

NIGIRI FBI



Sushi rice, cooked Whiteleg shrimp*

2 PCS | **2,50**€

NIGIRI EBI SPECIAL



Sushi rice, cooked Whiteleg shrimp*. sushi sauce and Philadelphia

2 PCS | **3,00**€

RAW SHRIMP NIGIRI

Sushi rice and raw Argentine Red Shrimp*

2 PCS 4.50€

NIGIRI RAW SHRIMP SPECIAL

Sushi rice, raw Argentine Red Shrimp* and raspberry puree

2 PCS | **5,00** €

NIGIRI SALMON

Sushi rice and salmon*

2 PCS 3,00€

NIGIRI SALMON FLAMBÉ

Sushi rice and flamed salmon*

2 PCS 3,50€

NIGIRI SALMON SPECIAL

Sushi rice, smoked salmon, Philadelphia and chopped pistachio

2 PCS **3,50**€

NIGIRI SALMON FUMÉ

Sushi rice and flamed smoked salmon

2 PCS | **3,00** €

NIGIRI SALMON FUMÉ SPECIAI

Sushi rice, smoked salmon, Philadelphia and pistachio grits

2 PCS | **3,50**€

NIGIRI SALMON FUMÉ FLAMBÉ

Sushi rice and flame-seared smoked salmon 2 PCS 3,00 €

NIGIRI TUNA

Sushi rice and yellow fin tuna*

2 PCS | **3,50**€

NIGIRI TUNA FLAMBÉ

Sushi rice and flamed yellow fin tuna*

2 PCS | **4,00**€

NIGIRI TUNA SPECIAL

Sushi rice and yellow fin tuna*, mayonnaise and truffle powder

2 PCS 5,00€

NIGIRI FI AMBÉ

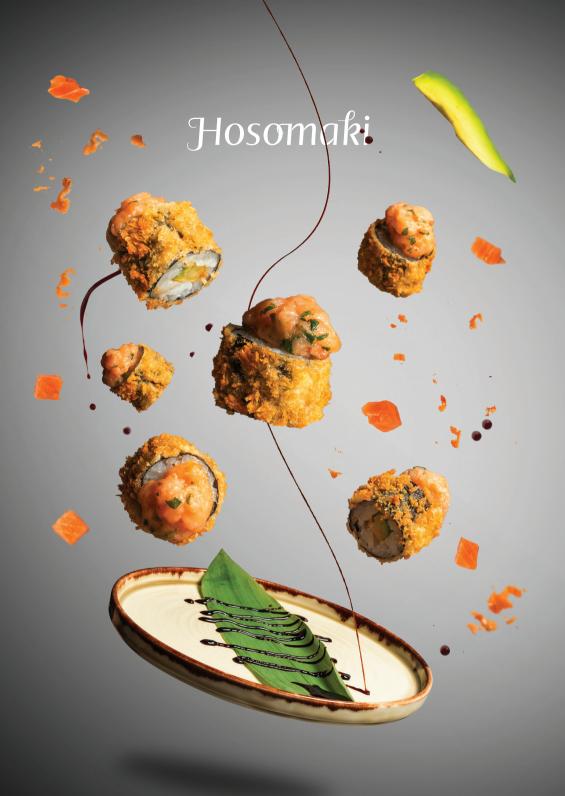
Nigiri Salmon 2 PZ, Tuna 2 PZ, Branzino 2 PZ with sriracha-mayo sauce and white sesame seeds

6 PCS **9,00**€

NIGIRI MIX

Nigiri Salmon 1pcs, Tuna 1pcs, Branzino 1pcs, Gambero crudo 1pcs, Salmon fumé 1pcs, Ebi 1pcs

6 PCS **8,50**€



The enveloping balance

PANKO



Large hosomaki roll with cooked salmon*, avocado, in panko crust with sriracha-mayo sauce, chives and white sesame seeds

4 PCS | **8,00** €

FRIED SALMON

Hosomaki roll with avocado, in panko crust topped with salmon tartare*

8 PCS **7,00**€

FRIED TIGER

Hosomaki roll with avocado, in panko crust topped with salmon tartare* and sushi sauce 8 PCS | 8.00 €

HOSOMAKI AVOCADO



Nori seaweed, sushi rice and avocado 8 PCS | 4,00 €

HOSOMAKI TUNA

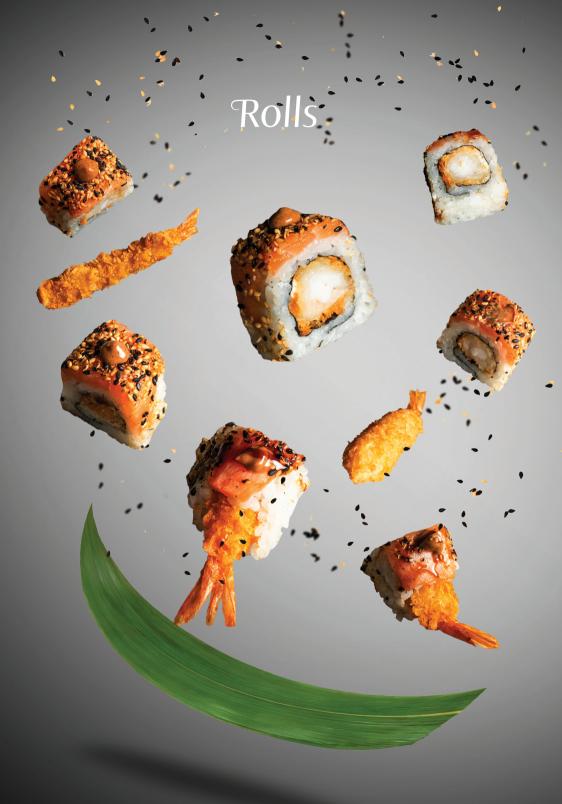
Nori seaweed, sushi rice and yellow fin tuna* 8 PCS | 6,00 €

HOSOMAKI PHII ADFI PHIA

Salmon* stuffed with rice and Philadelphia
8 PCS 8,00€

HOSOMAKI SALMON

Nori seaweed, sushi rice and salmon*
8 PCS | 5,00€



The explosion of taste

AVOCADO SALMON

Sushi rice, salmon*, Philadelphia covered with avocado, furikake and sushi sauce

Also try the cooked version

10 PCS | **11,00**€

FUROPEAN BASS

Sushi rice, avocado, Philadelphia covered with European sea bass and garnished with mayonnaise, cherry tomato confit * and pesto

10 PCS | 11,00 €

CHICKEN

Sushi rice, fried chicken strips*, marinated cabbage, mayonnaise covered with avocado, garnished with sriracha-mayo sauce, and chopped hazelnuts

10 PCS | **8,00**€

EXOTICAL

Sushi rice, avocado, Philadelphia covered with black sesame seeds and garnished with salmon tartare* and mango puree

10 PCS **8,00**€

FUII

Sushi rice, Philadelphia, avocado, covered with black and white sesame seeds, topped with salmon tartare*, Indo-Pacific flying fish roe*, and sesame ponzu sauce

10 PCS **8,00**€

SHRIMP

Sushi rice, avocado, Philadelphia covered with furikake and garnished with stracciatella, Argentine red shrimp* and sesame ponzu sauce

10 PCS **12,00**€

GREEN TIGER

Sushi rice, breaded Whiteleg shrimp*, Philadelphia covered with European sea bass, avocado and sushi sauce

10 PCS 9,00€



HOTATE ELAMBÉ

Sushi rice and avocado in panko crust topped with Argentine red shrimp*, flamed Sea scallop* with sesame ponzu sauce

10 PCS | 13,00 €

NEW CALIFORNIA

Sushi rice, breaded Whiteleg shrimp* and Philadelphia covered with flamed yellowfin tuna* in black and white sesame seed crust and garnished with mayonnaise

10 PCS **11,00 €**

PHII ADFI PHIA

Sushi rice, salmon*, Philadelphia, avocado covered with black sesame seeds

Also try the cooked version

10 PCS **8,50**€

PULLED PORK

Sushi rice, Philadelphia, avocado covered with white sesame seeds and topped with pulled pork, marinated cabbage and wasabi-mayo sauce

10 PCS | **9,50**€

RAINBOW

Sushi rice, Philadelphia, avocado covered with slices of salmon*, yellow fin tuna* and European sea bass

10 PCS | **11,00**€

SALMON TOWER

Sushi rice, avocado, Philadelphia covered with furikake and garnished with salmon tartare*, sliced almonds and wasabi-mayo sauce

10 PCS | **10,50**€

SALMON FUMÉ

Sushi rice, avocado, Philadelphia covered with smoked salmon, topped with stracciatella and chopped pistachio

10 PCS | **10,00**€

SPICY FBI





Sushi rice, breaded Whiteleg shrimp* and Philadelphia garnished with sriracha-mayo sauce and sliced almonds

10 PCS **8,00 €**



SPICY SALMON

9

Sushi rice, avocado, Philadelphia covered with salmon*, chopped hazelnuts and sriracha-mayo sauce

10 PCS | **9,00**€

TOKIO FLAMBÉ

Sushi rice, avocado, Philadelphia covered with flamed European sea bass and salmon* slices and sushi sauce

10 PCS | **11,00**€

SALMON THAI



Sushi rice, breaded Whiteleg shrimp* and Philadelphia covered with flamed salmon* in white and black sesame seed crust garnished with peanut sauce and sushi sauce

10 PCS **10,00 €**

VEGGIE TRUFFLE



Sushi rice, sesame green beans* covered with furikake, mayonnaise and truffle powder

10 PCS | **9,50**€

TIGER

Sushi rice, breaded Whiteleg shrimp*, salmon*, Philadelphia, avocado and sushi sauce

10 PCS | **11,00**€





The pleasure of sharing

COLLECTION FLAMBÉ

Uramaki New California 10 pcs, Hosomaki stuffed with tropical shrimp* 6 pcs, Nigiri salmon flambé 2 pcs, Tuna flambé 2 pcs

20 PCS 19,00€

COLLECTION SALMON

Uramaki Salmon Tower 10 pcs, Hosomaki Salmon 6 pcs, Nigiri Salmon 4 pcs

20 PCS | **18,00**€

RAW COLLECTION

Uramaki Rainbow 10 pcs, Sashimi Salmon 2 pcs,Tuna 2 pcs, Nigiri Salmon 2 pcs, Tuna 2 pcs, Sea Bass 2 pcs

20 PCS | **22,00**€

COLLECTION VEGGIE

Uramaki Veggie Truffle 10 pcs, Hosomaki Avocado 6 pcs, Nigiri Avocado 4 pcs garnished with confit cherry tomato*

20 PCS | **15,00**€

TIGER PARTY

Uramaki Tiger 10 PZ, Nigiri Salmon 4 PZ, Avocado 4 PZ, Hosomaki Avocado 6 PZ topped with salmon tartare*. All garnished with sushi sauce

24 PCS | **26,00**€

SUSHI PARTY

Uramaki Philadelphia 10 pcs, California 10 pcs, Hosomaki Salmon 6 pcs, Sashimi Salmon 2 pcs, Tuna 2 pcs, Nigiri Salmon 2 pcs, Tuna 2 pcs, Gambero Crudo 2 pcs

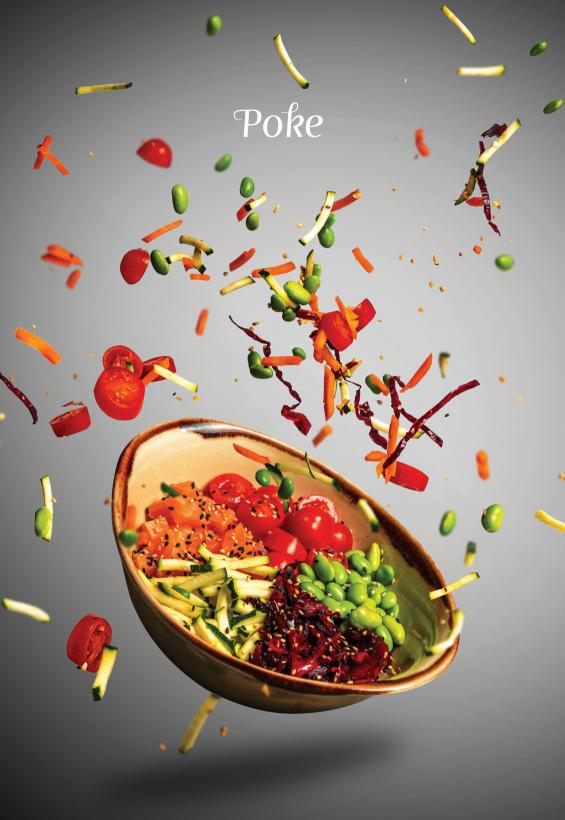
36 PCS **35,00**€

URAMIX

Uramaki Tiger 10 pcs, California 10 pcs, Chicken 10 pcs, Philadelphia 10 pcs

40 PCS **36,00**€





The art of customization

POKE 1 1 PROTEIN 10,00 €

1 base, 1 protein, up to 3 vegetables, up to 2 finishes and a sauce

POKE 2 2 PROTEINS 12,00 €

1 base, 2 protein, up to 3 vegetables, up to 2 finishes and a sauce

POKE 3 3 PROTEINS 14,00 €

1 base, 3 protein, up to 3 vegetables, up to 2 finishes and a sauce

STEP 1 - BASIC

- Sushi rice
- Lattuce
- · Curry rice
- Basil rice

STEP 2 - PROTEINS

- Raw salmon*
- · Grilled salmon*
- Raw yellow fin tuna*
- Grilled yellow fin tuna*
- Cooked tropical SHRIMPs*
- Breaded tropical SHRIMPs*
- Raw Argentine red shrimp*
- Smoked salmon
- Fried chicken strips*
- Grilled chicken breast strips
- · Yellow fin tuna in olive oil
- Frittatina japan style

STEP 3 - VEGETABLES

- Julienne carrots
- Julienne zucchini
- Vegetables mix
 - (stir-fried julienne zucchini and carrots)
- · Cherry tomato confit*
- Avocado
- Wakame seaweed*
- Edamame*
- · Marinated cabbage
- Sesame green beans*

STEP 4 - FINISHES

- White sesame seeds
- Black sesame seeds
- Furikake
- Chopped hazelnuts
- Sliced almonds
- · Chopped pistachio

STEP 5 - SAUCES

- Sushi sauce
- · Wasabi-mayo sauce
- · Sriracha-mayo sauce
- Philadelphia
- · Sesame ponzu sauce
- Mayonaise
- Raspberry puree
- · Mango puree
- Coconut puree



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The harmony of simplicity

SEABASS SASHIMI

Slices of European sea bass

4 PCS | **4,50**€

SASHIMI SHRIMP

Slices of Argentine red shrimp*

4 PCS | **6,00** €

SASHIMI SALMON

Slices of Salmon*

3 PCS | **4,50**€

SASHIMI SALMON FUMÉ

Slices of smoked salmon

4 PCS 4,50€

SASHIMI SPECIAL MIX

Slices of salmon*, yellowfin tuna*, European sea bass, Argentine red shrimp* and smoked salmon

10 PCS | **13,50**€

SASHIMI TUNA

Slices of yellowfin tuna*

3 PCS 5,00€

TATAKI SALMON

Seared salmon* in black and white sesame seed crust served

with wasabi-mayo sauce

TATAKI TUNA

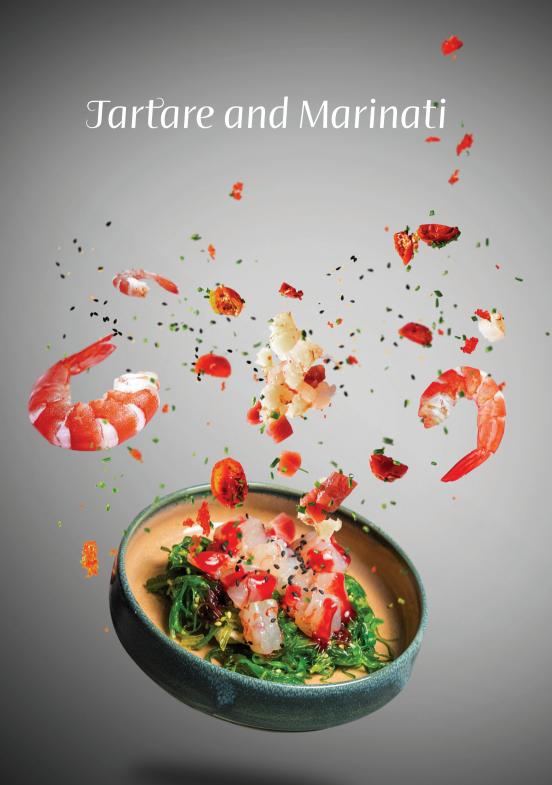
Seared yellowfin tuna* in black and white sesame seed

crust served with sushi sauce

4 PCS **7,00**€

4 PCS | **6,00** €





The art of freshness

CARPACCIO MIX

Slices of salmon*, yellowfin tuna*, Argentine red shrimp* and European sea bass marinated in sesame ponzu sauce

8.00€

CARPACCIO SALMON

Marinated salmon* in sesame ponzu sauce

6.00€

CARPACCIO TUNA

Yellow fin tuna* marinated in sesame ponzu sauce

8.00€

CEVICHE MIX

Diced salmon*, yellowfin tuna* and Argentine red shrimp* marinated in sesame ponzu sauce, with Indo-Pacific flying fish roe* and chives

9.50€

CEVICHE SALMON

Diced salmon* marinated in sesame ponzu sauce, with Indo-Pacific flying fish roe*, chives

6,50€

SHRIMP TARTARE AND RASPBERRIES

Argentine red shrimp* tartare, wakame seaweed*, black sesame seeds and raspberry puree

13,00€

SALMON TARTARE AND AVOCADO

Salmon* tartare with avocado, white sesame seeds and sesame ponzu sauce

10,00€

SALMON TARTARE AND MANGO

Salmon* tartare, avocado, white sesame seeds and mango puree

10,50€

TUNA TARTARE AND STRACCIATELLA

Yellowfin tuna* tartare, cherry tomato confit*, stracciatella and chivess

15,50€

TUNA TARTARE AND TRUFFLE

Yellowfin tuna* tartare, cherry tomato confit *, garnished with mayonnaise, chives and truffle powder

18,50€





The warmth of oriental cuisine

STEAMED RICE

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Rice with black and white sesame seeds

2,50€

2,3



FISH RICE

Stir-fried rice with salmon*, Whiteleg shrimp*, egg and mixed vegetables

9.00€

CHICKEN RICE AND CURRY

Stir-fried rice with fried chicken strips*, zucchini and curry sauce

8,00€

UDON FISH



Stir-fried udon with salmon*, Whiteleg shrimp*, egg and mixed vegetables

10.50€

UDON WALNUTS



Stir-fried udon with Whiteleg shrimp*, zucchini and walnut sauce

10,00€

CHICKEN AND PEANUT UDON

Stir-fried udon with chicken breast, egg, zucchini, peanut sauce, chives, and chopped hazelnuts

9,00€

YAKISOBA ORIGINAL



Stir-fried noodles* with salmon*, tropical shrimp*, zucchini and yakisoba sauce

11,00€

YAKISOBA CHICKEN AND WALNUTS

Stir-fried noodles* with chicken breast, zucchini and walnut sauce

10.50€

YAKISOBA VEGGIE



Stir-fried noodles* with mixed vegetables, ras el hanout sauce, coconut puree and hazelnut granola

8.00€



Drinks



WAILKAND SOLLDKINKS		DLLK		
SPARKLING WATER glass bottle	500 ML 2,20 €	ASAHI DRY Alc. 5,2% Vol. bottle plug	300 ML	4,50€
STILL WATER glass bottle	500 ML 2,20 €	bottle	500 ML	6,00€
gidss bottle	300 ME 2,20 €	IKI - GINGER FLAVOR	ED	
COKE		Alc. 5,5% Vol.		
glass bottle	330 ML 3,50 €	bottle	330 ML	5,50€
COKE ZERO		KIRIN		
glass bottle	330 ML 3,50 €	Alc. 5,0% Vol.		
E11/E1 0B 11/0E		bottle	330 ML	4,50€
FANTA ORANGE	22014 2 506	CLUTEN EDEE DEDON		
glass bottle	330 ML 3,50 €	GLUTEN-FREE PERON Alc. 4,7% Vol	NI	
SPRITE		bottle	330 ML	5.00€
glass bottle	330 ML 3,50 €		330	3,000
		SAPPORO		
ORGANIC WHITE ICE TEA		Alc. 5,0% Vol.		
glass bottle	355 ML 5,00 €	can bottle	650 ML	8,50€
ORGANIC LEMON ICE	ED TEA	bottle	330 ML	4,50€
glass bottle	355 ML 4,50 €			
gluss bottle	333 ML 4,30 €	COFFEE BAR		
ORGANIC PEACH ICE				
glass bottle	355 ML 4,50 €	COFFEE		1,50€
ORGANIC GREEN ICED TEA		COFFEE WITH ALCOH	OL	2,00€
glass bottle	355 ML 5,00 €	DECAFFEINATED COF	FEE	1,50€
		BARLEY COFFEE		1,50€
		DUPHIL TEA AND HE (ask the staff)	RBS	4,00€

WATER AND SOFT DRINKS BEER

Children's menu



BAO CHICKEN + DRINK

Drink included. Gua Bao* sandwich stuffed with mayonnaise, lettuce and fried chicken* strips served with fried potatoes*

8,50€

CRISPY CHICKEN + DRINK

Drink included. Fried chicken strips* served with fried potatoes* and mayonnaise sauce

8,50€

BAO SHRIMP + DRINK

Drink included. Stuffed Gua Bao* bun with mayonnaise, lettuce and tropical SHRIMPs*

breaded served with fried potatoes*

8,50€

CRISPY SHRIMPS + DRINK

Drink included. Breaded tropical SHRIMPs* served with fried potatoes* and mayonnaise sauce

8,50€

CHICKEN RICE + DRINK

Drink included. Fried rice with shreds fried chicken*

8,50€

SWEET ADDON BAO

Gua Bao* sandwich stuffed with Nutella° and chopped hazelnuts

2,00€

SHRIMP RICE + DRINK

Drink included. Fried rice with breaded tropical SHRIMPs*



8.50€

DRINKS OF YOUR CHOICE FROM

Still water Sparkling water Coke Coke zero Fanta Orange



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Sweet and Spirits



SWFFTS

NUTELLA BAO AND HAZFINUTS

Gua Bao sandwich* filled with Nutella° and hazelnut crumbs

FIORDILATTE ICE CREAM AND MANGO

Gua Bao sandwich* filled with Nutella®
and hazelnut crumbs
4.00 €

GREEN TEA ICE CREAM AND RASPBERRIES

Green tea ice cream, raspberry sauce and butter crumble*

4.00 €

APPLE GYO7A

Fried apple-filled ravioli* served with raspberry sauce, butter crumble* and powdered sugar

CRESCENT WITH NUTELLA

Pancake* filled with Nutella* accompanied by fiordilatte ice cream, butter crumble*, chocolate topping and hazelnut crumbs

MOCHI

Japanese dessert* made from rice flour and various flavors of ice cream 6,00 €

SHI'S CAKE WITH MANGO AND COCONUT

Cheesecake* with mango and coconut sauce

5.00€

5.00€

5.00€

SHI'S CAKE RASPBERRIES AND WHITE CHOCOLATE

Cheesecake* with raspberry sauce and white chocolate chips 7,00€

GINGER AND LEMON SORBET

Ginger and lemon sorbet 4,00 €

CHOCOLATE CAKE AND MASCARPONE

Chocolate and mascarpone cake served with chocolate topping and white chocolate chips

5,00€

7,00€

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COFFEE BAR		BITTER	
COFFEE	1,50€	VARIOUS BITTERS	5,00€
COFFEE WITH ALCOHOL	2,00€		
DECAFFEINATED COFFEE	1,50€	GRAPPAS	
BARLEY COFFEE	1,50€	GRAPPA MOSCATO NONINO Alc. 41,0% Vol.	6,00€
TEA AND HERBS		GRAPPA UE NONINO Alc. 40,0% Vol.	6,00€
JASMINE TEA	4,00€		
SENCHA CILIEGIA	4,00€		
CHUNG MEE LIMONE	4,00€		
TÈ NERO DETEINATO	4,00€		
TÈ VERDE SENCHA	4,00€		
TISANA ZENZERO E LIMONE	4,00€		

UMESHU WHISKY

NIKKY ICHI AKASHI RED BLENDED WHISKY

Alc. 18,0% Vol. **6,00 €** Alc. 40,0% Vol. **6,00 €**

ASAHARA YUZY NIKKA FROM THE BARREL

Alc. 12,5% Vol. **7,50 €** Alc. 51,4% Vol. **8,50 €**

ASAHARA APRICOT LAGAVULIN 16Y

Alc. 12,5% Vol. 7,50 € Alc. 43,0% Vol. 12,00 €

ASAHARA MIKAN TALISKER 10Y

Alc. 12,5% Vol. 7,50 € Alc. 45,8% Vol. 7,50 €

WILD TURKEY RYE

SAKÈ Alc. 40,5% Vol. **6,00 €**

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AKITA KAORI
Alc. 16,0% Vol.

RUM

40 ML | **4,50 €** MATUSALEM GREAT RESERVE 15Y

SHIRAYUKI Alc. 40,0% Vol. **7,00 €** Alc. 14,5% Vol.

40 ML 4,50 € ZACAPA CENTENARY 23Y

Alc. 40,0% Vol. 11,00 €

Cocktails and Wines



COCKTAILS

SPRITZ APEROL	4,00€	SHI'S MULE Nikka gin, Ginger beer, lime	9,00€
SPRITZ CAMPARI	4,00€		0.00.6
AMERICANO	5,00€	Akita Kaori sake, Goldberg yuzu tonic, yuzu spheres and lime	9,00€
NEGRONI	6,00€		
HENDRICKS TONIC	9,00€	YAMABUKI Campari bitters, rose liqueur, Jerry Thomas bitters, premium Fever Tre	8,00 € e soda.
GREYGOOSE TONIC	10,00€	lemon essential oils	c 300.01,
NIKKA TONIC	10,00€	PALOMA Nikka gin, soda al pompelmo, lime	2,00€

SAKÉ

AKITA KAORI

Alc. 16,0% Vol.

40 ML **4,50 €**

SHIRAYUKI

Alc. 14,5% Vol.

40 ML **4,50 €**

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BOLLICINE

FRANCIACORTA P.R. BRUT BLANC DE BLANCS

Alc. 12% Vol.

Monterossa (Lombardia)

bottle **49,00**€

RIBOLLA GIALLA GROVIS

Alc. 12% Vol.

Alturis (Friuli Venezia Giulia)

chalice bottle 3,50€

bottle **22,00**€

PROSECCO DOC BRUT ONE AND ONLY

Alc. 11,5% Vol.

Fantinel (Friuli Venezia Giulia)

chalice bottle 3,50 € bottle 19,00 €

CAVIT TRENTO DOC MILLESIMATO

Alc. 12.5% Vol.

Altemasi (Trentino Alto Adige)

chalice bottle 6,00 € bottle 34,00 €

BRUNO PAILLARD BRUT ROSE

Alc. 12% Vol.

Bruno Paillard (Francia)

bottle | 150,00€

VINI ROSSI

PINOT NERO

Alc. 13,5% Vol.

St. Michel (Trentino Alto Adige)

bottle **36,00**€

MERLOT

Alc. 14% Vol.

Castello di Spessa (Friuli Venezia Giulia)

chalice bottle 4,50 € bottle 25,00 €

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VINI BIANCHI E ROSATI

MAIVASIA

Alc. 14% Vol.

Simon Brazza' (Friuli Venezia Giulia)

chalice bottle

bottle **28,00**€

4.80€

MALVASIA PETRIS

Alc. 14% Vol.

Venica (Friuli Venezia Giulia)

bottle **36,00**€

SAUVIGNON

Alc. 15% Vol.

vigna Traverso (Friuli Venezia Giulia)

chalice bottle 5,00 €

bottle **28,00**€

FRIULANO TENUTA SANT'HELENA

Alc. 13% Vol.

Fantinel (Friuli Venezia Giulia)

chalice bottle 3,50€

bottle **19,00**€

FRIUI ANO PRIMARUI

Alc. 13,5% Vol.

Venica (Friuli Venezia Giulia)

bottle **34,00**€

PINOT GRIGIO TENUTA SANT'HELENA

Alc. 13% Vol.

Fantinel (Friuli Venezia Giulia)

chalice bottle **4,00**€

bottle **20,00**€

FIORI DI CAMPO

Alc. 13,5% Vol.

Lis Neris (Friuli Venezia Giulia)

bottle **32,00€**

RIBOLLA GIALLA MARALBA

Alc. 13% Vol.

Felluga (Friuli Venezia Giulia)

chalice bottle 5,50 €
bottle 31,00 €

GEWÜRZTRAMINER JOSEPH

Alc. 14,5% Vol.

Hoffstatter (Trentino Alto Adige)

bottle **34,00**€

MÜLLER THURGAU

Alc. 13% Vol.

St. Michel (Trentino Alto Adige)

chalice bottle 5,00 €
bottle 28,00 €

PINOT BIANCO LEPUS

Alc. 13,5% Vol.

Franzhaas (Trentino Alto Adige)

chalice bottle 6,00 € bottle 34,00 €

CHIARETTO BARDOLINO

Alc. 12% Vol.

Tommasi (Veneto)

bottle **25,00**€

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