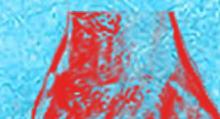
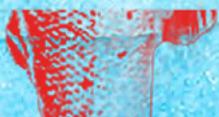
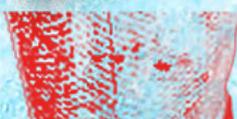
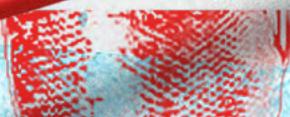


SUSHISAMBA



al Castello
Ristorante



MENÙ





NELL'ATTESA...

1 | 10

WAKAME SALAD

Seaweed with black and white sesame and sesame oil

€ 6,00

2 | 10

EDAMAME

Steamed soy green beans

€ 5,00

3 | 14-10

CAPELANTE DELLO CHEF

Flambèed scallop fish, kimushi sauce, sesame oil, lime

€ 14,00

E POI...

TEMPURE

4 | 1-3

TEMPURA OF PRAWNS AND VEGETABLES

(4 prawns, mixed fried vegetables and fruit)

€ 17,00

5 | 1

VEGETARIAN

(Mixed fried vegetables and fruit)

€ 12,00

6 | 3-1-13

TEMPURA OF PRAWNS WITH SALMON AND PHILADELPHIA

(4 prawns)

€ 17,00

Servizio al tavolo: Magg. 10%





CEVICHE

Ceviche is raw and marinated in lime fish, with some typical spices coming from gastronomy of Latin America.

7 |

SALMONATA

Cubes salmon, red onion, cebolinha brasileira, chilli pepper, lime, orange, evo oil, salt

€ 20,00

8 |

TARTUFATA

Cubes salmon, truffle oil, salt flakes, lime, orange, red onion, chilli pepper, cebolinha brasileira

€ 22,00

TARTARE & CARPACCI

9 | 10-11

TARTARE SALMONE

Salmon tartare, avocado, scented with truffle

€ 18,00

10 | 10-11

TARTARE TONNO

Royal tuna tartare, marinated caviar

€ 20,00

11 | 3-2-1-10-11

TARTARE GAMBERO ROSSO

Red shrimp tartare with cubes orange, almonds, mint, pistachio

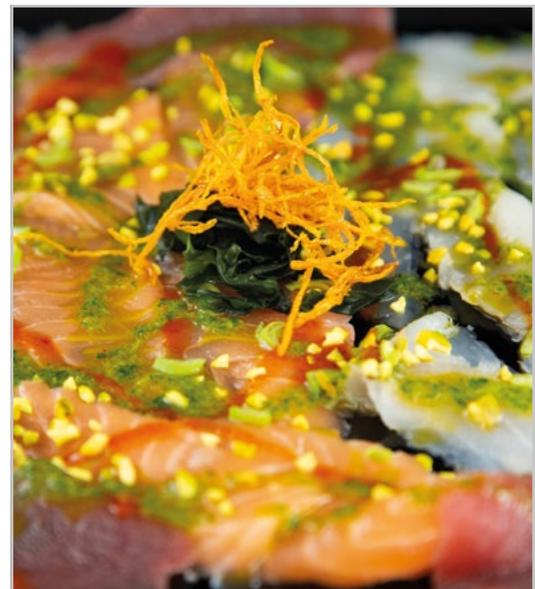
€ 30,00

12 | 1-2-11-10-11

CARPACCIO MISTO

Mix carpaccio of salmon, amberjack, royal tuna, ponzu sauce

€ 26,00



13 | 1-10-11

CARPACCIO DI SALMONE

Salmon carpaccio with truffle, basil, mint and Himalaya salt

€ 20,00

14 | 1-10-3-11

SFUMATURE DI SALMONE & GAMBERO ROSSO

Salmon and red shrimp carpaccio with ponzu sauce

€ 30,00

Servizio al tavolo: Magg. 10%



SPECIAL URAMAKI



Uramaki are rolls with rice outside and nori seaweed inside.

8 pieces each portion.

15 | 1-11-10-5

CASTELLO ROLLS

Rolls stuffed with fried salmon, avocado, tobiko, mayonnaise, kimuchi sauce, garnished with strawberry and teriyaki sauce

€ 17,00

16 | 3-5-10-11

LONDON ROLLS (no aperisushi)

Rolls stuffed with red shrimp, white-fleshed fish, mayonnaise, cover of amberjack, sesame and lime peel

€ 22,00

17 | 11-13-14-11

NEW YORK ROLLS (no aperisushi)

Rolls stuffed with tuna, scallop fish, mango, lime peel, cover of mango, philadelphia, and strawberry

€ 20,00

18 | 1-3-13-10-11-14

STOCCOLMA ROLLS

Rolls stuffed with tempura shirmp, philadelphia, cover of salmon, sesame, lime peel, teriyaki sauce and kataifi paste

€ 16,00

19 | 1-3-11-13-5-2-6-10

XUTHIA ROLLS

Rolls stuffed with furai shrimp, cucumber, mango, salmon, philadelphia, mayonnaise, garnished with cover of salmon and patè of crab, almonds and straberry

€ 16,00

20 | 3-13-11-10

LISBONA ROLLS (no aperisushi)

Rolls stuffed with salmon, philadelphia, avocado, cover of flambèed scallop fish, truffle oil, red shrimp Tartare and tobiko

€ 22,00

21 | 1-3-5-6-2-11

SAN VINCENZO ROLLS (no aperisushi)

Rolls stuffed with red shrimp, cover of avocado, garnished with spicy tuna patè and sexy sauce with Chopped pistachio

€ 22,00

22 | 1-3-2-10-11-13

DON CLAUDIO ROLLS (no aperisushi)

Rolls stuffed with salmon, gooked shrimp, hazelnuts, garnished with flambèed salmon and Brucoli Sauce

€ 18,00

Servizio al tavolo: Magg. 10%



SPECIAL URAMAKI



23 | 10-11-13

PASSION ROLLS

Rolls stuffed with salmon, philadelphia, green tobiko, passion fruit

€ 16,00

24 | 10-11-13

VEG ROLLS

Rolls stuffed with vegetables with panko, philadelphia, mango, avocado

€ 14,00



25 | 1-3-13-2-11

SAN NICOLA DI BARI ROLLS

Rolls stuffed with furai shrimp and philadelphia, garnished with sesame and salmon patè

€ 16,00

26 | 3-10-11-13

PIAZZA MERCATO ROLLS

Rolls stuffed with spicy tuna patè, arugola, philadelphia, cover of red shrimp tartare, spicy oil, sesame, crispy leek

€ 16,00

27 | 3-5-10-11

SUMMER ROLLS

Rolls stuffed with salmon, scallop fish, truffle oil, lime peel, with cover of avocado, philadelphia and yellow melon

€ 18,00

28 | 1-3-2-11-13

BORA BORA ROLLS

Rolls stuffed with tempura shrimp, philadelphia, toasted almonds, lime peel, teriyaki sauce

€ 16,00

29 | 13-10-11

BRAZIL ROLLS

Rolls stuffed with salmon, philadelphia, mango, cover of salmon and strawberry jam prepared by the Chef

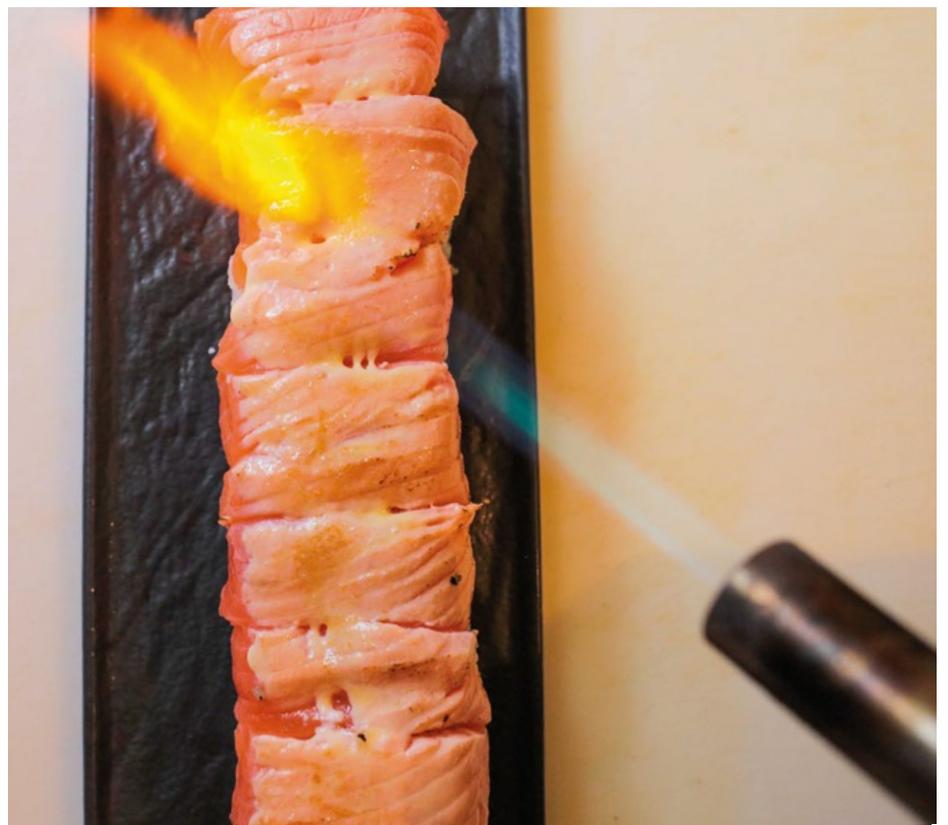
€ 16,00

30 | 1-2-3-10

HELSINKI ROLLS

Rolls stuffed with tempura shrimp, avocado, cover of pistachio topping and chopped pistachio, teriyaki Sauce

€ 17,00



Servizio al tavolo: Magg. 10%

SPECIAL URAMAKI

31 | 3-5-10-11

COPENAGHEN ROLLS

Rolls stuffed with argentine shrimp, avocado, cover of tuna, mayonnaise, honey drop, lime peel

€ 18,00



37 | 10-5

BLACK ROLLS (no aperisushi)

Rolls with black ink cuttel fish rice stuffed with red shrimp, avocado, red tobiko and brasileira sauce

€ 20,00



Servizio al tavolo: Magg. 10%

32 | 1-3-5-10-11

BERLINO ROLLS

Rolls stuffed with tempura shrimp, tuna, avocado, mayonnaise, cover of salmon, white-fleshed fish, teriyaki sauce

€ 16,00

33 | 3-10-11-5

BUENOS AIRES ROLLS

Rolls stuffed with tuna, argentine shrimp, lime peel, cover of tuna and mayonnaise drop

€ 18,00

35 | 1-3-5-10-11

ETNA ROLLS

Rolls stuffed with furai shrimp, cover of salmon, lemon sauce, lime peel, mayonnaise, tempura crunch

€ 17,00

38 | 13

STRAWBERRY ROLLS

Rolls stuffed with salmon, philadelphia, strawberry, cover of strawberry, red fruit sauce

€ 16,00



34 | 10-11-5-13

SICILIA ROLLS

Rolls stuffed with salmon, philadelphia, lime peel, mayonnaise, cover of amberjack tartare, with truffle Oil

€ 18,00

36 | 3-5-10-11

ARCHIMEDE ROLLS (no aperisushi)

Rolls stuffed with salmon, avocado, mayonnaise, cover of red shrimp, black tobiko, mango sauce, truffle, orange and ginger

€ 20,00

39 | 5

CHILI ROLLS

Rolls stuffed with tuna, japanese mayonnaise, avocado, green tobiko, tabasco, cover of tuna, cebolinha Brasileira, chilli threads

€ 17,00

SPECIAL URAMAKI

40 | 13

NEW ZELAND ROLLS

Rolls stuffed with salmon, kiwi, philadelphia, cover of kiwi, strawberry, passion fruit sauce

€ 18,00

41 | 13-2-11

FLAMBÉ ROLLS

Rolls stuffed with flambèed salmon, philadelphia, almonds, cover of flambèed salmon, avocado, sweet chilli, teriyaki sauce

€ 16,00

42 | 1-13-5-2

TOKYO ROLLS

Rolls stuffed with fried breaded salmon, cover of cheddar, Bruccoli sauce, chopped pistachio

€ 16,00

43 | 5-13

OSLO ROLLS

Rolls stuffed with salmon, mango, cover of salmon patè, philadelphia, chopped sesame, orange peel

€ 16,00



44 | 1-13

CARIBBEAN ROLLS

Rolls stuffed with fied breaded surimi, philadelphia, cover of banana, honey, rice flakes

€ 16,00

45 | 1-5-13-2

BARCELONA ROLLS

Rolls stuffed with fried breaded amberjack, arugola, japanese mayonnaise, cover of flambèed provola Cheese, sud sauce, almonds

€ 16,00

46 | 10

HONULULU ROLLS

Rolls stuffed with flambèed tuna, shiso, cover of cooked shrimp, peaches jam, orange peel

€ 16,00

47 | 13-3-11

L'AURA ROLLS (no aperisushi)

Rolls stuffed with flambèed eel and salmon, avocado, philadelphia, cover of flambèed salmon, snow crab patè, teriyaki sauce

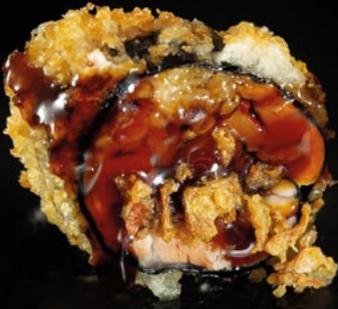
€ 20,00



Servizio al tavolo: Magg. 10%



HOT ROLLS



Special rolls that are served breaded and fried.

8 pieces each portion.

48 | 1-2-5-6-10-11

PANTAKYOAS HOT

Almond fried hosomaki, stuffed with salmon and strawberry, king crab, and philadelphia, mayonnaise teriyaki sauce

€ 18,00

49 | 1-3-13-10-11

FUTO HOT CRISPY

Fried futomaki stuffed with salmon, king crab and philadelphia, teriyaki sauce, caramelized onion breaded with panelle flour

€ 18,00

50 | 1-2-3-13-5-6-10-11

HARU HOT

Fried hiramaki stuffed with smoked salmon, pink shrimp and philadelphia, garnished with mayonnaise Drop, choppe pistachio and teriyaki sauce

€ 17,00

51 | 1-2-3-10-11-5-13

ANTIGUA HOT

Hazelnuts fried hosomaki stuffed with shrimp, cover of shrimp patè, mayonnaise, philadelphia, teriyaki sauce, strawberry

€ 18,00

52 | 13-11

VOLCANO HOT

Fried stuffed rolls stuffed with salmon, philadelphia, with teriyaki sauce, sweet chilli sauce, caramelized onion

€ 16,00

53 | 13-1

BANANA ROLL

Fried hiramaki stuffed with banana, nutella and garnished with chocolate topping, strawberry topping and sugar confetti

€ 16,00

Servizio al tavolo: Magg. 10%

FUTOMAKIS ROLLS

54 | 3-10-11

FUTO CALIFORNIA

Rolls stuffed with king crab, mango, cucumber

€ 14,00

55 | 1-2-10-11-2

FUTO TONNO SPICY

Rolls stuffed with tuna and spicy sauce

€ 12,00

56 | 3-14-13-10-11

FUTO MAMA ROLLS

Rolls stuffed with steamed shrimp, scallop fish, avocado, philadelphia drop and sud crunch

€ 16,00

57 | 1-3-13-11

FUTO COLOUR

Rolls stuffed with salmon, steamed pink shrimp, philadelphia and flour batter

€ 16,00

Futomaki are rolls with rice inside and nori seaweed outside.

8 pieces each portion.



HOSOMAKIS



58 |

SAKE MAKI TRADIZIONALE

Salmon

€ 10,00

59 |

TEKKA MAKI

Tuna

€ 12,00

60 |

KAPPA MAKI

Cucumber

€ 6,00



8 pieces
each
portion.

Hosomaki are rolls with rice inside and nori seaweed outside. Their particularity is that they are stuffed with just one ingredient.

SASHIMI



61 |

MAGURO TONNO REALE

Tuna

€ 18,00

62 |

SAKE SALMONE

Salmon

€ 15,00

63 |

SUZUKI SPIGOLA

Seabass

€ 18,00

64 |

RICCIOLA MEDITERRANEO

Amberjack

€ 18,00

65 |

CASTELLO BRUCOLI

(15 pezzi)

Mix sashimi with tuna (3 pieces), salmon (3 pieces), seabass (3 pieces), red shrimp (3 pieces), amberjack (3 pieces)

€ 36,00

66 |

CHIRACHI (PESCE CON RISO)

Mix sashimi with tuna (3 pieces), salmon (3 pieces), seabass (3 pieces), red shrimp (3 pieces), amberjack (3 pieces), served with rice

€ 38,00



Raw fish
combination.

6 pieces
each
portion.

Servizio al tavolo: Magg. 10%

67 |

SASHIMI SPECIAL

Special sashimi with tuna, salmon, seabass, red shrimp, amberjack, scallop fish, salmon roe served on ice

€ 40,00



Rice boat covered with raw fish.
2 pieces wach portion.

NIGIRI SAN

71 | 3
SUSHI SAN
Red shrimp
€ 10,00

68 |
SUSHI MAGURO
Tuna
€ 7,00

69 |
SUSHI SAKE
Salmon
€ 6,00

70 | 3
SUSHI EBI
Steamed shrimp
€ 6,00

72 |
PESCE BIANCO
Amberjack or other fish of the day
€ 7,00



73 | 14
CAPASANTA
Scallop fish
€ 8,00



NIGIRI BALL

Small rice balls covered with raw fish and not only...
2 pieces each portion



74 |
SALMONE SPECIAL
Flambèed salmon with truffle oil, Himalaya salt, Ikura egg
€ 6,00

75 | 1
TONNO SPECIAL
Tuna, ginger, chieves, nikiri sauce
€ 8,00

76 |
SPIGOLA SPECIAL
Seabass, lime peel, tobiko, wasabi
€ 6,00

77 |
CAPASANTA SPICY
Scallop fish, yuzu paste, red chilli
€ 10,00

GUNKAN

78 | 13-10-11

DRAGON FLAMBÉ

Flambèed rice nuggets wrapped with slice of salmon garnished with salmon patè, philadelphia, chives

€ 8,00

79 | 10-11-13

SALMONE

Rice nuggets wrapped with slice of salmon, garnished with salmon patè, philadelphia, sesame

€ 8,00

80 | 10-11

TONNO

Rice nuggets wrapped with slice of tuna, garnished with spicy tuna patè, caramelized onion and teriyaki sauce

€ 9,00

81 | 10-11-14

TONNO SPECIAL

Rice nuggets wrapped with slice of tuna, garnished with flambèed scallop fish, sesame oil, lime peel

€ 9,00

82 | 13-11-1

BRASILEIRO

Rice nuggets wrapped with slice of flambèed salmon, philadelphia, teriyaki sauce, sweet chilli sauce, mint, orange and hazelnuts

€ 8,00

83 | 13-11

GOURMET

Tuna nuggets wrapped with slice of flambèed salmon, garnished with philadelphia, sweet chilli sauce, teriyaki sauce, cebolinha brasileira

€ 8,00

84 | 3-10

DELICIOUS

Rice nuggets wrapped with silce of seabass garnished with red shrimp tartare, truffle oil, colorful tobiko

€ 10,00

85 | 3-10

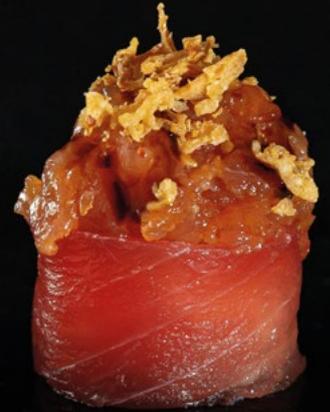
RICCI & TARTUFO

Rice nuggets wrapped with nori seaweed, sea urchin, truffle cream

€ 12,00

Rice nuggets wrapped with nori seaweed and raw fish fillet, garnished with fish eggs and/or fish tartare.

2 pieces each portion.



Servizio al tavolo: Magg. 10%



TEMAKY



Nori seaweed cone,
stuffed with rice,
fish chunks, fruit and
vegetables.

1 piece
each portion.

86 | 13

RIO

Salmon, philadelphia

€ 8,00

87 |

COPACABANA

Salmon, avocado

€ 8,00

88 |

SAN PAOLO

Salmon

€ 7,00

89 |

FORTALEZA

Tuna, avocado

€ 9,00

90 | 3-10-11

CALIFORNIA

King crab, cucumber, mango

€ 9,00

91 | 10-11

LONDRINA

Tuna, kimuchi sauce, chives

€ 9,00

92 | 3-10-11-13

BELO HORIZONTE

Furai shrimp, cucumber, philadelphia

€ 9,00

93 | 3-10-11

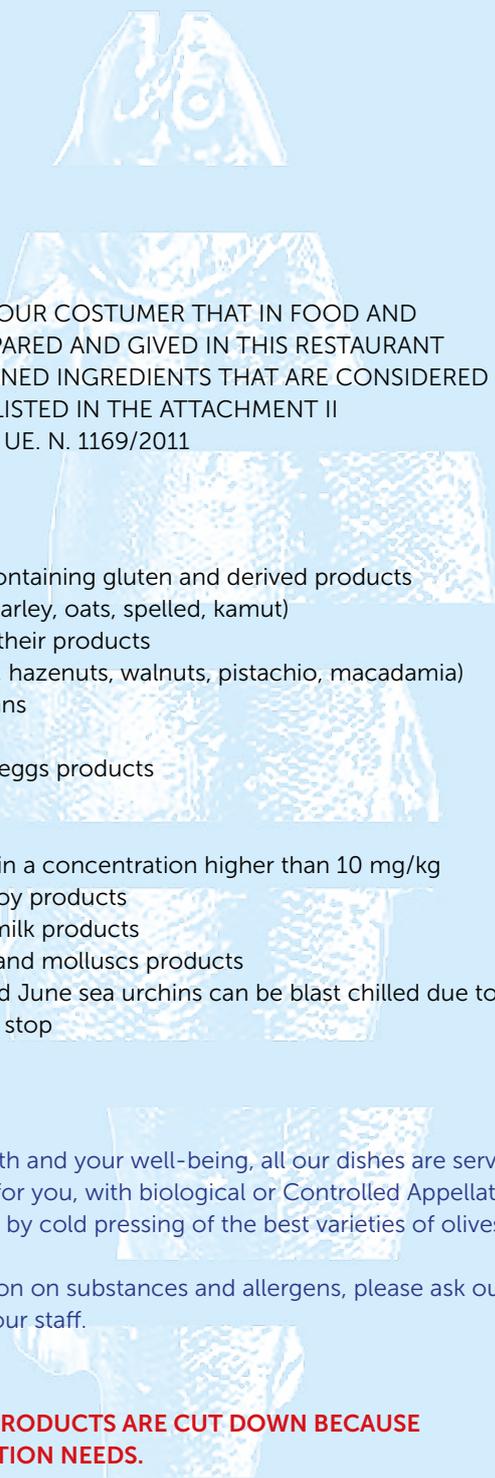
PORTO ALEGRE

Cooked shrimp, avocado, tobiko

€ 8,00

Servizio al tavolo: Magg. 10%





WE INFORM OUR COSTUMER THAT IN FOOD AND DRINKS PREPARED AND GIVED IN THIS RESTAURANT CAN CONTAINED INGREDIENTS THAT ARE CONSIDERED ALLERGENS LISTED IN THE ATTACHMENT II OF THE REG. UE. N. 1169/2011

1. Cereals containing gluten and derived products (wheat, rye, barley, oats, spelled, kamut)
2. Nuts and their products (almond, hazenuts, walnuts, pistachio, macadamia)
3. Crustaceans
4. Celery
5. Eggs and eggs products
6. Mustard
9. Peanuts
10. Sulphites in a concentration higher than 10 mg/kg
11. Soy and soy products
13. Milk and milk products
14. Molluscs and molluscs products
15. In May and June sea urchins can be blast chilled due to biological stop

For your health and your well-being, all our dishes are served, or seasoned for you, with biological or Controlled Appellation oils, obtained by cold pressing of the best varieties of olives, 100% Italian.

For information on substances and allergens, please ask our brochure to our staff.

N.B.: SOME PRODUCTS ARE CUT DOWN BECAUSE OF PRODUCTION NEEDS.

LEGEND:

Cover charge: € 4,00 per person

*Frozen or thawed products according to the season

**Product shot down according to law

Cad.: each one - Var.: Variable



SUSHI SAMBA



al Castello[®]
Ristorante



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tripadvisor

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