



Menù

The Sanctuary Milan

Starters from the Garden

Edamame* sautéed in spicy sauce and maldon salt (7,8,5,12)	8€
Patatas bravas with aioli and camoufl age with sweet pepper cream (11)	10€
Express guacamole at the table with plantain chips (7,6)	20€
Cucumber “ceviche” with toasted walnuts and confi t tomatoes (7,6)	12€

Starters from the Earth

Dry-aged beef empanadas** with chimichurri sauce (1,11,5,12,4,2,3)	16€
Chicken karaage*** with habanero and lime mayonnaise (1,2,4,3,14)	13€
Bun* with ossobuco stew and gremolada mayonnaise (1,11,7,8,3)	15€
Katsusando with butter brioche**, beef fi llet, enoki mushrooms, soy hollandaise, shiso and maldon salt (1,3,8,11)	18€

Starters from the Earth

Smoked beef tartare with citron, yolk confit cream
and beef Jussef mayonnaise(11,3,13,5) 20€

Cappellaccio dressed as gyoza with tru e whipped potato,
white sake lamb ragout, lamb jus (1,11,8,7,6,3) 25€

Starters from the Sea

Taco* with red tuna**, aioli, black tru e and enoki
mushrooms (3,11,2,4) 18€

Shrimp tempura* tossed with spicy mayonnaise, chives
and seasonal mushrooms (1,2,4,3,7,8) 18€

Sea bass tiradito** with jalapeno, ginger and yuzu sauce
(4,2,8,7) 18€

Seafood ceviche** with za erano twist, coconut water
and lime (4,6,2) 22€

Mazara del Vallo prawns*** seared in ajillo (2) 30€

Baikal Sanctuary collection caviar with fl or de sal
whipped French butter and blinis (1,11,3,4) 10g - 40€
30g - 100€

Main From the Garden

Soba stir-fried with curried vegetables, oyster leaf, coconut and lime reduction (1,11,7,6,5,13)	18€
Miso* aubergine with rice pilaf, Lebanese, pico de gallo and coriander chlorophyll (5,11,7,8)	18€
Sliced tofu smoked, seasoned mushrooms, fondant leek, toasted Brazil nuts and kaisen sauce (8,7,5,13)	20€
Vegan orgy with crispy pita*, tomato Lebanese, hummus and babaganoush (1,11,7,6,5)	26€

Main from the Earth

~~- Our dry aged prices are based on a minimum maturation of 35 days up to a maximum of 65 days and the latter may vary the price, for information ask the waiter for daily availability in case of special request -~~

Selection of barbecued dry-aged hanami ribs	16€/etto
Selection Florentine hanami dry aged grilled steak	13€/etto
Dry aged Sanctuary grilled Tomahawk Selection	12€/etto
Grilled dry-aged rib-eye from the Gentleman	16€/etto
Selection of dry-aged grilled ribs Yoza Hanami	12€/etto
Florentine Yoza hanami dry-aged selection	14€/etto
Selected grilled entrecôte with chimichurri sauce	32€
Pluma * grilled 100% Iberian Bellota with roasted pepper aioli and yuzu (3)	34€

Side dishes

Chef's vegetable bouquet (7,8,6)	14€
Hasselback potato	10€

Main from the Sea

Scottish Lochduart Salmon** roasted with lime with coconut cream, coriander oil, crispy potato chips and marinated ikura(11,4)	28€
Octopus*** Sanctuary "Galician style" with pimienta del pequillo sauce (2,4,14,11,3)	30€
Black cod*** caramelized with miso cooked on cedar leaf and lemon caviar (8,12)	32€
Fish soup*** with carpaccio of dentex**, scorpion fish**, sea bass** seared in coriander oil (1,2,4,14,11)	34€
Grilled lobster with Catalana, French butter and hollandaise with bisque(2,4,8,11)	80€
Grilled Carabineros with soft gazpacho with aji amarillo (2,5,11,3)	120€

URAMAKI

Sake Maki (1,8,4) 22€

Inside Salmon*** and avocado, top with salmon
carpaccio*** and teriyaki tenkasu

Maguro Maki (1,8,4) 24€

Inside tuna***, avocado and shiso, top with tuna carpaccio***, avocado
cream, teriyaki and Ito Togarashi

Unagi Roll (1,2,4,3,7,8,11) 28€

Inside shrimp* in tempura and avocado, top with seared eel,
dynamite sauce and crispy onion

Astice Roll (1,2,3,4,7,8,11) 45€

Inside shrimp* in tempura and slightly spicy mayonnaise, top with
avocado carpaccio, crispy lobster tartare, crispy and teriyaki

Mazara Roll (2,4,7,8,11) 40€

Inside red prawn*** and avocado, top with red prawn carpaccio***new style
and wasaby kizami

Vegan Roll (8,6,7,13,9) 20€

Inside heart of palm, bartered cucumber and marinated daikon, Furiyake topping
with avocado carpaccio, maple syrup and Jerusalem artichoke chips.

TATAKI

Tataki Sake (4,7,8)

28€

Salmon tataki** with basil cream, ikura* and nitsume yuzu sauce

Tataki Maguro (4,7,8)

36€

Seared tuna tataki**, mango cream, black truffl e, furikake and fried leek

SPECIAL

Nigiri Selection** (1,2,3,4,8,7,11,13)

36€

6 pcs nigiri special selected by our chef

Sushi & Sashimi** Mix 26 pz (1,2,3,4,8,7)

56€

Full selection of samples from our raw bar, uramaki, sashimi**, nigiri**

Dessert

Raw dessert* with pistachio and cashew cream (5,13,8)	12€
Upside down cone with white chocolate, lemon, pine nut praline and yuzu sauce (1,3,11)	12€
Deconstructed pineapple (5,13,8)	14€
Basque cheesecake with mango salad with basil (1,11,3)	12€

Allergens

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| <i>1 gluten</i> | <i>8 soya</i> |
| <i>2 crustaceans</i> | <i>9 mustard</i> |
| <i>3 eggs</i> | <i>10 lupins</i> |
| <i>4 fi sh</i> | <i>11 milk</i> |
| <i>5 peanuts</i> | <i>12 sulphur dioxide</i> |
| <i>6 celery</i> | <i>13 nuts</i> |
| <i>7 sesame</i> | <i>14 molluscs</i> |