



**Menu Ikobani**

**IKOBANI**  
ROOF BAR & RESTAURANT

*The Izakaya*  
*is the "Japanese Inattonia"*  
*situated in the heart of Lugano,*  
*where you can enjoy specialties*  
*of traditional Japanese cuisine*  
*and try cocktails with an oriental*  
*twist and saké.*

# TASTING MENU

Minimum 2 people

PROPOSAL OF THE CHEF WITH 6 COURSES AND DESSERT

CHF 90.00

## ZENSAI



Appetizers

EDAMAME   

CHF 6.00

枝豆

SEAWEED SALAD  

CHF 6.00

ワカメサラダ

IKA SALAD

CHF 9.00

Calamari salad

イカ サラダ

CAUSA

CHF 18.00

Potato patty with smoked herring, avocado, Jalapeño Aioli and Kumquat

ニシンの燻製、アボカド、キンカン、ハラペーニョと、アイリオソース。ポテトチャウダ添え。

NANBAM

CHF 18.00

Fish in Carpione Japanese Style

和風魚カルピオーネ

SCALLOP CUBES WITH WASABI AIOLI

CHF 22.00

ホタテ

USUZUKURI

CHF 24.00

White Fish Carpaccio - fish of the day

薄造り 白身魚のカルパッチョ（本日の釣り上げ）

# CRUDITÉ



## TARTARE OF THE DAY

from CHF 37.00

本日のタルタル

## MIXED SASHIMI OF THE DAY

CHF 39.00

本日のお刺身の盛り合わせ

## NIGIRI OF THE DAY

from CHF 6.00 to 15.00

Handmade oval shaped rice rolls  
with a slice of raw fish on top - 1 piece

本日のおすすめ握り 1貫から

## TEMAKI

手巻き

with salmon

with tuna

with amberjack

with Hotate \*

サーモン

まぐろ

はまち

ニンニクわさびソース

CHF 10.00 /pc

CHF 12.00 /pc

CHF 11.00 /pc

CHF 11.00 /pc

## URAMAKI CLASSICS - 8 pieces

クラシックなウラマキ

Salmon, avocado, black sesame

CHF 19.00

Tuna, white sesame, avocado

CHF 22.00

## CHEF'S URAMAKI - 8 pieces

シェフのウラマキ

Double tuna, avocado, aji amarillo cream

CHF 29.00

Double salmon, avocado, wasabi aioli

CHF 27.00

Double sea bass, avocado, crispy kimchi

CHF 28.00

Inside-out uramaki: scallop tartare, sichimi togarashi \*

CHF 31.00

\* Scallops reared in Noda Bay in Iwate Prefecture, characterized by their full-bodied flesh.

# CEVICHE

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## HAMACHI CEVICHE WITH UMEBOSHI SAUCE

CHF 37.00

Raw Hamachi marinated in lime with Japanese plums

ハマチのセビーチェ 梅干し添え

## CEVICHE WITH UMBRINE IN JALAPEÑO SAUCE

CHF 37.00

Raw umbrina fish marinated in lime with mexican chilli peppers

スズキのセビ-チェ ハラペ-ニョソースにて

# ONSAI

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Hot dishes

## GYOZA OF THE DAY

from CHF 27.00

Japanese meat ravioli made in-house

肉餃子

## POLPO OCTOPUS ALLA PLANCHA

CHF 27.00

Grilled with potato cream and Iberian Chorizo

タコのグリル、ジャガイモとチョリソのミックスソース添え

## GALLOWAY BEEF FILLET CUBES



CHF 39.00

With Chimichurri and sweet potato puree

牛肉ガロウェイ産一口サイズグリル、チミチュリソースと、サツマイモのクリーム

## YAKISOBA NOODLES

CHF 29.00

Sautéed with seafood and Kare sauce

シーフード焼きそばカレー風味

## SEA BREAM TATAKI

CHF 29.00

With ponzu truffle sauce and apple chutney

鯛のタタキ

## TOKYO STEAK



CHF 42.00

Sirloin steak tataki with celeriac puree, wasabi and yuzu

東京ステーキ

## SAUTÉED FISH AND SEAFOOD

CHF 39.00

With coconut and rocoto sauce

魚のソテ- 魚介入り

Every day, in addition to the à la carte menu, we offer also a daily menu. Our **Chef Cosmyn** prepares the meals with great passion and dedication and our **sommelier Luca Beltrami** will recommend the perfect wine and saké to match the dishes chosen.

# SHABU SHABU

しゃぶしゃぶ

On reservation, from october

Thinly sliced beef and pork boiled in Dashi (broth) accompanied by meatballs, noodles, vegetables and tofu. Served with sesame seed sauce and Ponzu sauce (citrus flavored soy sauce).

WITH BEEF, PORK MEAT AND SIDE DISHES

CHF 95.00

per person

WITH KOBE MEAT (120 gr per person), PORK MEAT AND SIDE DISHES

CHF 195.00

per person

# DOLCI

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## MOCHI

CHF 9.00

Sweet rice flour balls filled with ice cream

餅アイス

## GELATO OF THE DAY

CHF 9.00

本日のジェラート

# TÈ IKOBANI

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イコバニティー

## SENCHA YABUKITA

CHF 10.00

Organic Japanese tea from the secluded province of Kirishima. Here, the fields are shielded and framed by mountains, which protect the plantations from external influences. A few days before harvesting, the tea is shaded, reducing its natural exposure to sunlight and activating the plant's metabolism, which increases the levels of chlorophyll and preserves the amino acids that give the tea its well-known umami flavor, preventing them from becoming bitter catechins. The infusion has a bright color and a viscous consistency. The taste is delicate yet rich, unfolding a range of marine and vegetal nuances in the cup, reminiscent of seaweed and grilled vegetables, with a sweet and refreshing citrus finish.

## PU ERH SHENG BAMBOO

CHF 10.00

From the province of Ha Giang, located just 20 km from the border with China, particularly Yunnan. The leaves are harvested from splendid centuries-old trees by the Dao tribes, and no pesticides or fertilizers are used. Once the leaves are collected, the tea undergoes the traditional processing of a Sheng Pu Erh, similar to that of green tea. The result is a Sheng tea with a classic Pu Erh taste, featuring notes of undergrowth, ripe fruit, and a subtle smoky touch in the background.

COVER CHARGE  
席料

CHF 9.-

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 : Vegan dishes

 : Vegetarian dishes

 : Gluten-free dishes

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Dear Guest, on request, our staff will be pleased to inform you about ingredients in our meals, which could cause allergies or intolerances.

**Origins and provenance of fresh meat from our "Macelleria Gabbani", Lugano:**

1. Foie gras: HU; 2. Pork: CH; 3. Beef: CH/ BR/ AR; 4. Veal: CH; 5. Poultry: EU.

**Origins and provenance of our fish:**

Anchovies (Engraulidae): FAO area 27 Cantabrian Sea - fished with purse seine and collection nets; Bottarga (Musil Cephalus): FAO area 37 - fished with fixed workers; Squid (Loligo vulgaris): FAO zone 37 - trawl fishing, wild; Scallops (Pecten jacobaeus): FAO zone 21 - trawl fishing, wild; Caviar (Acipenseridae): Amur river, China / Russia - bottom and float fishing; Argentine shrimp (Pleoticus muelleri): FAO zone 41 - extractive fishing with trawl nets, wild; Red shrimp (Aristaeomorpha foliacea): FAO area 37 Mediterranean - OTB trawls, wild; Morone (Centrolophus niger): FAO area 37.1.3 Mediterranean, Sardinian sea - hook and longline fishing, wild; East lines (Cassostrea gigas): FAO area 37 France - trawl fishing, farmed; Octopus (Octopus vulgaris): FAO zone 34 Central Eastern Atlantic - fishing with pots and traps, wild; Amberjack (Seriola lalandi): FAO zone 047 South Africa - hook and longline fishing, wild; Salmon (Salmo salar): FAO area 27 Scot- land - hook and line fishing, farm; Yellowfin Tuna (Thunnus albacares): FAO area 61, 71, 77, 81 - hand line fishing; Bluefin tuna (Thunnus thynnus): FAO zone 37 - hook and longline fishing, wild; Clams (Ruditapes decussatus): FAO area 37 Mediterranean-wild.