

## SALADS

### WAKAME SALAD

Japanese seaweed salad  
with Goma dressing

**20€**

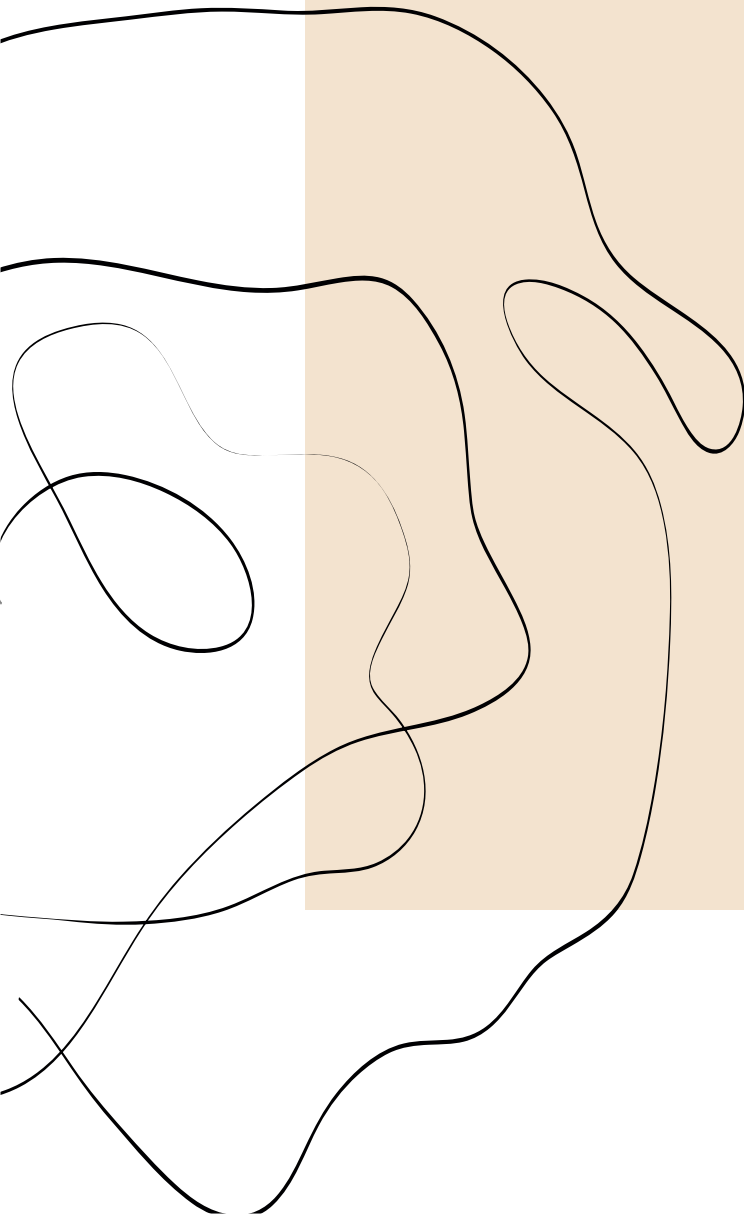
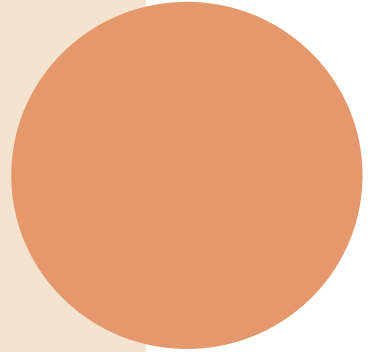
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### SASHIMI SALAD

Mix julienne of cucumber, daikon  
carrot with fresh salmon, tuna & sea  
bass in soy-ginger vinaigrette

**26€**

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## APPETIZERS



### EDAMAME

Boiled soya beans or spicy soya beans

**11€**

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### TEMPURA SHRIMPS

Shrimps\* tempura with Japanese soy dressing & ginger

**28€**

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### BAO BUNS

Duck leg confit & mango chutney

**29€**

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### YELLOWTAIL HAMACHI SASHIMI

Yellowtail slices with ponzu dressing, garlic pure & fresh jalapeno slices

**45€**

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### MEDITERRANEAN CARPACCIO

Seabass carpaccio with sea urchin, rice vinaigrette, lime & chives

**47€**

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### WAGYU BEEF TATAKI

Seared premium wagyu beef cut into thin slices, dressed with ponzu and butter Truffle sauce

**98€**

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### TUNA TARTARE

Fresh tuna cubes, avocado, chilli lime, sesame & fresh herbs

**39€**

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## HOSOMAKI | CLASSIC MAKI ROLLS

### VEGETARIAN MAKI

Avocado, carrots, cucumber

**14€**

### TUNA MAKI

Tuna, avocado, cucumber

**19€**

### SALMON MAKI

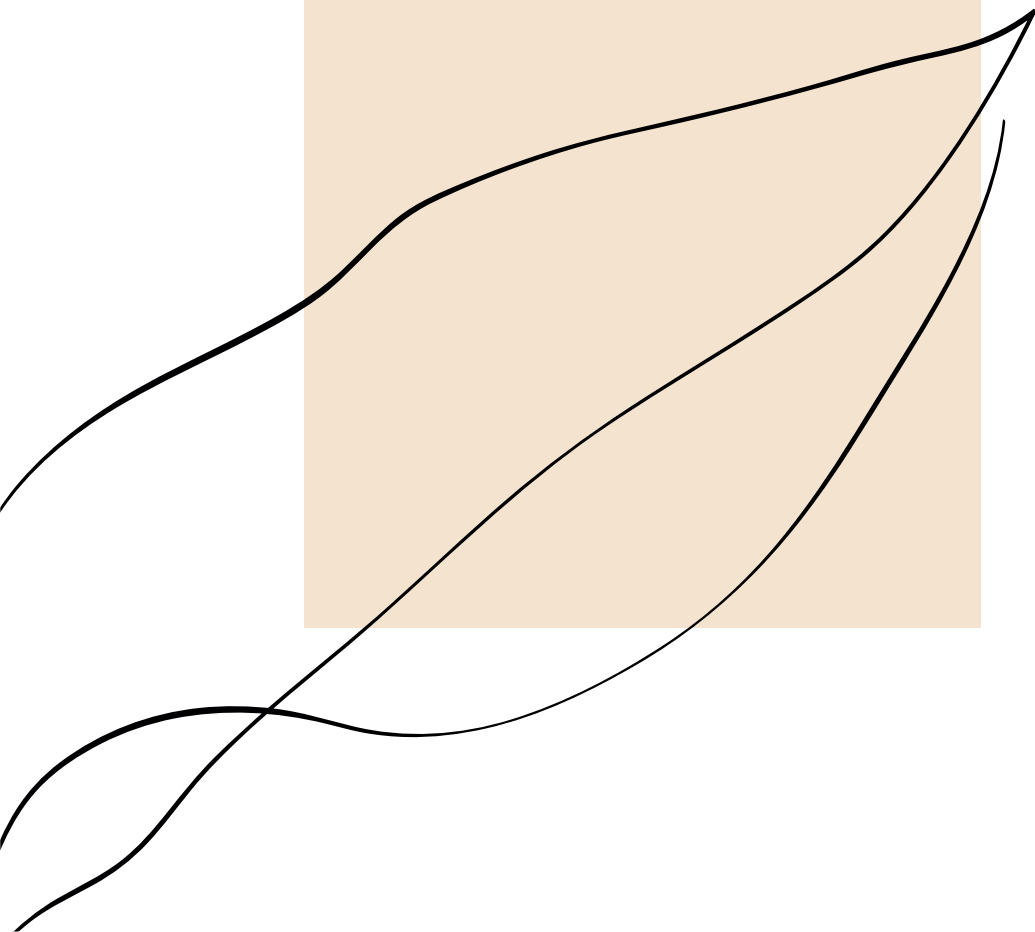
Salmon, avocado

**19€**

### SUZUKI MAKI

Sea bass, spring onion

**15€**



## URAMAKI | INSIDE OUT ROLLS | 8 PCS

### PHILADELPHIA ROLL

Salmon, cream cheese, black tobiko

**26€**

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### SPICY TUNA ROLL

Spicy tuna tartar, chilly, wasabi  
sesame

**29€**

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### EBI TEMPURA ROLL

Shrimp tempura, Japanese mayo &  
tobiko orange

**32€**

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### CALIFORNIA ROLL

Snow crab, avocado, cucumber,  
sesame

**33€**

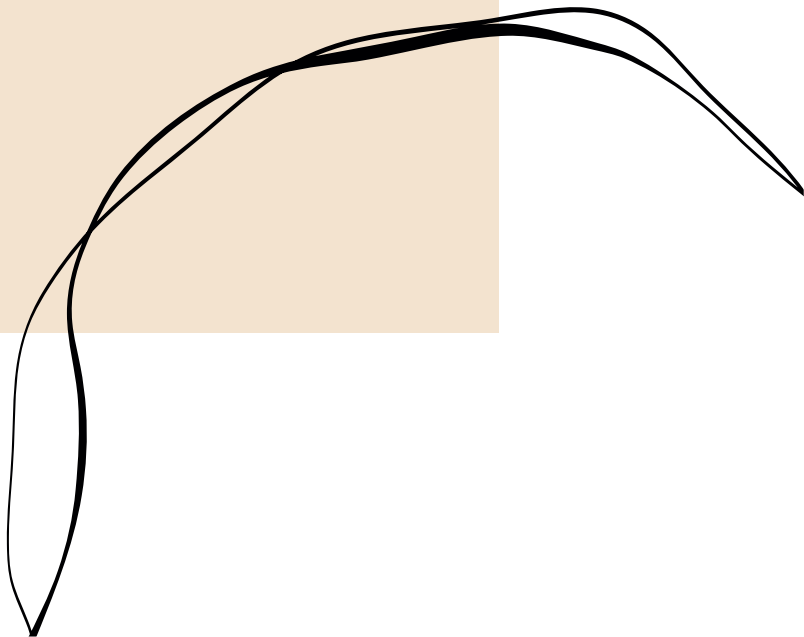
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### SPECIAL VEGETARIAN ROLL

Asparagus, avocado, mango,  
cucumber, ginger gari & sesame  
seeds

**24€**

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## HOUSE SPECIAL ROLLS | 8 PCS

### UNI ROLL

Snow crab cucumber seabass, sea urchin, Mediterranean dressing

**39€**

### DRAGON ROLL

Soft-shell crab, avocado, unagi, teriyaki sauce & tobiko orange

**35€**

### HAWAIIAN ROLL

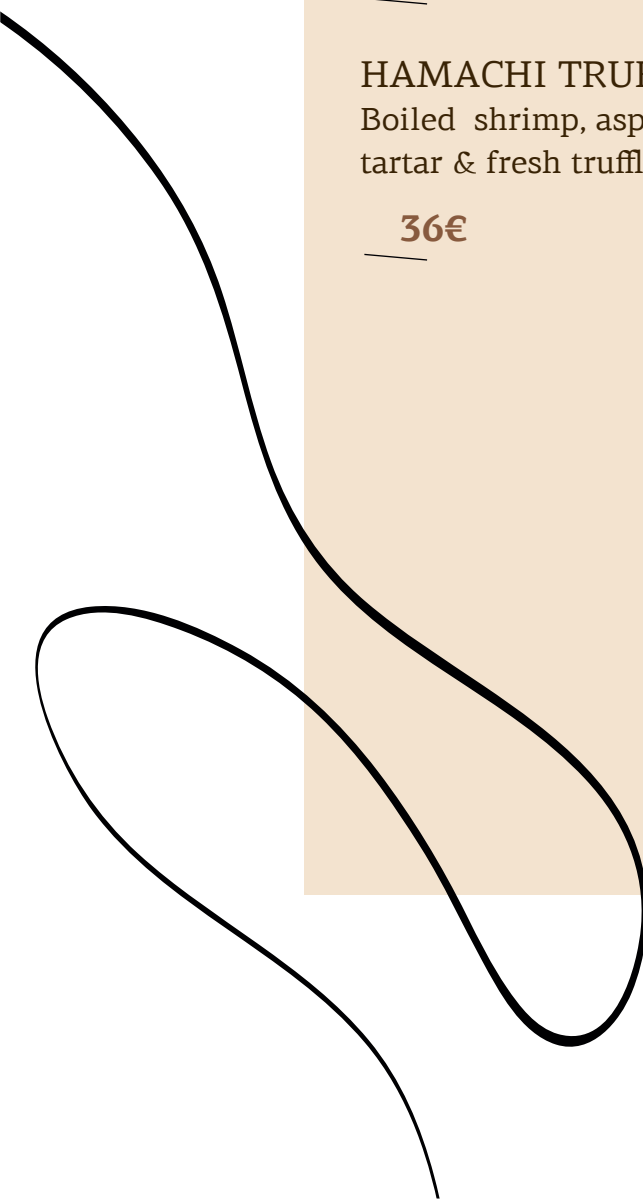
Snow crab, cucumber, Tuna, Salmon, teriyaki sauce & ikura toppings

**44€**

### HAMACHI TRUFFLE

Boiled shrimp, asparagus, Hamachi tartar & fresh truffle mayo

**36€**



## HOUSE SPECIAL ROLLS | 8 PCS

### BAKED YUZU SALMON

Shrimp tempura, cucumber, spicy  
Salmon tartar, yuzu, sesame, chives  
& teriyaki

**37€**

### CITRUS TUNA ROLL

Shrimp tempura, avocado, tuna on  
top, teriyaki & lime zest

**39€**

### CRISPY TEMPURA ROLL

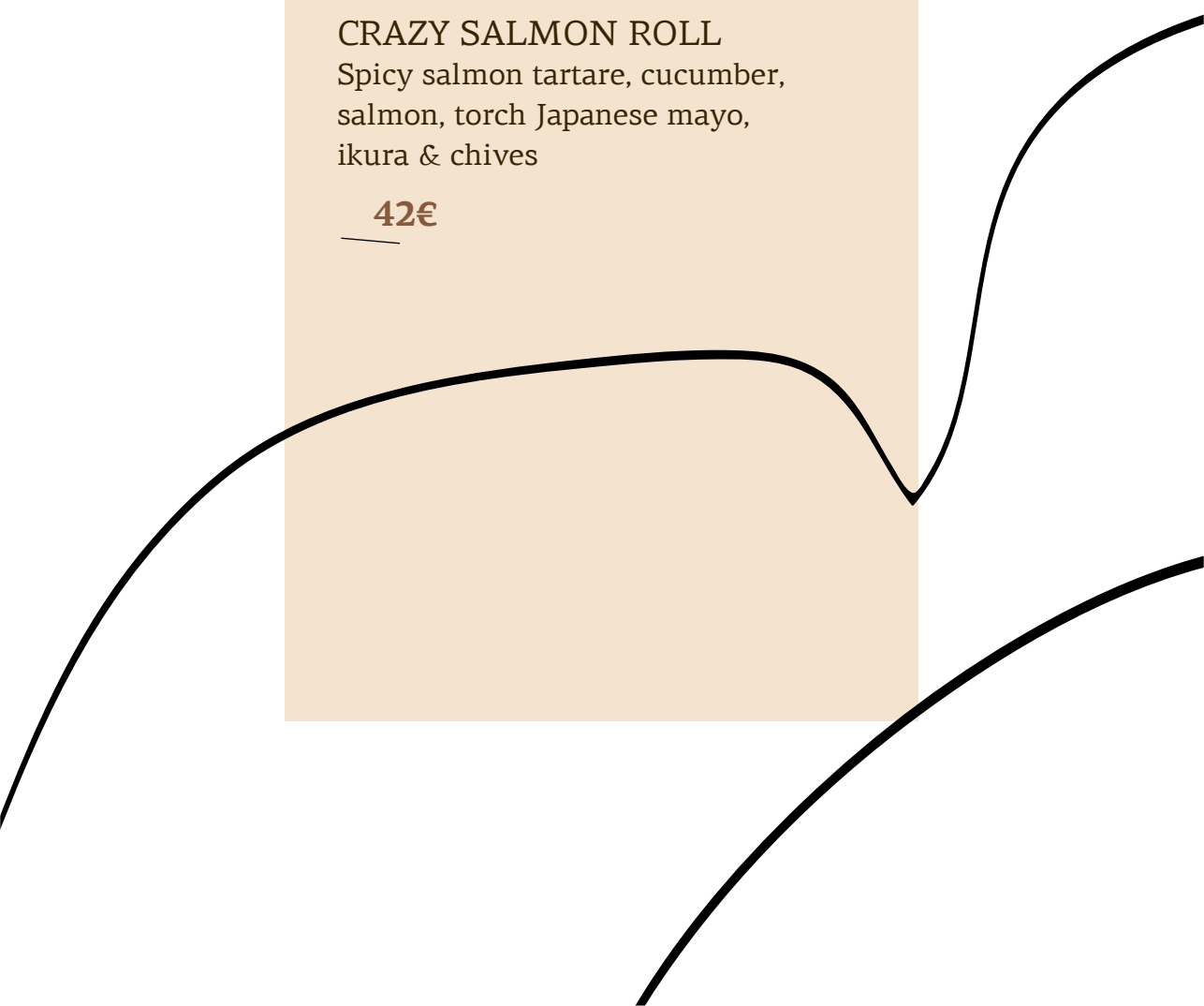
Crispy roll in tempura, salmon  
Philadelphia, asparagus, tobiko  
& teriyaki sauce

**44€**

### CRAZY SALMON ROLL

Spicy salmon tartare, cucumber,  
salmon, torch Japanese mayo,  
ikura & chives

**42€**





## NIGIRI & SASHIMI | 2 PCS

SALMON

12€

HAMACHI

12€

TUNA

13€

SEA BASS

12€



## CHEFS COMBO

### CHEF COMBINATION NO.1

California, Philadelphia, salmon maki, 2 nigiri salmon, 2 nigiri Hamachi

90€

### CHEF COMBO DELUXE

Ebi tempura, salmon maki, spicy tuna, Hawaiian  
2 Nigiri salmon, 2 nigiri tuna

2 sashimi salmon, 2 sashimi tuna, 2 sashimi Hamachi

161€



## DESSERTS

MOCHI | 4PCS

Chocolate, strawberry cheesecake,  
coconut, vanilla

26€

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Please inform our staff of any allergies or dietary restrictions.

Παρακαλούμε ενημερώστε το προσωπικό του εστιατορίου μας για αλλεργίες ή διατροφικές ιδιαιτερότητες.