



## STARTERS

### EDAMAME

Warm soybeans with fleur de sel

**10€**

### SPICY EDAMAME

Warm soybeans with chili, garlic and soy sauce

**12€**

### HIJIKI NO INAKANI (vegan)

Black seaweed with tofu and sesame

**13€**

### TUNA TARTAR

Tuna tartar marinated in yuzu, soy, wasabi and spring onion, served with cracker

**42€**

### KANI KARAAGE

Soft shell crab tempura with wasabi/tobiko sauce and cucumber kimchi salad

**32€**

### SPICY EBI

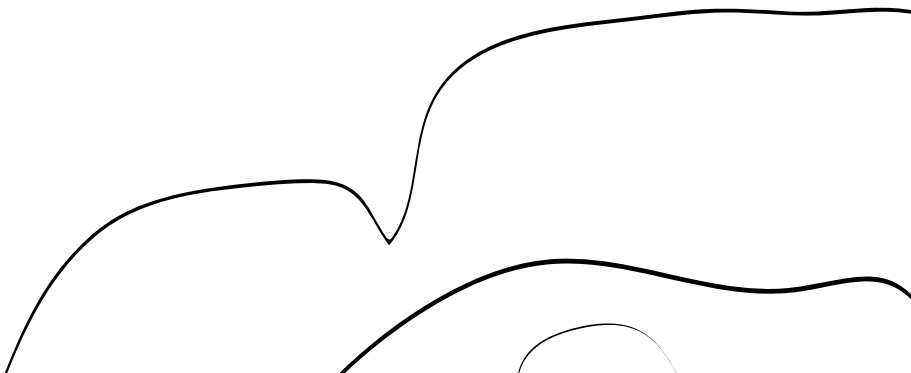
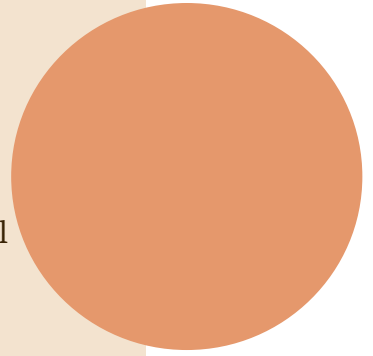
Crispy prawn bites with spicy mayo and tobiko

**29€**

### CHICKEN BAO BUN (2pcs)

Chicken, kimchi sauce, coriander, red onion and cucumber

**28€**



## SOUP, RICE & SALADS

### MISO SOUP

Miso soup with tofu, spring onion and wakame

**12€**

### WAKAME SALAD

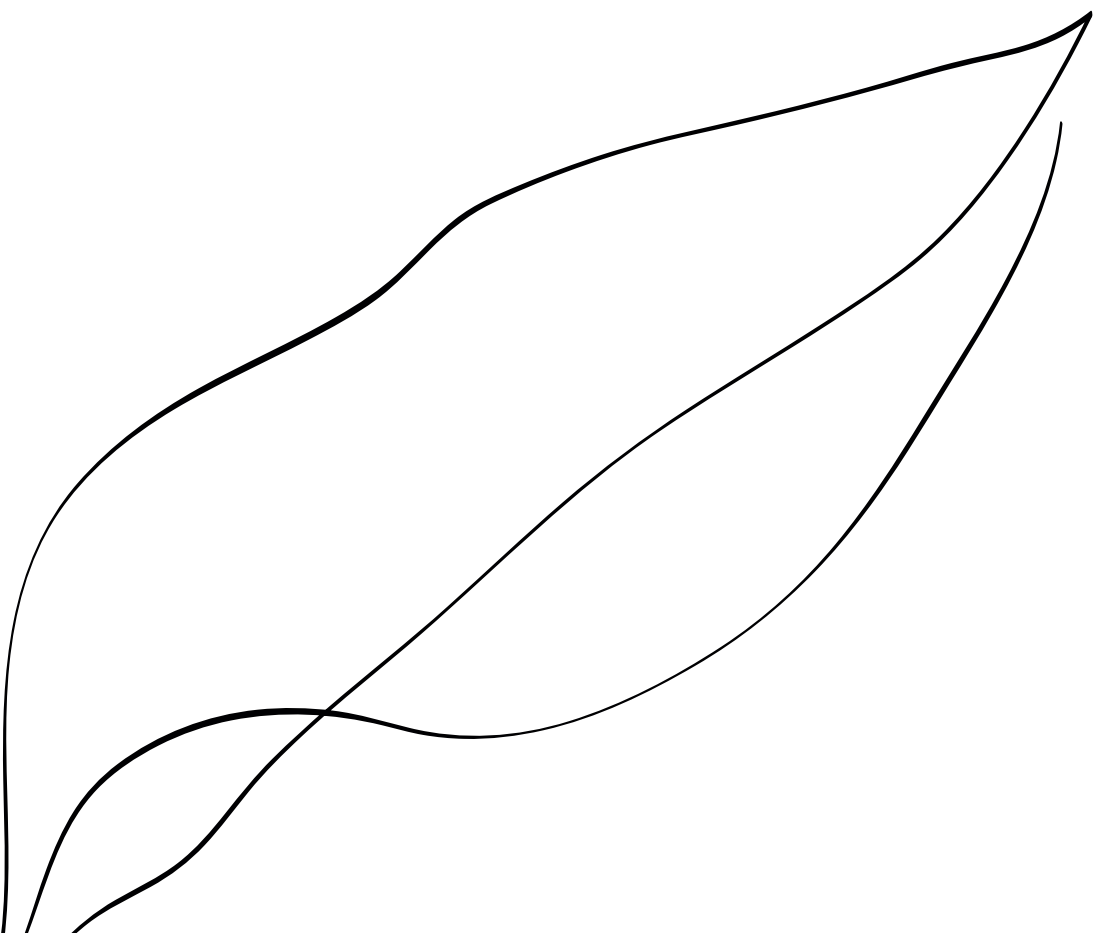
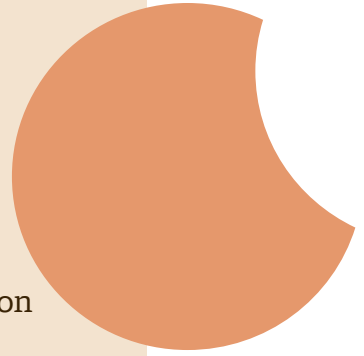
Hiyashi wakame with takuan, cucumber, spring onion, cherry tomato, sesame and kimchi salad

**14€**

### GOHAN RICE

Steam rice with ginger and sesame

**10€**



## MAIN COURSES

### CHIRASHI BOWL

Sushi rice, avocado, salmon, tuna, yellow tail, salmon roe, pickled cucumber, sisho leaves, ginger and kosho mayo

**45€**

### EBI TEMPURA (4pcs)

King prawn tempura

**32€**

### SALMON TERIYAKI

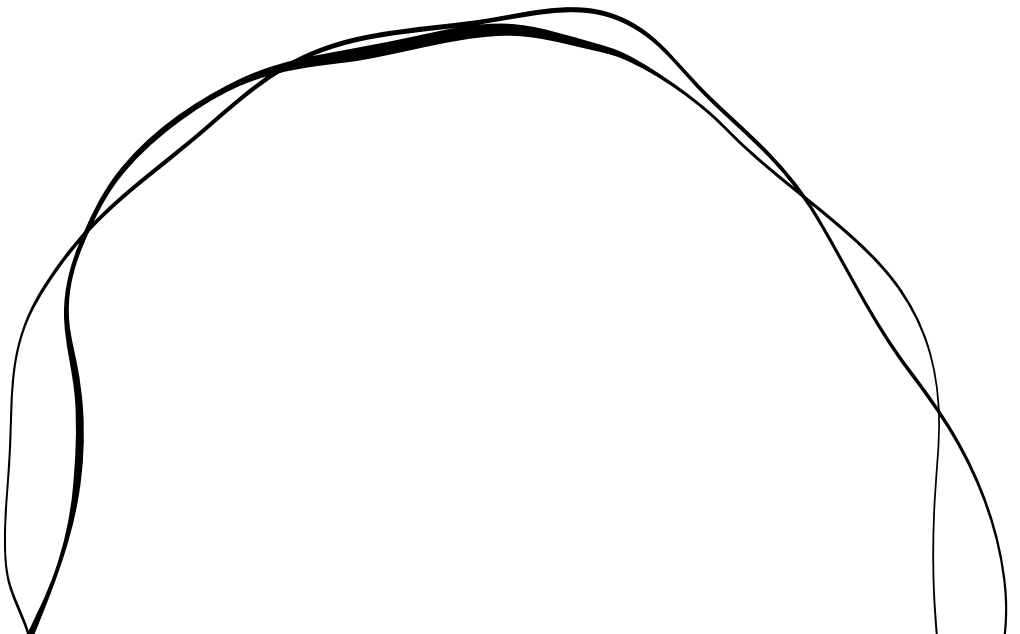
Salmon with citrus teriyaki sauce

**43€**

### UDON

Udon noodles, teriyaki sauce, red onion, carrots, peppers and cabbage

**39€**



## HOUSE SPECIAL



**ROYAL CALIFORNIA (6pcs)**  
Sushi roll tempura, with king crab, avocado, topped with caviar and yuzu kosho.

**82€**

**SALMON TARTAR ROLL (5pcs)**  
Tempura roll with salmon, sisho and pickled carrots topping with salmon tartar and fresh truffle

**45€**

**HAMACHI NIGIRI (4pcs)**  
Fire cooked hamachi with jalapeño mayo

**37€**

**SEA BASS FIRE COOKED (4pcs)**  
Warm sea bass nigiri with chili mayo

**38€**

**DRAGON MAKI (8pcs)**  
Sea ell roll with avocado, cucumber and salmon roe, wrapped with thinly sliced salmon

**35€**

**RAINBOW ROLL (8pcs)**  
Blue crab, cucumber, avocado, salmon, tuna, sea bass topped with acevichado sauce and salmon roe

**39€**

**SUMMER ROLLS (2pcs)**  
Rice paper, blue crab, cucumber, avocado, chili, coriander and mango

**37€**



## MAKIMONO

### CEVICHE ROLL (5pcs)

Marinated sea bass with avocado, cucumber, coriander, chives and sriracha sauce

**32€**

### SPIDER MAKI (5pcs)

Soft shell crab roll with avocado, cucumber and tobico

**26€**

### TEMPURA ROLL (8pcs)

Shrimp tempura with avocado, cucumber spicy mayo topped with tobico and kabayaki sauce

**29€**

### CALIFORNIA ROLL (8pcs)

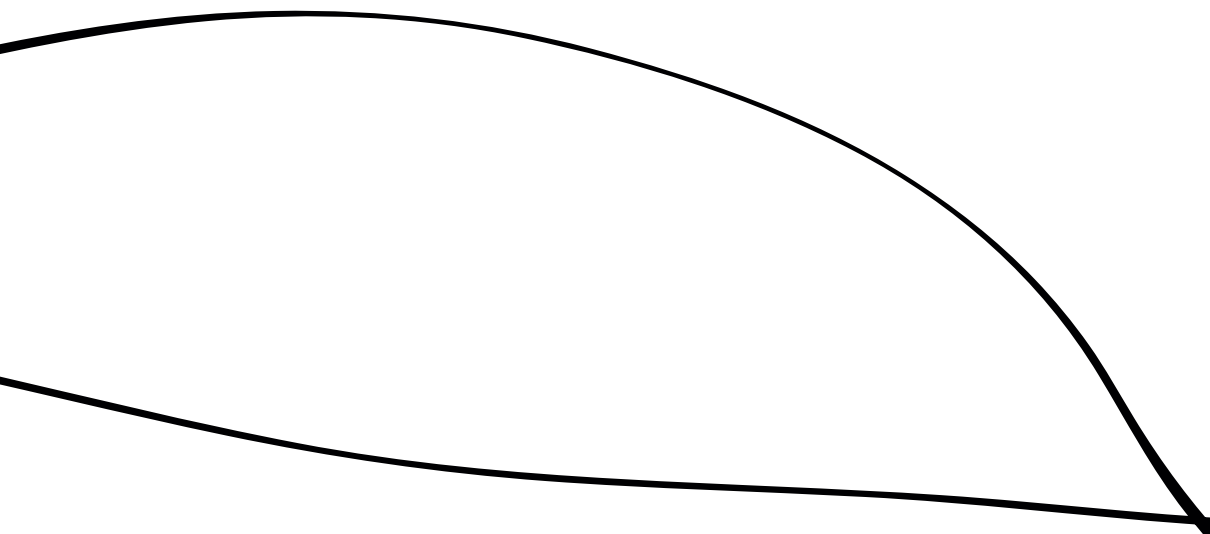
Blue crab, spicy mayo, cucumber ,avocado topped with tobico and sesame

**31€**

### PHILADELPHIA ROLL (8pcs)

Salmon, Philadelphia, kampyo, cucumber, avocado and sesame

**34€**



## MAKIMONO

BURNED SISHO ROLL (8pcs)  
Tuna, cucumber, avocado and  
kosho mayo

**34€**

SALMON AVOCADO (8pcs)  
Salmon and avocado

**20€**

SAKE MAKI (6pcs)  
Salmon and wasabi

**19€**

SPICY TUNA MAKI (6pcs)  
Tuna, siracha and spring onion

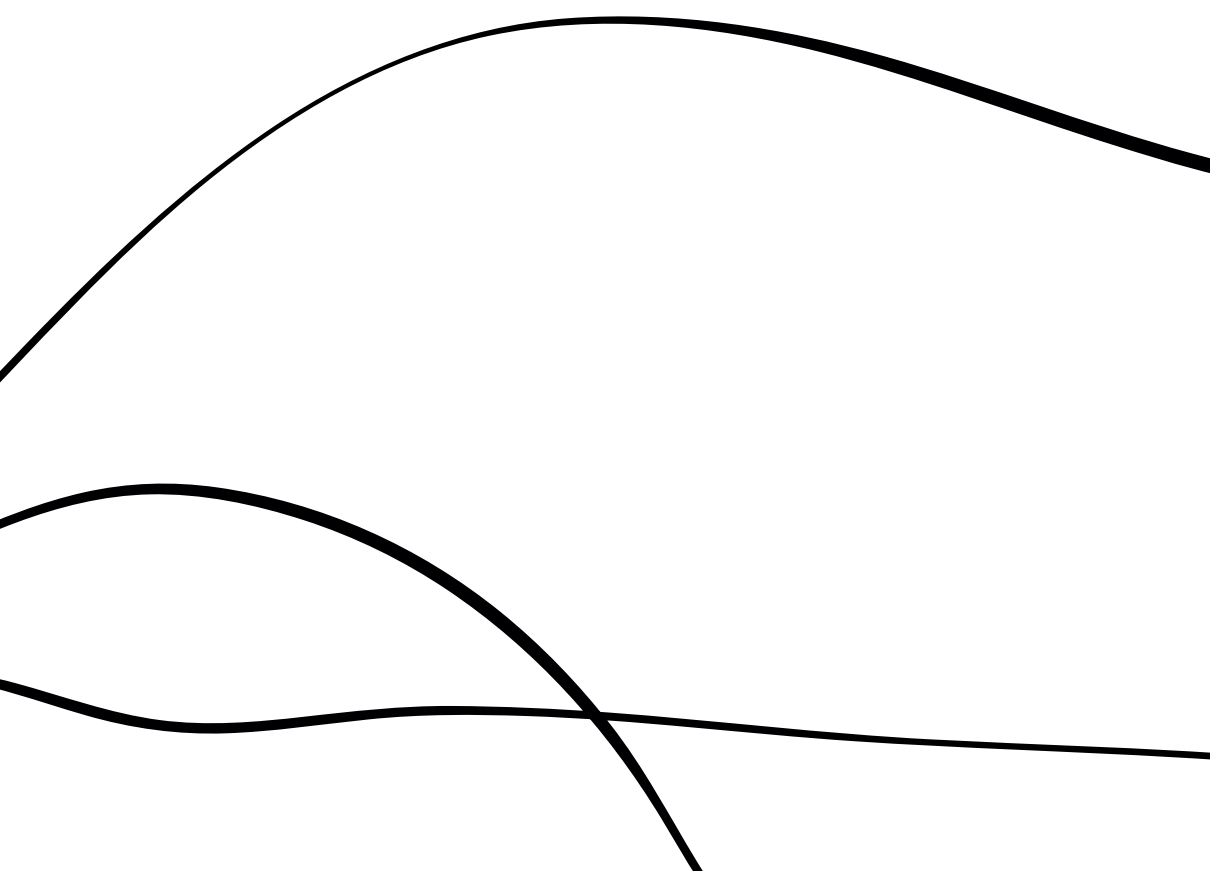
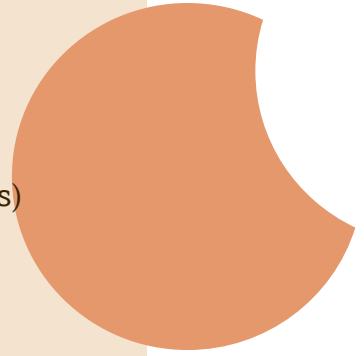
**19€**

KAPPA AVOCADO (8pcs)  
Cucumber, avocado and sesame  
(vegan)

**16€**

KAPPA MAKI (6pcs)  
Cucumber and ginger (vegan)

**16€**



# SELECTION

## TOKUJO SUSHI 10PCS

Assorted nigiri

**68€**

## SASHIMI MORIAWASE 15PCS

Assorted sashimi

**81€**

### SASHIMI | 2 PCS

MAGURO – TUNA **13€**

SAKE – SALMON **13€**

SUZUKI –SEA BASS **13€**

HAMACHI – YELLOWTAIL **13€**

EBI – SHRIMP **12€**

UNAGI – EEL **12€**

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δε 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.