

DISHES

EDAMAME (GF)(V)

Steamed salted soya beans

EUR 08

GUACAMOLE (GF)(V)

Avocado, chili peppers,
coriander

EUR 18

SEAWEED SALAD (V)(N)

Wakame marinated with
sesame oil

EUR 20

TIRADITO

Catch of the day, spicy lemon
dressing, caviar

EUR 20

TUNA TARTAR

Spicy mayo, masago, chives

EUR 26

CROQUETAS (N)(SF)

Causa, ahi amarillo, crab

EUR 22

GYOZAS

Beef "kokkinisto" traditional
recipe

EUR 22

CEVICHE

Seabass, leche de tigre, red
onion

EUR 25

TUNA TATAKI

Ensalada de mango, spring
onion, sweet chili soy sauce

EUR 30

YAKITORI ANTICUCHO

Chicken skewers on konro
grill

EUR 18

CLASSIC ROLLS

CALIFORNIA (SF)(GF)

EUR 18

SPICY SALMON (GF)

EUR 16

SPICY TUNA (GF)

EUR 18

TUNA AVOCADO (GF)

EUR 18

SALMON AVOCADO (GF)

EUR 16

SHRIMP TEMPURA (SF)

EUR 15

SASHIMI AND NIGIRI

AKAMI TUNA (GF)

EUR 10

SALMON (GF)

EUR 08

SEABASS (GF)

EUR 15

TORO TUNA (GF)

EUR 12

YELLOWTAIL (GF)

EUR 11

SCALLOPS (SF)(GF)

EUR 10

UNAGI EEL

EUR 11

SPECIALS

SHINY RAINBOW (SF)

Four kinds of fish, shrimp tempura, avocado, and mango

EUR 22

SPICY TUNA (SF)

Softshell crab, lean tuna, onion, and cilantro

EUR 28

SALMON TERIYAKI (SF)

Shrimp tempura, avocado, teriyaki sauce

EUR 25

CHEF'S CHOICE SPECIAL PLATTERS

ROLLS (GF)(SF)

EUR 48 / 18PCS

NIGIRI (GF)(SF)

EUR 55 / 12PCS

SASHIMI (GF)(SF)

EUR 55 / 12PCS

COMBO PLATTER (GF)(SF)

Rolls 12pcs + Sashimi 6pcs + Nigiri 6pcs

EUR 80 / 24PCS

VEGETARIAN (V) GLUTEN-FREE (GF) SEAFOOD (SF) NUTS(N)

Please inform your server for any food aversions or intolerances.
All prices are in Euros (€) and include all applicable taxes.