



MAKI

8 pcs. or temaki 2 pcs.

SPICY TUNA MAKI €9,00

(akame, avocado, jalapeno, kimchi sesame, shichimi pepper)

SALMON AND PRAWN MAKI €9,50

(salmon, tiger prawn, avocado, spring onions)

CALIFORNIA €14,00

(snow crab, avocado, tobiko)

SEARED SALMON MAKI €8,00

(salmon, wakame, teriyaki sauce)

EBI MAKI €9,00

(tiger prawn, avocado, tobiko, unagi sauce)

ESCOLAR MAKI €8,50

(butterfish, avocado, spring onions, tenkatsu, truffle and yuzu sauce)

TUNA YUZU MAKI €10,00

(akame, yuzu kosho, avocado, marinated onions)

SPICY SALMON MAKI €8,00

(salmon, cucumber, avocado, kimchi mayo)

SALMON AVOCADO MAKI €8,00

(salmon, avocado, wasabi, aged soya sauce)

PHILADELPHIA MAKI €8,00

(burnt salmon, cheese, salads, tenkatsu, unagi sauce)

CRUNCHY SALMON MAKI €8,00

(marinated salmon, tenkatsu, cheese chip, unagi sauce)

CRUNCHY TUNA MAKI €9,50

(chopped akame, tenkatsu, cheese chip, unagi sauce)

TUNA AVOCADO MAKI €9,00

(akame, avocado, wasabi, aged soya sauce)

ESCOLAR YUZU JAM MAKI €10,00

(butterfish, green apple, yuzu jam, salmon roe, jalapeno mayo)

SOFT SHELL CRAB MAKI €13,00

(soft shell crab, marinated pumpkin, tobiko, kimchi sesame)

HAMACHI MAKI €13,00

(yellowtail, tenkatsu, yuzu kosho, shiso sauce)

HOT MAKI

8 pcs.

CRAB TEMPURA MAKI €13,00

(snow crab, avocado, cheese, tobiko)

SALMON TEMPURA MAKI €8,50

(salmon, avocado, cheese, spring onions, unagi sauce)

TEMPURA MAKI €12,00

(salmon, ITAMAE eel, avocado, spring onions, tobiko)

VEGETARIAN / VEGAN MAKI

8 pcs. or temaki 2 pcs.

VEGAN TEMPURA MAKI €9,00

(cucumber, avocado, shitake, chamlink sauce)

VEGAN MAKI €7,00

(tempura fired tofu cheese, asparagus, tenkatsu, chamlink sauce)



GUNKAN

2 pcs.

SPICY SALMON GUNKAN €7,00

(salmon, spicy sauce, shichimi peppers)

IKURA GUNKAN €9,00

(salmon roe, aged soya sauce)

TUNA GUNKAN €8,50

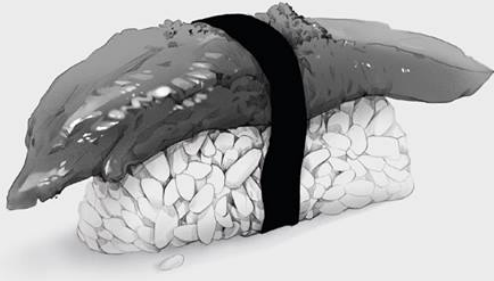
(bluefin tuna, spring onions, wasabi, aged soya sauce)

TORO GUNKAN €10,00

(bluefin tuna belly, aged soya sauce)

SNOW CRAB GUNKAN €8,50

(snow crab, kizami wasabi, tenkatsu, tobiko)



NIGIRI

Served with ginger, wasabi, aged soya sauce (2 pcs.)

ESCOLAR NIGIRI €5,50

(butterfish, ponzu marinated onions)

SAKE NIGIRI €5,00

(salmon)

AKAME NIGIRI €7,00

(bluefin tuna)

UNAGI NIGIRI €8,00

(ITAMAE eel, Sichuan peppers)

HAMACHI NIGIRI €8,00

(yellowtail, yuzu kosho)

SASHIMI

Served with ginger, white radish, Chefs' marinated lotus root, aged soya sauce (4 pcs.)

ESCOLAR SASHIMI €9,00

(butterfish)

AKAME SASHIMI €10,00

(bluefin tuna)

SAKE SASHIMI €8,00

(salmon)

HAMACHI SASHIMI €11,00

(yellowtail, yuzu kosho)

SOUPS

MISO/ MISO WITH MUSHROOMS/ MISO WITH SALMON

€4,00/ €4,50/ €5,00

TOM YUM €5,50

(salmon, tiger prawn, mushrooms)

TOM KHA €6,00

(chicken, coconut milk, lemongrass)

VEGETARIAN TOM YUM €4,50

(fresh vegetables)

VEGETARIAN TOM KHA €5,50

(rice noodles, coconut milk, lemongrass)

SNACKS

EDAMAME €4,00

(steamed soya beans)

SPICY EDAMAME €4,50

(steamed soya beans, spicy sauce)

TIGER PRAWN TEMPURA €8,00

(tempura fried tiger prawns, kimchi sauce)

CRUNCHY CALAMARI €7,00

(lime leaves, chilli peppers, kimchi sauce)

WAKAME SALAD €5,00

(cucumber, jalapeno sauce)

TUNA TARTAR €10,00

(mango and yuzu foam, shiso sauce, rice cracker)

DESSERTS

MOCHI ICE CREAM €3,00

FOR THE DAILY SPECIALS
PLEASE ASK A MEMBER OF
THE STAFF.

*Please ask your waiter if you require any information regarding allergies or intolerances.