

SUSHI MENU

MAKI ROLLS



SPICY CRAB - 8 Pieces

€ 16.00

Crab stick, Japanese mayonnaise, bulgogi sauce, fresh ginger, mango, cucumber, avocado, sushi vinegar rice, nori, sesame seeds, orange masago (2,3,4,11)

CALIFORNIA - 8 Pieces

€ 16.50

Avocado, crabstick, cucumber, sushi vinegar rice, nori and sesame seeds (2,11)

PHILADELPHIA - 8 Pieces

€ 17.50

Fresh raw salmon, cream cheese, spring onion, avocado, cucumber, sushi vinegar rice, nori, fresh ginger with Sriracha mayo, ebiko, orange tobiko (3,4,7)

SHRIMP TEMPURA - 8 Pieces

€ 17.50

Steamed prawns, cucumber, avocado, mango, sushi vinegar rice, nori, ebiko and Japanese mayonnaise (2,3,4)

BOSTON - 8 Pieces

€ 17.50

Shrimp, cucumber, avocado, sushi vinegar, rice, nori, kombu, red tobiko (2,3)

DRAGON - 8 Pieces

€ 18.00

Fresh raw salmon, avocado, sushi vinegar rice, nori, wasabi masago with spicy salmon topping, Japanese mayonnaise and spring onion (3,4)

SPICY TUNA - 8 Pieces

€ 20.00

Fresh red fin tuna, avocado, cucumber, sesame, seaweed, sushi vinegar rice, nori, Japanese mayonnaise, arare, scallions, orange tobiko and black sesame (3,4,11)

RAINBOW - 8 Pieces

€ 20.00

Tuna, prawn, salmon, sea bass, avocado, crabstick and cucumber (2,4)

VEGAN SUSHI

CALIFORNIA MAKI - 8 Pieces

€ 14.00

Mango, pickled cucumber, carrot, vegan mayonnaise, yellow soy wrapper, sushi vinegar, rice, nori.
(6)

QUINOA ROTI - 8 Pieces

€ 14.00

Sushi vinegar, rice, quinoa, vegan (halloumi), vegan mayonnaise, green soy wrapper.
(6)

SPICY AVOCADO MAKI - 8 Pieces

€ 14.00

Avocado, sriracha, sushi vinegar, rice, cucumber, vegan mayonnaise, arare.

NIGIRI

TUNA - 2 Pieces

€ 10.00

Fresh raw bluefin fatty tuna, sushi vinegar rice (4)

UNAGI EEL - 2 Pieces

€ 10.00

Smoked eel, sushi vinegar rice, nori (4)

EBI TEMPURA - 3 Pieces

€ 12.00

Butterfly prawn tempura, sushi vinegar rice, aonori (2)

TORCHED SALMON - 5 Pieces

€ 16.00

Torched salmon belly marinated in soya mirin, sushi vinegar rice, garnished with spring onion, served with xo sauce (4,6)

SASHIMI

SALMON - 4 Slices

€12.50

Fresh raw salmon (4)

MAGURO - 5 Slices

€20.00

Fresh raw bluefin tuna (4)

SPECIALIZED COMBINATIONS

VEGGIE - 12 pieces

€21.00

- California maki (mango, pickled cucumber, carrot, vegan mayonnaise, yellow soy wrapper, sushi vinegar rice, nori)
- Quinoa roti (sushi vinegar rice, quinoa, vegan halloumi, vegan mayonnaise, green soy wrapper)
- Spicy avocado maki (avocado, sriracha, sushi vinegar rice, cucumber, vegan mayonnaise, arare) (6)

SEA BREEZE - 16 pieces

€40.00

- Rainbow roll (tuna, prawn, salmon, sea bass, avocado, crabstick, and cucumber)
- Shrimp tempura roll (steamed prawns, cucumber, avocado, mango, sushi vinegar rice, nori, ebiko, and Japanese mayonnaise)
- Boston roll (shrimp, cucumber, avocado, sushi vinegar rice, nori, kombu, red tobiko)
- Salmon sashimi (4 slices of fresh raw salmon)
(2,3,4,7)

Captain's Bar

KYOTO ROAD - 16 pieces

€42.00

- California roll (avocado, crabstick, cucumber, sushi vinegar rice, nori, and sesame seeds)
 - Dragon maki (fresh raw salmon, avocado, sushi vinegar rice, nori, wasabi masago with spicy salmon topping, Japanese mayonnaise and spring onion)
 - Philadelphia roll (fresh raw salmon, cream cheese, spring onion, avocado, cucumber, sushi vinegar rice, nori, fresh ginger with Sriracha mayo, ebiko, orange tobiko)
 - Tuna nigiri (fresh raw bluefin fatty tuna, sushi vinegar rice)
 - Torched salmon nigiri (torched salmon belly marinated in soya mirin, sushi vinegar rice, garnished with spring onion, served with xo sauce)
- (2,3,4,7)

SPICY BAY - 16 pieces

€45.00

- Spicy tuna roll (fresh redfin tuna, avocado, cucumber, sesame seaweed, sushi vinegar rice, nori, Japanese mayonnaise, arare, scallions, orange tobiko, and black sesame)
 - Spicy crab roll (crab stick, Japanese mayonnaise, bulgogi sauce, fresh ginger, mango, cucumber, avocado, sushi vinegar rice, nori, sesame seeds, orange masago)
 - Spicy avocado maki (avocado, sriracha, sushi vinegar rice, cucumber, vegan mayonnaise, arare)
 - Unagi eel nigiri (smoked eel, sushi vinegar rice, nori)
- (2,3,4,11)

ALLERGENS - ΑΛΛΕΡΓΙΟΓΟΝΕΣ ΟΥΣΙΕΣ

1. Cereals containing gluten - Δημητριακά που περιέχουν γλουτένη
2. Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products - Καρκινοειδή (θαλασσινά με κέλυφος, π.χ. καβούρια, γαρίδες, αστακοί) και προϊόντα τους
3. Eggs and products based on eggs - Αυγά και προϊόντα με βάση τα αυγά
4. Fish and products based on fish - Ψάρια και προϊόντα με βάση τα ψάρια
5. Peanuts (groundnuts) and products based on peanuts - Αραχίδες (αράπικα φιστίκια) και προϊόντα με βάση τις αραχίδες
6. Soybeans and products based on soy - Σόγια και προϊόντα με βάση τη σόγια
7. Milk and products based on milk - Γάλα και προϊόντα με βάση το γάλα
8. Nuts (e.g. almonds, hazelnuts, walnuts, cashews, etc.) - Καρποί με κέλυφος (π.χ. αμύγδαλα, φουντούκια, καρύδια, Κασίους κτλ.)
9. Celery and products based on celery - Σέλινο και προϊόντα με βάση το σέλινο
10. Mustard and products based on mustard - Σινάπι και προϊόντα με βάση το σινάπι
11. Sesame seeds and products based on sesame seeds - Σπόροι σουσαμιού και προϊόντα με βάση τους σπόρους σουσαμιού
12. Sulphur dioxide (SO2) and sulphites - Διοξείδιο του θείου (SO2) και θειώδεις ενώσεις
13. Lupine and products based on lupine - Λούπινο και προϊόντα με βάση το λούπινο
14. Molluscs and products based on molluscs - Μαλάκια και προϊόντα με βάση τα μαλάκια