

## 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

*Fried Shrimp, avocado, sushi vinegar rice, nori, wasabi masago with spicy salmon topping, Japanese mayonnaise and spring onion (1,3,4)*

#### **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