

Uramaki

Uramaki is one of 5 traditional sushi rolls or makizushi in traditional Japanese cuisine. The meaning of its name is, literally, "inside out" roll. It could be defined as a "rebel roll" because it goes against the usual norm of wrapping the roll of rice from the outside. Instead, the roll contents are wrapped with nori (dry seaweed leaves) and then rice is rolled around it.

8 pieces per roll

- ✂ **Lumpia (V)** €10.50
Vegetable spring roll, coleslaw, mayonnaise (1,6,8,10)
- ✂ **Oshitashi (V)** €9.50
Spinach, avocado, cucumber, carrot, radish pickle (1,5,6,10)
- ✂ **Sailor's Crispy Veg (V)** €10.50
Mix vegetable with crispy crust, cream cheese, sweet soya (1,6,8,10)
- ✂ **Green Valley (V)** €9.50
Guacamole, jalapeno mayo, avocado, asparagus, kampyo (gluten, mayonnaise, mustard) (1,3,10)
- ✂ **Veggie Rainbow roll (V)** €10.50
Bell pepper, cream cheese, tempura Vegetables, truffle oil, spicy mayonnaise (1,6,7)
- ✂ **Horenso Tofu maki (V)** €10.50
Spinach, tofu, goma sauce (1,6,11)
- ✂ **Shrimp Tempura** €14.00
Prawn tempura, tobanjan aioli, panko (Shellfish, gluten, mayonnaise, mustard) (1,2,3,10)
- ✂ **Lobster Roll** €18.50
Deep fried lobster, kanikama (shellfish, Gluten, mayonnaise, mustard) (1,2,3,10)
- ✂ **Cajun tuna** €15.00
Cajun tuna, chukka wakame (gluten, fish, mayonnaise, mustard) (1,3,4,10)
- ✂ **Truffle Salmon** €14.00
Cream cheese, goma mayo, truffle (fish, gluten, truffle oil cheese, mayonnaise, mustard) (1,3,4,7,10)
- ✂ **California** €17.00
Crab meat, avocado, flying fish roe (shellfish, gluten, nuts, mayonnaise, mustard) (1,2,3,5,8,10)
- ✂ **Kaibashira** €16.00
Eel fish, prawn, ikura (shellfish, fish, gluten, mayonnaise, mustard) (1,2,3,4,10)

8 pieces per roll

- ✂ **Rainbow** €15.00
Crab meat, mayonnaise, cucumber, avocado, salmon, tuna, hamachi (1,2,3,4,6,8,10)
- ✂ **Red Dragon** €15.00
Shrimp tempura, cucumber, tuna, mayonnaise, unagi sauce (1,2,3,4,6,8,10,11)
- ✂ **Fireball** €15.00
Spicy crab meat, prawn, cucumber (1,2,3,6,10,11)
- ✂ **Beet cured salmon** €15.00
Cured salmon, cucumber, avocado (1,2,3,4,6,10,11)
- ✂ **Crispy rice tuna** €15.00
Seared tuna, ponzu aioli, seaweed salad, mayonnaise (1,3,4,6,10,11)
- ✂ **Soft Shell Crab** €15.00
Soft crab tempura, flying fish roe (1,2,3,4,6,8,10)
- ✂ **Sailor's Crispy Sushi** €16.00
Tuna, salmon, asparagus, cucumber, ell sauce (1,2,4,6,8,10)
- ✂ **Chicken tempura Sushi** €12.00
Chicken tempura, soya glaze (1,3,6,10,11)
- ✂ **Surf & Turf** €17.00
Prawn tempura, avocado, cucumber, kampyo, beef (1,2,3,6,10)
- ✂ **Tai crudo** €15.00
Spicy crab meat, cucumber, avocado, white fish (1,2,3,4,6,10,11)
- Truffle Edamame** €12.00
Edamame are young soybeans, usually still in the pod. Is a popular appetizer in Japanese cuisine and a great choice for vegetarians, vegans or anyone wanting to eat healthy.
Soybeans pod, truffle oil, sea salt (1,6)

Sashimi - Nigiri

Sashimi is an assortment of raw fish that is generally selected by the Sushi chef. Japanese chefs consider *sashimi* the finest dish in Japanese formal dining.

Nigiri - short for *nigirizushi* - is a popular type of Japanese cuisine. Unlike other sushi like *maki*, *nigiri* is not rolled up in seaweed. Instead, each portion of *nigiri* consists of a thinly sliced piece of fresh raw fish laid over a formed ball of sushi rice.

✂ Salmon	€6.00
✂ Tuna	€7.50
✂ Hamachi	€7.50
✂ Hotate (Scallops)	€7.50
✂ Kanikama (Crab Sticks)	€5.00
✂ Unaga Kabayaki (Smoked Eel)	€9.00

*3 pieces sashimi per item

*2 pieces nigiri per item

Sailor's Samplers

Non-vegetarian €25.00

Red Dragon (8 pieces)

Nigiri (4 pieces)

Sashimi (4 pieces)

(Shellfish, gluten, flying fish roe, fish, nuts, mayonnaise, mustard)

Vegetarian €20.50

Lumpia Sushi (8 pieces)

Nigiri (4 pieces)

Kaiso Salad - Seaweed, soy, sesame seed

(Gluten, cheese, mayonnaise, mustard)

Cold Starters

✂ Tuna Pizza

€17.50

Tuna, ponzu mayonnaise (1,4,6,8,10)

✂ Salmon Pizza

€17.50

Salmon, ponzu mayonnaise (1,4,6,8,10)

✂ Shira AE (V)

€13.00

Tofu, spinach, sesame sauce, edamame, zucchini (1,6,11)

A decorative border of tropical plants and flowers surrounds the central text. On the left, there is a Bird of Paradise flower with vibrant orange and blue petals. The right side features a white Frangipani flower with a yellow center. Various green leaves, including large Monstera leaves with characteristic holes and smaller palm fronds, are scattered throughout the corners and sides of the page.

Sushi Menu

SAILOR'S REST
LOUNGE · BAR · RESTAURANT

ALLERGENS

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on eggs
- (4) Fish and products based on fish
- (5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews)
- (9) Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxide (SO₂) and sulphites
- (13) Lupine and products based on lupine
- (14) Mollusks and products based