

# SUSHI MENU

## APPETIZERS

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### **Spicy crab tartare 30€**

King crab with yuzu truffle oil.

### **Kobe beef carpaccio 45€**

Fresh wasabi ponzu.

### **Salmon tataki miso 26€**

In truffle flavored karashi-su-miso.

## NIGIRI & SASHIMI (2PCS)

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### **Scallop 10€**

### **Salmon 8€**

### **Suzuki | Sea Bass 8€**

### **King Crab 14€**

### **Ebi | Shrimp 8€**

### **Ama ebi | Sweet shrimp 7€**

### **Tobico | Flying fish eggs 7€**

### **Massago | Capelin eggs 7€**



# SUSHI MENU

## SIGNATURE ROLLS (8PCS)

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### **Salmon teriyaki on shrimp tempura 29€**

Shrimp tempura roll topped with seared salmon.

### **Sea bass teriyaki on spicy crab tartare 31€**

Seared sea bass on spicy crab tartar maki  
with spicy yuzu paste.

### **Jalapeno miso on spicy shrimp tempura (salmon) 31€**

Miso topped on spicy shrimp  
tempura maki with spicy yuzu paste.

### **Truffle flavored parmesan baked salmon 31€**

King crab maki roll with asparagus topped  
with parmesan baked salmon.

### **Baked spicy crab 33€**

Filled with cucumber, avocado.

### **Wagyu beef teriyaki 39€**

Seared wagyu rib eye on sundried tomato tempura  
& green beans roll topped with sweet truffle soy.

### **Spicy shrimp & crab 29€**

King crab & sweet shrimp roll topped with shrimps,  
yuzu, tobiko, spicy mayo.

## ALL TIME CLASSIC

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### **California, Spicy Salmon, Ebiten etc 18€**

### **Vegetarian or Vegetable Tempura 13€**

### **Maki Mix 34€**

4 pcs California, 4 pcs Salmon avocado,  
4 pcs Shrimp tempura, 4 pcs Spicy salmon



## SALADS



### **King Crab with Quinoa 18€**

King crab with two-color quinoa, green beans, fresh mint, dressing yuzu, lemon and extra virgin olive oil.

### **Wedge Salad 17€**

Iceberg, cherry tomatoes, pecans, bacon, crispy sun-dried onion, fresh chives and a creamy homemade blue cheese dressing.

### **Mediterranean Salad 18€**

Tomato, cucumber, carob rusk, feta mousse, Kalamata olives, green peppers, capers, rock sapphire oregano, extra virgin olive oil.

## STARTERS



### **Shrimp Popcorn 19€**

Shrimp, fresh corn, chili mayo, sesame oil & chili flakes.

### **Pork Schnitzel Katsu Sando 23€ (4 pcs)**

Milk bread Zica, pork schnitzel, caramelized cabbage, iceberg lettuce, Yuzu mayo, chili garlic mayo and fresh chives.

### **Black Angus Mini Burgers 9€ (3 pcs minimum)**

Mini brioche buns with fresh Black Angus beef burger, gouda cheese, green lettuce, truffle mayonnaise, and orange tabiko.

## MEAT



### **Tomahawk Australian Wagyu 380€/kg**

### **Rib Eye Australian 300g 68€**

### **Tenderloin Argentinian 300g 55€**

**Chicken leg with teriyaki sauce, black rice,**  
12-month-aged Parmesan, and toasted almond. **25€**

### **Garnishes**

Chef's Carrot Purée **5€** | BBQ Vegetables **7€**

## DESSERTS



### **Profiterole (For 2) 18€**

### **The Chocolate Sphere 20€**

### **Crème Brûlée 12€**

