



## APPETIZERS

### EDAMAME

Warm soybeans with fleur de sel

**10€**

### SPICY EDAMAME

Warm soybeans with chili, garlic and soy sauce

**12€**

### HIJIKI NO INAKANI VEGAN

Black seaweed with tofu and sesame

**12€**

### NASU DENKAKU VEGAN

Eggplant with miso sauce and green apple salad

**16€**

### CEVICHE

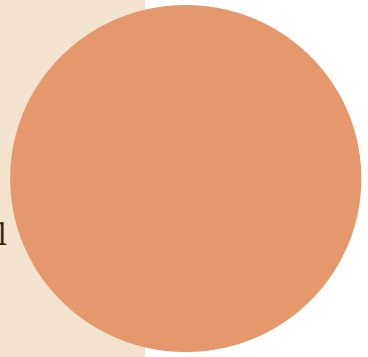
Marinade sea bass with lime, yuzu, passion fruit

**38€**

### TUNA TARTAR

Tuna tartar marinated in yuzu, soy, wasabi and spring onion, served with rice cracker

**41€**



## APPETIZERS

### SCALLOPS TARTAR

Yuzu, EVOO, kizami wasabi and chives served with rice cracker

45€

### KING CRAB TARTAR

King crab, avocado, onion, chili, sisho leaves and salmon roe

75€

### KANI KARAAGE

Soft shell crab tempura with wasabi/-tobiko sauce and cucumber kimchi salad

32€

### SPICY EBI

Crispy prawn bites with spicy mayo and tobiko

32€

### BEEF CHEEKS BAO BUN 2PCS

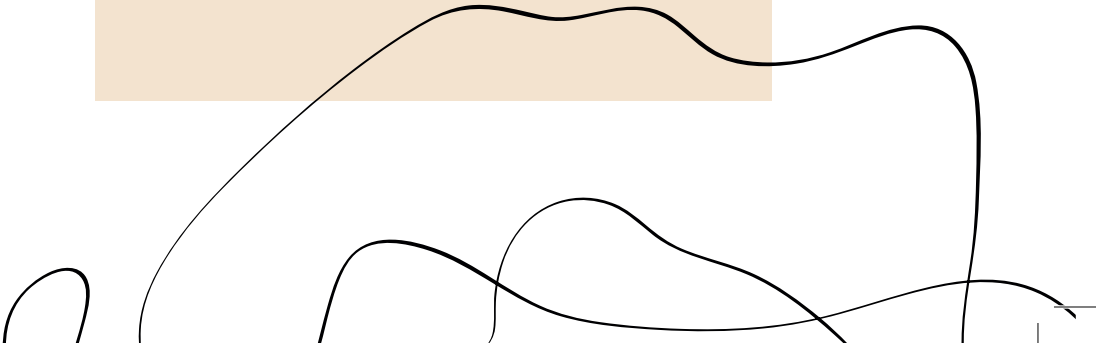
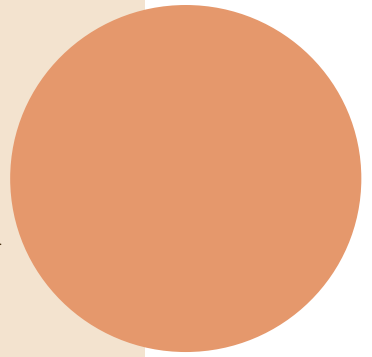
Pulled beef cheeks, kimchi cucumber, sisho leaves, spicy mayo and crispy onion

34€

### EBI TEMPURA BAO BUN 2PCS

Shrimp tempura, kimchi sauce, coriander, cucumber and baby gem

32€



## SOUP, RICE & SALADS

### MISO SOUP

Miso soup with tofu, spring onion and wakame

**12€**

### HARUSAME SALAD

Rice noodles with cucumber and blue crab

**22€**

### KAISO SALAD

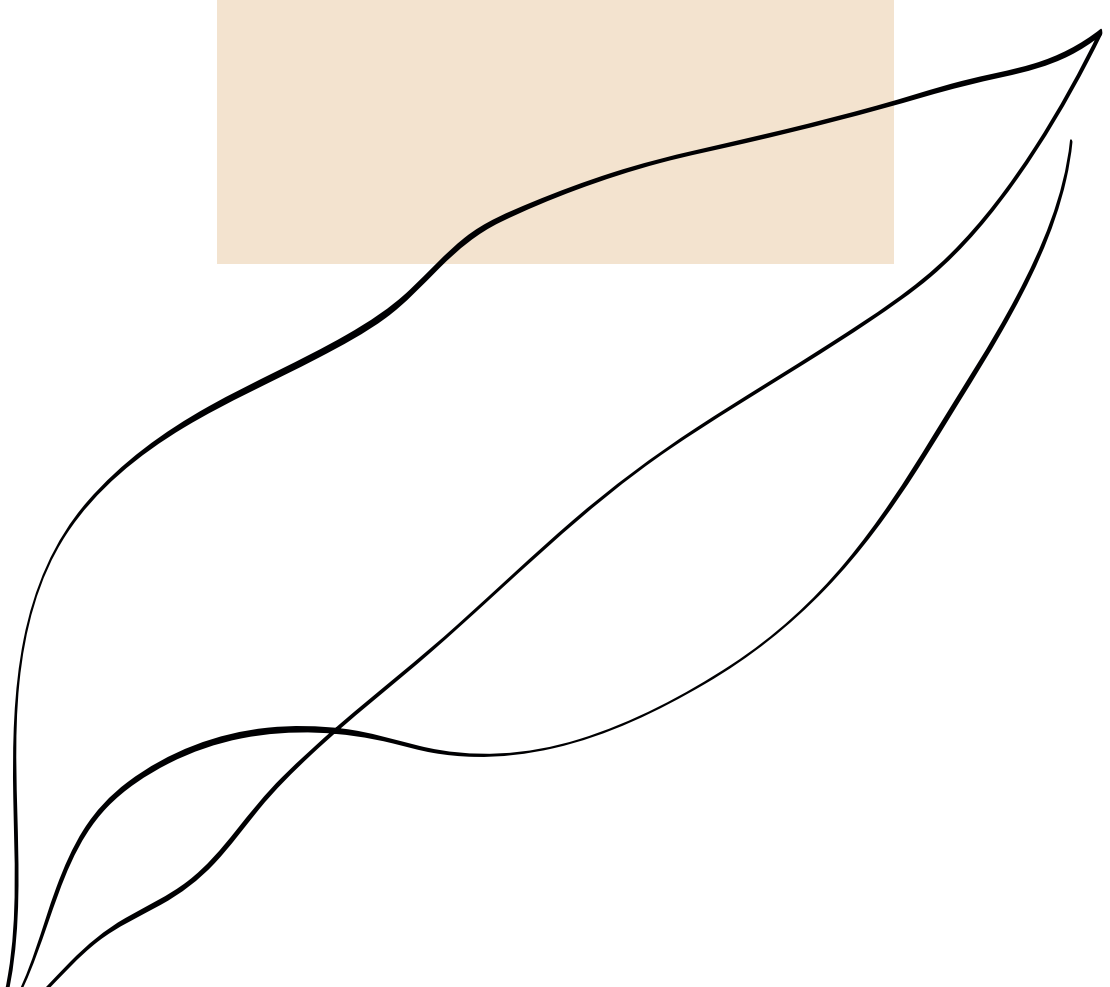
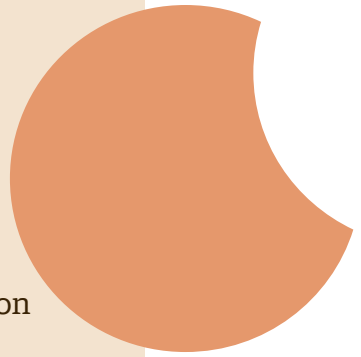
Salad with mixed seaweed and citrus Goma sauce

**20€**

### GOHAN RICE

Steam rice with ginger and sesame

**10€**



## MAIN COURSES



### CHIRASHI BOWL

Sushi rice, avocado, salmon, tuna, yellow tail, salmon roe, pickled cucumber, sisho leaves, ginger and kosho mayo

**45€**

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### BLACK COD

Black cod marinated with miso sauce

**49€**

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### TEMPURA MORIAWASE

Selection of prawns and vegetables tempura

**50€**

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### EBI TEMPURA 4PCS

King prawn tempura

**32€**

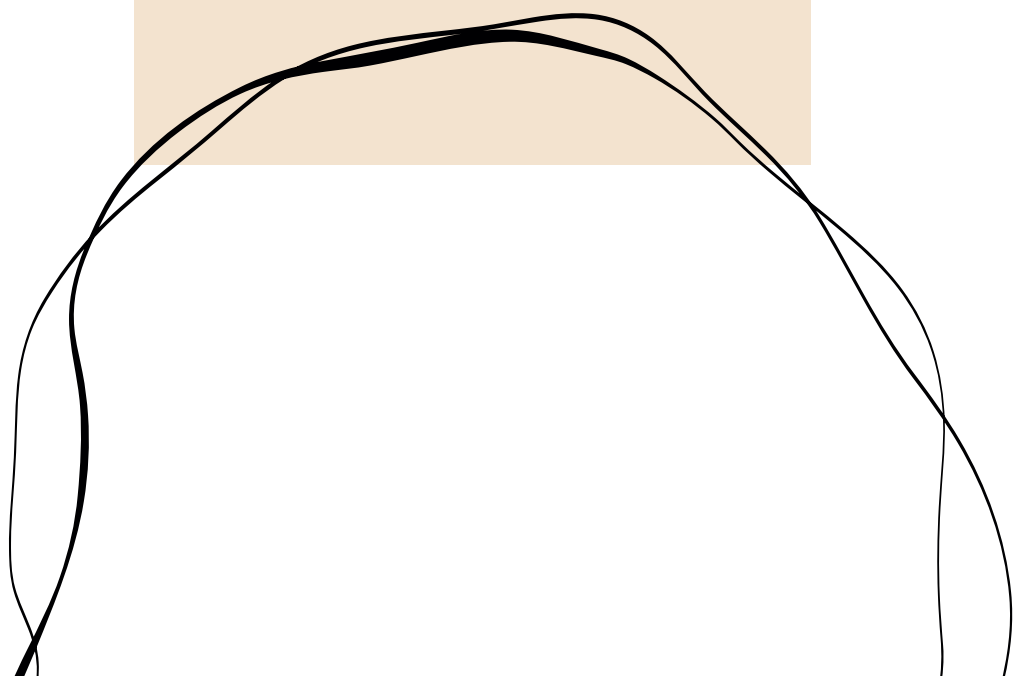
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### SALMON TERIYAKI

Salmon with citrus teriyaki sauce

**43€**

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## HOUSE SPECIAL



ROYAL CALIFORNIA 6PCS  
Sushu roll tempura, with king crab, avocado, topped with caviar and yuzu kosho

**82€**

HAKO UNAGI FOIE GRAS 6 PCS  
Pressed sushi with ell and seared foie gras

**72€**

SALMON TARTAR ROLL 5PCS  
Tempura roll with salmon, siso and pickled carrots topping with salmon tartar and fresh truffle

**45€**

SEA BASS FIRE COOKED 4PCS  
Warm sea bass nigiri with chili mayo

**38€**

DRAGON MAKI 8PCS  
Sea ell roll with avocado, cucumber and salmon roe, wrapped with thinly sliced salmon

**35€**

RAINBOW ROLL 5PCS  
Blue crab, cucumber, avocado, salmon, tuna, sea bass topped with acevichado sauce and salmon roe

**39€**



## MAKIMONO

CEVICHE ROLL 5PCS  
Marinated sea bass with avocado,  
cucumber, coriander, chive and  
sriracha sauce

**32€**

SPIDER MAKI 5PCS  
Soft shell crab roll with avocado,  
cucumber and tobico

**26€**

TEMPURA ROLL 8PCS  
Shrimp tempura with avocado,  
cucumber spicy mayo topped with  
tobico and kabayaki sauce

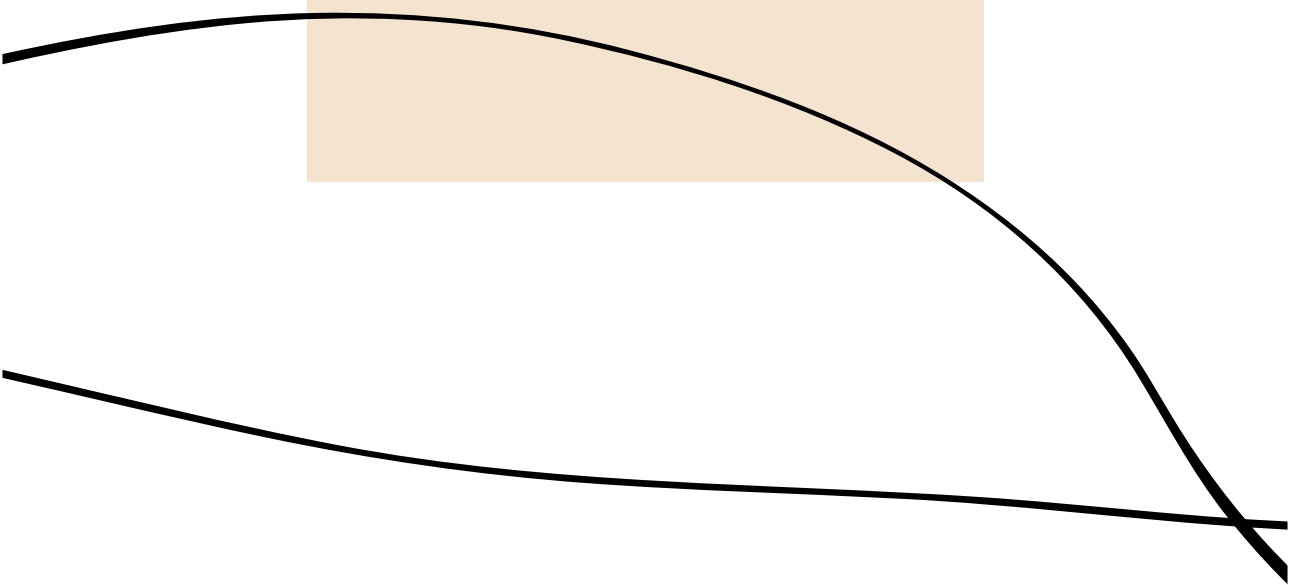
**29€**

CALIFORNIA ROLL 8PCS  
Blue crab, spicy mayo, cucumber  
,avocado topped with tobico and  
sesame

**31€**

BURNED SISHO ROLL 8PCS  
Tuna, cucumber, avocado and kosho mayo

**34€**



## MAKIMONO

SALMON AVOCADO 8PCS  
Salmon and avocado

**20€**

SHAKE MAKI 6PCS  
Salmon and wasabi

**19€**

SPICY TUNA MAKI 6PCS  
Tuna, sriracha and spring onion

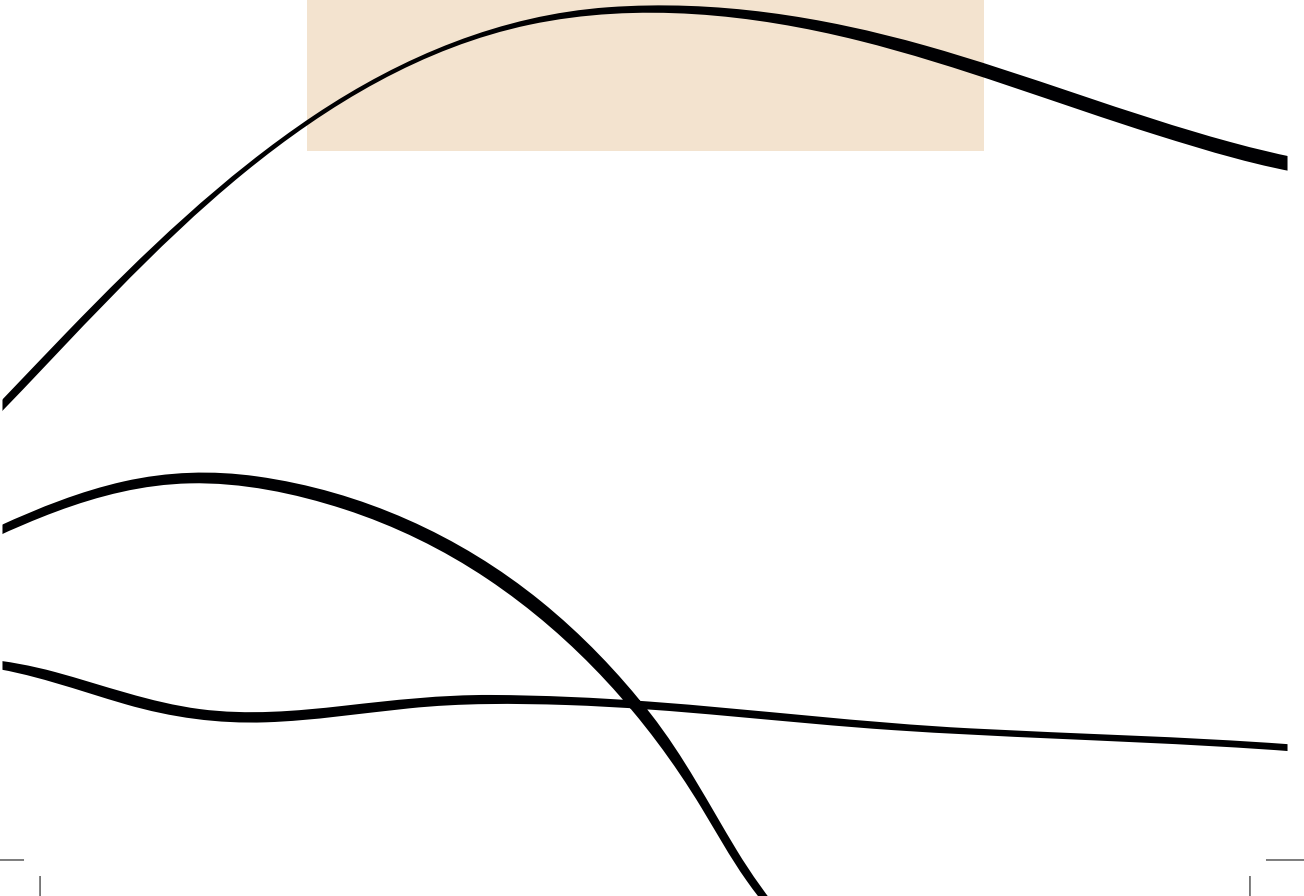
**19€**

KAPPA AVOCADO 8PCS VEGAN  
Cucumber, avocado and sesame

**16€**

KAPPA MAKI 6PCS VEGAN  
Cucumber and ginger

**16€**





# TOKUJO SUSHI

TOKUJO SUSHI 10PCS  
Assorted nigiri

**68€**

SASHIMI MORIAWASE 15PCS  
Assorted sashimi

**81€**

## SASHIMI | 2 PCS

MAGURO - TUNA	<b>13€</b>
SHAKE - SALMON	<b>13€</b>
SUZUKI - SEA BASS	<b>11€</b>
HAMACHI - YELLOWTAIL	<b>13€</b>
EBI - SHRIMP	<b>12€</b>
AMA EBI - SWEET SHRIMP	<b>12€</b>
UNAGI - EEL	<b>12€</b>
HOTATE - SCALLOPS	<b>18€</b>

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δε λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Please inform our staff of any allergies or dietary restrictions.

Παρακαλούμε ενημερώστε το προσωπικό του εστιατορίου μας για αλλεργίες ή διατροφικές ιδιαιτερότητες.