

STARTERS

EDAMAME

Steamed soybeans, sea salt, lime, sesame seeds
€ 5

OYSTERS TIRADITO (PER PIECE)

Oysters in tigers milk of biological aji amarillo
farmed in Samos
€ 5.5

CRISPY COCONUT SHRIMPS

Shrimps with fresh Indian coconut,
tandoori masala, guacamole, tomato salsa,
roti bread
€ 14

BAO BUN WITH PULLED BEEF (PER PIECE)

Pulled beef, avocado cream, sweet & sour onion,
coriander, tzatziki kimchi, squid ink
€ 5

FUSION MEDITERRASIAN CEVICHE

Fresh white fish, lacto fermented tomato,
water tiger's milk, Samian onion, celery,
togarashi, chulpe corn, coriander oil, quinoa,
aji panka puff rice
€ 13.5

DUMPLINGS SATAY (5 PIECES)

Steamed dumplings with chicken and
water chestnut served with Satay peanut sauce
€ 8

TUNA TATAKI

Seared tuna covered with sesame,
asparagus tempura and Kimchi sauce
€ 12.5

SALADS

YUM NUEA

Grilled rib eye steak marinated with amazake,
bok choy, cherry tomatoes, cucumber, shallot,
spring onion, mint, coriander, radish,
lime sesame dressing, crispy noodles, peanuts
€ 13

HARUSAME TATAKI SALAD

Glass noodles, bean sprouts, mange tout beans,
carrot, spring onion, coriander, chulpe corn,
radish, tuna tataki, tamarind and honey dressing
€ 11

ENSALADA DE GAMBAS A LA PARRILLA CON AJI AMARILLO YUZU VESTIDO

Grilled shrimps, quinoa, beluga lentils, cucumber,
kale, avocado, tomaccini, fresh herbs,
dressing aji amarillo and yuzu
€ 12.5



SASHIMI | NIGIRI

2 PIECES

UNAGI € 7.5 | 6

SAKE € 5.5

MAGURO € 6 | 5.5

TORO € 6 | 5.5

HAMACHI € 7.5 | 6

MAIN

TUNA CHEESEBURGER

Tuna burger marinated with shio koji, cheddar,
pickled cucumber, iceberg, kimchi mayonnaise
in black steam bun, accompanied by
crispy yucca root & rocoto aioli
€ 17.5

CHICKEN AND SHRIMP CURRY

Chicken and shrimp bites, yellow curry, coconut milk,
fresh herbs, chili, accompanied by jasmine rice,
roti bread, papadum & cucumber relish
€ 18

FUSION IBERICO SPARE RIBS AND ASIAN BBQ SAUCE

Spear ribs from organic Iberico pork caramelized
with Asian bbq maple sauce, accompanied by
bok choy, king oyster mushroom and celeriac pure
€ 20

PAD THAI

Stir fry rice stick noodles with shrimps, bean sprouts,
spring & red onion, pickled radish, tofu, peanut,
baby dried shrimps, egg, coriander,
pad thai sauce, served with chili powder,
lime and palm sugar
€ 16

CHIFA LOMO SOLTADO TACOS

Stir fry rib eye beef, Chifa marinade sauce,
onion, aji amarillo, tomato, fresh herbs,
sour cream, potato sticks, tortilla nest
€ 19

DESSERTS

CRUNCHY LEMON

Crunchy lemon, citrus marmalade,
milk, almond crumble
€ 7.5

SUSHI SEMIFREDDO

Semifreddo vanilla, red fruit in two textures,
meringue, bubble berries jam
€ 7

EXOTIC

Cremè passion fruit and banana,
crispy biscuit, mango jelly, vanilla syrup
€ 7

URAMAKI

MAURITIAN INSPIRATION

Soft shell crab tempura, amberjack, ikura, mango,
avocado, cucumber, togarashi, coriander,
rocoto aioli, unagi sauce
€ 21

NIKKEI SPICY TUNA OR SALMON

Tuna, napa cabbage kimchi,
aji panka aioli, chives
€ 12

TIRADITO ROLL

Amberjack, king oyster mushroom, chives,
cancha corn, aji amarillo sauce
€ 15.5

GOLDEN AMBERJACK

Amberjack, avocado, cucumber,
spicy Japanese mayonnaise, tempura flakes
& unagi sauce
€ 13.5

DRAGON ROLL

Tuna, cucumber, chili sauce,
covered with bbq eel, ikura and ume sauce
€ 19

LOVERS MAKI

Salmon, mango, cream cheese, tobiko
€ 12

COCKTAIL ROLL

Salmon, tuna, white fish, rocoto aioli, mango,
shrimp tempura, fresh herbs unagi sauce
€ 16

TUNA TATAKI ROLL

Asparagus tempura, avocado, salmon,
rocoto aioli covered with tuna tataki,
sesame seeds, kimchi sauce
€ 15.5

EBITEN ROLL

Shrimp tempura, cucumber, teriyaki sauce,
covered with salmon and ikura, ginger
€ 16

CATERPILAR ROLL

Salmon, bbq eel, cucumber, chili sauce,
Japanese mayonnaise covered with avocado,
tobiko and unagi sauce
€ 14.5

SALMON AVOCADO

Salmon, avocado, tobiko
€ 10

SPIDER ROLL

Soft shell crab, spicy cream cheese, avocado,
cucumber, tempura flakes, kimchi sauce
€ 14

SPARKLING WINES

Moscato d' Asti Belbo "Pietro Forno"
€ 22 | 6
Anselmi Ca Stella Prosecco Brut
€24 | 6.5
Amalia Rose Ktima Tselepos
€ 30
Karanikas Brut Cuvee Speciale
€ 32

ROSE WINES

Avdiros Vourvoukalis Estate (Pamidi - Syrah)
€ 31
Fteri Troupis Winery
(Agiorgitiko - Moschofilero)
€ 24 | 5
A.Muse Mouses Estate
(Sauvignon blanc - Mouchtaro)
€ 32 | 6.5
Apla Oenops Wines
(Limniona - Mavroudi - Xinomavro)
€ 32
Idylle Estate La Tour Melas
(Agiorgitiko - Grenache - Syrah)
€ 38
Whispering angel Caves d'Esclans
(Grenache - Cinsault - Rolle - Syrah - Tibouren),
Cotes de Provence France
€ 60 | 145
Chateau Miraval
(Cinsault-Grenache-Syrah)
Cotes de Provence France
€ 62 | 150

WHITE WINES

Malagouzia Domaine Roxane Matsa
€ 28
"F" by Foivos Papastratis (Moschato - Assyrtiko)
€ 30
Thema Pavlidis Estate (Sauvignon blanc - Assyrtiko)
€ 35
"Ergo" Lantides Winery (Sauvignon blanc)
€ 28
"Tomi" Mantinia Troupis Winery (Moschofilero)
€ 26 | € 5.5
Ktima Gerovassileiou (Malagousia - Assyrtiko)
€ 37
Santorini Karamolegos Winery (Assyrtiko)
€ 49
Gewurtztraminer Reserve Gustave Lorentz, Alsace
€ 49
Torrantes Alamos, Argentina
€ 28 | 6.5
The Paring Santa Rita Hills (Chardonnay), USA
€ 60
Macon Verze Domaine Leflaive
(Chardonnay), Burgundy France
€ 65
Wild Rock Sauvignon blanc
Craggy Range Vineyards, New Zealand
€ 39

CHAMPAGNES

Moet & Chandon Brut Imperial 750ml
€ 150
Taittinger Brut Prestige Rose 750ml
€ 220

LOCAL WINES

Doryssa UWC (Muscat)
€ 16
Psiles Korfes, High Peaks UWC (Muscat)
€ 20
Roya Nopera (Muscat)
€ 30
Pythagorean Crater Vakakis Wines
(Avgoustiatis, Muscat)
€ 28

RED WINES

Ble Trakter Kir Yianni
(Cabernet sauvignon-Merlot-Syrah)
€ 26
Limniona New Age Zafirakis Estate
€ 37
Chrisolithos Mouses Estate (Merlot)
€ 31 | 6
Earth & Sky
Thymiopoulos Vineyards (Xinomavro)
€ 39
Bourgogne Villies Vignes
Pinot Noir Maison
Albert Bichot, Burgundy
€ 48

DESSERT WINES

Vinsanto Santo wines (Assyrtiko)
€ 45 | 8
Samos Vin Doux UWC (Muscat)
€ 27 | 6.5

SIGNATURE COCKTAILS

DRY SAKETINI Vodka Sake Ginger Syrup	€ 8.5	UNAN SMASH Tsipouro Sake Gin Yuzu Puree Almond Syrup Lemon	€ 12
CRANBERRY SAKETINI Vodka Sake Cointreau Grapefruit Juice Cranberry Juice	€ 9	AVIATION Gin Crème do Violette Maraschino Liqueur Lemon	€ 9
WASABI BLOODY MARY Vodka Lime Tomato Juice Wasabi Tonkatsu Sauce	€ 9.5	OKINAWA Sake Pineapple Juice Malibu Banana Liqueur	€ 10
SENIORA ADA Tequila Pineapple Juice Lime Juice Agave Syrup Ginger Syrup	€ 9.5	SEA OF FLAVOURS Gin Levanta Syrup Lemon Juice Blue Curacao	€ 9
IKIGAI Sake Aperitivo Rosso Vanilla Syrup Strawberry Puree	€ 9.5	MARGARITA Tequila Cointreau Lime Juice	€ 8.5
UKIYO Black tea infused Vodka Yellow Chartreuse Raspberry puree Mango Syrup Lychee Syrup Lime	€ 11	SPICY MANGO MARGARITA Tequila Grand Marnier Lime Juice Ginger Mango Chilly	€ 12

SPIRITS

GIN

Beefeater € 7 | 75
Tanqueray 10 € 12 | 120

VODKA

Stolichnaya € 7 | 75
Grey Goose € 12 | 120
Beluga € 13 | 135

BEERS

Asahi Blonde Japan, 330ml € 6
Kirin Blonde Malt, 330ml € 6
Mc Farland 330ml, Irish Red Ale € 6
Krusovice Imperial 330ml,
Chech Premium Pilsner € 6.5
Vergina Weiss 500ml € 5.5
Corona 355ml, Mexican Pale Lager € 6
Guinness Black, Dublin € 5.8
Alfa Blonde Lager, 330ml € 4.5

RUM

Brugal Anejo € 7 | 75
Diplomatico Reserva Exclusiva € 12 | 120

WHISKEY

Haig € 7 | 75
Dimple Gold Selection € 8 | 80
Jameson Irish € 7 | 75
Cardhu 15Y € 13 | 135
Talisker 10Y € 13 | 135

GREEK MICROBREWERIES

Ikariotissa, Lager from Icaria € 4.5
Nisos All Day, unfiltered organic pilsner
from Tinos island € 5.5

COFFEES | TEAS

Espresso € 3 | 3.5
Cappuccino € 4 | 5
Assortment of teas € 4

TEQUILA

Jose Cuervo Gold Especial € 7 | 75
Don Julio Reposado € 12 | 120

SAKE

House Sake 180ml € 6
Regular 180ml € 9
Premium 180ml € 14

SOFT DRINKS | REFRESHMENTS | WATER

Zagori Natural Mineral Water 1lt € 3
Zagori Sparkling Water 330ml € 4
Zagori Sparkling Water 1lt € 5
Coca cola, Zero, Light, Sprite, Fanta € 4
Pink Grapefruit Soda € 5
Crave Natural energy Drink Lime & Mint,
Pineapple & Coconut, Passionfruit & Vanilla € 5