

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
€ 6

WAGYU OSHIZUSHI
Seared Wagyu , sushi rice, citrus kosho
€ 19

DUMPLINGS SATAY (5 PIECE)
Chicken dumplings, water chestnut, Satay sauce
€ 9

WHITE FISH USUZUKURI
White fish Kobujime, aji amarillo
and yuzu tigers milk, fig leaf oil
€ 14.5

JAPANESE INSPIRED CEVICHE
Tuna in aji panka and tamarind tigers milk,
onion, water melon radish, cucumber,
avocado, aonori
€ 15.5

BAO BUN WITH COD (PER PIECE)
Crispy cod, curry sauce, mango, ginger,
carrot, radish, pickled cucumber
€ 5.5

SHRIMP TEMPURA (6 PIECE)
Shrimp tempura, tempura dipping broth,
rocoto aioli
€ 14.5

SALADS

NAMA IKA SALAD
Squid, seaweeds, squeezed cucumber rice
vinegar sesame dressing
€ 12.5

YUM NUEA
Rib eye steak cured in amazake, bok choy,
cherry tomatoes, cucumber, shallot, fresh herbs,
water melon radish, lime sesame dressing,
crispy noodles, peanuts
€ 13

HARUSAME TATAKI SALAD
Glass noodles, bean sprouts, mange tout beans,
carrot, spring onion, coriander, water melon
radish, tuna tataki, tamarind dressing
€ 11.5



SASHIMI / NIGIRI

2 PIECES

UNAGI	€ 7.5 / 6
SAKE	€ 6.5 / 6
MAGURO	€ 6.5 / 6
O-TORO	€ 6.5 / 6
HAMACHI	€ 7.5 / 6.5
WHITE FISH	€ 6.5 / 6

MAIN CORSE

WAGYU 7+ DENVER STEAK (150 gr.)
Denver steak cured in shio koji, black garlic, shiitake,
patty pan squash, aji rocoto, kimchi
€ 39

CHICKEN AND SHRIMP CURRY
Chicken and shrimp bites, yellow curry, coconut milk,
fresh herbs, chili, accompanied by jasmine rice,
roti bread, papadum & cucumber relish
€ 18.5

PAD SEE EW
Stir fry rice stick noodles with chicken,
kale, broccoli, bok choy, egg,
pad see ew sauce and togarashi
€ 12

SQUID SOBA
Squid and soba noodles in yellow curry sauce,
golden, smoked herring pearls
€ 21

SEARED TUNA AND CLAMS
Seared tuna cured in shio koji, clams rosemary,
acevichada sauce, bok Choy, fermented
mushrooms vinaigrette, topinambur
€ 27.5

DESSERTS

CRUNCHY LEMON Crunchy lemon, citrus marmalade, mind, almond crumble € 7.5	SUSHI SEMIFREDDO Semifreddo vanilla, red fruit in two textures, meringue, bubble berries jam € 7	MOCHI Mochi stuffed with strawberry cheese cake and yuzu ice cream € 5
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If you have any allergies, please notify immediately the staff

OUR CHEF MAVRIKIS LAMPROS IS THE CREATOR OF THE MENU

URAMAKI

Roll wrapped with rice outside (8 PIECE)

MAURITIAN INSPIRATION
Soft shell crab tempura, amberjack, ikura,
mango, avocado, cucumber, togarashi,
coriander, rocoto aioli, unagi sauce
€ 22.5

NIKKEI SPICY TUNA OR SALMON
Tuna, napa cabbage kimchi,
aji panka aioli, chives
€ 13

GOLDEN AMBERJACK
Amberjack, avocado, cucumber,
spicy Japanese mayonnaise, tempura flakes
& unagi sauce
€ 15

DRAGON ROLL
Tuna, cucumber, chili sauce,
covered with bbq eel, ikura and ume sauce
€ 21.5

LOVERS MAKI
Salmon, mango, cream cheese, tobiko
€ 12.5

COCKTAIL ROLL
Salmon, tuna, white fish, rocoto aioli, mango,
shrimp tempura, fresh herbs unagi sauce
€ 17

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

WHITE FISH AND TRUFFLE
Mango, avocado, cucumber, yuzu kosho,
truffle oil covered with white fish
€ 15

CATERPILLAR ROLL
Salmon, bbq eel, cucumber, chili sauce,
Japanese mayonnaise covered with avocado,
tobiko and unagi sauce
€ 15.5

SALMON AVOCADO
Salmon, avocado, tobiko
€ 12.5

SPIDER ROLL
Soft shell crab, spicy cream cheese, avocado,
cucumber, tempura flakes, kimchi sauce
€15.5

EBITEN ROLL
Shrimp tempura, cucumber, teriyaki sauce,
covered with salmon and ikura
€17.5

UNAN'S Cocktails

DRY SAKETINI
Vodka, sake, ginger syrup
€ 8.5

GRANBERRY SAKETINI
Vodka, sake, cointreau, plum wine,
grapefruit juice,cranberry juice
€ 9

WASABI BLOODY MARY
Vodka, lime, tomato juice, wasabi,
Tonkatsu sauce
€ 9.5

SENIORA ADA
Tekila, pine juice, lime juice,
agave syrup, ginger syrup
€ 9.5

IKIGAI
Sake, aperitivo rosso, vanilla syrup,
strawberry puree
€ 9.5

UKIYO
Black tea infused vodka, yellow Chartreuse,
raspberry purre, lychee syrup, mango syrup, lime
€ 11

UNAN SMASH
Tsipouro, Sake, gin, yuzu purre, almond syrup, lime
€ 12

AVIATION
Gin, Creme de violette, Maraschino liqueur, lemon
€ 9

OKINAWA
Sake, pine juice, Malibu, banana liqueur
€ 10

SEA OF FLAVOURS
Gin, levanta syrup, lemon juice,
splash blue curacao
€ 9

MARGARITA
Tekila, cointreau, lemon juice
€ 8.5

SPICY MANGO MARGARITA
Tekila, Grand Marnier, lime, ginger, mango, chili
€ 12

SAKE

HOUSE SAKE 180 ml
€6.5

REGULAR 180 ml
€9

PREMIUM 180 ml
€14.5



ALCOHOLIC BEVERAGE

TZIN
Beefeater
€7 / 75

Tanqueray 10
€12 / 120

BOTKA
Stolichnaya
€7 / 75

Grey Goose
€12 /120

Beluga
€13 /135

POYMI
Brugal Anejo
€7 /75

Diplomatico Rerserva Exclusiva
€12 /120

WHISKEY
Haig
€7 /75

Dimple Gold Selection
€8 / 80

Jameson Irish
€7 /75

Cardhu 15 Y
€13 /135

Talisker 10 Y
€13 /135

TEKILA
Jose Cuervo Especial
€7 /75

Don Julio Reposado
€12 /120

COFFEE /TEA

ESPRESSO
€3 / 3.5

CAPPUCCINO
€4 / 5

ASSORTMENTS OF TEAS
€4

BEERS

ASAHI BLONDE
Japan 330ml
€6

KIRIN BLONDE MALT
Japan 330ml
€6

MC FARLAND
Irish red Ale
€6

CHECH PREMIUM PLINSE
€6

VERGINA WEISS 500ML
€5.5

CORONA 355
Mexican Pale lager
€6

GUINNESS BLACK
Dublin 330ml
€5.8

ALFA BLONDE
Lager 330 ml
€4.5

GREEK
MICROBREWERIES

IKARIOTISSA LAGER
from Ikapia
€4.5

NISSOS ALL DAY PILSNER
unfiltered organic from Tinos
€5.5

SOFT DRINKS

MINERAL WATER 1l
€3

SPARKLING WATER 330ml
€4

SPARKLING WATER 750 ml
€5

PINK GRAPEFRUIT SODA
€5

SPRITE 250 ml
€4

FANTA (LEMON/ORANGE) 250 ml
€4

COCA COLA (LIGHT/ZERO) 250 ml
€4

GRAVE NATURAL ENERGE DRINK
Lemon & mint, pineapple & coconut,
passion fruit & vanilla
€5