Japanese

& Nikkei Cuisine

Starters & Salads

FLAMED EDAMAME SOYBEANS WITH LEMON FLAVOUR // €4.80

EDAMAME SOYBEANS SERVED WITH ROCK SALT // €4.80

TUNA TARTAR // €16.40
Tuna-sushi rice, avocado mousse, spring onion, sesame, coriander sauce

SEABASS CEVICHE // €15.80
Aji Amarillo tiger milk, seabass, avocado, onion, tempura calamari

PRAWNS TOSTADAS // €10.20
Cambero rosso prawns, avocado tartare, jalapeno mayo, corn, radish

TUNA TATAKI // €16.30
Tuna, pepper, wakame salad, yuki sauce

DUCK SALAD // €15.20
Duck, iceberg , lettuce, carrot, cucumber, baby rocket, crunchy flakes, hoisin sauce

SASHIMI SALAD // €16.80
Salmon, prawn, tuna, sea bass, iceberg, baby rocket, onion sauce

KANI YASAI SALAD // €15.20
Crab stick, cucumber, avocado, iceberg

MANGO SALAD // €14.80
Mix greens, pickled mango, corn, fresh onion, anthotyro, honey lime dressing

Sashimi - 3pcs

SALMON // €8.00
Sashimi salmon, kizame wasabi

TUNA // €8.00
Sashimi tuna, kizame wasabi

SEA BASS // €6.00
Sashimi seabass, kizame wasabi

EEL // €8.50
Sashimi eel, sesame, unaki sauce

COMBINATION // €19.00
2 salmon, 2 tuna, 2 eel, 2 amberjack

Nigiri - 2pcs

PRAWN // €4.60
Prawns, fig sauce

EEL // €5.80
Eel, gastric sauce

BEEF // €6.20
Beef-gastric sauce, kizami wasabi

SALMON // €5.80
Salmon, chipotle mayo, kizami wasabi, yuzu tobiko

TUNA // €5.60
Tuna-shisho leaves, goma dressing, yuzu kosho

COMBINATION // €22.00
3 prawns, 3 salmon, 3 amberjack

Hot Dishes & Robata

TEMPURA PRAWNS // €13.50
Teriyaki sauce, wakame salad

GYOZA PATA NEGRA // €13.50
Gyoza pata Negra, parmesan sauce, true, kizami wasabi, chives oil

BEEF RIB EYE ANTICUCHO (ROBATA) // €11.50
Aji rocoto, kizami wasabi, gastric sauce

CHICKEN YAKITORI (ROBATA) // €8.20
Aji banca, kimchi butter, yuzu kizami

CORN FLAMED (ROBATA) // €2.50
Corn, tajin, chipotle mayo, parmesan

Maki Rolls - 8pcs

CRISPY CALIFORNIA // €10.60
Crab stick, mayonnaise, avocado, cucumber, prawns tempura flakes

CALIFORNIA // €10.60
Crab stick, mayonnaise, avocado, cucumber, prawns, tobiko red

VOLCANO // €13.80
Spicy crab sticks, prawns, avocado, cucumber, plum sauce

PHILADELPHIA SALMON // €11.20
Salmon, cream cheese, avocado, black sesame

CRISPY SALMON (SERVED WARM) // €13.50
Salmon, red tobiko, wakame, pickled radish, cagome sauce

PIEL DE SALMON (6 PCS) // €15.80
Salmon, shiso leaf, orange tobiko, crispy salmon,
Amarillo mayo, chili threads, salmon skin, black tobico

TEMPURA SALMON // €14.80
Salmon, mango, avocado, salmon skin, chipotle mayo, teriaki

TEMPURA PRAWNS // €11.60
Tempura, avocado, mayonnaise, fig sauce

AKA MIDORI // €14.20
Tempura prawns, mango, Philadelphia cheese, fresh marinated
salmon, avocado, carrot pure, masago, fried onion, unagi sauce

TORNADO // €14.20
Tempura prawns, salmon, cream cheese, crabsticks, avocado,
red tobiko, sesame, spicy mayo, crunchy flakes

LUSH SUNSET (SERVED WARM) // €14.60
Tempura prawns, carrots, crabsticks, red tobiko, crunchy
flakes, unagi, spicy sauce

DRAGON // €14.40
Unagi, avocado, prawns tempura, tobiko, tempura flakes,
hot chilli sauce, sweet sauce

SPICY TUNA // €13.20
Tuna, spicy sauce, tempura flakes

AMAI UMI // €14.20
Tuna , prawns, mango, chives, avocado, Amarillo, teriyaki, mango, tobiko

SEKUSHI TUNA // €13.80
Tuna, crabstick, cucumber, avocado, mayo, teriyaki

INKA // €16.60
Beef, cucumber, avocado, eel, kizame wasabi,
chili threads, gastric sauce

SPICY SHISHO // €17.20
Beef-avocado mayo, kizame, shisho, chili threads

KANI MAKI // €16.40
Crab meat, avocado, cucumber, yuzu, Amarillo mayo

Platters

PLATTER 28 PCS // €40.00

- California roll // 8pcs
- Tempura prawns roll // 8pcs
- Amai umi roll // 8pcs
- Prawns nigiri // 2pcs
- Crab nigiri // 2pcs

PLATTER 34 PCS // €58.00

- Crispy california roll // 8pcs
- Aka midori roll // 8pcs
- Piel de salmon roll // 6pcs
- Dragon roll // 8pcs
- Tuna nigiri // 2pcs
- Prawns nigiri // 2pcs

PLATTER 40 PCS // €72.00

- Salmon sashimi // 4pcs
- Tuna sashimi // 4pcs
- Tuna nigiri // 4pcs
- Salmon nigiri // 4pcs
- Volcano roll // 8pcs
- Sekushi tuna roll // 8pcs
- Tempura salmon roll // 8pcs

Desserts

CHOCOLATE LAVA PISTACHIO // €9.50
Dark chocolate, pistachio praline, vanilla ice cream
Μάυρη σοκολάτα, πραλίνα με φυστίκια Αιγίνης, παγωτό βανίλια

BISCOF CHOUX // €9.80
Fresh vanilla choux, Biscoff sauce, crumble, chocolate sauce
Σουσάκια με βανίλια, σως μπισκόφ, θρυμματισμένο μπισκότο, σως σοκολάτας

CRÈME DE CHOCOLAT // €9.40
Milk chocolate mousse, baked almonds, vanilla ice cream
Μους σοκολάτας γάλακτος, ψημένα αμύγδαλα, παγωτό βανίλια

BLACK COCONUT // €10.20
Black coconut ice cream, white chocolate namelaka, caramelized nuts, berries sauce
Μαύρο παγωτό ινδοκάρυδο, ναμελάκα άσπρης σοκολάτας, καραμελωμένοι ξηροί καρποί, σως εσπεριδοειδών

GALACTOPOUREKO // €10.80
Vanilla cream, rose syrup, mastiha ice cream
Κρέμα βανίλιας, σιρόπι τριαντάφυλλο, παγωτό μαστίχα

FRUIT PLATTER // €12.00
Fresh seasonal fruit platter
Ποικιλία από διάφορα φρούτα εποχής

CHEESE PLATTER // €18.00
Variety of cheeses
Ποικιλία τυριών

ICE CREAM SELECTION (3 SCOOPS) // €6.00
Mastiha, chocolate, strawberry, vanilla, lemon sorbet, banana, black coconut
Μαστίχα, σοκολάτα, φράουλα, βανίλια, σορμπέ λεμόνι, μπανάνα, μαύρο ινδοκάρυδο

Lush

ALLERGENS // Some recipes may contain any of the EU allergens as an ingredient and traces of these may be in any other dish or food served here.
Please ask for a manager who can provide you with detailed information.