

海



KAI

SUSHI BAR

FOOD

DRINKS

TUE-SUN



6PM-11PM

STARTERS

Edamame | €8
Sea Salt or Plain

Ebi Tempura 5 pieces | €12.5
Sauce: Ponzu-soya with spring onion and coriander leaves

Green Salad | €18
Baby lettuce, asparagus,
cucumber, broccoli, snow peas
Dressing: soya-ginger

Sashimi Salad | €24
Salmon, tuna, sea bass, crunchy
leaves, orange, grapefruit, avocado, wakame,
wasabi tobiko, ginger-sesame dressing

Poke Bowl | €16
Chinese lettuce, rice, carrot, cucumber, edamame,
avocado, mango, radish, wakame

Select Your Sauce:
Sesame-Ginger | Mango-Turmeric | Peanut Butter

Add Topping: €11
Tuna Tataki | Salmon Sashimi | Boiled Prawns

TEMPURA

Ebi Yasai 10 pieces | €22
Prawn, tomato, carrot,
zucchini, asparagus

Yasai 10 pieces | €15
Tomato, carrot, zucchini,
asparagus

SOUP

Ebi Ramen Soup | €12
Prawns, carrot, zucchini, snow
peas, rice noodles,
fish broth, ginger, soya,
sesame, chinese cabbage,
spring onion, coriander

SPECIALS

Soft Shell Crab | €20
Crab tempura, teriyaki, mayo,
cucumber, avocado, red tobiko

Special Ebi | €20
Boiled prawn, unagi, avocado,
cucumber, micro-basil

Salmon Tempura | €20
Asparagus, tobiko, spicy mayo

~~~~ **Glazed Black Cod | €40** ~~~~~  
Honey, zucchini,  
carrot, asparagus

## DIM SUM

4 pieces  
**Prawn & Scallop | €12**  
**Shitake Mushroom & Spinach | €11**

Select Your Sauce:  
Mango-Turmeric  
Sesame-Ginger  
Peanut Butter

## MAKI

8 pieces

Green Dragon | €18  
Asparagus, cream cheese,  
tempura, Teriyaki sauce, basil

VEGAN VERSION AVAILABLE

California | €15  
Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €18  
Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18.5  
Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €18.5  
Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura | €20  
Shitaki, oyster and enoki mushrooms, zucchini, avocado  
Teriyaki sauce VEGAN

Rainbow | €18.5  
Tuna, salmon, sea bass, crab,  
avocado, spicy mayo, black tobiko

Garden | €15  
Carrot, avocado, cucumber, daikon radish VEGAN

## NIGIRI

2 pieces

Sake Salmon | €8.5  
Maguro Tuna | €8.5  
Suzuki Sea Bass | €9  
Ebi Prawn | €9

## SASHIMI

3 pieces

Sake Salmon | €11  
Maguro Tuna | €11  
Suzuki Sea Bass | €12  
Ebi Prawn | €12

## PLATTER 22

€58

Nigiri 2 pieces each:  
salmon, sea bass, prawn

Maki 16 pieces:  
any 2 maki

## PLATTER 34

€80

Nigiri 2 pieces each:  
Tuna, sea bass, prawn

Sashimi 2 pieces each:  
salmon, tuna

Maki 24 pieces:  
any 3 maki

## DESSERT

### Matcha Panna Cotta | €10

Coconut cream sauce, sesame brittle, coconut mochi

### Summer Nest | €10 VEGAN

Crunchy shredded phyllo «kateifi», coconut almond praline, mango sorbet, chili pepper

### Mochi & Fruit Platter | €22

Coconut, raspberry, chocolate-hazelnut

### Fruit Platter | €18 VEGAN

### Mochi Trio | €12



## TEA & COFFEE



### TEA

Local, organic, handpicked teas, made with lots of love.  
100% cotton tea bags.

|                   |                                                                                          |      |
|-------------------|------------------------------------------------------------------------------------------|------|
| SIGNATURE BLEND   | <b>Crowne Rose</b><br>Chamomile, Geranium, Rose petals, Blueberry, Raspberry, Beetroot   | €6   |
| SIGNATURE BLEND   | <b>Crowne Chai</b><br>Indian Black "Chai", Cardamom, Rose petals                         | €6   |
| HERB VALLEY BLEND | <b>Candy &amp; Spice</b><br>Pumpkins, spearmint, cocoa, apples, hyssop, stevia, cinnamon | €5.5 |
| HERB VALLEY BLEND | <b>Love In A Mug</b><br>Geranium, Yarrow, Iron Wort, Spearmint, Hyssop                   | €5.5 |
| HERB VALLEY BLEND | <b>Chamomile</b>                                                                         | €5.5 |
| HERB VALLEY BLEND | <b>Peppermint</b>                                                                        | €5.5 |

### COFFEE

|          |        |      |
|----------|--------|------|
| Espresso | double | €6   |
| Espresso | single | €4.5 |

# WINE & BUBBLES

## WHITE WINE

|    |                                                                                                |           |
|----|------------------------------------------------------------------------------------------------|-----------|
| CY | <b>GRIFOS 2, VLASSIDES</b><br>Dry & velvety   Aroma: citrus                                    | €9   €35  |
| CY | <b>MOROKANELLA, GEROLEMO</b><br>Awarded wine   Aroma: citrus & zesty                           | €50       |
| GR | <b>PLANO MALAGOUZIA</b><br>Mediterranean garden aromas, refreshing acidity                     | €48       |
| GR | <b>VIVLIA CHORA</b><br>Assyrtiko - Sauvignon Blanc blend                                       | €59       |
| FR | <b>CHABLIS 1ER CRU "LES LYS" DOMAINE LONG-DEPAQUIT</b><br>Elegant Chardonnay, lingering finish | €115      |
| IT | <b>PINOT GRIGIO IGT DELLE VENEZIE, ZENATO</b><br>Refreshing   Aroma: peach & apple             | €38       |
| CL | <b>SAUVIGNON BLANC, LAPOSTOLLE</b><br>Fresh & vibrant   Aroma: tropical fruit                  | €10   €40 |

## ROSE WINE

|    |                                                                               |            |
|----|-------------------------------------------------------------------------------|------------|
| GR | <b>PIXIE, KTIMA MARKOU</b><br>Semi-dry, Agiorgitiko - Muscat blend            | €9.5   €38 |
| FR | <b>CÔTES DU RHÔNE ROSÉ, E.GUIGAL</b><br>Fresh   Aroma: raspberry & redcurrant | €48        |

## RED WINE

|    |                                                                                           |          |
|----|-------------------------------------------------------------------------------------------|----------|
| CY | <b>SHIRAZ, VLASSIDES</b><br>Smoky, full-bodied   Aroma: forest fruit vanilla              | €47      |
| GR | <b>THE BLACK SHEEP, NICO LAZARIDI</b><br>Syrah - Merlot blend   Aroma: mature red fruit   | €55      |
| FR | <b>CABERNET SAUVIGNON, LES DEUX PINS</b><br>Powerful, cocoa flavours, earthy palate       | €8   €32 |
| IT | <b>AMARONE DELLA VALPOLICELLA, MASI</b><br>Dry & full-bodied, with exceptional depth DOCG | €165     |

## CHAMPAGNE & PROSECCO

|                                 |      |
|---------------------------------|------|
| <b>PROSECCO ZONIN 20cl</b>      | €16  |
| <b>PROSECCO ZARDETTO</b>        | €50  |
| <b>MANDOIS HOUSE</b>            | €130 |
| <b>VEUVE CLICQUOT ROSÉ BRUT</b> | €255 |
| <b>RUINART BRUT</b>             | €220 |

# COCKTAILS & MOCKTAILS

## SIGNATURE COCKTAILS

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| Samurai packs a punch<br>Yamazakura whisky, ginger beer, dry vermouth, syrup, lemon | €12.5 |
| Plum-Tini sweet & breezy<br>Plum wine, Martini Bianco, elderflower syrup, lime      | €11.5 |

## MOCKTAILS

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| Cucumber Cooler<br>Tanqueray Gin Alcohol free tonic, mint, cucumber, lime, simple syrup | €11.5 |
| Sugar & Spice<br>Ginger Beer Alcohol free, passion fruit purée, lime, elderflower syrup | €9.5  |

## JAPANESE

|                              |           |
|------------------------------|-----------|
| Choya Sake chilled OR warm   | €13   €45 |
| Choya Plum Wine              | €13   €45 |
| Asahi Beer                   | €7        |
| Etsu Pacific Ocean Water Gin | €15       |
| Yamazakura Whisky            | €14       |
| Regular Mixer                | €1.5      |
| Premium Mixer **             | €3.5      |

## ALCOHOL FREE REFRESHMENTS

SPARKLING TEA €60

Copenhagen BLÅ Alcohol free  
Jasmin, White Tea & Darjeeling

Copenhagen LYSERØD rosé Alcohol free  
Silver Needle, Hibiscus, Oolong

DOUBLE DUTCH\*\* €5.5

Pomegranate & Basil  
Cucumber & Watermelon  
Skinny Tonic  
Pink Grapefruit Soda  
Ginger Beer

FLY SOLO  
& PAIR WELL  
WITH GIN

## SOFT DRINKS

|                                     |      |
|-------------------------------------|------|
| Juices   Soft Drinks   Iced Tea     | €4   |
| Coke Zero**                         | €5.5 |
| Avra Mineral Water 100cl            | €5   |
| San Pellegrino Sparkling Water 75cl | €6.5 |
| Perrier Sparkling Water 33cl        | €4.5 |

