





Wakame | € 4,5

japanese seaweed.

Miso soup $\mid \in 4,5 \mid \text{MISO} \mid \text{MI$

Gyoza Ebi | € 5

4 grilled dumplings filled with prawn.

Gyoza Tori & Yasai | € 5

4 grilled dumplings filled with chicken and vegetables.

Gyoza Green | €5 **№**

4 grilled green dumplings filled with vegetables.

Teriyaki Salmon | € 8,9

Grilled salmon on sushi rice with eel sauce.

Edamame | € 5 steamed sovbeans

Mini spring rolls | € 5 🕡

6 crispy spring rolls filled with sautéed vegetables, served with sweet and sour sauce.

Yakitori skewers | € 7,9

5 chicken skewers with teriyaki sauce, juicy and caramelized.

Golden duck | € 9,5

crispy duck with homemade seafood sauce.

Ebi Fry | € 8,9

5 tempura prawns.

Teriyaki Tuna | € 8,9

Grilled tuna on sushi rice, with eel sauce.





Yakisoba classic | € 11,9

japanese noodles stir-fried with bell peppers and onions in homemade sauce.

Yakisoba Beef | € 16,9

Japanese noodles, bell pepper and onion with beef in a homemade wok sauce.

Truffle rice | € 12,9

stir-fried rice with black truffle, egg, corn, and peas.

Maki salmon

Maki cucumber | 4u

Tropical prawns | € 18,9

crispy prawns with a tropical sweet touch, fresh salad, and homemade mango and lemon sauce.

Cashew chicken | € 16,9

wok-fried chicken with cashews, colorful bell peppers, a spicy touch, and white rice.

Koi Mar beef | € 25,9

our special dish of beef bites in a sweet and spicy fusion with honey, wine, modena vinegar, and basil, served with white rice.

€ 7.9

€ 7,9

— Mahi rolls

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Maki tuna	4u	€4	8u	€ 7,9
Maki avocado	4u	€4	8u	€ 7,9
Maki surimi	4u	€4	8u	€ 7,9

Optional: add wakame or cheese – €1 per ingredient

€ 4

8u



Sushi rolls

8u 4u 4u 8u € 7,5 € 9,5 € 14 Dragon Carpaccio € 18 tempura shrimp, chili mayo, avocado koi mar beef, lettuce and mayonnaise, slice, cheese, and masago. carpaccio beef slice with modena wine sauce. € 7.5 Tuna fuego € 14 € 8 € 15 Iberic tuna, avocado, chives, flamed salmon tempura shrimp, serrano ham, tamago slices. slices. € 7,5 Salmone #FREE Spicy Tuna € 14 € 7,5 € 14 salmon, cheese, and salmon slices. tuna, cucumber, avocado, tuna slices. shichimi, and chili mayo. € 6,5 € 12 Ebi € 6.5 Cheese € 12 breaded chicken, cucumber, flamed tempura prawn, avocado, cheese, and cheese slices. crispy onion. € 6.5 € 12 Rainbow € 8 € 15 Sweet \$FREE\$ surimi, avocado, salmon slices, and salmon, avocado, and cream cheese tuna slices. wrapped in tamago. Duck'n Roll € 8 Lexis € 15 € 8 € 15 duck foie gras, pear, and wine sauce. tempura prawn, cheese, avocado,

flamed tuna slices with mango sauce.



Sushi rolls

4u 8u 4u 8u

California $\$ \text{ California} \$ \in 6,5 \in 12$ salmon, avocado, white sesame.

Fire Crunch $\in 7,5 \in 14$ tempura prawn, cucumber, chili-mayo, and eel sauce.

Red Oni €7,5 €14 surimi, tempura prawn, cheese, shichimi, chili mayo, and crispy onion.

Black Pearl € 7,5 € 14 salmon, cream cheese, masago and eel sauce.

Kyoto € 6,5 € 12 crispy chicken, cucumber, and honey mustard sauce.

Tempura rolls

| 4u | 8u | 4u | 8u

Golden roll $\in 7,5 \in 14$ salmon, avocado, cream cheese, sweet chili sauce.

Fried chicken $\in 7,5 \in 14$ fried chicken, eel sauce.

Volcano $\in 7,5 \in 14$ prawns, avocado, cheese, eel sauce.

Surimi kiss $\in 7,5 \in 14$ surimi, cream cheese and avocado with eel sauce.



Raw bar

Nigiris - 2u

Salmon € 3,5

Tuna € 3,5

Shrimp € 3,5

Flamed salmon € 4,5

Octopus €4,5 Eel €4,5

Temaki - 1u

Temaki salmon €5 Temaki Tuna €5 Temaki ebi €5

Temaki eel €6

Sashimi salmon - 2u € 6,5

Sashimi tuna - 2u € 7,5

Salmón tartare € 16,9

Sushi rice base with avocado and daily fresh salmon.

Tuna tartare € 20,9

fresh tuna with mango and avocado on a base of sushi rice.

Allergen and Fish Information:

Dishes on this menu may contain or have come into contact with allergens such as gluten, nuts, soy, milk, eggs, fish, shellfish, mustard, celery, sesame, sulphites, lupin, and molluscs.

If you have any allergy or intolerance, please inform our staff before placing your order. We'll be happy to assist you.

To ensure food safety, some fish and seafood products have been previously frozen at -20 °C for at least 24 hours, in accordance with EU Regulation (EC) No. 853/2004, especially for raw or lightly cooked dishes.

