

Sushi + Caviar

STARTERS

Edamame soy, lime, garlic	14
Smoked Tuna Tataki truffle ponzu, mushroom salsa, pickled mustard seeds, hazelnut	33
Hamachi Tiradito roasted corn, pickled onion, chili, sweet potato-passion fruit dressing	35
Ahi Poke Bowl fish of the day, avocado, edamame, daikon, sesame, cashews-miso sauce	30

SUSHI

Veggie Maki Roll shiitake mushroom tempura, avocado, cumber, aioli sauce	29
Greek Summer Roll tomato, feta cheese, cucumber, Kalamata olives	29
Spicy Tuna Maki Roll spring onion, avocado, cucumber, wasabi mayo	39
Shrimp Tempura Uramaki Roll avocado, cucumber, chili sauce, sesame	39
Sea Bass Ceviche Roll mango, red onion, daikon, coriander	35
Hamachi Oshi Sushi ‘tarama’ fish roe, botargo, caper leaves, lemon	38
Rainbow Uramaki Roll salmon, blue crab, avocado, mango	37
Beef Uramaki Roll artichokes, cucumber, (spring onion) black garlic Mayo, crispy onion	35

Chef's Choice

SASHIMI AND NIGIRI COMBO 12 PCS	65
SUSHI PLATTER 30 PCS	120

PREMIUM GREEK CAVIAR ‘THESAURI’ 30GR

BELUGA	250
GOLDEN OSSETRA	190

SERVED WITH
white sourdough bread
and handmade double sour cream flavoured with lemon
or
unsalted toast bread

PLEASE REFER TO OUR STAFF
IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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ALL PRICES ARE IN EURO €



KATIKIES
MYKONOS



THE LEADING HOTELS
OF THE WORLD