

STARTERS

Edamame €8
Sea Salt or Plain

Tuna Tataki Salad €20
Mixed leaves, green apple, sesame, tobiko, apple-yuzu-ginger dressing

Sashimi Salad €18
Salmon, tuna, sea bass, crunchy leaves, orange, grapefruit, avocado, wakame, wasabi tobiko, ginger-sesame dressing

Edamame Bean Salad €15
Mixed leaves, asparagus, avocado, cucumber, pickled radish, sesame dressing

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

MAKI

8 pieces

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

Spicy Tuna €16
Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon €18
Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura €16
Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Rainbow €16
Tuna, salmon, sea bass, crab, avocado, spicy mayo, black tobiko

Garden €14
Carrot, avocado, cucumber, daikon radish

Vegetarian €14
Avocado, cucumber, carrot, asparagus, tempura, mayo

Salmon Tempura €16
Asparagus, tempura, masago, spring onion

SPECIALS

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

Ebi Crunchy Yashi €18
Prawn tempura, crab, cucumber, avocado, teriyaki glaze, mayo

Kimchi Duo €20
Salmon, tuna, cream cheese, spicy mayo, cucumber, avocado, tobiko

PLATTER 22 | €55

Nigiri 2 pieces each:
salmon, sea bass, prawn
Maki 16 pieces: any 2 maki

PLATTER 34 | €70

Nigiri 2 pieces each:
Tuna, sea bass, prawn
Sashimi 2 pieces each: salmon, tuna
Maki 24 pieces: any 3 maki

DIM SUM

4 pieces

Prawn & Scallop €10.5
Salmon & Fennel €10.5
Vegetable €8

Sauce: Mango-Turmeric | Sesame-Ginger

TEMPURA

Ebi Yasai 12 pieces €20
Prawn, tomato, carrot, zucchini, asparagus

Yasai 12 pieces €15
Tomato, carrot, zucchini, asparagus

RAMEN

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

DESSERT

Chocolate Coconut Ring €12
Roasted pineapple, caramelised banana

Matcha Panna Cotta €9
Coconut cream sauce, sesame brittle, coconut mochi

Mochi & Fruit Platter €20
Coconut, raspberry, chocolate-hazelnut

Fruit Platter €16 | Mochi Trio €10.5

WHITE WINE

CY GRIFOS 2, VLASSIDES	€8.5 €32
Dry & velvety Aroma: citrus	
CY MOROKANELLA, GEROLEMO	€46
Awarded wine Aroma: citrus & zesty	
GR VIVLIA CHORA	€58
Assyrtiko - Sauvignon Blanc blend	
FR CHABLIS 1ER CRU "LES LYS" DOMAINE LONG-DEPAQUIT	€110
Elegant Chardonnay, lingering finish	
IT PINOT GRIGIO IGT DELLE VENEZIE, ZENATO	€36
Refreshing Aroma: peach & apple	
IT MOSCATO D'ASTI DOCG, PRUNOTTO	€55
Medium, delicate sweetness	
CL SAUVIGNON BLANC, LAPOSTOLLE	€10 €36
Fresh & vibrant Aroma: tropical fruit	

ROSE WINE

GR PIXIE, KTIMA MARKOU	€9.5 €38
Semi-dry, Agiorgitiko - Muscat blend	
FR CÔTES DU RHÔNE ROSÉ, E.GUIGAL	€43
Fresh Aroma: raspberry & redcurrant	

RED WINE

FR CABERNET SAUVIGNON, LES DEUX PINS	€8 €30
Powerful, cocoa flavours, earthy palate	
CY SHIRAZ, VLASSIDES	€43
Smoky, full-bodied Aroma: forest fruit vanilla	
GR THE BLACK SHEEP, NICO LAZARIDI	€55
Syrah - Merlot blend Aroma: mature red fruit	
IT AMARONE DELLA VALPOLICELLA, MASI	€150
Dry & full-bodied, with exceptional depth DOCG	

CHAMPAGNE

PROSECCO ZONIN 20cl	€14
PROSECCO ZARDETTO	€50

MANDOIS HOUSE

VEUVE CLICQUOT ROSÉ BRUT	€120
RUINART BRUT	€240
	€200

SIGNATURE COCKTAILS

SAMURAI packs a punch	€12
Yamazakura whisky, ginger beer, dry vermouth, syrup, lemon	
SAKE-BERRY TEA sweet & summery	€12
Sake, Wild Berry tea, raspberry syrup	
GREEN LOTUS sweet & sour	€12
Melon-banana liqueur, coconut rum, pineapple	
JAPANESE	
Choya Sake chilled OR warm	€12 €41
Choya Plum Wine	€10 €36
Asahi Beer	€6.5
Etsu Pacific Ocean Water Gin	€15
Yamazakura Whisky	€14
Regular Mixer	€1.5
Premium Mixer **	€3.5

REFRESHMENTS

DOUBLE DUTCH **	FLY SOLO & PAIR WELL WITH GIN	€5.5
Pomegranate & Basil		€5.5
Cucumber & Watermelon		€5.5
Skinny Tonic		€5.5
Pink Grapefruit Soda		€5.5
Ginger Beer		€5.5

SOFT DRINKS

Juices Soft Drinks Iced Tea	€4
Coke Zero **	€5
Zagori Mineral Water 100cl	€5
Souroti Sparkling Water 75cl	€5.5
Perrier Sparkling Water 33cl	€4.5

TEA

CÉRÉMONIE Tea	€5
Earl Grey Jasmine Green Tea	
Moroccan Mint Chamomile	
Wild Berry Red Rooibos	
Lemongrass & Verbena	

COFFEE

Espresso double	€6
Espresso single	€4.5

