

海



**KAI**

SUSHI BAR

**FOOD**

**DRINKS**

**TUE-SAT**

**SUN**

**5PM-11PM**

**12PM-11PM**

## STARTERS

**Edamame | €8**  
Sea Salt or Plain

**Ebi Tempura 5 pieces | €12.5**  
Sauce: Sweet Chili

**Green Salad | €17**  
Baby lettuce, asparagus,  
cucumber, broccoli, snow peas  
Dressing: soya-ginger

**Sashimi Salad | €20**  
Salmon, tuna, sea bass, crunchy  
leaves, orange, grapefruit, avocado, wakame,  
wasabi tobiko, ginger-sesame dressing

**Sesame Ebi Tempura Salad | €17**  
Crunchy lettuce, avocado,  
red bell peppers, coriander, mango  
Dressing: mango passion fruit sauce

## TEMPURA

**Ebi Yasai 10 pieces | €20**

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

## SPECIAL MAKI

**Soft Shell Crab | €20**

Crab tempura, teriyaki, mayo,  
cucumber, avocado, red tobiko

**Unagi | €22**

Eel, salmon, crab, asparagus,  
cucumber, avocado, Teriyaki glaze

## DIM SUM

4 pieces

**Prawn & Scallop | €11.5**

**Crab & Vegetable | €11.5**

**Shitake Mushroom & Spinach | €10.5**

Select Your Sauce:

**Mango-Turmeric | Sesame-Ginger |  
Peanut Butter**

## MAKI

8 pieces

Pink Dragon | €15

Dragon fruit, papaya, mango, avocado, shiso leaf

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

“Kouloumbra” Tempura | €15

Turnip-cabbage, asparagus, zucchini and carrot tempura, spot of kimchi

Rainbow | €17

Tuna, salmon, sea bass, crab, avocado, spicy mayo, black tobiko

Garden | €14

Carrot, avocado, cucumber, daikon radish

## 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

€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

## DESSERT

**Matcha Panna Cotta | €10**  
Coconut cream sauce, sesame brittle, coconut mochi

**Baked Mango Cheesecake | €14**  
Mango, strawberries

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

**Fruit Platter | €17**

**Mochi Trio | €12**

## MOCKTAILS

<b>Cucumber Cooler</b>	€11.5
Tanqueray Gin Alcohol free tonic, mint, cucumber, lime, simple syrup	
<b>Sugar &amp; Spice</b>	€9.5
Ginger beer Alcohol free, passion fruit purée, lime, elderflower syrup	

## REFRESHMENTS

### DOUBLE DUTCH \*\*

<b>Pomegranate &amp; Basil</b>	€5.5
<b>Cucumber &amp; Watermelon</b>	€5.5
<b>Skinny Tonic</b>	€5.5
<b>Pink Grapefruit Soda</b>	€5.5
<b>Ginger Beer</b>	€5.5

-fly solo & pair well with gin-

## SOFT DRINKS

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

## TEA

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

Only available at Crowne Plaza Limassol, served hot or cold.



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

## COFFEE

<b>Espresso double</b>	€6
<b>Espresso single</b>	€4.5

## WHITE WINE

CY	<b>GRIFOS 2, VLASSIDES</b> Dry & velvety   Aroma: citrus	€9   €35
CY	<b>MOROKANELLA, GEROLEMO</b> Awarded wine   Aroma: citrus & zesty	€50
GR	<b>VIVLIA CHORA</b> Assyrtiko - Sauvignon Blanc blend	€59
FR	<b>CHABLIS 1ER CRU "LES LYS" DOMAINE LONG-DEPAQUIT</b> Elegant Chardonnay, lingering finish	€115
IT	<b>PINOT GRIGIO IGT DELLE VENEZIE, ZENATO</b> Refreshing   Aroma: peach & apple	€38
IT	<b>MOSCATO D'ASTI DOCG, PRUNOTTO</b> Medium, delicate sweetness	€60
CL	<b>SAUVIGNON BLANC, LAPOSTOLLE</b> Fresh & vibrant   Aroma: tropical fruit	€10   €40

## ROSE WINE

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

## RED WINE

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

## CHAMPAGNE

PROSECCO ZONIN 20cl	€16
PROSECCO ZARDETTO	€50
MANDOIS HOUSE	€130
VEUVE CLICQUOT ROSÉ BRUT	€255
RUINART BRUT	€220

## SIGNATURE COCKTAILS

<b>SAMURAI</b> packs a punch Yamazakura whisky, ginger beer, dry vermouth, syrup, lemon	€12.5
<b>SAKE-BERRY TEA</b> sweet & summery Sake, Wild Berry tea, raspberry syrup	€12.5

## JAPANESE

Choya Sake chilled OR warm	€13   €45
Choya Plum Wine	€12   €44
Asahi Beer	€7
Etsu Pacific Ocean Water Gin	€15
Yamazakura Whisky	€14
Regular Mixer	€1.5
Premium Mixer **	€3.5

