

海 KAI
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SUSHI BAR

**FOOD**

**DRINKS**

**TUE-SUN | 6PM-11PM**

## STARTERS

**Edamame | €8**  
Sea Salt or Plain

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

**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

**Ebi Summer Salad | €20**  
Boiled prawn, crunchy lettuce, mango,  
cucumber, apple, avocado  
Dressing: sesame

## 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

## SPECIAL MAKI

**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

## DIM SUM

4 pieces

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

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



## MAKI

8 pieces

Pink Dragon | €15

Dragon fruit, papaya, mango, avocado, shiso leaf VEGAN

California | €15

Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €18

Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18

Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €18

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura | €20

Shitaki, oyster and enoki mushrooms, zucchini, avocado

Teriyaki sauce VEGAN

Rainbow | €18

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

€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 | €22

Coconut, raspberry, chocolate-hazelnut

Fruit Platter | €18 VEGAN

Mochi Trio | €12



MOCKTAILS

Cucumber Cooler

Tanqueray Gin Alcohol free tonic, mint, cucumber, lime, simple syrup

€11.5

Sugar & Spice

Ginger Beer Alcohol free, passion fruit purée, lime, elderflower syrup

€9.5

REFRESHMENTS

DOUBLE DUTCH \*\*

Pomegranate & Basil

€5.5

Cucumber & Watermelon

€5.5

Skinny Tonic

€5.5

Pink Grapefruit Soda

€5.5

Ginger Beer

€5.5

-fly solo & pair well with gin-

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

Local, organic, handpicked teas, made with lots of love.

100% cotton tea bags.

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



SIGNATURE  
BLEND

Crowne Rose | Chamomile, Geranium, Rose petals, Blueberry, Raspberry, Beetroot

€6

SIGNATURE  
BLEND

Crowne Chai | Indian Black “Chai”, Cardamom, Rose petals

€6

HERB VALLEY  
BLEND

Candy & Spice | Pumpkins, spearmint, cocoa, apples, hyssop, stevia, cinnamon

€5.5

HERB VALLEY  
BLEND

Love In A Mug | Geranium, Yarrow, Iron Wort, Spearmint, Hyssop

€5.5

HERB VALLEY  
BLEND

Chamomile

€5.5

HERB VALLEY  
BLEND

Peppermint

€5.5

COFFEE

Espresso double

€6

Espresso single

€4.5



| WHITE WINE          |                                                                                         |            |
|---------------------|-----------------------------------------------------------------------------------------|------------|
| CY                  | GRIFOS 2, VLASSIDES<br>Dry & velvety   Aroma: citrus                                    | €9   €35   |
| CY                  | MOROKANELLA, GEROLEMO<br>Awarded wine   Aroma: citrus & zesty                           | €50        |
| GR                  | VIVLIA CHORA<br>Assyrtiko – Sauvignon Blanc blend                                       | €59        |
| FR                  | CHABLIS 1ER CRU “LES LYS” DOMAINE LONG-DEPAQUIT<br>Elegant Chardonnay, lingering finish | €115       |
| IT                  | PINOT GRIGIO IGT DELLE VENEZIE, ZENATO<br>Refreshing   Aroma: peach & apple             | €38        |
| IT                  | MOSCATO D'ASTI DOCG, PRUNOTTO<br>Medium, delicate sweetness                             | €60        |
| CL                  | SAUVIGNON BLANC, LAPOSTOLLE<br>Fresh & vibrant   Aroma: tropical fruit                  | €10   €40  |
| ROSE WINE           |                                                                                         |            |
| GR                  | PIXIE, KTIMA MARKOU<br>Semi-dry, Agiorgitiko – Muscat blend                             | €9.5   €38 |
| FR                  | CÔTES DU RHÔNE ROSÉ, E.GUIGAL<br>Fresh   Aroma: raspberry & redcurrant                  | €48        |
| RED WINE            |                                                                                         |            |
| FR                  | CABERNET SAUVIGNON, LES DEUX PINS<br>Powerful, cocoa flavours, earthy palate            | €8   €32   |
| CY                  | SHIRAZ, VLASSIDES<br>Smoky, full-bodied   Aroma: forest fruit vanilla                   | €47        |
| GR                  | THE BLACK SHEEP, NICO LAZARIDI<br>Syrah – Merlot blend   Aroma: mature red fruit        | €55        |
| IT                  | AMARONE DELLA VALPOLICELLA, MASI<br>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 |                                                                                         |            |
|                     | 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      |
| 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       |



