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KAI

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

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
<i>-fly solo & pair well with gin-</i>	

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

ROSE WINE

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

RED WINE

FR	CABERNET SAUVIGNON, LES DEUX PINS Powerful, cocoa flavours, earthy palate	€8 €32
CY	SHIRAZ, VLASSIDES Smoky, full-bodied Aroma: forest fruit vanilla	€47
GR	THE BLACK SHEEP, NICO LAZARIDI Syrah - Merlot blend Aroma: mature red fruit	€55
IT	AMARONE DELLA VALPOLICELLA, MASI 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 Yamazakura whisky, ginger beer, dry vermouth, syrup, lemon	€12.5
SAKE-BERRY TEA 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

