

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: Ponzu-soya with spring onion and coriander leaves

**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

**Poke Bowl | €16**  
Chinese lettuce, rice, carrot, cucumber, edamame,  
avocado, mango, radish, wakame

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

Add Topping: €11  
Tuna Tataki | Salmon Sashimi | Boiled Prawns

## 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

## SPECIALS

**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

~~~~~ **Glazed Black Cod | €40** ~~~~~  
Honey, zucchini,
carrot, asparagus

DIM SUM

4 pieces
Prawn & Scallop | €12
Shitake Mushroom & Spinach | €11

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

MAKI

8 pieces

Green Dragon | €18

Asparagus, cream cheese,
tempura, Teriyaki sauce, basil

VEGAN VERSION AVAILABLE

California | €15

Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €18

Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18.5

Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €18.5

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura | €20

Shitaki, oyster and enoki mushrooms, zucchini, avocado

Teriyaki sauce VEGAN

Rainbow | €18.5

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

€58

Nigiri 2 pieces each:
salmon, sea bass, prawn

Maki 16 pieces:
any 2 maki



PLATTER 34

€80

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

Summer Nest | €10 VEGAN

Crunchy shredded phyllo «kateifi», coconut almond praline, mango sorbet, chili pepper

Mochi & Fruit Platter | €22

Coconut, raspberry, chocolate-hazelnut

Fruit Platter | €18 VEGAN

Mochi Trio | €12



TEA & COFFEE



TEA

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

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| 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

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| Espresso | double | €6 |
| Espresso | single | €4.5 |

| WINE & BUBBLES | | |
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| WHITE WINE | | |
| CY | GRIFOS 2, VLASSIDES
Dry & velvety Aroma: citrus | €9 €35 |
| CY | MOROKANELLA, GEROLEMO
Awarded wine Aroma: citrus & zesty | €50 |
| GR | PLANO MALAGOUZIA
Mediterranean garden aromas, refreshing acidity | €48 |
| 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 |
| 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 | | |
| 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 |
| FR | CABERNET SAUVIGNON, LES DEUX PINS
Powerful, cocoa flavours, earthy palate | €8 €32 |
| IT | AMARONE DELLA VALPOLICELLA, MASI
Dry & full-bodied, with exceptional depth DOCG | €165 |
| CHAMPAGNE & PROSECCO | | |
| | PROSECCO ZONIN 20cl | €16 |
| | PROSECCO ZARDETTO | €50 |
| | MANDOIS HOUSE | €130 |
| | VEUVE CLICQUOT ROSÉ BRUT | €255 |
| | RUINART BRUT | €220 |

COCKTAILS

SIGNATURE COCKTAILS

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| Samurai packs a punch | €12.5 |
| Yamazakura whisky, ginger beer, dry vermouth, syrup, lemon | |
| Plum-Tini sweet & breezy | €11.5 |
| Plum wine, Martini Bianco, elderflower syrup, lime | |
| Paloma Plaza | €12.5 |
| Jose Cuervo Gold tequila, pink grapefruit soda, lychee | |

JAPANESE

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

ALCOHOL FREE REFRESHMENTS

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| SPARKLING TEA | €60 |
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Copenhagen BLÅ Alcohol free
Jasmin, White Tea & Darjeeling

Copenhagen LYSERØD rosé Alcohol free
Silver Needle, Hibiscus, Oolong

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| DOUBLE DUTCH** | €6 |
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Pomegranate & Basil
Cucumber & Watermelon
Skinny Tonic
Pink Grapefruit Soda
Ginger Beer



SOFT DRINKS

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| Juices Soft Drinks | €4 |
| Coke Zero** | €5.5 |
| Mineral Water 100cl | €5 |
| Sparkling Water 75cl | €6 |
| Perrier Sparkling Water 33cl | €4.5 |

