

# SUSHI MENU

## SASHIMI

*Raw fish 100 g.*

<b>SAKE</b> <i>Salmon 100 g.</i>	22,00 € 165,76 kn
<b>TUNA SALMON MIX</b> <i>Tuna / salmon 100 g.</i>	24,00 € 180,83 kn
<b>BLUEFIN TUNA SASHIMI</b> <i>Bluefin tuna 100 g.</i>	25,00 € 188,36 kn
<b>HAMACHI</b> <i>Hamachi – Japanese gof 100 g.</i>	28,00 € 210,97 kn
<b>SASHIMI MIX</b> <i>Tuna, Salmon, Hamachi, Sea Bass 200 g.</i>	35,00 € 210,97 kn

## NIKKEI CARPACCIO

<b>SEA BASS CARPACCIO</b> <i>Hand-cut sea bass carpaccio, ponzu sauce, fresh chives, ikura</i>	15,00 € 113,02 kn
<b>TUNA CARPACCIO</b> <i>Hand-cut tuna, pickled daikon, yuzu powder, salt flower, citrus emulsion</i>	18,00 € 135,62 kn

## NIKKEI TARTAR

<b>TUNA TARTAR</b> <i>Tuna, yuzu emulsion, black tea and bonito gel, fresh daikon</i>	16,00 € 120,55 kn
<b>HAMACHI TARTAR</b> <i>Hamachi, fresh cucumber, togarashi, soy, aster caviar, tapioca cracker</i>	22,00 € 165,76 kn

## NIGIRI CLASSIC

*(1 bite)*

<b>SUZUKI PONZU</b> <i>Sea bass, ponzu sauce</i>	5,00 € 37,67 kn
<b>HAMACHI</b> <i>Hamachi – Japanese gof</i>	6,50 € 48,97 kn
<b>AKAMI</b> <i>Tuna loin</i>	6,50 € 48,97 kn
<b>UNAGI</b> <i>Marinated eel</i>	7,00 € 52,74 kn
<b>BLUEFIN TUNA OTORO</b> <i>Otoro – the part of the lower belly towards the head of the tuna, the fattiest part of the tuna</i>	7,50 € 56,51 kn
<b>SHRIMP</b> <i>Shrimp, lime juice, lime zest</i>	9,00 € 67,81 kn

## NIKKEI NIGIRI

(1 bite)

<b>SUZUKI NIGIRI</b> <i>Sea bass, pickled onions, chipotle sauce</i>	7,00 € 52,74 kn
<b>HAMACHI NIGIRI</b> <i>Hamachi, basil pesto, yuzu juice</i>	7,00 € 52,74 kn
<b>UNAGI NIGIRI</b> <i>Eel, unagi sauce, sesame crumble</i>	7,50 € 56,51 kn
<b>AKAMI</b> <i>Tuna loin, yuzu emulsion, spring onions</i>	8,00 € 60,28 kn
<b>WAGYU A5 NIGIRI</b> <i>Wagyu, salt flower, togarashi</i>	14,00 € 105,48 kn
<b>BLUEFIN TUNA OTORO NIGIRI</b> <i>Tuna, unagi sauce, caviar</i>	15,00 € 113,02 kn
<b>SHRIMP WITH CAVIAR</b> <i>Shrimp, lime juice, lime zest, caviar</i>	16,00 € 120,55 kn

## NIKKEI ROLLS

(8 bites)

<b>TIGER CRISPY ROLL</b> <i>Shrimp in tempura, salmon, avocado, avocado and lime cream, yuzu sauce, tobiko, rice glass noodles</i>	12,50 € 94,18 kn
<b>PASSION TUNA ROLL</b> <i>Tuna, mango, avocado, chilli sauce, mango and passion fruit salsa</i>	12,50 € 94,18 kn
<b>SPECIAL SALMON ROLL</b> <i>Smoked salmon, guacamole cream, roasted banana and chili sprinkles</i>	12,50 € 94,18 kn
<b>ACEVICHADO ROLL</b> <i>Shrimp in tempura, sea bass, cucumber, avocado, acevichado sauce, black tobiko, pickled shallots, coriander sprouts</i>	14,00 € 105,48 kn
<b>TRUFFLE ROLL</b> <i>Scallop, black truffle, truffle oil, plantain, pickled shallots, mayonnaise</i>	16,00 € 120,55 kn

## URAMAKI

(8 bites)

<b>CALIFORNIA</b> <i>Boiled prawn, avocado, sesame, tobiko</i>	10,00 € 75,35 kn
<b>PHILADELPHIA ROLL</b> <i>Salmon, avocado, Philadelphia cream cheese</i>	12,00 € 90,41 kn
<b>AGE EBI ROLL</b> <i>Breaded black tiger prawn, fresh cucumber, yuzu mayonnaise</i>	12,00 € 90,41 kn
<b>SPICY EBI</b> <i>Boiled prawn tartare, cucumber, sesame</i>	12,00 € 90,41 kn
<b>SPICY TUNA ROLL</b> <i>Spicy tuna tartar, vegetables, sesame, spring onions</i>	12,50 € 94,18 kn