

# UMI

## UMI SUSHI BAR



TATAKI



SASHIMI



NIGIRI



HOSOMAKI



URAMAKI



GUNKAN



## MENU

### SALAD

€

1. **Umi Salad (K)**.....14.50  
Mix salad, cucumber, carrot, shrimp tempura with sweet chili dressing
2. **Wakame Salad**.....10.00  
Carrot, cucumber, seaweed with sesame dressing
3. **Sashimi Chirashi Salad**.....15.00  
Mix green salad, mix sashimi slices with umi special dressing, sesame, radish
4. **Tuna & Salmon Tataki Salad**.....15.00  
Mix green, radish, pine nuts, wafu dressing
5. **Summer Salad (K)**.....15.50  
Kinoa, cucumber, avocado, carrot, pomegranate, edamame, pine nuts, umi dressing

### APPETIZER

€

6. **Edamame (K)**.....8.00  
Blanched beans pod, sea salt
7. **Spicy edamame**.....9.50  
Blanched and sauteed in chili garlic
8. **Onigiri (3pcs)**.....5.00  
Rice ball with sesame seeds
9. **Gyoza chicken (K)**.....9.00  
Steam/deep fried with appetizing citrus sauce
10. **Shrimp tempura (K) 4pcs**.....11.00  
Buttered deep fried shrimp with sweet chili sauce
11. **Vegetable tempura (K)**.....9.50  
Buttered deep fried vegetable with sweet chili sauce
12. **Salmon sashimi (6pcs)**.....12.00  
New style sashimi with spicy dressing
13. **Tuna sashimi (6pcs)**.....12.00  
New style sashimi with karashi miso dressing
14. **Sea Bass Ceviche (6pcs)**.....13.00
15. **Yellowtail Jalapeno (6pcs)**.....13.00
16. **Dish of the day**.....MarketPrice

### DON BURI

€

17. **Gyudon beef**.....16.50  
Rice topped with beef and onion simmered in mildly sweet sauce flavored with dashi, soy sauce, mirin, sake
18. **Salmon & Ikura don**.....15.00  
Rice topped with salmon sashimi, avocado, scallion, ikura
19. **Spicy tuna ikura don**.....16.00  
Rice topped with tuna sashimi, avocado spice dressing, spicy mayo scallion, ikura
20. **Unagi don**.....16.00  
Rice topped with fillets of eel grilled glazed with sweetened unagi sauce, scallion, mirin and sake
21. **Duck don**.....16.00  
Rice topped with deep fried duck, scallion, carrot, cucumber, hoisin sauce
22. **Ebi katsu curry don**.....16.00  
Rice topped with curry sauce, ebi katsu, chives, sesame seeds

### TATAKI

6 pcs €

23. **Tuna**.....12.00  
Seared tuna, japanese dressing, japanese spice chili, cress
24. **Salmon**.....12.00  
Seared salmon, sesame dressing, unagi sauce, chives, cress
25. **Beef**.....13.00  
Seared beef, wafu, radish, scallion, topped with crispy onion, tobiko

### TARTAR

€

26. **Salmon**.....15.00  
Finely diced salmon, avocado, scallion, ikura, wasabi dressing
27. **Tuna**.....16.50  
Tuna tartar, fingerlime, avocado, spicy dressing
28. **Crab**.....19.00  
Blue crab tartar, tobiko, chili sauce, avocado, fried sweet potato, crab dressing

K = suitable for kids

**ABURI NIGIRI** 2 pcs €

29. **Seabass** ..... 10.00  
(torched) umi sauce, chives, umi dressing
30. **Salmon** ..... 10.00  
(torched) umi sauce, chives, umi dressing
31. **Tuna** ..... 10.00  
(torched) umi sauce, chives, umi dressing

**SASHIMI** 2 pcs €

32. **Salmon** ..... 7.00
33. **Tuna** ..... 8.00
34. **Seabass** ..... 7.00
35. **Shrimp (K)** ..... 7.00
36. **Yellowtail** ..... 8.00

**NIGIRI** 2 pcs €

37. **Salmon** ..... 7.50
38. **Tuna** ..... 8.00
39. **Seabass** ..... 7.50
40. **Shrimp (K)** ..... 7.50
41. **Eel** ..... 8.00
42. **Yellowtail** ..... 8.00

**URAMAKI** 8 pcs €

54. **Sunset california (K)** ..... 11.00  
Wasabi mayo, crab, avocado, cucumber
55. **Sunset vege (K)** ..... 8.00  
Avocado, cucumber, carrot, scallion
56. **Salmon avocado** ..... 11.00  
Wasabi, salmon, avocado
57. **Tuna avocado** ..... 11.00  
Wasabi, tuna, avocado
58. **Spicy tuna** ..... 11.00  
Spicy mayo, cucumber, tuna, scallion,  
roquette
59. **Spicy salmon** ..... 11.00  
Spicy mayo, salmon, avocado, scallion,  
roquette

**GUNKAN** 2 pcs €

43. **Tobiko** ..... 7.00  
Flying fish roe
44. **Ikura** ..... 11.00  
Salmon roe marinated
45. **Beef BBQ** ..... 9.00  
Seared marinated beef with sesame  
seeds, scallion
46. **Salmon tartare** ..... 9.00  
Salmon minced, scallion, tobiko,  
mild chili
47. **Uni** ..... 12.00  
Fresh sea urchin

**HOSOMAKI** 6 pcs €

48. **Salmon** ..... 8.50  
Wasabi, salmon
49. **Tuna** ..... 9.00  
Wasabi, tuna
50. **Shrimp** ..... 8.50  
Spicy mayo, shrimp
51. **Negi seabass** ..... 9.00  
Wasabi, scallion, seabass
52. **Cucumber (K)** ..... 6.00  
Sesame seeds, cucumber
53. **Avocado (K)** ..... 6.00  
Sesame seeds, avocado

60. **Creamy shrimp tempura (K)** ..... 11.00  
Cream cheese, cucumber, shrimp  
tempura, sweet chili sauce
61. **Shrimp tempura (K)** ..... 11.00  
Cucumber, shrimp tempura,  
mild chili sauce
62. **Salmon tempura (K)** ..... 11.00  
Avocado, salmon stips, mild chili sauce
63. **Salmon philadelphia (K)** ..... 11.00  
Salmon, cream cheese, avocado
64. **Tuna mango** ..... 11.00  
Wasabi, tuna, mango

## UMI SIGNATURE ROLLS

8 pcs €

65. **Volcano** ..... 18.00  
Shrimp tempura, mild chili sauce, cucumber inside, topped with marinated salmon, mango with garnished masago, chives, tempura bits, citrus mayo sauce and sweet chili sauce
66. **Deep sea (K)** ..... 18.00  
Shrimp tempura roll, topped with mango, avocado, wasabi truffle mayo, sweet chili sauce, radish, kataifi, chives
67. **Spicy salmon teriyaki** ..... 16.00  
Spicy salmon roll, topped with sashimi seared salmon, spicy mayo, teriyaki sauce, green onion, ikura, chives
68. **Fritzi roll (K)** ..... 18.00  
Shrimp tempura roll, salmon and tuna topping, sweet chili sauce, wasabi truffle sauce and cress on top
69. **Rainbow roll** ..... 16.00  
Crab roll topped with salmon, tuna, sea bass, avocado, cucumber, tobiko
70. **Mc Roll** ..... 18.00  
Salmon tempura roll, top with tuna, sea-bass, spicy dressing, crispy onion, cress
71. **Spider (5 pcs) (K)** ..... 17.00  
Soft shell crab, katsu sauce, red tobiko, cucumber, mango, umi dressing
72. **Shockwave (K)** ..... 18.00  
Blanched shrimp, assorted crab, cucumber, mango, avocado, topped with creamy sauce, sweet soy sauce, onion tempura bits
73. **Salmon lover** ..... 17.00  
Salmon, wasabi, avocado, topped with salmon, yuzu kosho mayo, wasabi tobiko, sansho pepper, spicy dressing
74. **Rockstar** ..... 17.00  
Yuzu kosho mayo, avocado, cucumber, shiso leaves, topped with salmon and tuna tartare, umi dressing, furikake
75. **Dragon ball** ..... 17.00  
Shrimp tempura, philadelphia, mango, cheese crumble, spicy mango sauce, tobiko
76. **Geisha roll** ..... 18.00  
Shrimp tempura roll wrapped with soybean paper, salmon sashimi topping, tarama, chives, spicy strawberry sauce
77. **Kani salmon truffle** ..... 30.00  
Blue crab, mild chili sauce, avocado, cucumber, topped sashimi salmon, truffle carpaccio, caviar, chives, gold flakes

## DESSERT

€

78. **Mochi** ..... 2.50 / 1 pc  
Sweet rice flour ball with ice cream (chocolate, coconut, strawberry, strawberry cheesecake)
79. **Umi ice cream** ..... 11.00  
Umi ice cream with coconut cubes and golden chocolate drops
80. **Sphere chocolate** ..... 13.00  
Vanilla ice cream, bits, red fruits and hot salted caramel
81. **Umi cheesecake in tart** ..... 11.00

## EXTRAS

€

82. **Umi signature sauces** ..... 2.00
83. **Steam rice** ..... 3.00
84. **Kizami wasabi** ..... 5.00
85. **Hana wasabi** ..... 7.00

## TEA

€

86. **Genmaicha** ..... 7.00  
Genmaicha has a mild flavor that combines the fresh grassy flavor of green tea with the aroma of roasted rice
87. **Sencha** ..... 7.00  
Sencha is a steamed green tea and has rich, brothy texture, with a clean, very refreshing green aroma



## DRINK LIST

SOFTDRINKS		€	BEER		€
88. Pepsi – Pepsi max	3.00		95. Asahi 330 ml	6.00	
89. 7up	3.00		96. Kirin 330 ml	5.00	
90. Soda water	2.00		<b>3CENTS</b>		€
91. Orangeade	3.00		97. Pink Grapefruit Soda	5.00	
92. Lemonade	3.00		98. Gentlemen's Soda	5.00	
93. Natural mineral water 1 lt	2.50		99. Sparkling lemonade	5.00	
94. Pelegrino sparkling natural mineral water 750ml	5.50		100. Ginger beer	5.00	

## SAKE LIST

		€
101. House Sake 180ml	10.00	
102. Sake Dassai 45 Junmai Daiginjo Nigori 300ml	32.00	
103. Takara Sierra Cold Sake 300ml	22.00	
104. Kubota Senju Niigata 300ml	25.00	
105. Nanbu Bijin Tokubetsu Junmai 300ml	34.00	
106. Sake Urakasumi Zen Junmai Ginjo 720ml	100.00	
107. Kubota Manju Niigata 720ml	145.00	
108. Kubota Senju Niigata 720ml	58.00	
109. Dassai 39 Migaki Sanwari Kyubu Junmai Daiginjo 720ml	95.00	
110. Kanbei Honjozo Sake 720ml	38.00	
111. Tosatsuru Azure Sake 720ml	75.00	
112. Jinro Soju Grape	22.00	
113. Jinro Soju Strawberry	22.00	

## WINE LIST

WHITE WINE		€		
	Carafe 250ml	Carafe 500ml	Glass	Bottle
114. House wine	8.00	16.00	5.00	
115. Wild Rock Sauvignon Blanc				42.00
116. Samaropetra Sauvignon Blanc			6.00	28.00
117. Montes Sauvignon Blanc			6.00	32.00
118. Vivlia Chora Sauvignon Blanc, Assyrtiko			6.00	33.00
119. Château Julia Chardonnay				34.00
120. Blue Tractor Assyrtiko, Viognier, Chardonnay			6.00	24.00

121.	Skouras Moschofilero	6.00	25.00
122.	La Tunella Pinot Grigio		40.00
123.	Santa Margerita Pinot Grigio		36.00
124.	Domaine Costa Lazaridi Malagousia		37.00
125.	Argyriou Malagousia	6.00	25.00
126.	Lenga Gewurztraminer	6.00	30.00
127.	Villa Wolf Gewurztraminer	6.00	25.00
128.	Musita Zibibbo Sicilia		33.00
129.	Akrathos Newlands Winery Assyrtiko		38.00
130.	Framingham Classic Riesling		55.00
131.	Dr Loosen Ürziger Würzgarten Riesling		100.00

#### ROSE WINE

€

	<i>Carafe 250ml</i>	<i>Carafe 500ml</i>	<i>Glass</i>	<i>Bottle</i>
132.	House wine	8.00	16.00	5.00
133.	Alpha Estate Xinomavro			46.00
134.	L' esprit Du Lac Xinomavro			36.00
135.	La Tour Melas Idylle Grenache, Syrah, Agiorgitiko			40.00
136.	Akakies Sparkling		6.00	32.00
137.	Whispering Angel			64.00
138.	La Vie En Rose Château Roubine Ginsault, Grenache, Syrah			50.00
139.	Domaine Costa Lazaridi Agiorgitiko Grenache			38.00
140.	Lenga Pink Gewurztraminer, Mavrokountoura		6.00	30.00
141.	Gris De Nuit Moschofilero		6.00	32.00
142.	Angel's Wings Kintonis Winery			35.00

#### RED WINE

€

	<i>Glass</i>	<i>Bottle</i>
143.	Château Julia Merlot	48.00
144.	Vivlia Chora Cabernet, Sauvignon, Merlot	42.00
145.	Montes Pinot Noir	6.00 37.00
146.	Crozes Hermitage Chateau de Saint Cosme	64.00

**PETNAT**

€

	<i>Glass</i>	<i>Bottle</i>
147. Chatzivaritis Estate Migma White Malagousia, Moschato Alexandreias, Xinomavro.....		46.00
148. Chatzivaritis Estate Migma Rose Negoska, Xinomavro .....		44.00

**PROSECCO**

€

	<i>Glass</i>	<i>Bottle</i>
149. Prosecco di Conegliano – Matiu Brut.....	6.00	35.00
150. Prosecco di Conegliano – Ario Extra Dry.....	6.00	38.00
151. Prosecco Bottega Gold.....		41.00
152. Prosecco Bottega Pink.....		41.00

**CHAMPAGNE**

€

	<i>Bottle</i>
153. Champagne Pierre Gimonnet & Fils Brut "Cuis 1er cru".....	100.00
154. Moet & Chandon Brut Imperial 200ml.....	28.00

Consumer is not obliged to pay if the notice of payment has not been received (receipt – invoice).

Prices are inclusive of all taxes and duties.  
Prices can change without prior notice.

The store is obliged to have complaint forms, available to customers in the special case by the exit.

Person Responsible upon market Inspection: Emmanouilidis Nikos