

UMI

UMI SUSHI BAR



TATAKI



SASHIMI



NIGIRI



HOSOMAKI



URAMAKI



GUNKAN



MENU

SALAD

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1. **Umi Salad**.....16.50
Mix green salad, cucumber, carrot, shrimp tempura with sweet chili dressing
2. **Wakame Salad**.....12.00
Carrot, cucumber, seaweed with sesame dressing
3. **Tuna & Salmon Tataki Salad**.....16.00
Mix green salad, radish, pine nuts, wafu dressing
4. **Summer Salad**.....16.50
Kinoa, cucumber, avocado, carrot, pomegranate, edamame, pine nuts, yuzu dressing
5. **Oishi Goma AE**.....17.00
Asparagus, beans, mushrooms, broccoli, sesame dressing, crispy onion, garnished with lime wedge

DON BURI

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6. **Gyudon (beef)**.....18.00
Rice topped with beef and onion simmered in mildly sweet sauce flavored with dashi, soy sauce, mirin, sake
7. **Salmon Ikura don**.....17.00
Rice topped with salmon sashimi, avocado, scallion, ikura
8. **Spicy tuna ikura don**.....18.00
Rice topped with tuna sashimi, avocado spicy dressing, spicy mayo, scallion, ikura
9. **Unagi don**.....18.00
Rice topped with grilled eel fillets glazed with unagi sauce, scallion, mirin and sake
10. **Duck don**.....18.00
Rice topped with deep fried duck, scallion, carrot, cucumber, hoisin sauce
11. **Ebi katsu don**.....18.00
Rice topped with curry sauce, ebi katsu, chives, sesame seeds

APPETIZERS

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12. **Edamame**.....8.00
Blanched beans pod, sea salt
13. **Spicy edamame**.....9.50
Blanched and sauteed in spicy garlic sauce
14. **Onigiri (3pcs)**.....5.00
Rice balls with sesame seeds
15. **Gyoza chicken or Kimchi**.....9.50
Steam/deep fried chicken with appetizing citrus or steam/deep fried kimchi with house dressing
16. **Shrimp tempura (4pcs)**.....13.00
Buttered deep fried shrimps with sweet chili mayo
17. **Vegetable tempura**.....10.00
Buttered deep fried vegetables with sweet chili sauce
18. **Salmon sashimi (6pcs)**.....15.00
New style sashimi with spicy dressing
19. **Tuna sashimi (6pcs)**.....15.00
New style sashimi with karashi miso dressing
20. **Sea Bass Ceviche (6pcs)**.....15.00
21. **Yellowtail Jalapeno (6pcs)**.....15.00
22. **Hamachi Tiradito (6pcs)**.....15.00
Spicy truffle ponzu, crispy tobiko, crispy carrot and garnish with chives
23. **Chef Omakase crispy rice (3pcs)**...MP
with choice between salmon, tuna, crab
24. **Chef Omakase hand roll (1pc)**.....MP
with choice between salmon, tuna, crab
25. **Dish of the day**.....MP

EXTRAS

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26. **Umi signature sauces**.....2.00
27. **Steam rice**.....3.00
28. **Kizami wasabi**.....5.00
29. **Hana wasabi**.....7.00

MP = Market Price

TATAKI 6 pcs €

30. Tuna..... 13.00
Seared tuna, japanese dressing, wasabi
kizami, cress
31. Salmon..... 12.00
Seared salmon, sesame dressing, unagi
sauce, chives, cress, tobiko
32. Beef..... 14.50
Seared beef, wafu, radish, scallion,
topped with crispy onion, tobiko

TARTAR €

33. Salmon..... 16.00
Finely diced salmon, avocado, scallion,
ikura, wasabi dressing
34. Tuna..... 18.00
Tuna tartar, fingerlime, avocado, spicy
dressing
35. Crab..... 20.00
Blue crab tartar, tobiko, chili sauce,
avocado, crispy carrot, crab dressing

ABURI NIGIRI 2 pcs €

36. Seabass..... 10.00
(torched) kimchi sauce, chives, umi
dressing
37. Salmon..... 10.00
(torched) kimchi sauce, chives, umi
dressing
38. Tuna..... 10.00
(torched) kimchi sauce, chives, umi
dressing

SASHIMI 2 pcs €

39. Salmon..... 7.50
40. Tuna..... 8.50
41. Seabass..... 7.50
42. Shrimp..... 7.50
43. Yellowtail..... 8.50

NIGIRI 2 pcs €

44. Salmon..... 8.00
45. Tuna..... 8.50
46. Seabass..... 8.00
47. Shrimp..... 8.00
48. Eel..... 8.00
49. Yellowtail..... 8.50

GUNKAN 2 pcs €

50. Tobiko..... 7.50
Flying fish roe
51. Ikura..... 12.50
Salmon roe marinated
52. Beef BBQ..... 12.50
Seared marinated beef with sesame
seeds, scallion
53. Salmon tartare..... 11.50
Salmon minced, scallion, tobiko,
mild chili
54. Uni..... 17.00
Fresh sea urchin

HOSOMAKI 6 pcs €

55. Salmon..... 9.00
Wasabi, salmon
56. Tuna..... 10.00
Wasabi, tuna
57. Shrimp..... 9.00
Spicy mayo, shrimp
58. Negi seabass..... 10.00
Wasabi, scallion, seabass
59. Cucumber..... 6.00
Sesame seeds, cucumber
60. Avocado..... 6.00
Sesame seeds, avocado

URAMAKI

8 pcs €

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|---|---|
| 61. Sunset california.....13.00
Wasabi mayo, crab, avocado, cucumber | 67. Creamy shrimp tempura.....13.00
Cream cheese, cucumber, shrimp tempura, sweet chili sauce |
| 62. Sunset vege.....8.00
Avocado, cucumber, carrot, scallion | 68. Shrimp tempura.....13.00
Cucumber, shrimp tempura, mild chili sauce |
| 63. Salmon avocado.....12.00
Wasabi, salmon, avocado | 69. Salmon tempura.....12.00
Avocado, salmon, mild chili sauce |
| 64. Tuna avocado.....12.00
Wasabi, tuna, avocado | 70. Salmon philadelphia.....12.00
Salmon, cream cheese, avocado |
| 65. Spicy tuna.....13.00
Spicy mayo, cucumber, tuna, scallion, rockette | 71. Tuna mango.....12.00
Wasabi, tuna, mango |
| 66. Spicy salmon.....13.00
Spicy mayo, salmon, avocado, scallion, rockette | 72. Sake California.....13.00
Yuzu kosho mayo, salmon, cucumber, mango, topped with spicy mayo |

UMI SIGNATURE ROLLS

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| 73. Volcano.....18.50
Shrimp tempura roll, topped with marinated salmon, mango garnished with tobiko, chives, tempura onion, citrus mayo sauce and sweet chili mayo | 80. Shockwave.....18.50
Blanched shrimp, assorted crab, cucumber, mango, avocado, topped with creamy sauce, unagi sauce, onion tempura bits |
| 74. Deep sea.....18.50
Shrimp tempura roll, topped with mango, avocado, wasabi truffle mayo, sweet chili sauce, baby radish, kataifi, chives | 81. Salmon lover.....18.00
Salmon, wasabi, avocado, topped with salmon, yuzu kosho mayo, wasabi tobiko, sansho pepper, spicy dressing |
| 75. Spicy salmon teriyaki.....18.50
Spicy salmon roll, topped with sashimi seared salmon, spicy mayo, teriyaki sauce, ikura, chives | 82. Rockstar soybean paper.....18.00
Yuzu kosho mayo, avocado, cucumber, shiso leaves, topped with salmon and mango tartare, umi dressing, furikake, tobiko |
| 76. Fritzi roll.....18.50
Shrimp tempura roll, salmon and tuna topping, sweet chili sauce, wasabi truffle sauce and cress on top | 83. Dragon ball.....18.00
Shrimp tempura, philadelphia, mango, cheese crumble, spicy mango sauce, tobiko |
| 77. Rainbow roll.....18.00
California roll topped with salmon, tuna, sea bass, avocado, tobiko | 84. Samurai roll (5 pcs).....19.00
Mamenori, kanpyo, avocado, cucumber, baby roka, crab, tuna, salmon, umi sauces, garnished with pico de galo, ikura |
| 78. Mc Roll.....18.50
Salmon tempura roll, topped with tuna, seabass, spicy dressing, crispy onion, cress | 85. Hiyori suzuki.....22.00
Marinated seabass in jalapeno, asparagus, scallion, pomelo, garnished with matcha cream and grated bottarga |
| 79. Spider (5 pcs).....19.00
Soft shell crab, katsu sauce, red tobiko, cucumber, mango, umi dressing | 86. Kani salmon truffle.....30.00
Blue crab, mild chili sauce, cucumber, salmon sashimi, truffle carpaccio, caviar, chives, gold flakes |

DESSERT €

87. Mochi 2.50 / 1 pc
Sweet rice flour ball with ice cream with variety of flavours
88. Umi ice cream 12.00
Umi ice cream with coconut cubes and golden chocolate drops
89. Chocolate sphere 14.00
Chocolate sphere with vanilla ice cream, crunchy nut bites, berries and butterscotch caramel sauce
90. Lemon tart (4pcs) 11.00

TEA €

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

DRINK LIST**SOFTDRINKS** €

93. Pepsi – Pepsi max 3.00
94. 7up 3.00
95. Soda water 2.00
96. Orangeade 3.00
97. Lemonade 3.00
98. Natural mineral water 1 lt 2.50
99. Sparkling natural mineral water 750ml 5.50

BEER €

100. Asahi 330 ml 6.00
101. Kirin 330 ml 5.00

3CENTS €

102. Pink Grapefruit Soda 5.00
103. Sparkling lemonade 5.00
104. Ginger beer 5.00

SAKE LIST

105. House Sake 180ml 10.00
106. Sake Dassai 45 Junmai Daiginjo Nigori 300ml 32.00
107. Takara Sierra Cold Sake 300ml 22.00
108. Kubota Senju Niigata 300ml 25.00
109. Nanbu Bijin Tokubetsu Junmai 300ml 34.00
110. Sake Urakasumi Zen Junmai Ginjo 720ml 100.00
111. Kubota Manju Niigata 720ml 145.00
112. Kubota Senju Niigata 720ml 58.00
113. Dassai 39 Migaki Sanwari Kyubu Junmai Daiginjo 720ml 95.00
114. Kanbei Honjozo Sake 720ml 38.00
115. Tosatsuru Azure Sake 720ml 75.00
116. Jinro Soju Grape 22.00
117. Jinro Soju Strawberry 22.00
118. Dassai 23 Migaki Niwari Sanbu Junmai daiginjo 720ml 155.00

WINE LIST

WHITE WINE

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	<i>Carafe 250ml</i>	<i>Carafe 500ml</i>	<i>Glass</i>	<i>Bottle</i>
119. House wine.....	8.00	16.00	5.00	
120. Samaropetra Sauvignon Blanc			6.00	26.00
121. Montes Sauvignon Blanc			6.00	30.00
122. Biblia Chora Sauvignon Blanc, Assyrtiko			7.00	31.00
123. Château Julia Chardonnay				32.00
124. Blue Tractor Assyrtiko, Viognier, Chardonnay			6.00	21.00
125. Skouras Portes Moschofilero			6.00	22.00
126. Vina Esmeralda			6.00	22.00
127. La Tunella Pinot Grigio				36.00
128. Santa Margherita Pinot Grigio.....				32.00
129. Domaine Costa Lazaridi Malagousia				34.00
130. Argyriou Malagousia			6.00	24.00
131. Avantis Lenga Gewurztraminer.....				28.00
132. Villa Wolf Gewurztraminer			6.00	21.00
133. Dr Loosen Riesling Dry.....			6.00	21.00
134. Dr Loosen Ürziger Würzgarten Riesling GG.....				80.00
135. Hatzidaki Skitali, Assyrtiko				80.00
136. Chablis 1er Cru Vaillons – Raoul Gautherin.....				85.00

ROSE WINE

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	<i>Carafe 250ml</i>	<i>Carafe 500ml</i>	<i>Glass</i>	<i>Bottle</i>
137. House wine.....	8.00	16.00	5.00	
138. Alpha Estate Xinomavro				42.00
139. L' esprit Du Lac Xinomavro				33.00
140. La Tour Melas Idylle Grenache, Syrah, Agiorgitiko				36.00
141. Akakies Sparkling			6.00	29.00
142. Whispering Angel Côtes De Provenve.....				60.00
143. La Grande Plage, Grenache Noir, Cinsault.....			6.00	24.00
144. Domaine Costa Lazaridi Merlot				35.00
145. Lenga Pink Gewurztraminer, Mavrokountoura			6.00	28.00
146. Gris De Nuit Moschofilero.....			6.00	28.00
147. Angel's Wings Kintonis Winery.....			6.00	28.00

RED WINE

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	<i>Glass</i>	<i>Bottle</i>
148. Château Julia Merlot		44.00
149. BiBlia Chora Cabernet Sauvignon, Merlot, Agiorgitiko		38.00
150. Montes Pinot Noir	7.00	35.00
151. Villa Wolf Pinot Noir	6.00	23.00

PETNAT

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	<i>Bottle</i>
152. Chatzivaritis Estate Migma White Malagousia, Moschato	42.00
153. Chatzivaritis Estate Migma Rose Negoska, Xinomavro	44.00

PROSECCO

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	<i>Glass</i>	<i>Bottle</i>
154. Prosecco L'Antica Quercia – Matiu Brut	7.00	33.00
155. Prosecco L'Antica Quercia – Ario Extra Dry	7.00	37.00

CHAMPAGNE

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	<i>Bottle</i>
156. Taittinger Brut Reserve, Champagne France	120.00
157. Champagne Pierre Gimonnet & Fils Brut "Cuis 1er cru"	115.00
158. Moët & Chandon Brut Imperial 200ml	26.00
159. Premium spirits by the glass	15.00

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