

Tapas for summer season

Oyster "irish MÓR" – garlic, ginger, yuzu sauce	5,90
Edamame *small portion	4,90
salad with wakame, plum dressing	5,90
salad with spicy shrimp tempura, house dressing	6,90
salad with fried softshell crab, spicy soy sauce dressing	12,90
salad with sashimi hamachi, yuzu dressing	13,90
Tempura Calamari (Sepia – Tintenfisch)	7,90
Tempura mix – vegetables and red shrimp	14,90
Ebi Gyoza (2 pieces) – dumpling with shrimp	5,90
Karaage (2 pieces) – Japanese style fried chicken	6,90
Beef carpaccio with salad, spicy soy sauce dressing	10,90
Burikama – grilled cheek of yellowtail mackerel – lemon sauce	12,80
New style sashimi salmon, sesame oil & yuzu soy sauce	10,90
Sashimi Bonito – tataki of skipjack tuna, spicy dressing	12,90
Carpaccio Hamachi – yellowtail mackerel, yuzu ponzu	12,90
Carpaccio Hotate – scallop, crystal sauce & trout caviar	14,90
Chicken Teriyaki – homemade teriyaki sauce	12,90
Japanese hamburger steak, stewed in tomato demi glace	13,90
Beef fillet steak tataki, original onion ponzu sauce	16,90
Tuna Steak, salad and house dressing	18,90



Sushi Maki (6 pieces)

cucumber	5,90
avocado	5,90
calamari tempura	6,90
spicy shrimp	6,90
unagi & cucumber	7,90
salmon & avocado	7,90
tuna tartare	8,90
tuna & avocado	8,90

Sushi Roll (3 pieces)

california	6,90
vegetable	6,90
shrimp tempura	9,80
spicy boston	9,80
beef carpaccio truffle	15,90
salmon & ikura	13,90