

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: Sweet Chili

**Green Salad | €17**  
Baby lettuce, asparagus,  
cucumber, broccoli, snow peas  
Dressing: soya-ginger

**Sashimi Salad | €20**  
Salmon, tuna, sea bass, crunchy  
leaves, orange, grapefruit, avocado, wakame,  
wasabi tobiko, ginger-sesame dressing

**Sesame Ebi Tempura Salad | €17**  
Crunchy lettuce, avocado,  
red bell peppers, coriander, mango  
Dressing: mango passion fruit sauce

## TEMPURA

**Ebi Yasai 10 pieces | €20**

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

## SPECIAL MAKI

**Soft Shell Crab | €20**

Crab tempura, teriyaki, mayo,  
cucumber, avocado, red tobiko

**Unagi | €22**

Eel, salmon, crab, asparagus,  
cucumber, avocado, Teriyaki glaze

## DIM SUM

4 pieces

**Prawn & Scallop | €11.5**

**Crab & Vegetable | €11.5**

**Shitake Mushroom & Spinach | €10.5**

**Select Your Sauce:**

**Mango-Turmeric | Sesame-Ginger |  
Peanut Butter**



## MAKI

8 pieces

Pink Dragon | €15

Dragon fruit, papaya, mango, avocado, shiso leaf

California | €15

Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €16

Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18

Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €16

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

“Kouloumbra” Tempura | €15

Turnip-cabbage, asparagus, zucchini and  
carrot tempura, spot of kimchi

Rainbow | €17

Tuna, salmon, sea bass, crab,  
avocado, spicy mayo, black tobiko

Garden | €14

Carrot, avocado, cucumber, daikon radish

## 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

€55

Nigiri 2 pieces each:  
salmon, sea bass, prawn

Maki 16 pieces: any 2 maki

## PLATTER 34

€70

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

Baked Mango Cheesecake | €14  
Mango, strawberries

Mochi & Fruit Platter | €20  
Coconut, raspberry, chocolate-hazelnut

Fruit Platter | €17

Mochi Trio | €12



REFRESHMENTS

DOUBLE DUTCH \*\*

|                                 |      |
|---------------------------------|------|
| Pomegranate & Basil             | €5.5 |
| Cucumber & Watermelon           | €5.5 |
| Skinny Tonic                    | €5.5 |
| Pink Grapefruit Soda            | €5.5 |
| Ginger Beer                     | €5.5 |
| -fly solo & pair well with gin- |      |

SOFT DRINKS

|                                 |      |
|---------------------------------|------|
| Juices   Soft Drinks   Iced Tea | €4   |
| Coke Zero **                    | €5   |
| Zagori Mineral Water 100cl      | €5   |
| Souroti Sparkling Water 75cl    | €5.5 |
| Perrier Sparkling Water 33cl    | €4.5 |

CÉRÉMONIE Tea €5

|                               |
|-------------------------------|
| Earl Grey   Jasmine Green Tea |
| Moroccan Mint   Chamomile     |
| Wild Berry   Red Rooibos      |
| Lemongrass & Verbena          |

COFFEE

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



| WHITE WINE          |                                                                                         |            |
|---------------------|-----------------------------------------------------------------------------------------|------------|
| CY                  | GRIFOS 2, VLASSIDES<br>Dry & velvety   Aroma: citrus                                    | €9   €35   |
| CY                  | MOROKANELLA, GEROLEMO<br>Awarded wine   Aroma: citrus & zesty                           | €50        |
| GR                  | VIVLIA CHORA<br>Assyrtiko – Sauvignon Blanc blend                                       | €59        |
| FR                  | CHABLIS 1ER CRU “LES LYS” DOMAINE LONG-DEPAQUIT<br>Elegant Chardonnay, lingering finish | €115       |
| IT                  | PINOT GRIGIO IGT DELLE VENEZIE, ZENATO<br>Refreshing   Aroma: peach & apple             | €38        |
| IT                  | MOSCATO D'ASTI DOCG, PRUNOTTO<br>Medium, delicate sweetness                             | €60        |
| CL                  | SAUVIGNON BLANC, LAPOSTOLLE<br>Fresh & vibrant   Aroma: tropical fruit                  | €10   €40  |
| ROSE WINE           |                                                                                         |            |
| GR                  | PIXIE, KTIMA MARKOU<br>Semi-dry, Agiorgitiko – Muscat blend                             | €9.5   €38 |
| FR                  | CÔTES DU RHÔNE ROSÉ, E.GUIGAL<br>Fresh   Aroma: raspberry & redcurrant                  | €48        |
| RED WINE            |                                                                                         |            |
| FR                  | CABERNET SAUVIGNON, LES DEUX PINS<br>Powerful, cocoa flavours, earthy palate            | €8   €32   |
| CY                  | SHIRAZ, VLASSIDES<br>Smoky, full-bodied   Aroma: forest fruit vanilla                   | €47        |
| GR                  | THE BLACK SHEEP, NICO LAZARIDI<br>Syrah – Merlot blend   Aroma: mature red fruit        | €55        |
| IT                  | AMARONE DELLA VALPOLICELLA, MASI<br>Dry & full-bodied, with exceptional depth DOCG      | €165       |
| CHAMPAGNE           |                                                                                         |            |
|                     | PROSECCO ZONIN 20cl                                                                     | €16        |
|                     | PROSECCO ZARDETTO                                                                       | €50        |
|                     | MANDOIS HOUSE                                                                           | €130       |
|                     | VEUVE CLICQUOT ROSÉ BRUT                                                                | €255       |
|                     | RUINART BRUT                                                                            | €220       |
| SIGNATURE COCKTAILS |                                                                                         |            |
|                     | SAMURAI packs a punch<br>Yamazakura whisky, ginger beer, dry vermouth, syrup, lemon     | €12.5      |
|                     | SAKE-BERRY TEA sweet & summery<br>Sake, Wild Berry tea, raspberry syrup                 | €12.5      |
|                     | GREEN LOTUS sweet & sour<br>Melon-banana liqueur, coconut rum, pineapple                | €12.5      |
| JAPANESE            |                                                                                         |            |
|                     | Choya Sake chilled OR warm                                                              | €13   €45  |
|                     | Choya Plum Wine                                                                         | €12   €44  |
|                     | Asahi Beer                                                                              | €7         |
|                     | Etsu Pacific Ocean Water Gin                                                            | €15        |
|                     | Yamazakura Whisky                                                                       | €14        |
|                     | Regular Mixer                                                                           | €1.5       |
|                     | Premium Mixer **                                                                        | €3.5       |



