

Gourmet Journey

TRADITION AND INNOVATION

Greek mythology's mystique, drama, and passion are not merely sensed in the quality of our gourmet ingredients but experienced through the synesthetic experience of savoring food and the enchanting ambiance it creates. Our menu is rooted in the essence of gourmet elements, showcasing prime selections of raw tuna, fresh shrimp, an array of crab varieties, wild trout, salmon, and meticulously chosen vegetables and fruits.

The chosen theme of our menu is deliberate, drawing inspiration from the harmonious fusion of flavors that symbolizes Greece's historical role as a crossroads between the East and the West, bridging Asia and Europe. In this context, Greece and its abundant treasures emerge as the perfect blend of Asian culinary influences and a Western destination.

Embark on an exhilarating journey steeped in history and passion, guided by the artistry of exquisite taste.

We begin with Aphrodite, the goddess of beauty, love, lust, and sexuality, who has long been at the center of intense controversy. According to Homer, Euripides, and Apollodorus, she is born from the carnal desire between Zeus and Dione. However, Hesiod suggests that her ethereal beauty arises from the white foam (aphros in Greek) that emerged when Cronos severed Uranus's genitals and cast them into the sea.

Recognized as the patroness of safe sailing due to her voyage from Kythera to Cyprus, Aphrodite ascends Olympus alongside Eros, the god of love, and Chimera, the goddess of lust.

Plato distinguishes Aphrodite Pandemos, representing earthly and sensual love, from Aphrodite Urania, symbolizing sublime and celestial love.

Aphrodite's origins can be traced to the Middle East, where she was known as Astarte among the Phoenicians and Ishtar among the Assyrians and Babylonians. Given her Asian heritage, she becomes the perfect guardian of our vegan sushi roll.

The Aphrodite Roll, with its organic allure and tantalizing flavors, offers a pleasure that lingers long after the last bite. Featuring avocado, peas, and carrots, renowned aphrodisiacs take center stage in this roll, reminiscent of sea foam and delicately dusted with quinoa puffers. It takes you on a captivating and sensorial journey.

Next, we present the Eros Roll, named after the god of love, passion, and physical desire. Crafted from pure aphrodisiacs, this roll needs no further explanation. Fresh, raw tuna, celery cream, crab meat, and avocado unite in a symphony of flavors—an ideal indulgence for sultry summer nights.

Elevating the experience further, allow us to introduce you to Libido, an unrivaled aphrodisiac. This roll is grandiose and surpasses even the appetite of the Greek gods. Its foundation consists of crab meat from the body and claws, expertly paired with avocado. Crowned with whole shrimp dipped in homemade olive oil, it represents only half the delight. The symphony culminates as you sip the shrimp's head—a true masterpiece of sushi art.

Much like Apollo is to Olympus, the Apollo Roll embodies the god of the sun and desire. Its vibrant colors and provocative ingredients make it irresistible, just like the god himself. Cucumbers, avocados, raw tuna, salmon, and mango merge to create a harmonious and unforgettable combination.

While aphrodisiacs are widely known, their effects remain an enigma to some. Some aphrodisiacs work on the mind, awakening and stimulating sexual desire, while others elicit bodily sensations by triggering specific areas of the body.

And thus, the Vulcano Roll was born. Inspired by the Roman deity associated with Hephaestus, the Greek god of fire and volcanoes, the Vulcano roll embodies those very qualities—hot, spicy, red, and passionate. Deep-fried and served warm, it starts with a base of tuna, followed by ginger, garlic, and chili peppers. With the addition of sauce, the flavor explosion is complete.

For spice enthusiasts, we offer the Hot Eruption Roll. With a base of thermally treated salmon, this roll is served hot and breaded, while the juiciness of the chili and wasabi sauce entices you to indulge. Take a moment to appreciate its alluring presentation before immersing yourself in the captivating experience.



Continuing the theme of desire and sensation, we bring you the G-spot, a roll that pays homage to asparagus - an ingredient renowned for its sensuality. It runs through the center of the roll, evoking its provocative namesake. Complemented by seaweed caviar and salmon, it offers a tantalizing combination that will captivate your senses.

Authenticity lies at the core of our identity, and we have infused our magic into every aspect. The Ex Roll represents our enhanced version of the traditional Age Ebi Roll. Seasoned with refreshing basil, salmon, crab meat, and avocado, it has rightfully claimed its place among the pantheon of sushi aphrodisiacs.

We have translated gastronomic excitement onto the plate as well. The Carpe Diem Sashimi offers an intriguing combination of the highest-quality tuna, salmon, and fresh shrimp.

For those seeking a more familiar experience, we offer Nigiri and Maki rolls, accompanied by our Deep Pleasure Prawns. The selection continues with Miso soups, assorted Japanese salads, and Edamame.

Our menu also features Poke bowls. To end on a sweet note, we serve the classic Japanese Mochi ice cream and the beloved Asian dessert, Mango Sticky Rice.



Rolls (4 PCS)

1. Aphrodite 19€

avocado, smoked tofu, carrot, spinach, pea mousse, expanded quinoa and amaranth, olive oil, vegan cream, rice



2. Yasai Roll 19€

vegetable mix, vegan cream, expanded quinoa and amaranth, rice

3. Apollo 24€

mango, avocado, cucumber, tuna, salmon, cream cheese, rice



4. Libido 41€

fresh raw shrimp, homemade olive oil, 100% crab meat, avocado, sesame, sesame oil, rice



5. Exotic Salmon 28€

salmon, cream cheese, avocado, olive oil, rice

6. G-Spot 27€

asparagus, roasted salmon, wasabi caviar, algae caviar, chive, smoked salmon, cream cheese, rice



7. Hot Eruption 28€

roasted salmon, wasabi caviar, algae caviar, chive, chili mayonnaise, wasabi mayonnaise, rice, tempura



8. Ex Roll 29€

salmon, unagi sauce, fresh basil, cream cheese, prawn in tempura, avocado, kimchi sesame, olive oil, rice



9. Eros 29€

tuna, celery cream, avocado, prawn in tempura, cream cheese, basil, olive oil, garlic, rice



10. Vulcano 29€

tuna, paprika, onion, ginger, garlic, sesame oil, olive oil, chili sauce, chilly mayonnaise, tempura, tuna tartare, spring onion, rice



Nigiri (1 PCS)

11. Sake Nigiri 12€

salmon, spawn, tossago, rice

12. Maguro Nigiri 14€

tuna, celery cream, rice

Hosomaki (6 PCS)

13. Tekka Maki 13€

tuna, rice, nori algae

14. Sake Maki 13€

salmon, rice, nori algae

15. Avocado Maki 11€

avocado, rice, nori algae

16. Kappa Maki 10€

cucumber, rice, nori algae

17. Ninjin Maki 10€

carrot, rice, nori algae

Poke Bowls

18. Poke Tuna 33€

marinated tuna in soy sauce and sesame oil, served on a bed of rice with various salads

19. Poke Salmon 31€

marinated salmon in soy sauce and sesame oil, served on a bed of rice with various salads

Soups

20. Miso Soup Basic 10€

miso paste, dashi foundation, wakame algae, spring onion

21. Miso Soup Vege 14€

miso paste, dashi foundation, tofu, wakame algae, spring onion, carrot, paprika, sesame oil, olive oil, ginger, sriracha, soya sauce

Sashimi

22. Carpe Diem Sashimi 44€

tuna, salmon, goma wakame salad, fresh raw shrimps, ginger, wasabi



Fried

23. Deep Pleasure Prawns 27€

king's prawns in tempura and panko, rucola, sweet chili, spicy mayonnaise



Salads

24. Goma Wakame 14€

marinated seaweed

25. Hijiki 13€

black marinated seaweed

26. Chuka Ika 15€

marinated squid & cuttlefish

27. Edamame 13€

soybeans



All prices are expressed in Euro (€). VAT included in all prices. We don't serve, sell or pour alcohol to people under the age of 18.

For all information about the presence of allergens in drinks and food please ask our staff.

Desserts

28. Mochi Ice Cream 11€

3 balls of ice cream wrapped in soft rice dough

29. Mango Sticky Rice 14€

sticky rice in coconut milk with fresh mango and mango topping

30. Tropic Sticky Rice 16€

sticky rice in coconut milk with fresh mixed exotic fruits and mango topping

