

SPECIAL DISHES

OCTOPUS ARM

89 , -

Puree edamame, pak choi,
Candied lemon, green asparagus



THAI STYLE RIB

59 , -

sweet potato fries,
orange and coriander salsa

BAO BUN 2 SZT.

39 , -

With shrimp, chicken, tofu to choose from,
coriander-lime sauce, kim-chi,
lettuce, cucumber



DUCK TERIYAKI

59 , -

crispy duck, teriyaki sauce,
wok vegetables, jasmine rice

OCTOPUS CARPACCIO

49 , -

saiko miso sauce, ginger salsa



MIMOZA 17 , -
Wino musujące, sok pomarańczowy

MAI TAI 44 , -
30 ml Brugal Blanco, 20 ml Brugal Negro, 10 ml Amaretto,
10 ml Triple Sec, sok z limonki, grenadyna

WHISKEY SOUR 26 , -
Grant's Whiskey 40 ml, angostura bitter, sok z cytryny,
syrop cukrowy, białko cukiernicze

NEGRONI 29 , -
Finsbury Gin 30 ml, Vermouth Rosso 30 ml, Campari 30 ml

CLASSIC MARGARITA 28 , -
Sierra Silver tequila 40 ml, Triple Sec 20 ml, sok z cytryny

APEROL SPRITZ 29 , -
Aperol 80 ml, Prosecco, woda sodowa

BLOODY MARRY 29 , -
Wódka 40ml, sok pomidorowy, przyprawy

LONG ISLAND ICE TEA 46 , -
Żubrówka Biała 20 ml, Finsbury gin 20 ml, Brugal Blanco 20 ml,
Sierra Silver Tequila 20 ml, Triple Sec 20 ml, sok z cytryny, Pepsi

HARVEY WALLBANGER 29 , -
Wódka 40 ml, Galiano 20 ml, sok pomarańczowy

CUBA LIBRE 29 , -
Kraken Rum 40 ml, cząstki limonki, Pepsi

CRODINO SPRITZ / BEZALKOHOLOWE 19,90 , -
Crodino, cząstka pomarańczy

OLD FASHIONED ORANGE 27 , -
Grant's Summer Orange 40 ml, angostura bitter,
cukier brązowy, woda sodowa

MOJITO 29 , -
Brugal Blanco 40 ml, cukier brązowy, mięta, cząstki limonki,
woda sodowa

ESPRESSO MARTINI 29 , -
Żubrówka Biała 40 ml, Kahlua 20 ml, kawa espresso 50 ml,
syrop cukrowy 5 ml

FLORA ADORA WILD GARDEN 28 , -
Hendrik's Gin, Flora Adora 40 ml, sok z cytryny 20 ml,
syrop cukrowy 20 ml, woda gazowana



STARTERS



DUCK GYOZA x5 34 ,-
Gyoza dumplings stuffed with duck,
chives and sesame sauce



VEGETABLE SPRING ROLLS x4 29 ,-



GOMA WAKAME 25 ,-
seagrass salad in sesame dressing



SWEET POTATO FRIES 22 ,-
with kimchi mayo



SAKE TARTARE 150 g 49 ,-
salmon, leek, chives, soy sauce,
chilli sauce, red onion, sesame



EBI TEMPURA x5 39 ,-
prawns in crispy Japanese batter



MAGURO TARTARE 150 g 55 ,-
tuna, chives, leek, red onion,
chilli sauce, sesame

YASAI TEMPURA 29 ,-
vegetables in a crispy Japanese batter



MISO SHIRU

traditional Japanese soup based on dashi, miso paste with algae, tofu, shitake mushrooms, chives, sesame

CLASSIC 19 , -

SALMON 29,90 , -

SEAFOOD 32 , -

TOM YUM

spicy broth with coconut milk, sugar peas, tomatoes, digestible mushrooms and coriander

CHICKEN 24 , -

SHRIMP 29 , -

RAMEN

Long-boiled broth, wheat ramen noodles, ajitsuke egg, algae, tofu, sugar peas, lotus root, shimeji mushrooms, mung bean sprouts, narutomaki

SPICY BEEF SPICY 45 , -

SEAFOOD 55 , -



SALMON STEAK 59 , -

glazed with teriyaki sauce with vegetables
and jasmine rice



RED CURRY

with lychee fruit, pineapple, zucchini and jasmine rice

DUCK 55 , -

VEGE **SPICY** 38 , -



WOK BEEF

SPICY 55 , -

in black pepper sauce,
jasmine rice





PAD THAI

fried rice noodles, egg, onion, mung sprouts, coriander, nuts, lime

CHICKEN 39 ,- / **SHRIMP** 49 ,- / **TOFU** 35 ,-

CHOOSE FROM: MILD / SPICY / VERY SPICY

CHICKEN BREAST FROM THE WOK 42 ,-

in basil and coconut sauce,
jasmine rice

MILD / SPICY /
VERY SPICY

CHICKEN BREAST FROM THE WOK 44 ,-

with cashew nuts,
jasmine rice

MILD / SPICY /
VERY SPICY





TORI PANKO 24 , -

chicken tenderloins in a crispy coating
with rice or sweet potato fries

SAKE PANKO 29 , -

pieces of salmon in a crispy batter with rice
or sweet potato fries

S A S H I M I

SASHIMI

SMALL x5 39 , -

MEDIUM x15 95 , -





7

6 pcs.

1. **SAKE** 24 ,-
salmon

2. **MAGURO** 28 ,-
tuna, chives

3. **MAGURO TATAR** 38 ,-
tuna tartare instead of rice, asparagus
in tempura, roasted leek

4. **SAKE TEN** 28 ,-
salmon, all in tempura, kabayaki sauce,
nuts, pomegranate

5. **EBI** 28 ,-
boiled shrimp

6. **IBODAI SPICY** 22 ,-
butterfish, chilli sauce

7. **KANI KAMA** 19 ,-
crab stick

8. **VEGE** 18 ,-
cucumber / avocado / kampyo
/ oshinko / shitake

9. **GOMA WAKAME** 19 ,-
seagrass salad

10. **EBITEN** 29 ,-
shrimp in tempura



1



3



4



8

2 pcs.



1

1. **SAKE** 24 ,-
salmon

2. **MAGURO** 26,-
tuna

3. **SAKE ABURI SPICY** 26,-
grilled salmon, chilli mayo,
chives, tobiko

4. **SAKE TATAKI** 26,-
grilled salmon, cream cheese,
kabayaki sauce, nuts

5. **IBODAI** 22 ,-
butterfish

6. **UNAGI** 30,-
grilled eel,
kabayaki sauce, nuts

7. **EBI** 25 ,-
boiled shrimp

8. **IKA TEN** 22 ,-
calamari in tempura, chilli jam,
pomegranate

9. **VEGE** 14 ,-
oshinko / avocado

10. **TAMAGO** 14 ,-

11. **MAGURO CHAIBU SPICY** 29,-
roasted tuna in chilli mayo,
chives, salmon caviar

12. **SEA BREAM** 24 ,-



2



8



3



9



4



9



5



10



6



11



7



12



3

2 pcs.

1. SAKE TATAR 26 ,-
salmon tartare, leek, chives,
chilli sauce, soy sauce, sesame

2. MAGURO TATAR 28 ,-
tuna tartare, chives,
leek, chilli sauce, soy sauce

3. IKURA 34 ,-
salmon caviar

4. EBI MAYO 26,-
chopped shrimp, mayonnaise,
tobiko, pomegranate

5. EBI TATAR 28 ,-
Shrimps in tempura, shitake
mushrooms, chives, mayonnaise,
and tobiko

6. GOMA 19 ,-
seagrass, sesame



2



6



5



1

6 pcs.

1. SAKE PHILADELPHIA 34 ,-
salmon, cream cheese, cucumber, avocado,
and lettuce

2. SAKE YAKI 32 ,-
grilled salmon, cream cheese, cucumber,
avocado, lettuce, kabayaki sauce, nuts

3. SPICY MAGURO SPICY 35 ,-
tuna, cucumber, oshinko, chilli sauce, chives,
lettuce, sesame

4. SAKE TATAR 45 ,-
salmon tartare instead of rice, cucumber,
avocado, oshinko whole in tempura

5. MAGURO TATAR 45 ,-
tuna tartare instead of rice, cucumber, oshinko,
and asparagus in tempura

6. IBODAY FUTO 29 ,-
butterfish, cucumber, lettuce, avocado,
kampyo, and cream cheese

7. UNAGI FUTO 39 ,-
grilled eel, cucumber, avocado, lettuce,
kampyo, mayonnaise, tamago, kabayaki
sauce, nuts

8. SEA BREEM TATAKI 35 ,-
roasted sea bream, avocado, lettuce, chives,
lychee, mango, tobiko, chilli mayo

9. SEA BREEM PANKO 35 ,-
sea bream in panko, cucumber, lettuce,
kampyo, oshinko chilli mayo, chilli jam,
pomegranate



2



3



5



8



11

6 pcs.

10. EBI TEN 38 , -

Shrimps in tempura, cucumber, avocado, tobiko, chilli mayo, and lettuce

11. EBI FUTO 36 , -

boiled shrimps, cucumber, mayonnaise, tobiko, tamago, lettuce, and avocado, kampyo

12. IKA TEN 36 , -

panko squid, cucumber, chilli mayo, oshinko, kampyo, lettuce, chilli jam, pomegranate

13. KANI KAMA 28 , -

crab stick, cucumber, avocado, lettuce, mayonnaise, tobiko, kampyo, tamago

14. YASAI FUTO 26 , -

cucumber, oshinko, avocado, asparagus in tempura, lettuce, kampyo, sprouts

15. SASHIMI FUTOMAKI 48 , -

salmon, tuna, butterfish instead of rice, oshinko, cucumber, lettuce, asparagus in panko, philadelphia cheese

16. TATAR TEN 43 , -

salmon tartare, cucumber, oshinko whole in tempura, philadelphia cheese, tartare on the outside

17. FUJI ROLL 38 , -

salmon, avocado, kampyo whole in panko, crab salad outside, kimchi sauce, tobiko, chives

18. TOFU ROLL 29 , -

Tofu in panko, sugar peas, lettuce, oshinko, red pepper, avocado, chilli mayo



10



12



13



14

8 pcs.

1. **EBITEN PAPER ROLL** 49,-
prawns in tempura, avocado, asparagus,
chilli mayo, cucumber, lettuce
2. **VEGE PAPER ROLL** 33,-
cucumber, lettuce, avocado, oshinko, kampyo,
asparagus in tempura, sprouts
3. **SAKE PAPER ROLL** 49,-
salmon, cucumber, lettuce, avocado,
jalapeno in tempura, kim chi mayo
4. **MAGURO PAPER ROLL SPICY** 49,-
tuna, lettuce, chilli sauce, cucumber,
oshinko, leek
5. **UMAMI PAPER ROLL** 58,-
spicy salmon tartare, shrimps in tempura,
cucumber, avocado, kampyo, chilli sauce,
kabayaki sauce, sesame
6. **SAKE YAKI PAPER ROLL** 49,-
grilled salmon, cream cheese, cucumber,
lettuce, avocado, kampyo, kabayaki sauce, nuts
7. **IKA TEN PAPER ROLL** 58,-
Calamari in panko, cucumber, lettuce, and
oshinko spicy salmon tartare on the outside





1

4 pcs.

1. **SAKE URAMAKI** 29 ,-
salmon, cucumber, avocado, sesame

2. **DRAGON URAMAKI** 42 ,-
prawns in tempura, cream cheese,
cucumber, kampyo covered with grilled
eel, kabayaki sauce, nuts

3. **EBI TAMAGO URAMAKI** 38 ,-
shrimp in panko, cream cheese, mango,
kampyo, all wrapped in tamago

4. **EBI TEN URAMAKI** 36 ,-
shrimp in tempura, cucumber, avocado,
chilli mayo, tobiko, tempura flakes

5. **ZUCCHINI URAMAKI** 28 ,-
zucchini in tempura, oshinko, cream cheese
covered with avocado, tonkatsu sauce,
sesame, chives

6. **EBITEN SAKE URAMAKI** 39 ,-
shrimp in tempura, cucumber,
avocado, chilli mayo, covered with
salmon, salmon caviar

7. **EBI FILO URAMAKI** 38 ,-
shrimp in tempura, tobiko, chilli mayo,
mango, phyllo dough, chili jam,
pomegranate

8. **EBI UNAGI URAMAKI** 42 ,-
chopped shrimp, mayonnaise, avocado,
cucumber covered with grilled eel,
kabayaki sauce, nuts



2



3



4



7



9

4 PCS.

9. RAINBOW URAMAKI 34 ,-

crab stick, cucumber, avocado, tobiko, mayonnaise, covered with salmon, tuna, butterfish, chives

10. SAKE TARUTARU URAMAKI 41 ,-

prawns in tempura, chilli sauce, mango, covered with baked salmon tartare, goma wakame, sweet chilli sauce, and sesame

11. YASAI URAMAKI 28 ,-

cucumber, avocado, oshinko, kampyo, asparagus in tempura, sprouts, sesame

12. SPECIAL URAMAKI 42 ,-

eel in tempura, cucumber, mayonnaise covered with tuna, chilli sauce, chives, salmon caviar

13. YASAI TEMPURA URAMAKI 29 ,-

seasonal vegetables in tempura, chilli mayo, philadelphia cheese covered with avocado, chili jam, pomegranate

14. ORANGE DRAGON URAMAKI 42 ,-

shrimp in panko, cucumber, avocado covered with roasted salmon, mayonnaise, goma wakame, salmon caviar

15. SPICY TUNA URAMAKI SPICY 39 ,-

tuna, oshinko, cucumber, chilli sauce, and phyllo dough

16. TRIPLE TASTE URAMAKI 44 ,-

salmon, sea bream, tuna, kampyo, cucumber, chilli sauce covered with grilled eel, kabayaki sauce, nuts



10



12



14



15



1. NIGIRI PREMIUM SET 12 PCS. / 128 ,-

- 2 x Nigiri salmon with wasabi kizami
- 2 x nigiri tuna, 2 x nigiri sea bream
- 2 x Nigiri eel with mountain pepper
- 2 x nigiri shrimp, 2 x butter nigiri

2

2. KOBE SET 24 PCS. / 142 ,-

- 6 x Futomaki with salmon, cream cheese, lettuce, cucumber, and avocado
- 8 x Uramaki with white fish paste, cucumber, oshinko, and sesame
- 6 x Hosomaki avocado, sesame, 2 x nigiri salmon, 2 x nigiri tamago

3. IZUMI SET 34 PCS. / 195 ,-

- 6 x Hosomaki grilled salmon
- 6 x Hosomaki avocado, sesame
- 8 x California salmon, cream cheese, cucumber, avocado, and sesame
- 8 x California prawns in tempura, chilli mayo, cucumber, tobiko, avocado, and tempura flakes
- 6 x Futomaki tuna in tempura, chilli sauce, sesame, chives, cucumber, oshinko, and lettuce



3



4

4. YUKI SET 30 PCS. / 160 , -

- 6 x Futomaki salmon, avocado, cream cheese, and cucumber
- 6 x Futomaki with grilled salmon, cream cheese, cucumber, avocado, kampyo wrapped in omelette, kabayaki sauce, and sesame
- 8 x Uramaki with white fish paste, cucumber, oshinko, and sesame
- 6 x Futomaki with vegetables in tempura, and chilli mayo
- 6 x Hosomaki with tuna and chives

5. TEMPURA SET 20 PCS. / 120 , -

- 8 x California with shrimps in tempura, chilli mayo, cucumber, tobiko, avocado, and tempura flakes
- 6 x Hosomaki with whole salmon in tempura, kabayaki sauce, pomegranates, nuts
- 6 x Futomaki with crab stick, cucumber, cream cheese, kampyo, oshinko, all in tempura

6. EDO SET 24 PCS. / 149 , -

- 6 x Futomaki with tuna, cucumber, chilli sauce, oshinko, lettuce, sesame, and chives
- 6 x Futomaki crab stick, mayonnaise, tamago, avocado, kampyo, cucumber, lettuce, and tobiko
- 6 x Futomaki grilled salmon, cucumber, cream cheese, avocado, kampyo, lettuce, kabayaki sauce, and nuts
- 6 x Futomaki squid in tempura, lettuce, chilli mayo, cucumber, mango, oshinko, chilli jam, pomegranate fruit



5



7

7. VEGE SET 18 PCS. / 78 ,-

- 6 x Futomaki asparagus in tempura, oshinko, lettuce, sprouts, cucumber, avocado, and kampyo
- 6 x Hosomaki cucumber, sesame
- 4 x Uramaki oshinko, cucumber, kampyo, shitake, sprouts, sesame
- 2 x Nigiri avocado

8. SAPPORO SET 18 PCS. / 115 ,-

- 6 x Futomaki tuna in tempura, lettuce, chilli mayo, oshinko, cucumber, chives
- 6 x Futomaki butterfish, chilli sauce, cucumber, lettuce, and avocado 6 pcs.
- 4 x Uramaki crab stick, chilli mayo, oshinko, cucumber, sesame, and togarashi
- 2 x Nigiri roasted salmon, chilli mayo, chives, and tobiko

9. IZAKAYA SET 16 PCS. / 135,-

- 4 x Uramaki salmon, cucumber, cream cheese covered with avocado, salmon caviar
- 4 x Uramaki shrimp in tempura, cucumber, chilli mayo, avocado, and tobiko
- 4 x Uramaki tuna, cucumber, chilli sauce, mango, phyllo dough, pomegranate fruit, chilli jam
- 4 x Uramaki shrimp in tempura, cream cheese, cucumber, avocado covered with roasted salmon, kabayaki sauce, nuts



9



10

10. OSAKA SET 18 PCS. / 145 ,-

- 6 x Futomaki tuna, cucumber, oshinko, and asparagus in tempura instead of rice
- 3 x Sashimi salmon
- 3 x Sashimi tuna
- 6 x Paper roll cucumber, avocado, oshinko, lettuce with spicy salmon tartare on the outside

11. YOKOHAMA SET 40 PCS. / 287 ,-

- 6 x Futomaki salmon, cream cheese, cucumber, avocado, and lettuce
- 6 x Futomaki sea bream in panko, cucumber, chilli mayo, lettuce, oshinko, kampyo, and mango, chilli jam, pomegranate fruit
- 6 x Futomaki tuna, cucumber, chilli sauce, oshinko, sesame, chives, and lettuce
- 6 x Futomaki shrimps in tempura, cucumber, avocado, chilli mayo, lettuce, and tobiko
- 8 x Uramaki boiled shrimp, mayonnaise, cucumber, kampyo, cream cheese covered with avocado, salmon caviar
- 8 x Uramaki cucumber, avocado, kampyo, cream cheese covered with eel, kabayaki sauce, and nuts



11



12. HIBIKI SET 55 PCS. / 320 ,-

- 6 x Futomaki with vegetables in tempura
- 6 x Futomaki salmon tartare, cucumber, and oshinko whole roll in tempura
- 6 x Futomaki grilled salmon, cream cheese, avocado, kampyo, cucumber wrapped in omelette, kabayaki sauce, sesame
- 6 x Futomaki salmon, cream cheese, avocado, and cucumber
- 6 x Kizumaki with lots of cheese covered with salmon
- 6 x Futomaki prawns in tempura, chilli mayo, cucumber, avocado, and tobiko
- 8 x Paper roll salmon, cucumber, avocado, lettuce, jalapeno in tempura, kimchi sauce
- 2 x Nigiri salmon with wasabi kizami
- 2 x Nigiri tuna, x 2 Nigiri shrimp, 2 x Nigiri sea bream

13. SAKE SET 12 PCS. / 89 ,-

- 6 x Futomaki salmon, cream cheese, cucumber, and avocado
- 4 x Uramaki cucumber, oshinko, asparagus in tempura, salmon tartare outside
- 2 x Nigiri salmon





14. KING SET 78 PCS. / 535 ,-

- 6 x Futomaki grilled eel, lettuce, mayonnaise, cucumber, avocado, tamago, kampyo, kabayaki sauce, and nuts
- 6 x Futomaki grilled butterfish, cucumber, avocado, kampyo, cream cheese, lettuce, kabayaki sauce, and nuts
- 6 x Futomaki salmon, cream cheese, avocado, lettuce, and cucumber
- 6 x Futomaki tuna, lettuce, chilli sauce, sesame, chives, cucumber, oshinko
- 6 x Futomaki crab stick, tamago, lettuce, mayo, tobiko, cucumber, avocado, and kampyo
- 6 x Futomaki shrimp in tempura, chilli mayo, cucumber, lettuce, avocado, and tobiko
- 8 x Uramaki vegetables in tempura, cream cheese covered with avocado, chilli jam, pomegranate fruit
- 8 x Uramaki salmon, cream cheese, cucumber, avocado coated with tobiko, salmon caviar
- 8 x Uramaki shrimps in tempura, cucumber, chilli mayo, avocado, tobiko, covered with salmon, sesame
- 8 x Uramaki chopped shrimp in mayonnaise, tobiko, avocado, cucumber, kampyo covered with grilled eel, kabayaki sauce, and nuts
- 2 x Salmon tartare gunkan, tuna tartare gunkan 2 x Nigiri roasted salmon, cream cheese, kabayaki sauce, nuts, 2 x Nigiri sea bream, 2 x nigiri tuna



DESSERTS



ICE CREAM 3 pcs. 19 ,-

MOCHI 3 pcs. 28 ,-

MERINGUE PAVLOVA 19,-

COOKIE OF THE DAY 19 ,-



EXTRAS

TO ADD:

KABAYAKI SAUCE 7 ,-

CHILLI MAYO SAUCE 5 ,-

KIMCHI MAYO SAUCE 5 ,-

GINGER 6 ,-

WASABI 5 ,-

KIZAMI WASABI 8 ,-

RICE 7 ,-



COLD DRINKS

PEPSI COLA, LIGHT 0,2 L 11 ,-

MIRINDA, 7UP 0,2 L 11 ,-

MINERAL WATER 0,3 L 7 ,-
Cisowianka PerlageWATER 0,3 L 6 ,-
still, sparkling

WATER 1 L 12,5 ,-

JUICES 0,2 L 11 ,-

RED BULL 0,25 L 12 ,-

LEMONADE 0,4 L 9,5 ,-

CARAFE OF LEMONADE 1 L 18,9 ,-

ALOE DRINK

0,25 L 10 ,-

0,5 L 14 ,-



APERITIF

APEROL SPRITZ

100/40/100 ML 29 ,-

HOT DRINKS

TEA

BLACK 12 ,-

GREEN 14 ,-

FLAVOURED 14 ,-

COFFEE

ESPRESSO 9 ,-

LARGE 11 ,-

WHITE 12 ,-

CAPPUCCINO 12,5 ,-

CAFE LATTE 12,5 ,-

WINE

WHITE WINE (ITALY)

GLASS 125 ML 15 ,-

CARAFE 500 ML 49 ,-

RED WINE (ITALY)

GLASS 125 ML 15 ,-

CARAFE 500 ML 49 ,-

PLUM WINE CHOYA PLUM

125 ML 18 ,-

250 ML 32 ,-

250 ML 59 ,-

BEER

KUREN (RICE BEER) 0,33 L 12 ,-

AMERICAN RED 0,33 L 12 ,-

ENGLISH BROWN (DARK ALE) 0,33 L 12 ,-

GERMAN BLOND (WHEAT) 0,33 L 12 ,-

CZECH GOLD (PILS) 0,33 L 12 ,-

ALCOHOL

SAKE

100 ML 12 ,-

250 ML 26 ,-

VODKA 40 ML / 0,5 L

ŻUBRÓWKA BIAŁA 14 ,- / 160 ,-

ABSOLUT BLUE 15 ,- / 130 ,-

GRANT'S TRIPLE WOOD SCOTCH 40ML 14 ,-

TULAMORE DEW IRISH WHISKEY 40ML 16 ,-

BRUGAL BLANCO RUM 40 ML 15 ,-

FINSBURY GIN 40 ML 15 ,-

APEROL 40 ML 14 ,-

METAXA 5 YO 40 ML 16 ,-

REMY MARTIN VSOP 40 ML 20 ,-



KUREN BEER (RICE BEER) 0,33 L 12 p1n

Beer brewed using rice, is characterized by lightness of taste and a delicate finish. This unusual addition makes the color of the beer brighter and the content is dry. This drink fits perfectly with Asian cuisine based dishes on this crop. It tastes great with fish, seafood and poultry. Combined with the summer heat, it perfectly quenches thirst!



ASK ABOUT OUR
LOYALTY CARD.
UP TO 50% DISCOUNT
ON OUR ITEMS.