

SUSHI  
MENU



BEACHCOMBER  
RESTAURANT - COCKTAIL BAR





## COLD STARTERS

### 1. MONKFISH USUZUKURI

with tomato,jalapeno,corn nuts,black garlic and lime

### 2. SEABASS CEVICHE

with tiger milk, peruvian potatoes chips, shiso leaves and koumkouat

### 3. KING CRAB TARTAR

with chili mayo,yuzu,truffle oil, radish, chives and beluga caviar

## HOT STARTERS

### 1. SHRIMP TEMPURA

with chili cream and Japanese dressing

### 2. BAO BUNS STEAMED BREAD

with pulled beef, masala mayo, kimchi vegetables and fresh scallion

### 3. STEAM EDAMAME

with salt flakes and fresh lime

### 4. BEEF TATAKI

with radish, scallion,kimchi sesame,chives and truffle oil dressing

### 5. SOFT SHELL CRAB

with spinach tempura and ponzu-yuzu sause

## CLASSIC URAMAKI MAKI ROLLS

### 1. CALIFORNIA (8 pieces)

crab, cucumber, avocando, wasabi mayo

### 2. SPIDER (5 pieces)

soft shell crab, carrot,cucumber, french lettuce, tobiko wasabi and mayonnaise

### 3. SPICY CRAB (8 pieces)

crab,cucumber, chilli mayonnaise

### 4. TUNA OR SALMON AVOCADO (8 pieces)

### 5. SPICY TUNA OR SALMON (8 pieces)

### 6. PHILADELPHIA (8 pieces)

salmon,cream cheese,cucumber, tobiko yuzu



CHEF SIGNATURE ROLLS

1. **BEACHCOMBER THE ROLL** (8 pieces)  
Soft shell crab, fresh scallion, cucumber and topping with salmon, vegetables sprouts, salmon egg and Japanese mayo sauce
2. **SEXY MAN ROLL** (8 pieces)  
Eel, seabass teriyaki, carrot, tobiko orange, tofu and topping with crispy salmon skin, onion flakes, coriander and miso sauce
3. **FIT VEGAN ROLL** (8 pieces)  
Asparagus, cucumber, carrot, mushroom tempura, fresh scallion and topping with mushroom tartar, somak, vegetables sprouts, hazelnuts sauce and pumpkin puree
4. **CRUNCHY SHRIMP ROLL** (8 pieces)  
Steam shrimp, carrot, cream cheese, topping with crunchy shrimp tempura, mayonnaise and shrimp cracker
5. **SALMON TERIYAKI ON SHRIMP TEMPURA** (8 pieces)  
Shrimp tempura, cucumber, topping with caramelised salmon, teriyaki sauce, chives and ponzu-yuzu sauce
6. **BAKED CRAB TARTAR ROLL** (8 pieces)  
Asparagus, cucumber, masago, rocket topping with baked crab tartar, yuzu-ponzu, chilli faden and chives
7. **SNOW WHITE ROLL** (8 pieces)  
salmon tempura, avocado, cucumber, masago orange topping with marinated seabass, horseradish mayo and chili faden
8. **BIG BABA ROLL** (8 pieces)  
Asparagus, cucumber, coriander, and topping with caramelised black Angus beef, fried rice and Spanish manchego toledo sauce

NIGIRI SASHIMI

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| <ol style="list-style-type: none"> <li>1. Tuna (2 pieces)</li> <li>2. Fresh salmon (2 pieces)</li> <li>3. Shrimps (2 pieces)</li> <li>4. Smoked water eel (2 pieces)</li> </ol> | <ol style="list-style-type: none"> <li>5. King crab (2 pieces)</li> <li>6. Seabass (2 pieces)</li> <li>7. Sashimi or Nigiri sampler (30 pieces)</li> </ol> |
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MAIN COURSE

1. **BLACK COD MISO**  
with ginger pickle, grilled eggplant and roasted sesame.





Indulge in an unforgettable experience with the most luxurious shisha pipes ever made. Please ask our waiter about available flavors and cocktails



For cigar aficionados who appreciate and know how to enjoy a great smoke, Beachcomber offers a selection of fine cigars (on availability basis) to suit every taste. Just ask our waiter.

**SPECIAL DIETARY NEEDS.** Please inform your waiter if you have any food allergies or dietary, prior to ordering. We use virgin olive oil. Fried foods are fried in corn oil. Crustacens are frozen. All prices are in Euro. Prices are valid until October 2019. Prices include: service charge, Municipal Tax and VAT.  
Managing Director: Emmanouil Marinakis