

BLUE AEGEAN SUSHI OMAKASE

LIVE FROM THE TANK

1 6 12pcs

KAKI Oysters

5 28 56

France Fine de Claire

ISE-EBI Live Sashimi lobster

120/kg

Canadian

SASHIMI - ΩΜΕΣ ΚΟΠΕΣ - RAW CUTS 4pcs

RAW SLICED FRESH FISH OR SEAFOOD SERVED WITH WASABI & GINGER

FUERUDAI Premium Red Bream - Φαγκρί

12

HIMEJI Red Mullet Aburi - Μπαρπούνι

12

Served with miso mayo, lime

KANPACHI Amberjack - Μαγιάτικο

12

Dressed with yuzu kosho sauce

IWASHI Sardines Shime Style - Σαρδέλες

8

Marinated in rice vinegar

SAKE Salmon - Σολομός

10

Served with shoyu sauce

MAKURO Tuna - Τόνος

10

Served with ponzu sauce

SUZUKI Seabass (lavraki) - Λαβράκι

8

Served with lime ginger sauce

HOTATE Scallops - Χτένια

8

Served with tataki sauce

CATCH OF THE DAY SASHIMI

84/kg

Ψαριά της ημέρας

THE RAW BAR

MAGURO Tuna Tataki - Τόνος Τατάκι

16

with sesame seeds and sesame sauce

HOTATE Scallops Tataki - Χτένια Τατάκι

16

with tataki sauce

SAKE Salmon Tartare - Σολομός Ταρτάρ

16

with orange, avocado, ginger, coriander, onion and citrus dressing

MAGURO Tuna Tartare - Τόνος Ταρτάρ

16

with orange, avocado, ginger, coriander, onion and citrus dressing

SUZUKI Sea Bass Ceviche - Λαβράκι

16

Raw sea bass marinated in lime and orange

HIMEJI Red Mullet Ceviche - Μπαρπούνι

18

Mango, pomegranate, chives, chilli-lime juice and olive oil & lemon dressing

TAI Sea Bream Carpaccio

16

Drizzled with oil and lemon, red peppers, cilantro, capers, onion

FUERUDAI Red Bream Uzukuri - Φαγκρί

18

Thinly slices red bream with sesame sauce & kosho sauce

THE ART OF NIGIRI

4pcs

SMALL ROLLS OF RICE TOPPED WITH SLICED FRESH FISH,
WASABI & GINGER

FUERUDAI Premium Red Bream - Φαγκρί

12

Dressed with lime and ginger sauce

HIMEJI Red Mullet aburi - Μπαρπούνι

12

Torched red mullet dressed with miso mayo sauce

SAKE Salmon Nigiri - Σολομός

10

Served with shoyu sauce

MAGURO Tuna Nigiri - Τόνος

10

Served with ponzu sauce

IWASHI Sardines Nigiri - Σαρδέλες

10

Marinated fillets with grated ginger and chives

UNAGI Eel - Χέλι

12

Dressed with kabayaki sauce



Availability depends on the daily catch / Η διαθεσιμότητα εξαρτάτε από την καθημερινή ψαριά

BLUE AEGEAN SUSHI OMAKASE

THE AEGEAN SIGNATURE ROLLS

8pcs

- AEGEAN GOLD ROLL** 18
Lavraki tartare, cucumber, chives, topped with torched lavraki, tobiko and truffle lemon miso and lime ginger sauce
- SARGOS WHITE BREEM CARPACCIO ROLL** 18
Mango, cucumber, capers topped with white bream, tobiko and truffle oil with yuzu dressing
- CORAL FUSION** 16
Roll in prawns tempura, cream cheese, avocado topped with fresh strawberries, green masago with unagi sauce and mango sauce
- TRUFFLE RED MULLET ABURI** 18
Avocado, chives tempura, carrots, capers topped with torched red mullet, truffle oil, black sesame, miso mayo lemon sauce and lime ginger sauce and tempura flakes
- RED SEA ROLL** 18
Tuna, cucumber, avocado, topped with fagri and truffle oil lemon miso, tobiko and eel sauce
- HALLOUMI TEMPURA ROLL** 16
Halloumi tempura, figs, topped with aburi fangri tobiko, and mango sauce
- CRISPY CALAMARI (SQUID) ROLL** 16
Roll in fried calamari, avocado topped with chives, panko, tobiko, red peppers in eel sauce and miso honey sauce

PLATTERS

- NIGIRI COMBINATION 10pcs** 20
2 tuna, 2 salmon, 2 prawns, 2 sea bass, 2 unagi
- SASHIMI COMBINATION 14pcs** 28
3 salmon, 3 tuna, 3 seabass, 3 prawns, 2 unagi
- PLATTER OF 16pcs** 32
8 tiger, 4 nigiri unagi, 4 salmon sashimi
- AEGEAN SYMPHONY PLATTER 24pcs** 72
Premium collection of 4 red mullet nigiri, 4 fagri nigiri, 4 magiatiko sashimi, 4 sea bass sashimi, 8 Aegean Gold roll
- PLATTER OF 36pcs** 72
8 rainbow roll, 8 salmon maki, 3 tuna sashimi, 3 salmon sashimi, 3 unagi sashimi, 3 sea bass sashimi, 2 tuna nigiri, 2 prawns nigiri, 2 salmon nigiri, 2 sea bass nigiri

MAKI - URAMAKI - HOSOMAKI ROLLS 8pcs

JAPANESE VINEGARED RICE ROLLED UP WITH NORI, VEGETABLES, RAW FRESH FISH OR COOKED SEAFOOD, FISH ROE, SESAME SEEDS, OR OTHER INGREDIENTS. SERVED WITH WASABI AND GINGER

- CALIFORNIA ROLL** 12
Roll in surimi crab sticks, avocado, cucumber topped with tobiko spicy mayo and teriyaki sauce
- ZENITH ROLL** 15
Roll in salmon, mango, cucumber topped with avocado orange tobiko, mango sauce and ell sauce
- DRAGON** 16
Prawns tempura, cream cheese, unagi, cucumber topped with avocado, wasabi mayo, tobiko, unagi sauce and spicy mayo
- SALMON HOSOMAKI (6pcs)** 12
Roll in fresh salmon served with spicy mayo, masago
- CRUNCHY PHILADELPHIA** 14
Smoked salmon, cream cheese, cucumber, topping black sesame, tempura flakes, spicy mayo and ell sauce
- RAINBOW** 17
Roll in prawns, mayo, cucumber, topped with tuna, salmon, avocado, tobiko, spicy mayo and unagi sauce
- SAMURAI** 16
Spicy tuna, avocado topped with salmon, slice jalapeno, sriracha, tempura flakes, eel sauce
- VOLCANO** 17
Spicy surimi (crab), cream cheese, cucumber, avocado, topped with scallops and salmon tartare with sriracha, tobiko and unagi sauce
- TIGER** 15
Roll in temura prawns, cream cheese, cucumber, mayo topped with tobiko, torched prawn, spicy mayo and teriyaki sauce
- FOREST ROLL** 14
Roll in shiitake mushrooms, cucumber, avocado and tobiko with truffle oil and teriyaki sauce, tempura flakes
- ICHIGO TEMPURA** 14
Roll in strawberries, tempura flakes, cream cheese topped with strawberries served with sesame seeds and unagi sauce, mayo and mango sauce