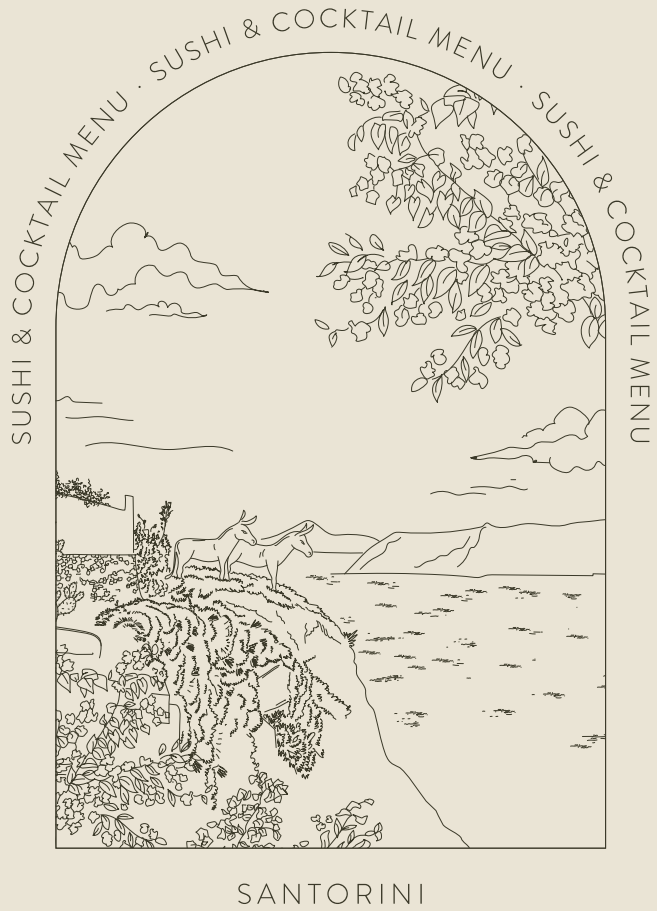




VERANDA
Sushi & Sunset Bar

FIRST TASTES

Chicken Karaage	18
Ebi Tempura	24
Edamame Salted or Spicy	14
Wakame Salad	16

ELEVATED CLASSIC ROLLS (8 PCS)

Spicy Crab Futomaki	28
Avocado, carrot, asparagus	
Veggie Maki	20
Cucumber, red cabbage, toasted sesame	

VERANDA CLASSIC ROLLS (8 PCS)

Mount Fuji	27
Salmon, Philadelphia, red tobiko	
Tiger Tempura	26
Sweet chili mayo, black sesame, tempura flakes	
Kyoto Katsu	24
Fried chicken, spicy Teriyaki	
Mango Dream	26
Ebi tempura, Philadelphia, yellow tobiko	

VERANDA SIGNATURE ROLLS (8 PCS)

Mitsu-Aburi Tiger	32
Prawn tempura, flame-seared Atlantic salmon, honey-kabayaki	
Salmon Tartare & Truffle	28
Atlantic salmon tartare, green apple, asparagus, spicy radish	

The Mugiwara	
Crab tartare, mango, apple, yuzu & truffle emulsion, yellow tobiko	

Spicy Ruby & Furikake	
Yellowfin tuna tartare, house furikake, teriyaki, cucumber, Shiso	

NIGIRI (3 PCS)

Sake	21
Maguro	22
Ebi	20
Suzuki	20

SASHIMI (3 PCS)

Sake	24
Maguro	26
Suzuki	22

SMALL COMBO

4 Rolls	104
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LARGE COMBO

4 Rolls / 2 Nigiri / 1 Sashimi	170
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MOCHI DESSERTS (2 PCS)

Brown Butter Caramel	12
Strawberry Cream	12
Chocolate Fudge	14
Alphonso Mango	14

TO DRINK

La Vie En Rose	23
Fruity-Floral-Bubbly	
Tito's Vodka, Genshu Sake, Passion Fruit, Lychee, Rose, Pink Grapefruit, Bubbles	

Jade Lotus	24
Citrusy-Floral-Refreshing	
St Germain Elderflower, Kiyoko Yuzu Aperitif, Jasmine, Sparkling Wine, Soda Water	

Kuro Hana	25
Fruity-Smoky-Bubbly	
Patron Silver Tequila, Peach, Chamomile, Lapsang Souchong tea, Citrus, Bubbles	

Silk Road	24
Fruity-Tropical-Sweet-Sour	
Bacardi Anejo Cuatro Rum Coconut Infused, Pandan, Strawberry, Lime, Sakura Bitters	

Wabi Sabi	25
Sweet-Sour-Citrusy	
Patron Reposado Tequila, Ginjo Yuzushu, Tangerine Triple Sec, Citrus, Creme de Mure	

Hikari	24
Fruity-Tropical-Sweet-Sour	
Bombay Premier Cru, Kumquat, Tropical Fassionola, Citrus, Lychee Foam	

Ensō	23
Sweet-Sour-Refreshing-Bubbly	
Votanikon Gin, Skinos Mastiha, Edamame, Melon, Kiwi, Citrus, Bubbles	

Thai Breeze (0.0%)	18
Sweet-Sour-Refreshing	
Tanqueray 0.0% Gin, Thai Basil, Ginger, Citrus, Mastiqua Cucumber Soda	

Liquid Zen (0.0%)	18
Sweet-Sour-Floral-Refreshing	
Martini Floreale Non Alcoholic Aperitivo, Pineapple, Lemongrass, Mint, Ginger Beer	

Please inform us of any allergies or special dietary restrictions. The EU Food Allergen list is available to all guests: (1) Lactose, (2) Eggs, (3) Nuts, (4) Peanuts, (5) Soy, (6) Molluscs, (7) Crustaceans, (8) Sesame, (9) Sulphur dioxide and sulphites, (10) Cereals containing gluten, (11) Mustard, (12) Lupin, (13) Celery, (14) Fish. All prices mentioned above are in euros (€). V.A.T. is included in prices. «Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)». The restaurant / bar is legally required to issue official receipts certified by the relevant tax office. Responsible for implementation of statutory regulations: Dimitrios Katsaras.