



MENU





Sushi



HOSOMAKI

a thin rice roll with one type of filling inside

MINIURAMAKI

a thin rice roll with one type of filling inside and a layer of rice on top

with avocado / cucumber / turnip / gourd / tamago / mango / crab stick - for you to choose from	6 pcs.	20 zł
with salmon / tuna paste – for you to choose from	6 pcs.	24 zł
with cooked prawns	6 pcs.	26 zł
with tuna / with with spicy salmon tartare – for you to choose from	6 pcs.	33 zł
with prawns in tempura	6 pcs.	37 zł
with eel	6 pcs.	42 zł



FUTOMAKI

a thick roll with multiple fillings inside



URAMAKI

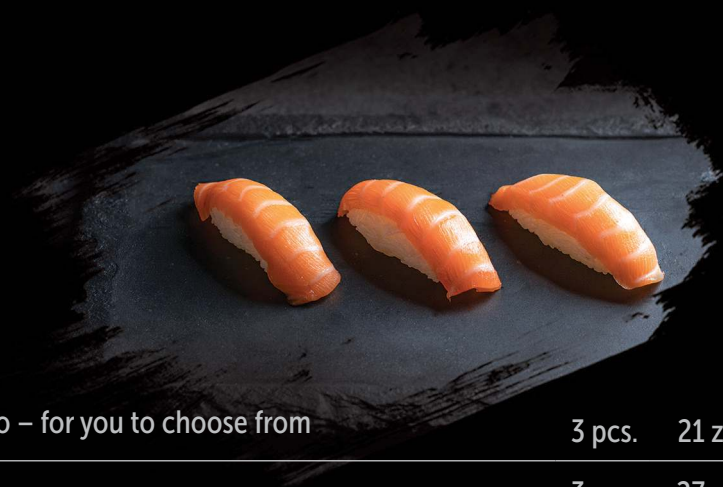
a thick roll with multiple fillings inside
and a layer of rice on top

with vegetables	6 pcs.	26 zł
vegetarian, fried in tempura	6 pcs.	35 zł
with tuna paste and cucumber	6 pcs.	33 zł
with crab stick and cucumber	6 pcs.	33 zł
with spicy salmon tartare	6 pcs.	44 zł
with salmon and avocado	6 pcs.	45 zł
with prawns, tuna, salmon and vegetables	6 pcs.	52 zł
with spicy baked salmon, avocado and turnip	6 pcs.	46 zł
with sweet baked salmon and gourd wrapped in a slice of omelette	6 pcs.	46 zł
with marinated salmon and leek	6 pcs.	46 zł
with cooked / spicy baked / tom yum baked prawns - for you to choose from, and vegetables	6 pcs.	54 zł
with spicy tuna tartare	6 pcs.	48 zł
with prawns in tempura, avocado and paprika sauce	6 pcs.	55 zł
with squids in tempura, avocado and paprika sauce	6 pcs.	54 zł
with salmon in tempura, avocado and paprika sauce	6 pcs.	49 zł
with tuna and cucumber	6 pcs.	49 zł
with baked tuna coated in togarashi, vegetables, served with refreshing turnip dressing	6 pcs.	50 zł

As a standard, we add Philadelphia cheese to most our rolls.
Ask our staff for full allergen list and dish grammage.

NIGIRI

a rice ball with topping



with tamago / avocado / mango – for you to choose from	3 pcs.	21 zł
with salmon	3 pcs.	27 zł
with cooked prawns	3 pcs.	28 zł
with royal bream and lemon or with fried salmon with Japanese pepper served with refreshing turnip dressing	3 pcs.	33 zł
with eel / with salmon and avocado – for you to choose from	3 pcs.	33 zł
with gravlax salmon / tuna / fish mix – for you to choose from	3 pcs.	46 zł
with tuna fried in sesame seeds, avocado and vegetable sauce	3 pcs.	52 zł

SASHIMI ROLL

a roll wrapped in rice paper, with multiple fillings inside (without rice)



Sashimi roll with vegetables	8 pcs.	34 zł
Sashimi roll with a chosen fish and vegetables	8 pcs.	54 zł
Sashimi roll with salmon, eel, tamago and vegetables	8 pcs.	54 zł
Sashimi roll with gravlax salmon, cooked prawns, vegetables, tobiko caviar	8 pcs.	63 zł
Sashimi roll with tuna, salmon and vegetables, spicy	8 pcs.	54 zł
Sashimi roll with royal bream in tempura, vegetables and paprika sauce	8 pcs.	50 zł
Sashimi roll with prawns in tempura, avocado and raspberries, topped with sweet teriyaki sauce	8 pcs.	66 zł
Sashimi roll with maguro tuna or togarashi with vegetables, served with refreshing turnip dressing	8 pcs.	60 zł
Sashimi roll with teriyaki chicken, cucumber, turnip and carrot	8 pcs.	46 zł
Sashimi roll with pulled duck, cucumber, turnip and carrot	8 pcs.	50 zł
Sashimi roll with tofu, cucumber, turnip, gourd and pepper	8 pcs.	45 zł

SASHIMI

pieces of fish served on vegetables



Sashimi with a chosen fish and vegetables	8 pcs.	63 zł
A plate of spicy salmon tartare served on vegetables	1 pcs.	50 zł
A plate of spicy tuna tartare served on vegetables	1 pcs.	56 zł

UNAGI SPECIALS

a variety of rolls



Kizumaki with salmon, Philadelphia cheese, caviar and teriyaki sauce	6 pcs.	52 zł
Kizumaki with gravlax salmon / eel / tuna - for you to choose from, caviar and teriyaki sauce	6 pcs.	54 zł
Rainbow maki with fired tuna, salmon, vegetables and Tabasco sauce	6 pcs.	50 zł
Rainbow maki with fired salmon, cooked prawns, avocado, gourd and refreshing dressing	6 pcs.	55 zł
Rainbow maki with tuna, salmon and vegetables	6 pcs.	47 zł
Caterpillar maki with salmon, avocado and eel on top, sprinkled with tobiko caviar	6 pcs.	60 zł
Dragon roll maki with prawns in tempura, avocado and eel on top	6 pcs.	63 zł
Rainbow maki with gravlax salmon and vegetables, served with refreshing turnip dressing	6 pcs.	54 zł
Spider roll – futomaki with soft shell crab under crust, avocado, cucumber, tobiko, and kimchi sauce	6 pcs.	63 zł
Greenkniferoll - prawns in tempura with salmon tartare, wrapped in a slice of omelette with a dash of dressing, caviar and sweet sauce	8 pcs.	66 zł
Sake ikura – caviar wrapped in a slice of salmon, with quail yolk	3 pcs.	69 zł

FUSION SUSHI ROLLS

Creative combinations with unusual flavors

Uramaki with shrimp, cucumber, Philadelphia and eel on top with tobico	8 pcs.	59 zł
Uramaki with salmon, tangerine and Philadelphia	8 pcs.	52 zł
Futomaki with vegetables fried in tempura with salmon tartar and tobico on top	6 pcs.	47 zł
Futomaki with Philadelphia, cucumber, salmon, mayo, tobico – baked	8 pcs.	54 zł
Uramaki covered in tobico, with avocado, Philadelphia, salmon, mayo, mozzarella – baked	8 pcs.	52 zł
Uramaki with grilled chicken, cucumber and Philadelphia	8 pcs.	52 zł
Uramaki with cucumber, Philadelphia, chicken, mozzarella, mayo, tobico – baked	8 pcs.	52 zł
Hosomaki with coconut milk baked salmon	6 pcs.	26 zł
Uramaki with smoked chicken and bacon	8 pcs.	54 zł
Uramaki covered in tobico with octopus	8 pcs.	59 zł
Uramaki covered in sesame seeds with smoked chicken and mango	8 pcs.	48 zł
Kizumaki with mixed fish, Philadelphia and tobico	8 pcs.	59 zł



8 pcs.	8 pcs.	6 pcs.	8 pcs.
URAMAKI WITH SALMON, TANGERINE AND PHILADELPHIA	URAMAKI WITH SHRIMP, CUCUMBER, PHILADELPHIA AND EEL ON TOP WITH TOBICO	FUTOMAKI WITH VEGETABLES FRIED IN TEMPURA WITH SALMON TARTAR AND TOBICO ON TOP	FUTOMAKI WITH PHILADELPHIA, CUCUMBER, SALMON, MAYO, TOBICO – BAKED

UNAGI
FUSION

1

207 zł / 30 pcs.



UNAGI FUSION

2

175 zł / 30 pcs.

8 pcs.

URAMAKI
COVERED
IN TOBICO,
WITH AVOCADO,
PHILADELPHIA,
SALMON, MAYO,
MOZZARELLA
- BAKED

8 pcs.

URAMAKI
WITH
GRILLED
CHICKEN,
CUCUMBER
AND
PHILADELPHIA

8 pcs.

URAMAKI WITH
CUCUMBER,
PHILADELPHIA,
CHICKEN,
MOZZARELLA,
MAYO, TOBICO
- BAKED

6 pcs.

HOSOMAKI
WITH COCONUT
MILK BAKED
SALMON



UNAGI FUSION

3

214 zł / 32 pcs.

8 pcs.

URAMAKI
WITH SMOKED
CHICKEN
AND BACON

8 pcs.

URAMAKI
COVERED
IN TOBICO
WITH OCTOPUS

8 pcs.

URAMAKI
COVERED
IN SESAME
SEEDS WITH
SMOKED
CHICKEN
AND MANGO

8 pcs.

KIZUMAKI WITH
MIXED FISH,
PHILADELPHIA
AND TOBICO



STARTERS AND SOUPS





Maguro Zensai

fried tuna tenderloin dipped in coriander and sesame seeds, served with cucumber, lettuce, carrot, capers, mint and lemon salad.

56 zł



Ika Panko

panko fried calamari served with paprika – mayonnaise sauce.

56 zł

Ebi Tempura

prawns in tempura served in a small basket with paprika – mayonnaise sauce.

68 zł





Ebi Gyoza

handmade prawn meat dumplings
served with sesame sauce
(fried or boiled).

56 zł



Sake Gyoza

handmade salmon meat dumplings
sprinkled with dill and served with
lemon and ginger sauce
(fried or boiled).

52 zł

Ebi Yakitori

skewers of king prawns grilled
with tom yum and tom kha paste,
lime leaves with sweet chilli sauce.

71 zł





Tom Yum

spicy soup based on prawns and coconut milk, served with squids, prawns, sprouts, cocktail tomatoes, leek, red onion, cilantro, lemongrass and lime leaf.

47 zł

Misoshiru

soup based on fermented soy paste, with tofu, chunks of salmon, wakame and shitake mushrooms.

33 zł



Tom Kha

soup based on coconut milk, served with rice, mun mushrooms, cilantro, green beans and steamed broccoli

33 zł

Osuimono

delicate fish broth on white wine, soy sauce, and dashi with Chinese cabbage, carrot, leek, wakame and salmon.

31 zł



Vegan dishes

Poke bowl with tempura fried banana

with mango, avocado, nuts
and pomegranate seeds
served with Teriyaki sauce

41 zł



Poke bowl with smoked tofu

with wakame goma algae salad,
pickled carrots, edamame, red
cabbage and cucumber, served
with sweet chilli sauce

46 zł



Yasai tempura

tempura fried vegetables served
with sweet chilli sauce

36 zł





Tofu salad

salad mix, seasonal fruits, grilled tofu, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from)

49 zł



Grilled chicken salad

salad mix, seasonal fruits, grilled chicken, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from)

53 zł



Shrimp salad

salad mix, seasonal fruits, tom yum shrimps, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from)

59 zł



Grilled salmon salad

salad mix, seasonal fruits, grilled salmon, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from).

55 zł



6 pcs.

MINIURAMAKI
WITH MARINATED
BAMBOO SHOTS
AND GOURD

6 pcs.

FUTOMAKI WITH
AVOCADO, CARROT,
SPINACH, VEGAN
CREAM CHEESE
AND SESAME SEEDS

8 pcs.

RAINBOW MAKI
WITH TEMPURA
FRIED VEGETABLES
AND AVOCADO ON
TOP

6 pcs.

MINIURAMAKI WITH
TOM YUM SHIMEJI
MUSHROOMS, SPINACH,
CUCUMBER AND CARROT

SET
VEGE

1

119 zł / 26 pcs.



6 pcs.

FUTOMAKI WITH
TOM KHA SHIMEJI
MUSHROOMS, PEPPER,
RADISH, AVOCADO,
CUCUMBER, SPINACH
AND VEGAN CREAM
CHEESE

6 pcs.

FUTOMAKI
WITH
TEMPURA FRIED
SWEET POTATO,
SPINACH
AND AVOCADO

6 pcs.

HOSOMAKI
WITH
TEMPURA
FRIED
GOURD

6 pcs.

MINIURAMAKI
WITH AVOCADO
AND CHIVES

2 pcs.

NIGIRI
WITH
MANGO

SET
VEGE

2

119 zł / 26 pcs.

VEGAN ROLLS

Hosomaki with tempura fried gourd	6 pcs.	21 zł
Miniuramaki with avocado and chives	6 pcs.	21 zł
Miniuramaki with marinated bamboo shots and gourd	6 pcs.	21 zł
Futomaki with tempura fried sweet potato, spinach and avocado	6 pcs.	32 zł
Futomaki with avocado, carrot, spinach, vegan cream cheese and sesame seeds	6 pcs.	29 zł
Futomaki with tom kha shimeji mushrooms, pepper, radish, avocado, cucumber, spinach and vegan cream cheese	6 pcs.	35 zł
Rainbow maki with tempura fried vegetables and avocado on top	8 pcs.	35 zł
Miniuramaki with tom yum shimeji mushrooms, spinach, cucumber and carrot	6 pcs.	26 zł



MAI

RSES



T

panko crusted traditional Japanese fried pork served with garlic and tonkatsu sauces.

55 zł



Pad Thai

rice noodle stir fry with peanut tofu, carrots, onions, chives, egg, bean sprouts and cashews.

- ① with vegetables 44 zł
- ② with chicken 50 zł
- ③ with prawns 66 zł



Da

duck marinated in anise, garlic and oranges, served with buckwheat noodles, basil and cashews.

63 zł





For children

Chisu

pieces of chicken breast
in tempura, served with fries.

42 zł



Yaki-teriyaki

delicate salmon fillet
skewers, cooked
in sweet teriyaki sauce,
served with rice.

42 zł

Bento Box

delicate salmon fillet or chicken
skewers (for you to choose from),
cooked in sweet teriyaki sauce,
served with rice, tamago noodles,
fruits and edamame.

45 zł





Additions



Edamame

cooked young soy
sprinkled with
sea salt.

24 zł



Kimchi

long-fermenting Chinese
cabbage, chili and sesame
seeds salad.

24 zł



Wakame Goma

algae salad with
sesame seeds.

24 zł

Jasmine rice

12 zł

Fries

12 zł

Sweet potato fries

17 zł

Potato wedges

12 zł

Kizami

9 zł



SUSHI SETS





3 PCS.

NIGIRI
WITH
TAMAGO

3 PCS.

NIGIRI
WITH
SALMON

6 PCS.

FUTOMAKI
WITH
SALMON
AND
AVOCADO

6 PCS.

HOSOMAKI
WITH
CUCUMBER
AND SESAME
SEEDS

6 PCS.

HOSOMAKI
WITH CRAB
STICK

UNAGI ROLLS

1

132 zł / 24 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option



3 PCS.

NIGIRI
WITH
TAMAGO

6 PCS.

FUTOMAKI
WITH
SALMON
AND
AVOCADO

6 PCS.

FUTOMAKI
WITH
VEGETABLES

6 PCS.

FUTOMAKI
WITH SWEET
BAKED
SALMON
AND GOURD,
WRAPPED
IN A SLICE OF
OMELETTE

6 PCS.

FUTOMAKI
WITH PRAWNS
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

6 PCS.

HOSOMAKI
WITH
CUCUMBER
AND SESAME
SEEDS

UNAGI ROLLS

2

199 zł / 33 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option



UNAGI ROLLS

3

3 PCS.
NIGIRI
WITH
SALMON

6 PCS.
FUTOMAKI
WITH SPICY
SALMON
TARTARE

6 PCS.
FUTOMAKI
WITH TUNA
AND
CUCUMBER

6 PCS.
FUTOMAKI
WITH SWEET
BAKED
SALMON
AND GOURD,
WRAPPED
IN A SLICE OF
OMELETTE

6 PCS.
FUTOMAKI
WITH PRAWN
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

214 zł / 27 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option



UNAGI ROLLS

4

6 PCS.

FUTOMAKI
WITH SWEET
BAKED
SALMON
AND GOURD,
WRAPPED
IN A SLICE OF
OMELETTE

6 PCS.

FUTOMAKI
WITH PRAWN
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

6 PCS.

FUTOMAKI
WITH SPICY
SALMON
TARTARE

6 PCS.

FUTOMAKI
WITH
VEGETABLES

6 PCS.

FUTOMAKI
WITH
SALMON
AND
AVOCADO

6 PCS.

MINIURAMAKI
WITH
COOKED
PRAWN

6 PCS.

HOSOMAKI
WITH
SALMON

266 zł / 42 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

UNAGI
ROLLS

5



6 PCS.

URAMAKI
WITH TUNA
PASTE AND
CUCUMBER

6 PCS.

FUTOMAKI
WITH SWEET
BAKED ROYAL
BREAM
AND GOURD,
IN A SLICE
OF OMELETTE

6 PCS.

FUTOMAKI
WITH MARINATED
SALMON
AND LEEK

6 PCS.

FUTOMAKI
WITH
VEGETABLES

6 PCS.

FUTOMAKI
WITH SPICY
SALMON
TARTARE

6 PCS.

HOSOMAKI
WITH
SALMON

6 PCS.

FUTOMAKI
WITH COOKED
PRAWN
AND GOURD

6 PCS.

HOSOMAKI
WITH
CUCUMBER
AND SESAME SEEDS

6 PCS.

FUTOMAKI
WITH PRAWN
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

6 PCS.

FUTOMAKI
WITH
SALMON
AND
AVOCADO

352 zł / 60 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option



8 PCS.

SASHIMI
ROLL
WITH
SALMON
AND
VEGETABLES

6 PCS.

RAINBOW
MAKI
WITH TUNA,
SALMON
GRAVLAX AND
VEGETABLES

6 PCS.

FUTOMAKI
WITH SPICY
TUNA
TARTARE

6 PCS.

FUTOMAKI
WITH
SALMON
AND
AVOCADO

6 PCS.

FUTOMAKI
WITH SALMON
IN TEMPURA
AVOCADO
AND PAPRIKA
SAUCE,
WRAPPED
IN A RICE
PAPER

6 PCS.

FUTOMAKI
WITH PRAWNS
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

6 PCS.

FUTOMAKI
WITH GRILLED
EEL SWEET
SAUCE AND
SESAME SEEDS

3 PCS.

NIGIRI WITH
COOKED
PRAWN

3 PCS.

NIGIRI WITH
GRAVLAX
SALMON

3 PCS.

NIGIRI WITH
SALMON

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

402 zł / 53 pcs.

UNAGI
ROLLS

6



UNAGI ROLLS

7

2 PCS.
NIGIRI
WITH
AVOCADO

2 PCS.
NIGIRI
WITH
TAMAGO

6 PCS.
FUTOMAKI
WITH
VEGETABLES
FRIED
IN TEMPURA

6 PCS.
HOSOMAKI
WITH SESAME
SEEDS AND
CUCUMBER

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

82 zł / 16 pcs.



UNAGI ROLLS

8

3 PCS.
NIGIRI WITH
FRIED SALMON,
DRESSING
AND JAPANESE
PEPPER

6 PCS.
URAMAKI
WITH TUNA
PASTE

6 PCS.
FUTOMAKI WITH
SWEET BAKED
SALMON AND GOURD,
WRAPPED IN A SLICE
OF OMELETTE

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

108 zł / 15 pcs.



UNAGI ROLLS

9

3 PCS.
NIGIRI
WITH EEL

8 PCS.
SASHIMI ROLL
WITH EEL,
COOKED PRAWNS,
TAMAGO OMELETTE
AND VEGETABLES

6 PCS.
DRAGON ROLL
WITH PRAWN
IN TEMPURA,
AVOCADO AND
EEL ON TOP

6 PCS.
MINIURAMAK
WITH EEL
AND TOBIKO
CAVIAR

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

185 zł / 23 pcs.



UNAGI NIGIRI

10

2 PCS.
NIGIRI
WITH TAMAGO
OMELETTE

2 PCS.
NIGIRI WITH
EEL

2 PCS.
NIGIRI WITH
COOKED
PRAWN

2 PCS.
NIGIRI WITH
SALMON

2 PCS.

NIGIRI WITH
TUNA

2 PCS.

NIGIRI WITH
AVOCADO

2 PCS.

NIGIRI WITH
ROYAL BREAM

2 PCS.

NIGIRI WITH
GRAVLAX
SALMON

WAKAME
GOMA SALAD

158 zł / 16 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option



DESSERTS





Fruit Sushi

seasonal fruit with
mascarpone cheese
wrapped in a slice
of tamago omelette.

48 zł

Fruit splash

rolled tamago crepe with
caramel mascarpone cheese,
served with fruit
and seasonal fruit sauce.

48 zł



Banana in tempura

banana in crispy tempura
batter sprinkled with
cinnamon, with chocolate
sauce.

33 zł

Tapioca pudding

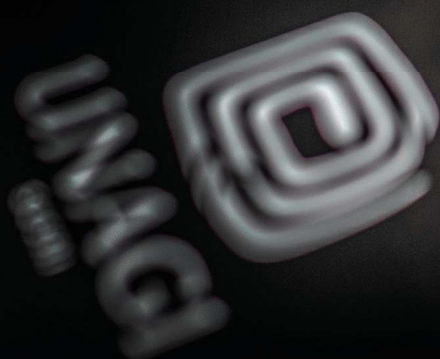
with mango mousse and fruits

30 zł





DRINKS AND ALCOHOL



Teas	350 ml	500ml
China Lung Ching China green tea also known as Dragon's Well. Very light, soft and sweet - fruity cup with a bloomy character. Absolutely unique green tea.	21 zł	26 zł
China Jasmine This tea is produced from high-quality, early spring tea buds and the highest quality, most delicate jasmine flower buds.	21 zł	26 zł
Japan GenMaiCha Japanese name for green tea combined with roasted brown rice. The sugar and starch from rice cause the tea to have a warm, full flavor that is similar to that of nuts. Absolutely perfect when eating sushi.	21 zł	26 zł
Cherry Blossom A blend of Chinese and Korean green teas, scented with natural cherry flavor.	21 zł	26 zł
Japanese Sakura Sakura is the Japanese word for pink cherry blossoms. The flowers are mixed with excellent green teas and almond. The infusion is fruity - sweet with delicate notes of almond.	21 zł	26 zł
Jolly Green Fellow Leaves of Green Sencha tea cheered with pieces of mango and colorful flower petals.	21 zł	26 zł
Super Girl Naturally sweet white tea from the Fujian province in China, scented with peach and pineapple.	21 zł	26 zł
Milky Oolong Oolong (Wu Long) are commonly known as semi oxidized teas. Milky Oolong is a green oolong tea flavoured with subtle, natural milk flavours to accent the sweet profile. The tea has a fresh, sweet and creamy flavour.	21 zł	26 zł
Awesome Fruit This blend is made of dried fruit, does not contain tea leaves. It's caffeine free but has a lot of vitamine C. Fruit tea blend with creamy raspberry - rhubarb taste.	21 zł	26 zł
Assam Hattiali Fully oxidized black tea from Hattiali garden placed in Assam region of India. Tea plants are harvested and prepared with respect for tradition and are known for its golden buds and excellent quality.	21 zł	26 zł

Coffees	
Americano	9 zł
Cappuccino	10 zł
Latte	12 zł
Espresso	8 zł
Doppio	12 zł

Cold drinks

Mineral water

sparkling, still

250 ml 11 zł

Fizzy drinks

Pepsi, 7up, Mirinda, Tonic

200 ml 12 zł

Still drinks

Lipton Ice Tea – lemon, peach, green tea flavor

200ml 12 zł

Still drinks

Aloe Drink

200 ml 16 zł

Fruit juices

apple, orange, grapefruit, blackcurrant

200ml 12 zł

Freshly squeezed fruit juices

orange, grapefruit

200 ml 24 zł

Beer

Kirin, Asahi, Grolsch

20 zł

Beer

alcohol-free

16 zł

Lemonade

With fresh fruits, flavored syrup and either sparkling or still water (ask our staff about available flavors).

250 ml **23 zł**

Kombucha

Fermented drink made from the highest quality tea by adding yeast and a specific culture of bacteria known as SCOBY. Gently sweet, sour and effervescent which makes it an excellent refreshment. Handmade by us. (ask our staff for more details).

250 ml **20 zł**



Sake and wine



Sake Maruta FUTSUSHU by Tamura

Sake from the Futsushu category – the most popular in Japan. Gently sweeter and more distinct, although its taste is perfectly matched to be paired with raw fish, tempura or strong broths.	150 ml	37 zł
	720 ml	175 zł



Maboroshi Sake Kasen

A unique Nihonshu (sake) that's extensively aged. Silky smooth, clean-cut flavor with a characteristic, pleasant aftertaste and a wonderful aroma.	150 ml	36 zł
	720 ml	170 zł



Junmai Ginjo Kasen

A mellow Nihonshu (sake) with a delicate taste and aroma which brings out the best out of the dishes it accompanies. Gently dry with an appealing fruity touch.	150 ml	40 zł
	720 ml	195 zł



Nakata Umesu SHIRO

SHIRO (japanese for „white“) edition shows the pure ume fruit taste, the most classic Nakata Umesu with enjoyable, rich fruity flavor and aroma paired with perfect balance between sweet and sour.	150 ml	35 zł
	720 ml	165 zł



Choya Original Wine

A japanese wine carefully crafted out of japanese apricots, sugar and shochu. Commonly called a “plum wine”, it offers a distinct, sweet and sour taste. Perfectly complements fish and other seafood dishes, as well as desserts and cocktails, but also makes a perfect aperitif by itself.	150 ml	26 zł
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Sake Choya Original

A semi-sweet wine made out of japanese rice fermented with Koji yeast. A subtly sweet and flavorful liquor with a taste like no other.	200 ml	32 zł
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UNAGI
SUSHI

YOU CAN ORDER OUR SUSHI
ONLINE WITH DELIVERY

More details at:

WWW.UNAGISUSHI.PL





AL. JANA PAWŁA II 42

SZCZECIN

RESERVATIONS:

+ 48 504 631 633

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