

JAPANESE ATELIER

MENU

Allergens & Notices

Dear Guests,

The culinary preparations on this menu may contain traces of **allergenic products**. If you suffer from any **food allergies** or **food intolerance**, we kindly request you to inform the restaurant staff immediately.

Αγαπητοί Επισκέπτες,

Θα σας παρακαλούσαμε να ενημερώσετε ένα μέλος του προσωπικού εάν έχετε **αλλεργία** ή **δυσανεξία** σε κάποιο τρόφιμο ή ποτό, πριν παραγγείλετε.

-  1. Gluten / Γλουτένη
-  2. Crustacean / Οστρακοειδή
-  3. Molluscs / Μαλάκια
-  4. Egg / Αυγό
-  5. Fish / Ψάρι
-  6. Milk / Γάλα
-  7. Peanuts / Φυστίκι
-  8. Soy / Σόγια
-  9. Tree Nuts / Ξηροί Καρποί
-  10. Celery / Σέλινο
-  11. Mustard / Μουστάρδα
-  12. Sesame / Σουσάμι
-  13. Sulphur Dioxide & Sulphites / Διοξείδιο του Θείου & Θειώδη Άλατα
-  14. Lupin / Λούπινο
-  15. Hot / Καυτερό
-  16. Vegetarian / Χορτοφαγικό
-  17. Vegan / Ολική Χορτοφαγία
-  18. Local Dish / Τοπική Κουζίνα

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NIGIRI SUSHI (2 PCS)

SHAKE  	6.5
Salmon	
MAGURO 	7
Tuna	
HAMACHI 	7.5
Yellowtail	
EBI 	5.5
Cooked prawns	
TAMAKO   	4.5
Japanese omelette	
UNAGI    	8
Smoked eel	
INARI NIGIRI  	5
Rice in fried tofu pockets	

FUTOMAKI 8 PCS

VOLCANO SIGNATURE ROLL      	16.5
Prawns, crab meat, avocado, japanese spice togarashi, crispy fried in tempura batter, avocado, garnished with wasabi tobiko & chilli sauce	

HOSOMAKI - THIN ROLLS (6PCS)

SHAKE MAKI    	8.5
Spicy salmon & cucumber	
PIRIKARA SHIITAKE MAKI    	6.5
Shiitake mushrooms with carrots	
MAGURO AVOCADO MAKI  	9
Tuna & avocado	
KAPPA MANGO  	6.5
Cucumber & mango	

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KYURI MAKI 🍱

5.5

Cucumber thin roll

TAMAKO AVOCADO 🍱 🍳 🥑 🌿

6.5

Japanese omelette & avocado

URAMAKI INSIDE OUT ROLLS (8 PCS)

CALIFORNIA ROLL 🍱 🍣 🥑 🌿 🍷

13.5

Crab, mango, Philadelphia cheese, cucumber rolled in sesame & orange tobiko caviar

TUNA KAMIKAZE 🍣 🍣 🍱 🥑

16.5

Spicy tuna, prawns, pickled radish, avocado & cucumber

CRAZY SALMON 🍣 🍱 🥑

15.5

Spicy salmon with cucumber, avocado & wasabi tobiko

SALMON PHILADELPHIA 🍣 🍱 🌿 🍷

15

Salmon, Philadelphia cheese, avocado, cucumber & sesame seeds

ATELIER CRUNCHY PRAWNS 🍣 🌿 🍣 🍱 🍷

14.5

Crispy prawns, Philadelphia cheese, tobiko caviar, cucumber, avocado, tempura flakes, teriyaki mayonnaise sauce

UNAGI KABAYAKI 🍣 🍣 🍱 🍣

16

BBQ eel, crab meat, japanese omelette, cucumber, avocado & tsume sauce

YASAI VEGAN (6 PCS) 🥕 🌿 🍱 🌿

14

Shiitake mushrooms, carrots, cucumber, pickled radish, caramelized tofu, avocado, chili jam, rolled in rice paper & lettuce

CRISPY TORI TERIYAKI 🍣 🍱 🍱

13.5

Chicken breast, caramelized tofu, pickled radish, avocado, tempura flakes, sesame, teriyaki mayonnaise

MORIAWASE (ATELIER SUSHI COMBINATION PLATTERS)

STARTER HUT 🐟🍣🍣🍣🍣 38

Nigiri Sushi (12 pcs)

Salmon, tuna, prawns, hamachi, unagi & tamago

THE 18TH HOLE PLATTER 🐟🍣🍣🍣🍣🍣 46

Nigiri & Uramaki Combination Platter (18 pcs)

Salmon, prawn & hamachi nigiri
california, tuna kamikaze & crispy prawn roll

ATELIER 🐟🍣🍣🍣🍣🍣🍣 49

Uramaki, Hosomaki & Nigiri (24 pcs)

Salmon, prawns & tuna nigiri, shiitake mushrooms,
carrot & tamago avocado hosomaki, crazy salmon roll,
crispy prawn & unagi uramaki

APHRODITE 🐟🍣🍣🍣🍣🍣🍣🍷 59

Nigiri, Hosomaki & Uramaki (35 pcs)

Salmon, prawns, tuna, tamago & hamachi nigiri,
shiitake mushrooms, carrots, tamago avocado &
mango, cucumber, hosomaki salmon philadelphia,
tuna kamikaze, california & unagi roll

APPETISERS

TUNA TARTARE 🐟🍣🍷🥄 17

Sesame oil, togarashi, soy, lime juice, ginger, avocado,
fresh herbs & tobiko caviar

PRAWNS WITH WASABI OR MANGO GLAZE 🍤🍷🍣🍣 18

Our chef's signature crispy prawns with your choice of
flavour, wasabi or mango

NEW STYLE - SALMON OR HAMACHI 🐟🍣🍷 17

Flavoured with garlic, ginger, chives, yuzu soy sauce,
garnished with dry miso

ROASTED DUCK DUMPLINGS (4 PCS) 🍡🍷🍣 17

Pan-seared gyozas filled with roasted duck and served
with yuzu ponzu sauce

SWEET POTATO DUMPLINGS (4 PCS) 🍡🍷🍣🍷 12

Seared gyozas filled with sweet potato and ginger
served with yuzu ponzu sauce

SALADS

TORCHED SASHIMI SALAD 🐟 🍷 🍷 20
Torched salmon, hamachi & tuna set on a young greens salad with our atelier soy rice vinegar dressing

CRISPY TOFU SESAME-GLAZED SALAD 🥒 🥕 🥬 🍷 🍷 14
With cucumber, julienne carrots, a young green salad, cherry tomatoes & salted peanuts with our homemade sesame dressing

NOODLES

SEAFOOD YAKI UDON 🐟 🍷 🍷 🍷 🍷 18
Prawns, salmon & black shell mussels with bell peppers, carrots, leeks, zucchini mixed with udon noodles and our homemade soya lemon sauce garnished with tempura flakes

RAMEN AHIRUYAKI 🍷 🍷 🍷 🍷 16
Roast duck, asparagus, bell peppers, snow peas, shiitake mushrooms, chinese cabbage, carrots mixed with ramen noodles and our homemade green apple soy sauce

SOBA BUCKWHEAT YASAIYAKI 🍷 🍷 🍷 🍷 13
Seared shiitake mushrooms, asparagus, carrots, leek, chinese cabbage bell peppers & spinach, mixed together with buckwheat soba noodles and atelier barbeque sauce

MAIN DISHES

GRILLED SALMON TERIYAKI 🐟 🍷 🍷 🍷 26
Chargrilled fresh salmon dipped in our homemade teriyaki sauce

MISOYAKI BLACK COD 🐟 🍷 🍷 🍷 38
Chargrilled in our homemade miso marinade

CHICKEN YAKITORI 🍷 🍷 🍷 🍷 18
Grilled chicken thigh skewers, dipped in our homemade yakitori sauce

USDA BEEF SIRLOIN ATELIER 🍷 🍷 🍷 42
Our chef's signature grilled sirloin steak in a sesame seed, sake & soy marinade with sweet soya lime sauce

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DESSERTS

SAGO PUDDING 	8
Sago pearls with sweet coconut sauce and lychees	
PASSION FRUIT CRÈME BRÛLÉE   	8
Served with pistachio cookies	
PRALINE SPRING ROLLS WITH VANILLA ICE-CREAM   	8
Spring rolls filled with exotic fruits, served with vanilla ice cream and caramel sauce	
SEASONAL FRESH FRUIT PLATTER	12
CHOICE OF SORBETS PER SCOOP	2.25
Mango, lemon, raspberry	

All prices are inclusive of Service Charges & VAT.
Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.



Aphrodite Hills