STARTERS

Beef Gyoza 5 pcs. 24 PLN
gyoza dumplings stuffed with beef with chive and sesame sauce

Goma Wakame 22 PLN vege
seaweed salad in sesame dressing

Ebi Tempura 5 pcs. 36 PLN
tiger shrimps in crispy Japanese dough

Tempura squid 90g 24 PLN

Mini vegetable spring rolls 10 pcs. 20 PLN vege

Sweet potato fries with kimchi mayo 25 PLN

Maguro tartare 75g 29 PLN
tuna, chive, leek, red onion, chilli sauce, sesame

Sake tartare 150g 49 PLN
salmon, leek, chive, soy sauce, coriander, coconut milk, goma wakame

SOUPS

Miso Shiru

Traditional Japanese soup based on dashi, miso paste with algae, tofu, shitake mushrooms, chives and sesame

Classic 20 PLN / Salmon 27 PLN

Tom Yum

Spicy broth with coconut milk, sugar snap peas, tomatoes and coriander

Chicken 25 PLN / Shrimps 29 PLN

Karamiso tempura 29 PLN

Miso-based soup with coconut milk and panko-covered shrimps

RAMEN

Long cooking broth / ramen noodles / egg / seaweed / tofu / sugar snap peas / lotus roots / shimeji mushrooms

HIT! Spicy beef ramen 57 PLN

Spicy beef ramen - reduced portion 39 PLN

HIT! Seafood ramen 59 PLN

Seafood ramen - reduced portion 45 PLN

MAIN DISHES

Salmon steak in sweet teriyaki sauce 59 PLN
with vegetables and jasmine rice

Beef stir-fry in basil-oyster sauce 49 PLN
with bell pepper, onion, basil, asparagus beans and jasmine rice

Chicken breast stir-fry in basil-coconut sauce 39 PLN
with bell pepper, onion and jasmine rice

Chicken breast stir-fry with cashew nuts 39 PLN
with bell pepper, onion and jasmine rice

Stir-fry Beef Udon 46 PLN
with beef, mung bean sprouts, celery, carrots

Pad Thai Vege 39 PLN
vege MILD SPICY HOT
fried rice noodles, tofu, bell pepper, onion, mung bean sprouts, coriander, lime

Pad Thai with shrimps 49 PLN
MILD SPICY HOT
fried rice noodles, tofu, bell pepper, onion, mung bean sprouts, egg, coriander, lime

Pad Thai with chicken 43 PLN
MILD SPICY HOT
fried rice noodles, tofu, bell pepper, onion, mung bean sprouts, egg, coriander, lime

DISHES FOR CHILDREN

Tori Panko

Chicken tenderloin in crispy coating

with rice or fries 27 PLN / with sweet potato fries 32 PLN

Sake Panko

Panko-crusted pieces of salmon with kabayaki sauce

with rice or fries 30 PLN / with sweet potato fries 35 PLN

SASHIMI

Small portion 5 pcs. 41 PLN

Average portion 15 pcs. 90 PLN

HOSOMAKI 6 PCS.

Sake 22 PLN
Salmon / avocado

Sake ten 24 PLN
Salmon / everything in tempura / kabayaki sauce
nuts / pomegranate seeds

Mini Volcano 26 PLN
Panko-crusted roll / salmon / surimi salad
kimchi sauce / chive / tobiko

Maguro 25 PLN
Tuna / chive

Maguro tartare 34 PLN
Tuna tartare instead of rice
asparagus in tempura / fried onions

Ibodai 21 PLN
Butterfish / chilli sauce

Ebi 23 PLN
Boiled shrimp

Ebiten 25 PLN
Shrimps in tempura

Kani kama 17 PLN
Crab stick

Kabu 13 PLN vege
Cream cheese / kampyo / oshinko

Kampyo 16 PLN vege

Oshinko 14 PLN vege

Cucumber 14 PLN vege

Avocado 14 zł vege

Goma wakame 14 PLN vege

GUNKAN 2 PCS.

Sake tartare 26 PLN
salmon tartare / leek / chive
chilli sauce / soy sauce / sesame

Ebi tartare 28 PLN
Shrimps in tempura / shiitake mushrooms
chive / mayonnaise / tobiko

Maguro tartare 29 PLN
tuna tartare / chive / leek / chilli sauce / soy sauce

Ebi mayo 26 PLN
chopped shrimp / mayonnaise
tobiko / pomegranate seeds

Goma 12 PLN vege
seaweed / sesame

NIGIRI 2 PCS.

Sake 16 PLN
salmon

Maguro 24 PLN
tuna

Sake aburi 20 PLN
roasted salmon / chilli mayo / chives / tobiko

Ibodai 16 PLN
butterfish

Unagi 25 PLN
grilled eel / kabayaki sauce / nuts

Ebi 19 PLN
boiled shrimp

Tamago 10 PLN vege
Japanese omelette

Oshinko 10 PLN vege

Avocado 12 PLN vege

FUTOMAKI 6 PCS.

Sake Philadelphia 33 PLN
salmon / cream cheese / cucumber / avocado / salad

Sake yaki 34 PLN
grilled salmon / cream cheese / cucumber
avocado / kabayaki sauce / nuts / salad

Spicy maguro 38 PLN
tuna / cucumber / oshinko / chilli sauce
chives / salad / sesame

Sake tartare 39 PLN
salmon tartare instead of rice / cucumber / avocado / oshinko
everything in tempura

Maguro tartare 42 PLN
tuna tartare instead of rice / cucumber
oshinko / asparagus in tempura

Ibodai yaki 32 PLN
grilled butterfish / cucumber / salad
avocado / kampyo / cream cheese

Unagi futo 38 PLN
grilled eel / cucumber / avocado / salad
kampyo / mayonnaise / kabayaki sauce / nuts

Ebi yaki 39 PLN
grilled shrimps / cucumber / salad
avocado / chilli mayo / red onion / leek / garlic

Hirame panko 31 PLN
Panko-crusted halibut / cucumber / salad / kampyo
mango / chilli mayo / chilli jam / pomegranate seeds

Ebi ten 39 PLN
shrimps in tempura / cucumber
avocado / tobiko / chilli mayo / salad

Ebi futo 36 PLN
boiled shrimps / cucumber / mayonnaise
tobiko / tamago / salad / avocado

Ika ten 34 PLN
Panko-crusted squids / cucumber / chilli mayo / mango
oshinko / kampyo / salad / chilli jam / pomegranate seeds

Yasai Futo 23 PLN vege

cucumber / oshinko / avocado
asparagus in tempura / salad / kampyo / sprouts

Ika yako 35 PLN

grilled squid / cucumber / salad / oshinko
chilli mayo / red onion / garlic / leek

Kani kama 26 PLN

crab stick / cucumber / avocado / salad
mayonnaise / tobiko / kampyo / tamago

Sashimi Futomaki 39 PLN

salmon / tuna / butterfish instead of rice / oshinko
cucumber / salad / panko-crusted asparagus
spicy mayonnaise / Philadelphia cream cheese

Tartare ten 39 PLN

Salmon tartare / cucumber / oshinko / Philadelphia cream cheese
everything in tempura / tartare on top

Volcano roll 39 PLN

salmon / panko-crusted whole avocado
crab stick salad on top / kimchi sauce / chive / tobiko

Beef roll 34 PLN

grilled beef, grilled leek / cucumber / oshinko
salad / roasted onion / mayonnaise / green onion

Maguro Yaki 29 PLN

baked tuna / cucumber / avocado / mango / chive / sesame

Ibodai Tamago 29 PLN

butterfish / kampyo / cream cheese
avocado / cucumber / kabayaki / nuts

Vege 29 PLN vege

cucumber / kampyo / avocado / oshinko
tonkatsu sauce / sesame / all in tempura

CALIFORNIA MAKI 4 PCS.

Sake California 27 PLN
salmon / cucumber / cream cheese
covered with avocado

Dragon California 39 PLN
shrimps in tempura / cream cheese / cucumber
kampyo / covered with grilled eel / kabayaki sauce / nuts

Ebi tamgo 29 PLN
panko-crusted shrimp / cream cheese
mango / kampyo / all wrapped in tamago

Ebi ten 30 PLN
shrimp in tempura / cucumber / avocado
chilli mayo / tobiko / tempura flakes

Zucchini 24 PLN vege
Zucchini in tempura / oshinko / cream cheese
covered with avocado / tonkatsu sauce / sesame / chive

Ebiten sake 32 PLN
shrimp in tempura / cucumber / avocado
chilli mayo / covered with salmon / tobiko

Ebi filo 28 PLN
shrimp in tempura / tobiko / chilli mayo
mango / filo dough / chilli jam / pomegranate seeds

Gold California 42 PLN
salmon / butterfish / tuna / kampyo
cucumber / chilli sauce / covered with grilled eel
kabayaki sauce / sesame

Rainbow 26 PLN
crab stick / cucumber / avocado / tobiko
mayonnaise / covered with salmon / tuna
butterfish / green onion

Masterchef 34 PLN
shrimps in tempura / chilli sauce / mango / sweet chilli sauce
sesame / covered with burnt salmon tartare / goma wakame

Yasai California 20 PLN vege
cucumber / avocado / oshinko / kampyo
asparagus in tempura / sprouts / sesame

Special California 40 PLN
eel in tempura / cucumber / mayonnaise
covered with tuna / chilli sauce / green onion / tobiko

Yasai Tempura California 21 PLN vege
seasonal vegetables in tempura / chilli mayo
cream cheese / covered with avocado / chilli jam
pomegranate seeds

Orange dragon 39 PLN
Panko-crusted shrimp / cucumber / avocado
covered with roasted salmon / mayonnaise / goma wakame / tobiko

Spicy tuna calfiornia 30 PLN
tuna / mango / cucumber / chilli sauce
pomegranate seeds / filo dough

PAPER ROLL 8 PCS.

Sake Yaki Paper Roll 49 PLN
Grilled salmon / cream cheese / cucumber
salad / avocado / kampyo / kabayaki sauce / nuts

Umami Paper roll 65 PLN
spicy salmon tartare / shrimps in tempura
cucumber / avocado / kampyo / chilli sauce
kabayaki sauce / sesame

Vege Paper roll 30 PLN vege
Cucumber / salad / avocado / oshinko
kampyo / asparagus in tempura / sprouts

Ebi Paper roll 49 PLN
shrimps in tempura / avocado / asparagus
chilli mayo / cucumber / salad

Maguro Paper roll 52 PLN
tuna / salad / chilli sauce / cucumber / oshinko / leek

Sake Paper roll 47 PLN
salmon / cream cheese / salad / avocado

SETS

Kobe set 12 pcs. 135 PLN

Salmon nigiri 2 pcs., Tuna nigiri 2 pcs., Eel nigiri 2 pcs., Shrimp nigiri 2 pcs., Salmon gunkan tartare 2 pcs., Tuna gunkan tartare 2 pcs.

Kawaii set 34 pcs. 175 PLN

Hosomaki grilled salmon 6 pcs.
Hosomaki avocado, sesame 6 pcs.
California salmon, cream cheese, cucumber, avocado, sesame 8 pcs.
California shrimps in tempura, chilli mayo, cucumber,
tobiko, avocado, tempura flakes 8 pcs.
Futomaki tuna in tempura, chilli sauce, sesame, green onion,
cucumber, oshinko, salad 6 pcs.

Nikko set 24 pcs. 140 PLN

Hosomaki salmon, avocado 6 pcs.
California with asparagus, cucumber, oshinko, sesame 8 pcs.
Futomaki shrimps in tempura, chilli mayo,
cucumber, avocado, tobiko, salad 6 pcs.
Nigiri salmon 2 pcs., Nigiri tuna 2 pcs.

Inagi set 18 pcs. 105 PLN

Futomaki tuna in tempura, salad, chilli mayo, oshinko, cucumber, green onion 6 pcs.
Futomaki butterfish, chilli sauce, cucumber, salad, avocado 6 pcs.
California crab stick, chilli mayo, oshinko, cucumber, sesame, togarashi 4 pcs.
Nigiri roasted salmon, chilli mayo, green onion, tobiko 2 pcs.

Fukuko set 16 pcs. 120 PLN

California salmon, cucumber, cream cheese, covered with avocado, tobiko 4 pcs.
California shrimp in tempura, cucumber, chilli mayo, avocado, tobiko, tempura flakes 4 pcs.
California tuna, cucumber, chilli sauce, mango, filo dough, pomegranate seeds, chilli jam 4 pcs.
California shrimp in tempura, cream cheese, cucumber, avocado, covered with roasted salmon, kabayaki sauce, nuts 4 pcs.

Ikigai set 34 pcs. 125 PLN

Futomaki in an omelette, grilled butterfish 6 pcs., California crab stick, cucumber, oshinko 5 pcs., California salmon, cream cheese, cucumber, avocado, sesame 5 pcs., Hosomaki kampyo, oshinko 6 pcs., Hosomaki salmon, whole roll in tempura, nuts, pomegranate seeds, kabayaki sauce 6 pcs. Hosomaki salmon, whole roll in crispy dough, surimi salad on top, avocado, green onion, kimchi sauce 6 pcs.

Mito set 32 pcs. 153 PLN

Hosomaki cucumber, sesame 6 pcs.
Hosomaki salmon, avocado 6 pcs.
Futomaki shrimps in tempura, salad, chilli mayo, cucumber, avocado, tobiko 6 pcs.
Futomaki panko-crusted squids, salad, chilli mayo, cucumber, mango,
oshinko, chilli jam, pomegranate seeds 6 pcs.
California with crab sticks, cucumber, oshinko, mayonnaise,
covered with salmon, tuna, butterfish, green onion 8 pcs.

Ninigi set 24 pcs. 127 PLN

Futomaki with tuna, cucumber, chilli sauce, oshinko, salad, sesame, green onion 6 pcs.
Futomaki crab stick, mayonnaise, tamago, avocado, kampyo, cucumber, salad, tobiko 6 pcs.
Futomaki grilled salmon, cucumber, cream cheese, avocado, kampyo, salad,
kabayaki sauce, nuts 6 pcs.
Futomaki panko-crusted squids, salad, chilli mayo, cucumber, mango, oshinko,
chilli jam, pomegranate seeds 6 pcs.

Crispy set 20 pcs. 105 PLN

California with shrimps in tempura, chilli mayo, cucumber, tobiko, avocado, tempura flakes 8 pcs.
Hosomaki with salmon whole in tempura, kabayaki sauce, pomegranate seeds, nuts 6 pcs.
Futomaki with crab stick, cucumber, cream cheese, kampyo, oshinko whole in tempura 6 pcs.

Yasu set 18 pcs. 63 PLN

vege

Futomaki asparagus in tempura, oshinko, salad, sprouts, cucumber, avocado,kampyo 6 pcs.
Hosomak cucumber, sesame 6 pcs.
California oshinko, cucumber, kampyo, shiitake, sprouts, sesame 4 pcs.
Nigiri oshinko 2 pcs.

Kibou set 26 pcs. 99 PLN

vege

California with panko-crusted asparagus and burnt mimolette cheese 8 pcs.
Futomak oyster mushroom in tempura, a whole roll in omelette, 6 pcs.
Hosomak in tempura with kampyo, kabayaki sauce, nuts, pomegranate 6 pcs.
Hosomak avocado 6 pcs.
Goma wakame salad

Yoko set 34 pcs. 210 PLN

Nigiri butterfish 2 pcs., Nigiri tuna 2 pcs., Nigiri roasted salmon, chilli mayo, green onion, tobiko 2 pcs., Hosomaki oshinko, sesame 6 pcs., Hosomaki salmon, avocado 2 pcs., Futomaki tuna tartare, asparagus in tempura, salad, cucumber, oshinko 6 pcs., Futomaki grilled eel, tamago, cucumber, avocado, kampyo, mayonnaise, kabayaki sauce, nuts 6 pcs., California chopped shrimp in mayonnaise, avocado, cucumber, covered with eel, kabayaki sauce, nuts 4 pcs.

Nagano set 40 pcs. 260 PLN

Futomaki salmon, cream cheese, cucumber, avocado, salad 6 pcs., Futomaki panko-crusted halibut, cucumber, mango, kampyo, oshinko, chilli mayo, salad, chilli jam, pomegranate seeds 6 pcs., Futomaki tuna, cucumber, chilli sauce, oshinko, sesame, green onion, salad 6 pcs., Futomaki shrimps in tempura, cucumber, avocado, chilli mayo, salad, tobiko 6 pcs., California boiled shrimp, mayonnaise, cucumber, kampyo, cream cheese, covered with avocado, tobiko 8 pcs., California cucumber, avocado, kampyo, cream cheese, covered with grilled eel, kabayaki sauce, nuts 8 pcs.

Okame set 58 pcs. 399 PLN

Futomaki salmon, cream cheese, cucumber, salad, avocado 6 pcs., Futomaki panko-crusted squids, cucumber, chilli mayo, oshinko, mango, salad, chilli jam, pomegranate seeds 6 pcs., Futomaki vegetables in tempura, chilli mayo, salad 6 pcs., Futomaki grilled eel, cucumber, mayonnaise, tamago, kampyo, avocado, salad 6 pcs., Nigiri salmon 2 pcs., Nigiri tuna 2 pcs., Nigiri avocado 2 pcs., Gunkan tuna tartare 2 pcs., Gunkan salmon tartare 2 pcs., California shrimps in tempura, cucumber, avocado, chilli mayo, tobiko covered with salmon, fried leek 8 pcs., California panko-crusted halibut, cucumber, mango, kampyo, filo dough, chilli jam, pomegranate seeds 8 pcs., California crab stick, chilli mayo, cucumber, avocado, covered with 3 types of fish, tobiko, chive 8 pcs.

Hokkaido set 78 pcs. 540 PLN

Futomaki grilled eel, salad, mayonnaise, cucumber, avocado, tamago, kampyo, kabayaki sauce, nuts 6 pcs., Futomaki grilled butterfish, cucumber, avocado, kampyo, cream cheese, salad, kabayaki sauce, nuts 6 pcs., Futomaki salmon, cream cheese, avocado, salad, cucumber 6 pcs., Futomaki tuna, salad, chilli sauce, sesame, chive, cucumber, oshinko 6 pcs., Futomaki crab stick, tamaga, salad, mayonnaise, tobiko, cucumber, avocado, kampyo 6 pcs., Futomaki shrimps in tempura, chilli mayo, cucumber, salad, avocado, tobiko 6 pcs., California vegetables in tempura, cream cheese, covered with avocado, chilli jam, pomegranate seeds 8 pcs., California salmon, cream cheese, cucumber, avocado, rolled in tobiko 8 pcs., California shrimps in tempura, cucumber, chilli mayo, avocado, tobiko, covered with salmon, sesame 8 pcs., California chopped shrimp in mayonnaise, tobiko, avocado, cucumber, kampyo, covered with grilled eel, sauce kabayaki, nuts 8 pcs., Gunkan salmon tartare 2 pcs., Gunkan tuna tartare 2 pcs., Nigiri fried salmon, cream cheese, kabayaki sauce, nuts 2 pcs., Nigiri butterfish 2 pcs., Nigiri tuna 2 pcs.

Mochi ice cream 26 PLN

Ask about the taste

HOT DRINKS

Nespresso coffee

Espresso 12 PLN
Americano 14 PLN
Cappuccino 16 PLN
Latte Macchiato 18 PLN

Japanese tea - a teapot 22 PLN

Green Sencha, Japanese Cherry, Mango,
Jasmine, Japanese Temple, Orange with Ginger

COLD DRINKS

Water (sparkling/still) 0.33 l 9 PLN
Water (sparkling/still) 0.75 l 19 PLN

Drink with aloe 0.5 l 20 PLN

Coca-cola	0,25l	9 PLN
Coca-cola zero	0,25l	9 PLN
Fanta	0,25l	9 PLN
Sprite	0,25l	9 PLN
Apple juice	0,25l	9 PLN
Orange juice	0,25l	9 PLN
Grapefruit juice	0,25l	9 PLN

BEER

Japanese Kirin 0.33 l 16 PLN

Kirin Ichiban beer makes its debut on the market in 1990 and immediately received recognition from many people and won many awards. Brewed according to the process of Ichiban Shibori, this beer is widely considered to be as one of the best types of Japanese beer. A beer with a light, barely perceptible bitterness seems very light, despite almost 5% alcohol content.

Singha 0,33l 16 zł

Singha is a powerful, mythical beast, a lion from Hindu and Thai stories. Was chosen as the symbol of beer from the Boon Rawd brewery. The symbol on the top of the bottle - Garuda - is the symbol of the Thai royal family, this is the only one brewery which received the right to use it in 1939. Singha beer is produced exclusively in Thailand. It has an ideal color for a lager, creamy foam head and is quite intense.

Non-alcoholic beer 0.33 l 12 PLN

COCKTAILS

Aperol Spritz 29 PLN
Aperol / prosecco / sparkling water / orange / ice

Hibiskus Prosecco 32 PLN
Gin / prosecco / hibiscus syrup / lime / mint

Grape Wild 29 PLN
Grapefruit vodka / prosecco / rosemary syrup / grapefruit juice

Cuba Libre 23 PLN
Rum / lime / cola / mint

Whisky Sour 27 PLN
Whiskey / lemon juice / cane syrup / egg white

VODKA

Finland 40ml 8,00 / 0,5l 99 PLN

HOME-MADE WINE

Porta Branco WHITE 150 ml 15 PLN / carafe 0,5l 40 PLN

A wonderful delicate wine. Fresh wine bouquets of tropical fruits and citrus with accents of passion fruit. Fresh, soft, slightly mineral and very mellow taste. Ideal for starters, grilled fish, shellfish and white meat.

Porta Tinto RED 150 ml 15 PLN / carafe 0,5l 40 PLN

A delicious and simple wine, filled with the aroma of red, berry and forest fruits, with a delicate nutty note in the background. The taste is soft, with soft tannins and a juicy, fruity finish. Great for many dishes, tapas, meat, pasta, grill meals and of course just for tasting.

PLUM WINE

Choya Original 0,5l 68 PLN

Choya Silver 0,5l 45 PLN

SAKE

Sake 200 ml 20 PLN

Download the application to your phone and order online

POBIERZ Z Google Play

Pobierz w App Store

1. Download the application
2. Sign up
3. Collect points and exchange them for rewards

RATE US ON

Plan an exceptional event for your employees. The sushi master class is combined with an integration class.

After cooking, there will be time for tasting and conversation at a common table. If you dream of an original corporate event, check out our offers. Participation in our master classes is a time that will definitely remain in your memory.

Contact us to discuss details:

535 -130-131

www.akademiasensei.pl