



# MYCONIAN NAIA

L.V.X.<sup>™</sup>

*Preferred*

HOTELS & RESORTS



Japanese Restobar





## Japanese Restobar

Welcome to a realm that merges traditional Japanese cuisine with timeless Greek flavours.

Both cultures and culinary legacies are honoured in a menu that brings their very best ingredients and principles together. The rice fields of Japan meet the sapphire depths of the Aegean Sea and the organic farms of Mykonos, endowing each plate before you with gastronomic works of art to delight your palate and transcend Greece's typical representation of Japanese staples. Let us show you Japan's true essence.

Our menu caters to a wide range of Japanese tastes, whether traditional, contemporary, or utterly original. Fresh ingredients straight from Japan, prepared with veneration for this extraordinary cuisine, ensure the pleasure of even the strictest connoisseurs. Whatever you choose, savour every bite of the best Japanese on Mykonos.

Premium sake can accompany your meal, unless you prefer to browse our curated list of fine Greek wines, craft beers, and signature cocktails.



---

Open from 7:00pm to 00:30am.

## SARADA

### Yasai no sarada €21

mixed vegetables | asparagus | mushrooms | cucumber |  
shiso | avocado | mint | tofu | wasabi sauce

### Hijiki no ise-ebi €38

hijiki seaweed | lobster | pickled vegetables | lotus root |  
fried buckwheat | chives | gomadare sauce

### Sake gravlax €26

salmon marinated with dill and beetroot | aromatic miso  
sauce with truffle | baby gem lettuce | avocado | pickled  
yellow beetroot | onion | cashews

## ZENSAI

### Edamame steamed €10

steamed soybeans with salt flakes

### Edamame fried €12

fried soybeans with spicy miso and garlic flakes

### Sake no tataki €26

tataki salmon | pickled onions | coriander | wafu sauce |  
avocado puree | fried garlic



---

### Maguro no tarutaru €27

tuna | shoyu koji | pickled garlic | mustard seeds | shiso |  
tapioca cracker | quail eggs

### Kani no tarutaru €29

crab meat | avocado | rice | truffle | quail egg | chives |  
kosho-wasabi sauce

### Shiromi usuzukuri €27

fish of the day | aji rocoto salsa | myoga pickles | grilled  
pumpkin | shishito pepper sauce

### Shiromi ceviche €29

fish of the day | japanese leche de tigre | sweet potato  
puree | aji amarillo sauce | onion | chili | coriander

### Tataki fish of the day €28

tataki fish of the day | garlic ponzu sauce | myoga salad

### Wagyu no tataki €35

kagoshima a4 grade wagyu beef | truffle wasabi relish |  
shichimi togarashi | garum ponzu

### Miso soup €11

miso soup | spring onion | japanese mushrooms

### Dumplings €23

black cod | herbs | truffle | sesame | butter ponzu sauce



### Sando (4pcs) €26

handmade brioche bread | black angus burger | onion marmalade | garlic sauce | cucumber pickles

### Hotate (1pc) €11

scallop | japanese butter sauce | tapioca cracker

### Truffle cod €36

codfish | cauliflower sauce | truffle | herring roe | itogaki

### Nasu dengaku €19

grilled aubergine | miso sauce | sesame seeds | spring onion | onion pickles

### Kinoko noodles €26

mushrooms | soy sauce with citrus | truffle | fried garlic | gorgonzola | pine nuts

### Karasumi Udon noodles €32

handmade udon noodles | lobster bisque | bottarga | dried bonito | shiso

### Black cod €48

black cod | miso glaze | ginger sauce | myoga salad

### Ahiru €33

duck | carrot puree | orange sauce | kumquat | caramelised nuts



## TEMPURA

Rock shrimp €25

shrimp | spicy sauce | chives

Karifuore truffle €23

cauliflower | truffle sauce | spring onion

Yasai no tempura €21

vegetables | tosazu sauce

Ebi no tempura €25

shrimps | herb sauce

## ROBATAYAKI

Tai no kushiyaki (1 pc) €11

sea bream | japanese herb sauce

Gyu no kushiyaki (1pc) €13

beef | cantonese sauce

Yakitori momo (1 pc) €9

chicken | leek | miso sauce | sesame

Kohitsuji €38

lamb chops | herb miso | kimchi cucumber



## Iberico ribs €31

iberian pork ribs | hoisin sauce | rice | kimchi cabbage

## Tomorokoshi €13

corn | spicy butter

## Burokkori €14

broccoli | shoyu koji | fried garlic

## Ise-Ebi €85

lobster | verde sauce

## Beef Tagliata €43

flap steak | spicy sauce | lime | caramelised soy sauce

## Sake no teriyaki €32

salmon | teriyaki sauce | cucumber pickles



## SUSHI SPECIAL ROLLS

### Masu (8pcs) €33

smoked trout | taramasalata | pickled cucumber |  
ikura | chives | yuzu

### Unagi kabayaki (5pcs) €32

eel | avocado | kanpyo | tamago | kabayaki sauce | sesame

### Oshizushi (8pcs) €28

fish of the day | ginger | yuzu kosho | aonori | lime | wasabi

### Soft shell crab (5pcs) €29

soft-shell crab | avocado | asparagus | cucumber | carrot |  
truffle sauce

### WaKaSa (5pcs) €33

salmon | gochujang | chives | jalapeno pickles |  
wagyu tartare | herring roe

### Sabazushi (8pcs) €29

fish of the day | myoga salad | nikiri sauce | japapese mint

### Maguro (8pcs) €19

tuna | shoyu koji | takuan | asparagus | spring onion |  
nikiri sauce



## HOSOMAKI (6PCS)

Maguro €19

tuna | kizami wasabi | spring onion

Sake €17

salmon | chives | orange kosho

Unagi €18

eel | wasabi paste | sesame

Suzuki €18

sea bass | yuzu kosho | Japanese mint | lime

Avocado-Kappa €14

avocado | cucumber | wasabi sauce | sesame

Nigiri (2pcs)/Sashimi (3pcs) €9

Ask for the fish of the day



## DESSERTS

### Namelaka tart €19

chocolate cream tart | miso | caramelised apple |  
hazelnut ice cream

### Crème Brûlée €19

crème brûlée with thyme

### Panna cotta €19

panna cotta with tonka bean | adzuki bean sauce |  
yogurt ice cream

### Japanese Cheesecake €19

baked cheesecake with forest fruits sauce





MYCONIAN  
NAIA

L.V.X.™

*Preferred*  
HOTELS & RESORTS

