



MYCONIAN
NAIA

L.V.X.™

Preferred

HOTELS & RESORTS





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 €25

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 €29

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

ZENSAI

Edamame steamed €14

steamed soybeans with salt flakes

Edamame fried €16

fried soybeans with spicy miso and garlic flakes

Sake no tataki €29

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



Maguro no tarutaru €31

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

Kani no tarutaru €35

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

Shiromi usuzukuri €29

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

Shiromi ceviche €32

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 €39

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

Miso soup €15

miso soup | spring onion | japanese mushrooms

Dumplings €28

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



Sando (4pcs) €32

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

Hotate (1pc) €15

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 €35

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

Black cod €48

black cod | miso glaze | ginger sauce | myoga salad

Ahiru €36

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



TEMPURA

Rock shrimp €28

shrimp | spicy sauce | chives

Karifuore truffle €27

cauliflower | truffle sauce | spring onion

Yasai no tempura €24

vegetables | tosazu sauce

Ebi no tempura €28

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 €34

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 €48

flap steak | spicy sauce | lime | caramelised soy sauce

Sake no teriyaki €36

salmon | teriyaki sauce | cucumber pickles



SUSHI SPECIAL ROLLS

Masu (8pcs) €33

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

Unagi futomaki (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) €31

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

WaKaSa (5pcs) €36

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

Sabazushi (8pcs) €31

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

Maguro (8pcs) €31

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) €12

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





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