Yumi SUSHI BAR

PRICELIST

@yumimoudania

STARTERS

SPRING ROLLS VEGETABLES (5pcs) 5.5€
Cabbage, zucchini, carrot, white onion and spices wrapped in thin pastry.
Served with sweet chili mayo

SHRIMP TEMPURA (5pcs) 7€
Fried shrimps* tempura. Served with lime mayo

PRAWN CRACKER (10pcs) 4€
Prawn crackers. Served with sweet chili sauce

EDAMAME* 5.5€
Japanese soybeans seasoned with sea salt flakes

DUMPLING BEEF (4pcs) 7.5€
Slow-cooked beef with herbs, wrapped in thin pastry

DUMPLING DUCK (6pcs) 7.5€
Duck* with ginger, green onion, chives and dried mushrooms wrapped in thin pastry

SPICY EDAMAME* 6.5€
Japanese soybeans seasoned with sea salt flakes, togarashi and sweet chili sauce

POPCORN SHRIMP 8 €
Breaded shrimp with honey sauce

SALADS

WAKAME* 6€
Seaweed with pickles and sesame

YUMI 11€
Mesclun (mixed tender greens), carrots, walnuts, cashews, goji berries, fried shrimps and honey citrus dressing

URAMAKI ROLLS

SALMON ROLL 11€
Salmon, avocado, cucumber with lime mayo, teri-yaki sauce and crunchy gyoza

SPICY ROLL 11€
Salmon tartare, cucumber, avocado, red tobico with spicy mayo and sriracha

SALMON PHILADELPHIA ROLL 10€
Salmon, avocado with philadelphia cream cheese, kabayaki sauce and kimchi sesame seeds

CALIFORNIA ROLL 9€
Crab tartare [surimi], avocado, red tobico with mayo

TEMPURA ROLL 10€
Shrimp tempura*, cucumber with sweet chili mayo, ka-bayaki sauce and fried panko crumbs

CRAB ROLL 10€
Crab tartare [surimi], cucumber, avocado with spicy mayo and teriyaki sauce

VEGAN ROLL 8€
Mango, pickled carrot, pickled cucumber and avo-cado with chili jam

CARIBBEAN ROLL 10.5€
Shrimp tempura, pickled carrot, pickled cucumber and black tobico with wakame mayo

EBI SALMON ROLL 11€
Torched salmon with shrimp tempura*, cucumber, mayo and teriyaki sauce

CRAZY HORSE ROLL 10€
Shrimp tempura*, avocado, red tobico, chives, philadelphia cream cheese and teriyaki sauce

PREMIUM ROLLS

SEABASS CEVICHE ROLL 12.5€
Shrimp tempura*, seabass and cucumber with spicy mayo and chili jam

DRAGON ROLL 14€
Shrimp tempura*, eel, salmon, avocado, red tobico with spicy mayo and kabayaki sauce

YUMI ROLL 12.5€
Salmon, shrimp tempura*, pickled carrot, pickled cucumber with philadelphia cream cheese, chives, torched yumi mayo, shrimp seasoning powder and mixed spices

GREEK ROLL 12€
Eel, mango and stewed onion with philadelphia cream cheese

MANGO ROLL 12€
Shrimp tempura*, avocado, black tobico with philadelphia cream cheese, mango puree, shrimp seasoning powder and mixed spices

OCTOPUS ROLL 13€
Marinated octopus*, pickled carrot, pickled cucumber with lime mayo and fried onion

EEL ROLL 12€
Eel*, sweet potato tempura, pickled carrot, pickled cucumber with teriyaki sauce, spicy mayo and crumbled prawn crackers

SASHIMI

Tender raw fish fillets, served with teriyaki sauce:

SALMON SASHIMI (Salmon - 3pcs) 6€

SEABASS SASHIMI (Sea Bass - 3pcs) 6€

EEL SASHIMI* (Eel- 4pcs) 6€

NIGIRI (4τμχ)

Hand-pressed sushi rice topped with fresh fillets:

EEL NIGIRI (Eel) 6.5€

SALMON NIGIRI (Salmon) 6.5€

SEABASS NIGIRI (Sea Bass) 6.5€

SHRIMP NIGIRI (Shrimp*) 6.5€

MAKI ROLL

CRAB MAKI ROLL 7.5€
Crab tartare [surimi] and avocado with mayo

AVOCADO MAKI ROLL 6€
Avocado

KAPPA MAKI ROLL 5.5€
Cucumber

FRIED ROLLS

Fried Rolls

FRIED SHRIMP TEMPURA ROLL 12,5€
Shrimp tempura, avocado, cucumber, red tobico with philadelphia cream cheese, yumi mayo and teriyaki sauce

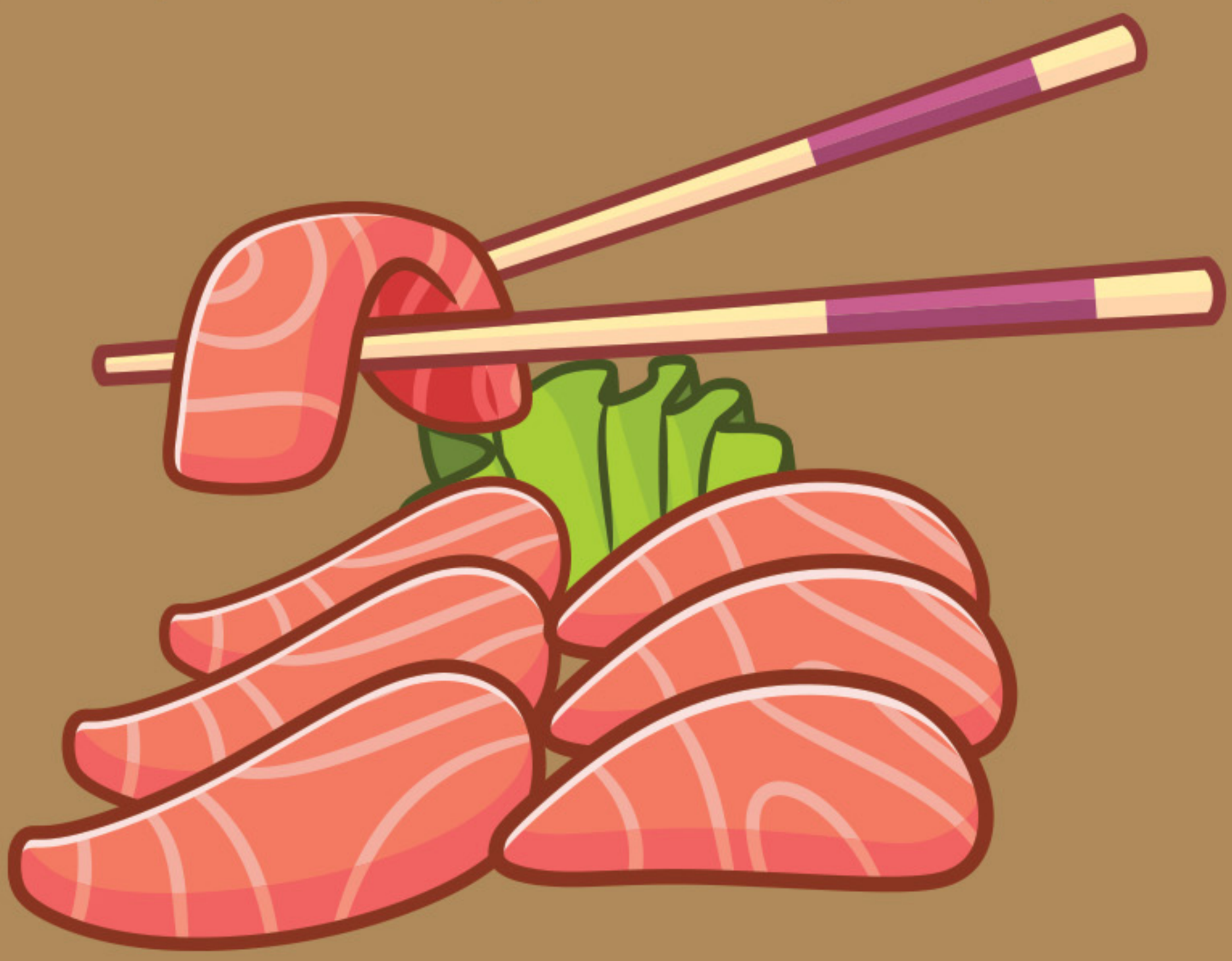
FRIED SALMON ROLL 12,5€
Salmon, avocado, cucumber, red tobico with philadelphia cream cheese and spicy mayo

COMBOS

SUSHI COMBO 45€
Fried rolls 8pcs (salmon/shrimp) + Uramaki rolls 24pcs (Chef's selection)

URAMAKI ROLLS 24€
Chef's choices

NIGIRI MAKI COMBO 20€
Maki 6pcs (salmon/seabass) + Nigiri 8pcs (eel/seabass/salmon/shrimp)
Nigiri 8 τμχ χέλι*/λαβράκι/σολομός/γαρίδα*



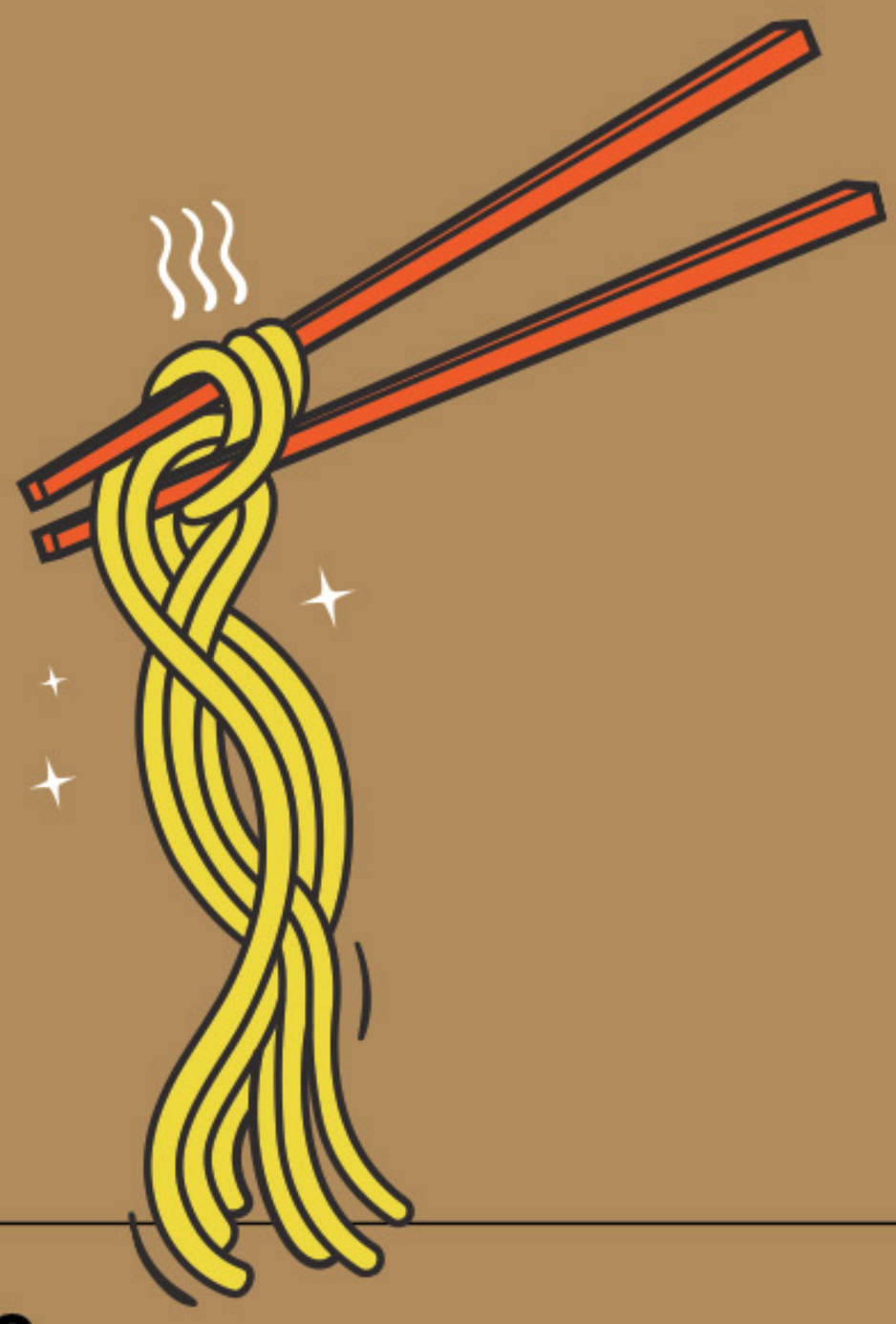
BAO BUN

Fluffy steamed buns filled with your favorite filling:

CHICKEN BAO (2pcs) 9€
Fried chicken with cabbage, carrot, bacon, parmesan flakes and lime mayo

BEEF BAO (2pcs) 10€
Pulled beef, fried onion and wagyu sauce

SHRIMP TEMPURA BAO (2pcs) 9€
Shrimp tempura with coleslaw, pickles and sweet chili mayo



NOODLES

Choose your pasta: Mendake noodles or Quick egg noodles

Stir-fried noodles with vegetables (carrots, cabbage, green onion, zucchini, dried onion) and your choice of sauce: Wok or Sweet & Sour

With a choice of:

BEEF NOODLES (Beef) 9€

CHICKEN NOODLES (Chicken) 8€

SHRIMP NOODLES (Shrimp*) 8.5€

BASE NOODLES (Base without meat) 7€

COCKTAILS

SIGNATURE

TO GO 10€ / TABLE 13€

Yumi / Gin, Yuzu, Elder flower, Soda

Rising Mojito / Rum, Yuzu, Syrop, Soda, Mint

Tokyo power / Sake, Lime juice, Sugar syrop, Ginger beer, angostura

The Neon Geisa / Vodka, Midori, Lime, Sugar syrop

CLASSIC

TO GO 8€ / TABLE 10€

Margarita / Tequila, Triple sec, Lime juice

Muay thai / White run, Dark rum, Lime, Triple sec, Ogre syrup, Angostura, Overproof

Mojito / Rum, Lime, syrop, Top up Soda, Mint

Negroni / Gin, Campari, Vermouth

Porn Star / Vodka, Vanila syrop, Pure Passion, Lime

Aperol spritz / Prosecco, Aperol, Soda

Caipirinha / Cachaca, Lime, syrop

WINE

ROSE ΚΡΑΣΙΑ

	glass 150ml	bottle
Ktima Manolesakis Anastasia Rosé	6.00€	28.00€
Thomaidi Bisare Rose Demi Sec	6.00€	25.00€
Tekhni Alypias - Rosé	—	45.00€
Alpha Ktima - Rosé	—	45.00€
3 Magisses	6.00€	28.00€

RED WINES

Karatzas - Simple Red	—	50.00€

WHITE WINES

Karatzas - Simple White	—	40.00€
Zacharia - Malagouzia	6.00€	25.00€
Dr. Loosen - Riesling Demi Sec	—	35.00€
Chateau Julia - Chardonnay (Kosta Lazaridis)	—	45.00€
Neraides	6.00€	28.00€

SPARKLING WINE

Lalikos - Joker White Semi-Dry	6.50€	30.00€
Prosecco Frizzante	6.00€	25.00€

BEERS

330ml bottle (Table)	
Asahi	6€
Kirin	6€
Alfa	4€
Corona	5€
Kaiser	4€

330ml can (Packet)	
Alfa	2.5€
Kaiser	2.5€

DRINKS

Simple	8€
Special	10€

SOFT DRINKS

	table	to go
Coca cola / Coca cola zero / Fanta Lemon / Fanta Orange / Sprite		
250ml bottle	4€	-
330ml can	-	2€
Souroti 250ml / 330ml	2.5€	2€
Souroti 750ml	4€	-
Pink Soda 200ml / 330ml	5€	2€
Ice Tea Arizona 500ml	5€	5€
Amita Motion 330ml	3€	2€
Water 1lt	1€	1€

MANDATORY LEGAL NOTES

SYMBOL MARKING: Dishes with the *symbol at the end contain

frozen products or have been prepared from frozen raw materials in order to ensure food safety and quality control.

ALLERGIES & INTOLERANCES: Please inform our staff of any food allergies or intolerances before ordering. A dedicated, analytical list containing all allergen ingredients for every dish is available at our establishment.

OILS: Sunflower oil is used for frying. Extra virgin olive oil is used for all salads.

COMPLAINT SHEETS: The establishment is legally required to provide citizen complaint forms in a special holding box next to the exit.

Yumi SUSHI BAR

Zafiriou & Kyprou, Nea Moudania
Market Legal Officer: Karatzidis Michael -
Prices include VAT and all legal taxes.