



Sushi



HOSOMAKI

a thin rice roll with one type of filling inside

MINIURAMAKI

a thin rice roll with one type of filling inside and a layer of rice on top

with avocado / cucumber / turnip / gourd / tamago / mango / crab stick
- for you to choose from

6 pcs. 20 zł

with salmon / tuna paste – for you to choose from

6 pcs. 24 zł

with cooked prawns

6 pcs. 26 zł

with tuna / with with spicy salmon tartare – for you to choose from

6 pcs. 33 zł

with prawns in tempura

6 pcs. 37 zł

with eel

6 pcs. 42 zł



FUTOMAKI

a thick roll with multiple fillings inside



URAMAKI

a thick roll with multiple fillings inside
and a layer of rice on top

with vegetables	6 pcs.	26 zł
vegetarian, fried in tempura	6 pcs.	35 zł
with tuna paste and cucumber	6 pcs.	33 zł
with crab stick and cucumber	6 pcs.	33 zł
with spicy salmon tartare	6 pcs.	44 zł
with salmon and avocado	6 pcs.	45 zł
with prawns, tuna, salmon and vegetables	6 pcs.	52 zł
with spicy baked salmon, avocado and turnip	6 pcs.	46 zł
with sweet baked salmon and gourd wrapped in a slice of omelette	6 pcs.	46 zł
with marinated salmon and leek	6 pcs.	46 zł
with cooked / spicy baked / tom yum baked prawns - for you to choose from, and vegetables	6 pcs.	54 zł
with spicy tuna tartare	6 pcs.	48 zł
with prawns in tempura, avocado and paprika sauce	6 pcs.	55 zł
with squids in tempura, avocado and paprika sauce	6 pcs.	54 zł
with salmon in tempura, avocado and paprika sauce	6 pcs.	49 zł
with tuna and cucumber	6 pcs.	49 zł
with baked tuna coated in togarashi, vegetables, served with refreshing turnip dressing	6 pcs.	50 zł

As a standard, we add Philadelphia cheese to most our rolls.
Ask our staff for full allergen list and dish grammage.

NIGIRI

a rice ball with topping



with tamago / avocado / mango – for you to choose from	3 pcs.	21 zł
with salmon	3 pcs.	27 zł
with cooked prawns	3 pcs.	28 zł
with royal bream and lemon or with fried salmon with Japanese pepper served with refreshing turnip dressing	3 pcs.	33 zł
with eel / with salmon and avocado – for you to choose from	3 pcs.	33 zł
with gravlax salmon / tuna / fish mix – for you to choose from	3 pcs.	46 zł
with tuna fried in sesame seeds, avocado and vegetable sauce	3 pcs.	52 zł

SASHIMI ROLL

a roll wrapped in rice paper, with multiple fillings inside (without rice)



Sashimi roll with vegetables	8 pcs.	34 zł
Sashimi roll with a chosen fish and vegetables	8 pcs.	54 zł
Sashimi roll with salmon, eel, tamago and vegetables	8 pcs.	54 zł
Sashimi roll with gravlax salmon, cooked prawns, vegetables, tobiko caviar	8 pcs.	63 zł
Sashimi roll with tuna, salmon and vegetables, spicy	8 pcs.	54 zł
Sashimi roll with royal bream in tempura, vegetables and paprika sauce	8 pcs.	50 zł
Sashimi roll with prawns in tempura, avocado and raspberries, topped with sweet teriyaki sauce	8 pcs.	66 zł
Sashimi roll with maguro tuna or togarashi with vegetables, served with refreshing turnip dressing	8 pcs.	60 zł
Sashimi roll with teriyaki chicken, cucumber, turnip and carrot	8 pcs.	46 zł
Sashimi roll with pulled duck, cucumber, turnip and carrot	8 pcs.	50 zł
Sashimi roll with tofu, cucumber, turnip, gourd and pepper	8 pcs.	45 zł

SASHIMI

pieces of fish served on vegetables



Sashimi with a chosen fish and vegetables	8 pcs.	63 zł
A plate of spicy salmon tartare served on vegetables	1 pcs.	50 zł
A plate of spicy tuna tartare served on vegetables	1 pcs.	56 zł

UNAGI SPECIALS

a variety of rolls



Kizumaki with salmon, Philadelphia cheese, caviar and teriyaki sauce	6 pcs.	52 zł
Kizumaki with gravlax salmon / eel / tuna - for you to choose from, caviar and teriyaki sauce	6 pcs.	54 zł
Rainbow maki with fired tuna, salmon, vegetables and Tabasco sauce	6 pcs.	50 zł
Rainbow maki with fired salmon, cooked prawns, avocado, gourd and refreshing dressing	6 pcs.	55 zł
Rainbow maki with tuna, salmon and vegetables	6 pcs.	47 zł
Caterpillar maki with salmon, avocado and eel on top, sprinkled with tobiko caviar	6 pcs.	60 zł
Dragon roll maki with prawns in tempura, avocado and eel on top	6 pcs.	63 zł
Rainbow maki with gravlax salmon and vegetables, served with refreshing turnip dressing	6 pcs.	54 zł
Spider roll – futomaki with soft shell crab under crust, avocado, cucumber, tobiko, and kimchi sauce	6 pcs.	63 zł
Greenkniferoll - prawns in tempura with salmon tartare, wrapped in a slice of omelette with a dash of dressing, caviar and sweet sauce	8 pcs.	66 zł
Sake ikura – caviar wrapped in a slice of salmon, with quail yolk	3 pcs.	69 zł



STARTERS AND SOUPS





Maguro Zensai

fried tuna tenderloin dipped in coriander and sesame seeds, served with cucumber, lettuce, carrot, capers, mint and lemon salad.

58 zł



Ika Panko

panko fried calamari served with paprika – mayonnaise sauce.

56 zł

Ebi Tempura

prawns in tempura served in a small basket with paprika – mayonnaise sauce.

68 zł





Ebi Gyoza

handmade prawn meat dumplings served with sesame sauce (fried or boiled).

58 zł



Sake Gyoza

handmade salmon meat dumplings sprinkled with dill and served with lemon and ginger sauce (fried or boiled).

54 zł

Ebi Yakitori

skewers of king prawns grilled with tom yum and tom kha paste, lime leaves with sweet chilli sauce.

71 zł





Tom Yum

spicy soup based on prawns and coconut milk, served with squids, prawns, sprouts, cocktail tomatoes, leek, red onion, cilantro, lemongrass and lime leaf.

49 zł

Misoshiru

soup based on fermented soy paste, with tofu, chunks of salmon, wakame and shitake mushrooms.

35 zł



Tom Kha

soup based on coconut milk, served with rice, mun mushrooms, cilantro, green beans and steamed broccoli

35 zł



Osuimono

delicate fish broth on white wine, soy sauce, and dashi with Chinese cabbage, carrot, leek, wakame and salmon.

33 zł



Vegan dishes

Poke bowl with tempura fried banana

with mango, avocado, nuts
and pomegranate seeds,
served with Teriyaki sauce

41 zł



Poke bowl with smoked tofu

with wakame goma algae salad,
pickled carrots, edamame, red
cabbage and cucumber, served
with sweet chilli sauce

46 zł

Yasai tempura

tempura fried vegetables served
with sweet chilli sauce

39 zł



Tofu salad

salad mix, seasonal fruits, grilled tofu, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from)

49 zł



Grilled chicken salad

salad mix, seasonal fruits, grilled chicken, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from)

56 zł



Shrimp salad

salad mix, seasonal fruits, tom yum shrimps, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from)

63 zł



Grilled salmon salad

salad mix, seasonal fruits, grilled salmon, croutons, served with curry sauce, olive oil or balsamico sauce (to choose from).

58 zł





MAIN COURSES



UNACI



Tonkatsu

panko crusted traditional Japanese fried pork served with garlic and tonkatsu sauces.

55 zł



Pad Thai

rice noodle stir fry with peanut tofu, carrots, onions, chives, egg, bean sprouts and cashews.

- ① with vegetables 47 zł
- ② with chicken 53 zł
- ③ with prawns 69 zł



Dakku

duck marinated in anise, garlic and oranges, served with buckwheat noodles, basil and cashews.

63 zł





For children

Chisu

pieces of chicken breast
in tempura, served with fries.

44 zł



Yaki-teriyaki

delicate salmon fillet
skewers, cooked
in sweet teriyaki sauce,
served with rice.

45 zł

Bento Box

delicate salmon fillet or chicken
skewers (for you to choose from),
cooked in sweet teriyaki sauce,
served with rice, tamago noodles,
fruits and edamame.

45 zł





Additions



Edamame

cooked young soy
sprinkled with
sea salt.

24 zł



Kimchi

long-fermenting Chinese
cabbage, chili and sesame
seeds salad.

24 zł



Wakame Goma

algae salad with
sesame seeds.

24 zł

Jasmine rice

12 zł

Fries

12 zł

Sweet potato fries

17 zł

Potato wedges

12 zł

Kizami

9 zł



SUSHI SETS





ROLKI UNAGI

1

132 zł / 24 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

3 PCS.

NIGIRI WITH TAMAGO

3 PCS.

NIGIRI WITH SALMON

6 PCS.

FUTOMAKI WITH SALMON AND AVOCADO

6 PCS.

HOSOMAKI WITH CUCUMBER AND SESAME SEEDS

6 PCS.

HOSOMAKI WITH CRAB STICK



ROLKI UNAGI

2

199 zł / 33 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

3 PCS.

NIGIRI WITH TAMAGO

6 PCS.

FUTOMAKI WITH SALMON AND AVOCADO

6 PCS.

FUTOMAKI WITH VEGETABLES

6 PCS.

FUTOMAKI WITH SWEET BAKED SALMON AND GOURD, WRAPPED IN A SLICE OF OMELETTE

6 PCS.

FUTOMAKI WITH PRAWNS IN TEMPURA, AVOCADO AND PAPRIKA SAUCE

6 PCS.

HOSOMAKI WITH CUCUMBER AND SESAME SEEDS



ROLKI
UNAGI

3

3 PCS.

NIGIRI
WITH
SALMON

6 PCS.

FUTOMAKI
WITH SPICY
SALMON
TARTARE

6 PCS.

FUTOMAKI
WITH TUNA
AND
CUCUMBER

6 PCS.

FUTOMAKI
WITH SWEET
BAKED SALMON
AND GOURD,
WRAPPED
IN A SLICE
OF OMELETTE

6 PCS.

FUTOMAKI
WITH PRAWN
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

214 zł / 27 pcs.

most rolls contain Philadelphia
cream cheese
/ vegan cheese as option



ROLKI
UNAGI

4

6 PCS.

FUTOMAKI WITH
SWEET BAKED
SALMON AND
GOURD, WRAPPED
IN A SLICE
OF OMELETTE

6 PCS.

FUTOMAKI
WITH PRAWN
IN TEMPURA,
AVOCADO
AND PAPRIKA
SAUCE

6 PCS.

FUTOMAKI
WITH SPICY
SALMON
TARTARE

6 PCS.

FUTOMAKI
WITH
VEGETABLES

6 PCS.

FUTOMAKI
WITH
SALMON
AND
AVOCADO

6 PCS.

MINIURAMAKI
WITH COOKED
PRAWN

6 PCS.

HOSOMAKI
WITH SALMON

266 zł / 42 pcs.

most rolls contain Philadelphia
cream cheese
/ vegan cheese as option



ROLKI UNAGI

5

352 zł / 60 pcs.

most rolls contain Philadelphia cream cheese / vegan cheese as option

6 PCS.

URAMAKI WITH TUNA PASTE AND CUCUMBER

6 PCS.

FUTOMAKI WITH SWEET BAKED ROYAL BREAM AND GOURD, IN A SLICE OF OMELETTE

6 PCS.

FUTOMAKI WITH MARINATED SALMON AND LEEK

6 PCS.

FUTOMAKI WITH SPICY SALMON TARTARE

6 PCS.

FUTOMAKI WITH COOKED PRAWN AND GOURD

6 PCS.

FUTOMAKI WITH PRAWN IN TEMPURA, AVOCADO AND PAPRIKA SAUCE

6 PCS.

FUTOMAKI WITH SALMON AND AVOCADO

6 PCS.

FUTOMAKI WITH VEGETABLES

6 PCS.

HOSOMAKI WITH SALMON

6 PCS.

HOSOMAKI WITH CUCUMBER AND SESAME SEEDS



ROLKI UNAGI

6

402 zł / 53 pcs.

most rolls contain Philadelphia cream cheese / vegan cheese as option

8 PCS.

SASHIMI ROLL WITH SALMON AND VEGETABLES

6 PCS.

RAINBOW MAKI WITH TUNA, SALMON GRAVLAX AND VEGETABLES

6 PCS.

FUTOMAKI WITH SPICY TUNA TARTARE

6 PCS.

FUTOMAKI WITH SALMON AND AVOCADO

6 PCS.

FUTOMAKI WITH SALMON IN TEMPURA AVOCADO AND PAPRIKA SAUCE, WRAPPED IN A RICE PAPER

6 PCS.

FUTOMAKI WITH PRAWNS IN TEMPURA, AVOCADO AND PAPRIKA SAUCE

6 PCS.

FUTOMAKI WITH GRILLED EEL SWEET SAUCE AND SESAME SEEDS

3 PCS.

NIGIRI WITH COOKED PRAWN

3 PCS.

NIGIRI WITH GRAVLAX SALMON

3 PCS.

NIGIRI WITH SALMON



ROLKI
UNAGI

7

2 PCS.

NIGIRI
WITH
AVOCADO

2 PCS.

NIGIRI
WITH
TAMAGO

6 PCS.

FUTOMAKI
WITH
VEGETABLES
FRIED
IN TEMPURA

6 PCS.

HOSOMAKI
WITH SESAME
SEEDS AND
CUCUMBER

82 zł / 16 pcs.

most rolls contain Philadelphia
cream cheese
/ vegan cheese as option



ROLKI
UNAGI

8

3 PCS.

NIGIRI WITH
FRIED SALMON,
DRESSING
AND JAPANESE
PEPPER

6 PCS.

URAMAKI
WITH TUNA
PASTE

6 PCS.

FUTOMAKI WITH
SWEET BAKED
SALMON AND GOURD,
WRAPPED IN A SLICE
OF OMELETTE

108 zł / 15 pcs.

most rolls contain Philadelphia
cream cheese
/ vegan cheese as option



ROLKI UNAGI

9

185 zł / 23 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

3 PCS.

NIGIRI WITH EEL

8 PCS.

SASHIMI ROLL WITH EEL, COOKED PRAWNS, TAMAGO OMELETTE AND VEGETABLES

6 PCS.

DRAGON ROLL WITH PRAWN IN TEMPURA, AVOCADO AND EEL ON TOP

6 PCS.

MINIURAMAK WITH EEL AND TOBIKO CAVIAR



NIGIRI UNAGI

10

158 zł / 16 pcs.

most rolls contain Philadelphia cream cheese
/ vegan cheese as option

2 PCS.

NIGIRI WITH TAMAGO OMELETTE

2 PCS.

NIGIRI WITH EEL

2 PCS.

NIGIRI WITH COOKED PRAWN

2 PCS.

NIGIRI WITH SALMON

2 PCS.

NIGIRI WITH TUNA

2 PCS.

NIGIRI WITH AVOCADO

2 PCS.

NIGIRI WITH ROYAL BREAM

2 PCS.

NIGIRI WITH GRAVLAX SALMON

WAKAME GOMA SALAD



6 pcs.

MINIURAMAKI WITH MARINATED BAMBOO SHOTS AND GOURD

6 pcs.

FUTOMAKI WITH AVOCADO, CARROT, SPINACH, VEGAN CREAM CHEESE AND SESAME SEEDS

8 pcs.

RAINBOW MAKI WITH TEMPURA FRIED VEGETABLES AND AVOCADO ON TOP

6 pcs.

MINIURAMAKI WITH TOM YUM SHIMEJI MUSHROOMS, SPINACH, CUCUMBER AND CARROT

SET VEGE

1

124 zł / 26 pcs.



6 pcs.

FUTOMAKI WITH TOM KHA SHIMEJI MUSHROOMS, PEPPER, RADISH, AVOCADO, CUCUMBER, SPINACH AND VEGAN CREAM CHEESE

6 pcs.

FUTOMAKI WITH TEMPURA FRIED SWEET POTATO, SPINACH AND AVOCADO

6 pcs.

HOSOMAKI WITH TEMPURA FRIED GOURD

6 pcs.

MINIURAMAKI WITH AVOCADO AND CHIVES

2 pcs.

NIGIRI WITH MANGO

SET VEGE

2

124 zł / 26 pcs.

VEGAN ROLLS

Hosomaki with tempura fried gourd	6 pcs.	22 zł
Miniuramaki with avocado and chives	6 pcs.	22 zł
Miniuramaki with marinated bamboo shots and gourd	6 pcs.	22 zł
Futomaki with tempura fried sweet potato, spinach and avocado	6 pcs.	33 zł
Futomaki with avocado, carrot, spinach, vegan cream cheese and sesame seeds	6 pcs.	30 zł
Futomaki with tom kha shimeji mushrooms, pepper, radish, avocado, cucumber, spinach and vegan cream cheese	6 pcs.	36 zł
Rainbow maki with tempura fried vegetables and avocado on top	8 pcs.	38 zł
Miniuramaki with tom yum shimeji mushrooms, spinach, cucumber and carrot	6 pcs.	27 zł



DESSERTS





Fruit Sushi

seasonal fruit with mascarpone cheese wrapped in a slice of tamago omelette.

48 zł

Fruit splash

rolled tamago crepe with caramel mascarpone cheese, served with fruit and seasonal fruit sauce.

51 zł



Banana in tempura

banana in crispy tempura batter sprinkled with cinnamon, with chocolate sauce.

35 zł



Tapioca pudding

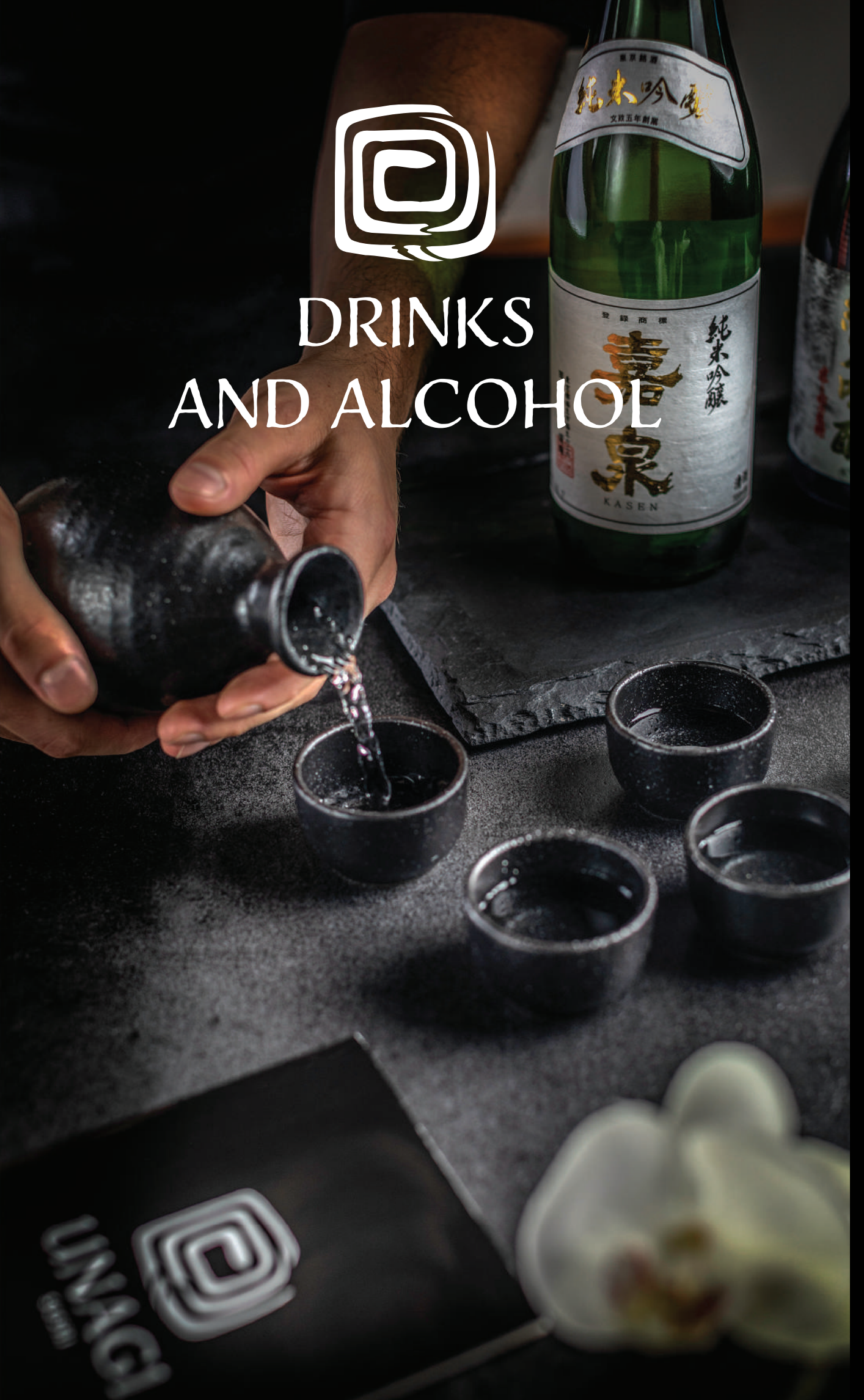
with mango mousse and fruits

33 zł





DRINKS AND ALCOHOL



Teas

350 ml 500ml

China Lung Ching

China green tea also known as Dragon's Well. Very light, soft and sweet - fruity cup with a bloomy character. Absolutely unique green tea.

23 zł

29 zł

China Jasmine

This tea is produced from high-quality, early spring tea buds and the highest quality, most delicate jasmine flower buds.

23 zł

29 zł

Japan GenMaiCha

Japanese name for green tea combined with roasted brown rice. The sugar and starch from rice cause the tea to have a warm, full flavor that is similar to that of nuts. Absolutely perfect when eating sushi.

23 zł

29 zł

Cherry Blossom

A blend of Chinese and Korean green teas, scented with natural cherry flavor.

23 zł

29 zł

Japanese Sakura

Sakura is the Japanese word for pink cherry blossoms. The flowers are mixed with excellent green teas and almond. The infusion is fruity - sweet with delicate notes of almond.

23 zł

29 zł

Jolly Green Fellow

Leaves of Green Sencha tea cheered with pieces of mango and colorful flower petals.

23 zł

29 zł

Super Girl

Naturally sweet white tea from the Fujian province in China, scented with peach and pineapple.

23 zł

29 zł

Milky Oolong

Oolong (Wu Long) are commonly known as semi oxidized teas. Milky Oolong is a green oolong tea flavoured with subtle, natural milk flavours to accent the sweet profile. The tea has a fresh, sweet and creamy flavour.

23 zł

29 zł

Awesome Fruit

This blend is made of dried fruit, does not contain tea leaves. It's caffeine free but has a lot of vitamine C. Fruit tea blend with creamy raspberry - rhubarb taste.

23 zł

29 zł

Assam Hattiali

Fully oxidized black tea from Hattiali garden placed in Assam region of India. Tea plants are harvested and prepared with respect for tradition and are known for its golden buds and excellent quality.

23 zł

29 zł

Epic Grey

Epic Grey is a blend of black tea with natural Italian bergamot oil, which is an original version of Earl Grey tea, by the PIAG brand.

23 zł

29 zł

Coffees

Americano

12 zł

Cappuccino

13 zł

Latte

15 zł

Espresso

11 zł

Cold drinks

Mineral water sparkling, still	250 ml	11 zł
Fizzy drinks Pepsi, 7up, Mirinda, Tonic	200 ml	12 zł
Still drinks Lipton Ice Tea – lemon, peach, green tea flavor	200ml	12 zł
Still drinks Aloe Drink	200 ml	16 zł
Fruit juices apple, orange, grapefruit, blackcurrant	200ml	12 zł
Freshly squeezed fruit juices orange, grapefruit	300 ml	26 zł
Light beer Kirin, Asahi, Pilsner Urquell		20 zł
Dark beer Książęce Ciemne Łagodne		20 zł
Beer alcohol-free		16 zł

Lemonade

With fresh fruits, flavored syrup and either sparkling or still water (ask our staff about available flavors).

250 ml **28 zł**

Kombucha

Fermented drink made from the highest quality tea by adding yeast and a specific culture of bacteria known as SCOBY. Gently sweet, sour and effervescent which makes it an excellent refreshment. Handmade by us. (ask our staff for more details).

250 ml **24 zł**



Sake i wino



Fukugao Karakuchi Futsushu

Flagship nihonshu from Fukugao brewery, located in the Niigata prefecture. Futsushu edition is amongst most popular sake in Japan. Made with the highest quality rice, crystal clear water, brewer's yeast and Koji. Perfectly paired with ramen, fatty fish and tempura.

150 ml 48 zł
720 ml 230 zł



Fukugao Honjozo

Nihonshu from Honjozo category which is higher than Futsushu, but still uses distilled alcohol to shorten the fermentation process. Thanks to this procedure we get more gentle and well balanced alcohol which pairs really well with raw ingredients, appetizers and salads.

150 ml 53 zł
720 ml 255 zł



Fukugao Echigo Otako-Gassen Tokubetsu Honjozo

Known in Japan as "Giant Kite Fighting Festival" - made to honor yearly kite festival in Niigata prefecture. Produced with cold fermentation method which results in more expanded and intensive taste. Pairs perfectly well with spicy dishes, as well as cold and highly heated courses.

150 ml 49 zł
720 ml 235 zł



Nakata Umeshu Shiro

Classic Umeshu in Japan is not a „plum wine” - as commonly referenced – but more of a Ume fruit tincture. Ume is a peach-apricot hybrid. Originally made with distilled alcohol. Shiro edition is the most classic Umeshu taste. Emanating with sweetness and delicate almond aftertaste. Most commonly drunk after meals, served with ice or paired with tonic or sparkling wine.

150 ml 47 zł
720 ml 225 zł



Wino Choya Original

A japanese wine carefully crafted out of japanese apricots, sugar and shochu. Commonly called a "plum wine", it offers a distinct, sweet and sour taste. Perfectly complements fish and other seafood dishes, as well as desserts and cocktails, but also makes a perfect aperitif by itself.

150 ml 29 zł



Sake Choya Original

A semi-sweet wine made out of japanese rice fermented with Koji yeast. A subtly sweet and flavorful liquor with a taste like no other.

200 ml 35 zł



UNAGI
SUSHI

YOU CAN ORDER OUR SUSHI
ONLINE WITH DELIVERY

More details at:

WWW.UNAGISUSHI.PL

