



AMARA | LIMASSOL

OMAKASE CHEF'S CHOICE

Experience the essence of Chef Nobu Matsuhisa's cuisine with the seven-course menu

First Time Omakase per person	90
Special Omakase per person	130
Supplement with A5 Kagoshima wagyu beef per person (100gr)	50

MATSUHISA APPETIZERS

Spicy edamame ^{O,B}	9
Edamame with sea salt ^O	6
Crispy rice with spicy salmon or spicy tuna (6pc) ^{B,E,G,N,O}	22 25
Nobu style sashimi tacos salmon or tuna or lobster (4pc) ^{B,E,C}	17 20 25
Tacos with chicken and anticucho (4pc) ^{B,E,O}	16
Japanese Kagoshima wagyu beef tacos with onion soy sauce (8pc 100gr) ^{B,E,O}	85
Shimeji tacos with spicy lemon dressing ^{B,O}	15
Black cod butter lettuce ^{B,E,O}	28

SPECIAL SASHIMI

Yellowtail sashimi jalapeño ^{B,E,O}	22
Tiradito: white fish or octopus or scallop ^{B,C,E,H}	18 19 22
Salmon tataki, paper-thin salad, jalapeño dressing ^{A,E,O}	22
Whitefish dry miso ^{B,E,G}	22
Tuna tataki with jalapeño dressing ^{A,E}	26
Beef tataki with tosazu and onion ponzu ^{B,E,G,O,P}	22
Seared salmon karashi su miso ^{B,E,O,K}	22
Shiromi usuzukuri ^{B,E,O}	19

SALADS

Baby spinach salad dry miso	
Truffle oil or shrimps or scallops or lobster ^{C,H}	35 45 48 58
Tuna or salmon sashimi salad Matsuhisa dressing ^{B,E,L,N,O}	27 24
Spicy tuna salad ^{B,E,L,N,O}	25
Field green salad with choice of dressing	14
Lobster salad spicy lemon dressing ^{B,C,N,O}	43
Shrimp and lobster salad with spicy lemon dressing ^{B,C,O}	43
Mushroom salad with yuzu dressing ^{B,O}	18

CEVICHE

Lobster ceviche with quinoa ^{B,C,O}	41
Tomato ceviche with quinoa ^{B,O}	14
Seafood ceviche ^{B,C,E,O}	24

TARTAR WITH CAVIAR

Salmon ^{B,E,O}	22
Tuna ^{B,E,O}	26
Yellowtail ^{B,E,O}	22
Toro ^{B,E,O}	45

SUSHI & SASHIMI *price per piece*

Fresh salmon ^E	9	Ama ebi ^C	12
Toro ^E	20	Octopus ^H	9
Yellowtail ^E	14	King crab ^C	18
Tuna ^E	14	Sea urchin ^C	19
Sea bass ^E	10	Tamago ^{E,D}	8
Smoked salmon ^E	12	Salmon egg ^E	13
Scallop ^C	15	Smelt egg ^E	9
Mackerel ^E	9	Squid ^H	11
Shrimp ^C	13	Fresh water eel ^E	13

SUSHI ROLL

California inside-out with king crab ^{C,N}	
Spicy salmon or tuna ^{E,M}	
Salmon & avocado inside-out ^{E,N}	
Yellow tail and scallion ^E	
Fresh salmon ^E	
Shrimp tempura ^{C,M}	
Soft shell crab ^{C,N}	
Tuna ^E	
Negi toro ^E	
Kappa cucumber ^N	
House special ^{C,E}	
Eel & cucumber ^{E,N}	
Salmon skin roll ^{E,N}	

HAND ROLL

18
12 13
12
11
10
14

12
16
6

11

CUT ROLL

22
14 16
16
15
13
18
21
15
20
8
21
18
16

NEW STYLE SASHIMI

Salmon ^{B,E,N,O}	21
Whitefish ^{B,E,N,O}	20
Sweet shrimp ^{B,E,N,O}	19
Scallop ^{B,C,N,O}	23
Beef ^{B,E,N,O}	22
A5 Kagoshima wagyu 100gr ^{B,E,N,O}	85

SOUP & RICE

Rice	6
Miso soup ^{B,E,O}	8
Clear soup with mushrooms ^{B,E,O}	8
Spicy seafood ^{B,C,E,O}	14

MATSUHISA SPECIAL HOT DISHES

Black cod yuzu miso ^{B,E,O}	45
Chilean seabass with jalapeño dressing ^{B,E}	42
Chilean seabass with umami ^{E,O}	47
Shrimp spicy garlic or wasabi pepper sauce ^{B,C,L,O}	38
Scallop spicy garlic or wasabi pepper sauce ^{B,C,L,O}	40
Steamed seabass with dry miso, yuzu and olive oil ^{B,E,O}	32
King crab creamy spicy ^{C,D,G}	60
Soft shell crab amapeno ^{B,C}	32
Lobster sauté with sake, soy and truffle or wasabi pepper ^{B,C,O}	68 58
Nasu miso ^{B,N,G,V}	18

TOBAN YAKI

A5 Kagoshima 100gr ^{B,O}	85
Beef ^{B,O}	26
Seafood ^{B,C,E,H,O}	28
Mushroom ^{B,O}	21

GRILLED AND WOOD OVEN-ROASTED DISHES

Grilled chicken fillet teriyaki or wasabi pepper ^{A,B,G,O}	25
Grilled beef fillet teriyaki or wasabi pepper ^{A,B,G,O}	38
Anticucho Peruvian style prime rib-eye steak ^{B,L,O}	44
A5 Kagoshima wagyu beef with three sauces (100gr) ^{A,B,G,O}	85
Chilean seabass yuzu truffle ^{B,E,O}	52
Vegetables yuzu miso ^{B,O}	19
Tender octopus with yuzu lemon garlic ^H	28
Salmon steak teriyaki ^{B,E,O}	28

KUSHIYAKI *two pieces per order, choice of teriyaki or anticucho*

Chicken ^{B,G,L,O}	18
Beef or Japanese wagyu (100gr) ^{B,G,L,O}	30 85
Salmon ^{B,E,G,L,O}	28
Shrimp ^{B,C,G,L,O}	22
Vegetable ^{B,O}	12

TEMPURA

Shojin mixed vegetables ^{B,O}	18
Avocado ^{B,O}	7
Bell pepper ^{B,O}	7
Asparagus ^{B,O}	8
Zucchini ^{B,O}	5
Broccoli ^{B,O}	5
Sweet potato ^{B,O}	5
Onion ^{B,O}	5
Enoki mushroom ^{B,O}	7
Shiitake mushroom ^{B,O}	7
Aubergine ^{B,O}	5
Carrot ^{B,O}	5
Scallop ^{B,C,O}	15
Shrimp ^{B,C,O}	17
Squid ^{B,H,O}	8
Whitefish ^{B,E,O}	9

TEMPURA DISHES

Rock shrimp choice of: butter ponzu, creamy spicy, jalapeño or three sauces ^{B,C,G,L,O}	30 33
Lobster tempura with creamy yuzu or truffle ^{B,C,O}	65
Shrimp kataifi creamy wasabi (2pc) ^{B,C,K,G}	18
King crab tempura with amazu ponzu ^{B,C,E,O}	60
Tofu tempura anticucho dressing ^{B,O,P}	18

All prices are in euro (€) and includes all taxes.

SENSITIVITY GUIDE

If you suffer from any food sensitivities select your diet from the AMARA's Sensitivity Guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you

A | Celery **B** | Cereals containing gluten **C** | Crustaceans **D** | Eggs **E** | Fish **F** | Lupin **G** | Milk (including lactose) **H** | Molluscs **K** | Mustard **L** | Nuts **M** | Peanuts **N** | Sesame seeds **O** | Soya **P** | Sulphur dioxide / sulphites **V** | Vegetarian **VG** | Vegan