



APPETIZERS

Wakame goma salad (seaweed salad) – 140 g.....	16
Spicy salmon tartare – 100 g 🌶️	33
Spicy tuna tartare – 100 g 🌶️	46
Edamame pods with sea salt – 160 g.....	19
Spring rolls with chicken – 2 pcs.....	22
Spring rolls with vegetable – 2 pcs 🌿	18
Spring rolls with shrimp – 2 pcs.....	24
Shrimp tempura with sweet chili sauce – 6 pcs.....	39
Soy & ginger glazed kakuni pork belly with rice.....	45
Sashimi selection (salmon, tuna, sea bass) – 160 g.....	89

SOUPS

Spicy Tom Yum soup with shrimps – 350 ml 🌶️	29
Misoshiru soup with salmon, tofu, seaweed & spring onion – 350 ml.....	24
Spicy Taiwanese udon noodle soup with beef 🌶️🌶️	49

RAMENS

SHOYU - Clear soy sauce-based broth with seasoned rib-eye, egg, corn, red onion, chives, chicken oil.....	57
MISO - Creamy broth based on miso paste with a nutty note, kakuni pork belly, egg, shiitake mushrooms, pak choi, nori, chive oil...	49
TANTANMEN - Rich broth made with tahini paste and roasted nuts, spicy soboro minced meat, egg, red onion, pak choi, chili oil	47

HOT DISHES

Pad Thai with chicken – 400 g.....	44
Pad Thai with shrimps – 400 g.....	49
Udon noodles with chicken & vegetables – 400 g.....	44
Salmon tempura with vegetable side salad - 6 pcs.....	42
Udon noodles with shimeji & shiitake mushrooms 🌿	39

DESSERTS

Mochi - 3 pcs.....	31
Fried ice cream with raspberry sauce.....	36
Sesame ice cream.....	18

KIDS' MENU

Sweet-glazed grilled salmon with rice and side salad.....	41
Crispy panko chicken breast with sweet potato fries and side salad..	39
Sweet potato fries – 180 g	19



SUSHI

パパイヤ

HOSOMAKI / MINIURAMAKI - 6pcs

Avocado.....	18
Kanpyo.....	18
Pickled radish (daikon)	18
Cucumber	18
Salmon.....	27
Tuna & spring onion.....	36
Sea bass.....	29
Spicy tuna tartare.....	36
Spicy salmon tartare.....	27
Shrimp tempura.....	36
Sweetgrilled salmon.....	27
Crab stick.....	20
Shiitake mushroom.....	22
Panko asparagus.....	24
Bluefin tuna & shiso leaf.....	36
Butterfish paste.....	29
Boiled shrimp.....	33

NIGIRI - 2 pcs

Avocado.....	14
Salmon.....	18
Tuna.....	32
Shiitake mushroom.....	18
Sea bass.....	24
Crab stick.....	16
Tamago (Japanese omelette)	14
Salmon, eel & avocado.....	32
Bluefin tuna	30

GUNKAN - 2 pcs

Spicy tuna tartare 🌶️	34
Bluefin tuna tartare	32
Spicy salmon tartare 🌶️	24



FUTOMAKI / URAMAKI - 6 pcs

Vegetarian roll 🌿	29
Salmon, Philadelphia cream cheese & avocado.....	39
Salmon tartare 🌶️	39
Tuna.....	52
Bluefin tuna.....	51
Spicy tuna tartare 🌶️	52
Boiled shrimp.....	42
Shrimp tempura.....	46
Squid tempura	46
Unagi eel.....	49
Sea bass.....	49
Butterfish paste.....	39
Panko sea bass.....	52
Seared tuna in togarashi.....	52
Sweet grilled salmon.....	39
Spicy grilled salmon.....	39
Salmon tempura.....	43
Crab stick.....	33
Crab stick tempura.....	37

CALIFORNIA MAKI - 4 pcs

Kizumaki with salmon & Philadelphia cream cheese.....	33
Rainbow roll with salmon, boiled shrimp & pickled radish (daikon) dressing.....	39
Tuna & jalapeño tempura 🌶️	43
Salmon tartare & vegetables 🌶️	34
Salmon, crab stick tempura & sweet chili sauce.....	36
Mango, salmon & wakame goma salad.....	41
Avocado & salmon.....	39
Red Dragon roll with salmon.....	38
Dragon roll with eel & shrimp tempura.....	46
Dragon roll with salmon & shrimp tempura.....	42



SPECIAL ROLLS

California maki with salmon, shrimp tempura & chili dressing, sweet potato crisps – 8 pcs.....	64
Rainbow maki with salmon tartare, shrimp tempura, papaya & spicy sauce – 8 pcs 🌶️	69
Roll in tamago omelette with salmon, shrimp tempura & crab salad – 6 pcs.....	53
Caterpillar roll with salmon, avocado & unagi eel – 4 pcs.....	52
Green Dragon roll with avocado, shrimp tempura & seared leek – 8 pcs.....	59
Roll in tamago omelette with salmon tartare & shrimp tempura – 6 pcs.....	52
Futomaki with almond-crusted shrimp & mango – 6 pcs.....	49
Sashimi roll with bluefin tuna wrapped in cucumber sheet – 6 pcs.....	64
Sashimi maki with panko shrimp, tuna, nikiri & kizami wasabi – 8 pcs..	72
Tempura Futomaki with shrimp tempura (each piece in tempura batter) – 8 pcs.....	57
Dragon roll with unagi eel, shrimp tempura & mango-chili dressing – 8 pcs.....	69

VEGETARIAN ROLLS 🌿

Sashimi maki with vegetables & jalapeño tempura – 8 pcs 🌶️	39
Sashimi maki with vegetables, panko asparagus, mango sauce & roasted flaked almonds – 8 pcs.....	42
Rainbow roll with avocado & fried tofu – 4 pcs.....	38
Futomaki in cucumber sheet with shiitake mushrooms, vegetables & sesame dressing - 6 pcs.....	39

SASHIMI MAKI - 8 pcs

Vegetarian roll 🌿.....	36
Salmon & vegetable.....	54
Tuna & vegetable.....	62
Panko sea bass with kizami mayo & pickled onion.....	61
Panko shrimp with kizami mayo & pickled onion.....	61
Shrimp tempura.....	59
Squid tempura.....	59
Seared tuna in togarashi.....	62
Umami roll with salmon tartare, shrimp tempura, sweet sauce, green tabasco & sesame seeds.....	61
Unagi eel tempura with blueberries.....	56
Chili garlic buttered shrimp.....	64
Sweet grilled salmon.....	54
Spicy grilled salmon.....	54



PAPAYA SETS

パパイヤ

PAPAYA 1 - 14 pcs

Philadelphia roll (salmon, Philadelphia cream cheese, avocado) - 6 pcs

Hosomaki with cucumber - 6 pcs

Salmon Nigiri - 2 pcs

75

PAPAYA 2 - 26 pcs

Sashimi roll with spicy grilled salmon - 8 pcs 🌶️

Miniuramaki with tuna & spring onion - 6 pcs

Miniuramaki with shrimp tempura - 6 pcs

Futomaki with spicy salmon tartare - 6 pcs

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PAPAYA 3 - 32 pcs

Hosomaki with tuna tartare – 6 pcs

Futomaki with squid tempura – 6 pcs

Futomaki with spicy salmon tartare – 6 pcs

Kizumaki with salmon & cream cheese – 4 pcs

Futomaki with sweet-grilled salmon – 6 pcs

California roll with tuna & jalapeño tempura – 4 pcs 🌶️

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PAPAYA 4 - 44 pcs

Uramaki with shrimp tempura – 6 pcs

Futomaki with spicy grilled salmon – 6 pcs 🌶️

Uramaki with butterfish paste – 6 pcs

Futomaki with seared tuna in togarashi – 6 pcs

Hosomaki with cucumber – 6 pcs

Hosomaki with avocado – 6 pcs

Rainbow roll with salmon, boiled shrimp & pickled radish (daikon) dressing – 4 pcs

Dragon roll with unagi eel & shrimp tempura – 4 pcs

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PAPAYA GRILL - 32 pcs

Sashimi roll sweet-grilled salmon – 8 pcs

Miniuramaki with butterfish paste – 6 pcs

Futomaki with boiled shrimp – 6 pcs

Miniuramaki with crab stick – 6 pcs

Futomaki with spicy grilled salmon – 6 pcs 🌶️

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PAPAYA SETS

パパイヤ

PAPAYA TEMPURA - 34 pcs

Sashimi roll with squid tempura – 8 pcs	229
Uramaki with crab stick tempura – 6 pcs	
Futomaki with vegetables in tempura coating – 6 pcs	
Futomak salmon tartare in tempura coating – 6 pcs	
Futomaki with shrimp tempura, each piece in tempura coating, sweet chili sauce – 6 pcs	

PAPAYA VEGETARIAN - 32 pcs

Nigiri with avocado - 2 pcs	149
Miniuramaki with cucumber – 6 pcs	
Sashimi roll with vegetables & jalapeño tempura – 8 pcs 	
Sashimi maki with vegetables, panko asparagus, mango sauce & almond flakes – 8 pcs	
Nigiri with shiitake mushroom – 2 pcs	
Miniuramaki with kanpyo – 6 pcs	

PAPAYA SPECIAL - 32 pcs

California maki with salmon, shrimp tempura & chili dressing, sweet potato crisps – 4 pcs	327
Rainbow roll with salmon tartare, shrimp tempura, papaya & spicy sauce – 4 pcs	
Caterpillar roll (salmon, unagi eel, avocado) – 4 pcs	
Sashimi roll with panko shrimp, tuna, nikiri, kizami wasabi – 8 pcs	
Sashimi roll with bluefin tuna in cucumber sheet – 6 pcs	
Roll in tamago omelette with salmon, shrimp tempura & crab salad – 6 pcs	

SAUCES

Sweet kabayaki	4
Spicy mayo	
Kizami mayo	
Ponzu	
Sweet chilli	



BEVERAGES

パパイヤ

COLD

Coca-Cola / Coca-Cola Zero – 250 ml.....	9
Sprite – 250 ml.....	9
Fanta – 250 ml.....	9
Water – sparkling / still - 330 ml.....	8
Cappy juice – apple / orange / multivitamin - 250 ml.....	9
SOTI lemon grass with mint / jasmine / black tea with lemon – 500 ml.....	15
Aloe vera drink – 200 ml / 500 ml / 1500 ml.....	9 / 15 / 25

HOT

TEAS

Green tea – classic sencha / with Japanese cherry blossom / with roasted rice / jasmine	24
White tea – lychee peach / peach jasmine	
Black tea – mango peach / Earl Grey bergamot	
Yuzu tea (hot citrus infusion with honey).....	26

COFFEES

Espresso.....	9
Espresso doppio.....	11
Americano.....	11
Cappuccino.....	16
Latte.....	17

ALCOHOLIC DRINKS

Nippon Chu-hi peach / yuzu 4%.....	22
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BEER

Kirin 0% / 5%	18
Sapporo 5%	18
Corona 4,5%	18

EXTRAS

Pickled ginger 140 g - 9	Omelette - 4
Wasabi - 4	Honey - 5
Kizami wasabi - 12	Yuzu marmalade - 5
Roll additionally in tempura - 4	Yuzu juice - 6
Soy sheet - 4	

Prices valid from to