



KOURSAROS

MYKONOS - ATHENS

*Our cooking philosophy
is to use the freshest of ingredients
that are cooked at the time of order
and this may take a little longer.*

*So, please let us know
if you are pressed for time.*



ARMAND DE BRIGNAC
CHAMPAGNE

SUSHI

Appetizers

Spicy crab* tartar

King crab with yuzu truffle oil

Toro tartar

with fresh wasabi soy

Spicy tuna tartar

with sesame yuzu soy

Fresh salmon tartar

with summer truffle soy

Usuzukuri seabream

thin sliced sashimi with orange ponzu

Greek yellowtail carpaccio

with chili garlic soy

Octopus* carpaccio

with jalapeño dressing

Seared nigiri

toro, salmon, white fish & wagyu beef with sweet truffle soy & fresh summer truffle (4pcs)



Field greens

on crispy sushi rice with creamy sesame dressing



Baked eggplant miso

Miso marinated seafood on fried eggplant / spicy optional

Tuna tataki

with shiso mint & jalapeno ponzu dressing

Salmon tataki miso

in truffle flavored karashi – su – miso

Prawn* tempura

with chilli sesame dressing

Nigiri & Sashimi (2 pcs)

Manguro / Tuna

Toro / Tuna belly

Salmon

Greek Yellowtail

Suzuki / Sea Bass

Sea urchin

King crab*

Ebi / Shrimp *

Ama ebi / Sweet shrimp*

Unagi / Eel*

Ikura / Salmon roe

Scallop*

Tobiko* / Flying fish eggs

Masago* / Capelin eggs

Signature Rolls (8 pcs)

Teriyaki roll

Maki roll topped with seared white fish, tuna, salmon, yellowtail & teriyaki sauce

Salmon teriyaki on shrimp* tempura

Shrimp tempura roll topped with seared salmon

Seabass teriyaki on spicy crab* tartar

Seared seabass on spicy crab tartar maki with spicy yuzu kosho dressing

Jalapeño miso baked toro tartar on spicy shrimp* tempura

Baked toro tartar with miso topped on spicy shrimp Tempura maki with spicy yuzu paste

Truffle flavored parmesan baked salmon

King crab maki roll with asparagus topped with parmesan baked salmon*

Baked spicy crab*

Filled with cucumber, avocado

Wagyu beef teriyaki

*Seared wagyu rib eye on sundried tomato tempura
& asparagus roll topped with sweet truffle soy*

Seared yellowtail

*Seared yellowtail on cucumber avocado &
tobico* wasabi with onion chilli salsa*

Seared salmon tartar on vegetable tempura

*Vegetable tempura roll, topped with Oyster
flavored seared salmon tartar*

Seared scallop on king crab*

*King crab roll topped with seared scallop
& truffle flavor wasabi soy & shimeji mushrooms*

Spicy shrimp* & crab*

*King crab & sweet shrimp roll topped with shrimps
& yuzu lemon*

Spicy tuna or salmon on soft shell crab*

*Seared tuna or salmon on soft shell crab roll
topped with chili lemon salsa*

Uramaki (8 pcs)

California

King crab with cucumber, avocado & wasabi*

Salmon or Tuna avocado

Fish with avocado

Spicy tuna or salmon

Fish with masago & spicy mayonnaise

Dragon

Eel on roll with avocado, cucumber & tobiko

Rainbow

Tuna, salmon, yellowtail & shrimp
on roll with avocado, cucumber & tobiko*

Ebiten

Shrimp temprura with mayonnaise*

King crab* temprura

King crab tempura with avocado & mayonnaise

Negi toro

Tuna belly with fresh onion

Spicy negi hama

Yellowtail with fresh onion



Vegetable tempura

Mixed vegies of the day

Hossomaki (6 pcs)

 Kappa
Cucumber

 Avocado

Tekka
Tuna

Salmon

Combo

 Sashimi mix (12 pcs)
Tuna, Salmon, Yellowtail, White fish, Ikura

Sushi mix (12 pcs)
8pcs Nigiri, 4pcs Maki

Maki mix (16 pcs)
4 pcs California, 4 pcs Spicy Tuna ,
*4 pcs Salmon Avocado, 4 pcs Shrimps*Tempura*

Sake

"Dassai 45" Junmai Daiginjo 300ml

"Dassai 39" Junmai Daiginjo 720ml

"Black Dot" Honjozo 1,8l

(*) Κατεψυγμένο.

Παρακαλούμε ενημερώστε το προσωπικό της επιχείρησής μας για τυχόν αλλεργίες ή δυσανεξίες που μπορεί να έχετε. Το μενού μας μπορεί να περιέχει ίχνη από αλλεργιογόνες ουσίες, οι οποίες μπορεί να σας προκαλέσουν αλλεργία ή δυσανεξία. Το λάδι που χρησιμοποιείται για όλες τις σαλάτες είναι ελαιόλαδο. Οι πατάτες είναι φρέσκιες & τηγανίζονται σε ηλιέλαιο.

Οι τιμές είναι σε Ευρώ. Κυτίο παραπόνων υπάρχει εντός καταστήματος. Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

Στις παραπάνω τιμές συμπεριλαμβάνονται ΦΠΑ 13% & 24%.
Εισπράττεται Δημοτικός φόρος 0,2%. Ποσοστό σερβιρίσματος 13%.
Αγορανομικός Υπεύθυνος: Εμμανουήλ Μαυριδάκης

(*) Frozen.

Please inform our business staff of any allergies or intolerances you may have. Our menu may contain traces of allergenic substances, which may cause you an allergy or intolerance. The oil used in all salads is olive oil. The potatoes are fresh and fried in sunflower oil. The prices are in Euro. There is a complaint box in the restaurant. The consumer is under no obligation to pay if he does not receive the legal documentary evidence (receipt or invoice).

The above prices include VAT 13% & 24%.
Collected Municipal tax 0,2%. Service percentage 13%.
Market inspector manager: Emmanouil Mavridakis

