

Welcome to Sushi Corner

It's fantastic that we can host you. We hope your visit will be a great new and positive experience. If this is your "first sushi", we are all more than happy that you want to discover it with us.



If you do not know how to use chopsticks, let our staff know and they will give you a beginner-friendly version or show you the ropes. We also love and recommend eating whole pieces with your hands.



If you have doubts, looking for something outside the menu or have a special request - let the staff know. We will be happy to help.



We encourage you to choose individual items from the menu, we recommend 3-4 rolls per person.



Don't forget to let us know how you liked your visit, we value every opinion and hope to see you more than once.

Beverages

Remember to keep your body hydrated

Homemade lemonade 0.3 / 0.7 l	16 / 24
Sushi Corner cold brew tea 0.3 l	12
Aloe drink 0.3 l / 0.7 l	12 / 22
Coca-Cola 0.2 l	12
Apple juice 0.3 l	8
Cisowianka water 0.3 / 0.7 l	7 / 14

Tea

Selection of fresh Japanese and Chinese tea

- White peony** bai mu dan
- With roasted rice** genmaicha
- Jade** guan yin jade
- Jasmine** que she jian
- Cherry leaves** sakuracha
- Black** tian hong golden yuna

16



Drinks

Allow yourself, today is a good day

Sake Yuzu Summer	38
Aperol spritz	28
Hugo spritz	28
Choya prosecco	28



Wine

Selected especially for sushi by sommelier of Zbawcy Win

white	12.5 / 75 cl
1 Atlantis albarino ●	152
2 L'Opera Halka	25 / 142
3 Savee sea sauvignon blanc	23 / 118
sparkling	
4 Prosecco reguta extra dry	20 / 105
red	
5 Primitivo del salento	20 / 105
sweet	12.5 / 50 cl
6 Choya silver	16 / 48

Matcha

Drinks with Matcha tea picked near mount Fuji



Matcha lemon aid 0.3 l	18
Iced matcha latte 0.3 l	16
Matcha mix apple 0.3 l ●	12

Sake

Imported directly from small breweries in Japan. Served in 120ml carafes

junmai	12 / 72 cl
1 taturiki 1999 aged sake	72 / 358
2 taturiki kimoto tokubetsu	42 / 224
junmai ginjo	
4 Rairaku futakuchi onna	42 / 224
junmai dai ginjo	
4 Kuheiji eau du desir	52 / 258
5 Dassai 45	48 / 244
nigori	
6 Gozenshu nigori	40 / 194

Nomikurabe set

Select, compare and find your taste



Nomikurabe 3 different sake (3 x 40 ml)	48
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Beer

Japanese, local craft or maybe non-alcoholic

Japanese craft beer (0.33 l)	24
Craft beer 0.5 l	18
Japanese asahi 0.33 l	16
Bottled 0.5 l	14
Non-alcoholic 0.5 l	14

Starters

Perfect as a starter or side dish

- 
Salmon tartare ●● 40
 Slightly spicy chopped salmon (
- 
Popcorn shrimps 🍤 27
 Shrimps in tempura with spicy sauce (
- 
Karaage chicken 🍗 18
 Marinated and then fried pieces of chicken

Extras

For snacking during your feast 🍱

- 
Edamame 🍱●●● 16
 Blanched young soybeans with **salt** or **togarashi** (
- 
Goma wakame 🍱● 15
 Crunchy seaweed and sesame salad
- 
Kimchi 🍱 15
 Spicy sauerkraut (
- 
Yaki udon 🍱 20
Soba noodles ● 15
Sweet potato fries 🍱● 14
Shari (sushi rice) ● 12

Soups

Start with one of our small soups

- 
Tom Yum 🍱● 26
 Spicy Thai style soup with shrimps (
- 
Tempura soba 🍱 26
 Dashi stock with sake, soba noodles & tempura shrimps
- 
Miso 🍱 18
 Traditional Japanese soup with seaweed
Salmon ● 15
Tofu

Gyoza dumplings

Japanese homemade dumplings. Fried and steamed, served with soy-sesame dip (6 pcs.) 🍱

- 
Chicken ● 25
Vege ● 22


Tempura

Japanese crispy tempura served with sweet-chili and spicy-mayo dip 🍱

- 
Tiger shrimps (6 pcs.) 🍱● 42
Vege ● 34

Teriyaki

Juicy pieces in a iconic sweet and salty sauce, best to pair them with your favorite extras

- 
Salmon 40
Giant squid 🍱 40
Chicken 🍱 29

Scan the QR code to check out more vegetarian and gluten free options



veggies



gf

Desserts

Sweet end or beginning, we don't judge 🍱

- 
Fuji ● 28
 Sweet adzuki bean paste, pana cotta, and raspberry sauce
- 
Mochi ice cream 🍱● 26
 Ice cream wrapped in sweet rice flour dough
- 
Lemon-yuzu curd ●● 26
 Sweet and sour cream with a cookie



Tough choice? Use our legend:

● vegetarian ● recommend ● raw fish 🍱 seafood 🍱 gluten free (spicy 🍱 watching anime or been to Japan 🍱 first time with sushi

Sushi sets

Check our suggested compositions



Goku 🧑🧑🧑🍴🐟 338
A unique set with all the best rolls (28 pcs. + 3 pcs. sashimi)



Izu 🧑🧑🧑🍴🐟🐟 272
Various set with salmon, tempura, tuna, shrimps and eel (44 pcs.)



Tsuki 🧑🧑🧑🍴🐟 245
A large set with bites for everyone (46 pcs.)



Chodoi 🧑🧑🍴🐟🐟 184
Lots of futomaki rolls (30 pcs.)



Hatsu 🧑🧑🍴🐟 146
No raw fish, also good choice if you're new to sushi (28 pcs.)



Bure 🧑🍴🐟🐟 82
Good mix for 1 person. With chumaki and uramaki (11 pcs. + 3 shrimps in tempura)



Koko 🧑🐟 80
For every big salmon fan (17 pcs.)



Momo 🧑🍴🐟🐟 72
The perfect, non-raw set with shrimps and salmon (17 pcs.)



Sugi 🧑🐟 64
Vegetarian set with fried tofu, avocado & spicy cucumber (17 pcs.) 🌱



Special Set

Every month we have a special set prepared by our Head Chef. Ask our staff or scan the QR code.



Omakase

Discover new sushi compositions. Choose the size of the set and leave the rest to our Chefs. Each set includes a unique **bluefin tuna** 🐟



Large (~ 45 pcs.) 🧑🧑🧑🍴🐟 296
Medium (~24 pcs.) 🧑🍴🐟 182
Small (~13 pcs.) 🧑🍴🐟 96



Nigiri

Sushi classics (1 pc.) 🍣



Bluefin tuna 19
Tuna 🍣🐟 11
Shrimp 🍣🍤 11
Eel 🍣🐟 11
Gravlax (salmon) 🍣🐟 11
Salmon 🍣🐟🐟 10

Hosomaki

One ingredient rolls in seaweed (6 pcs.) 🍣



Bluefin tuna 39
Tuna 🍣🐟 25
Shrimp 🍣🍤 25
Eel 🍣🐟 25
Salmon 🍣🐟🐟 20
Cucumber / avocado 🍣🥒🥑 12

Sashimi

The best pieces of fish (3 pcs.) 🍣🍣🐟



Sashimi roll 76
Bluefin tuna 🐟 58
Tuna 38
Salmon 29

Bluefin

Check out Japan's favourite snack 🐟



Tartare 88
Usuzukuri 82
Nigiri & Gunkan Set 🍣 66
2x nigiri + Gunkanmaki



No Stress

Our bluefin tuna and salmon supreme are of extraordinary quality and the Japanese ikejime method used for them is the most humane.



Special maki

Our special rolls (5 pcs.)



Hotate 🍤
Scallops fried on garlic butter served on a roll in tempura

88



Crispy salmon ●
Salmon tartare served on a crispy roll in tempura 🍷

48



Bluefin maki 🍣 ● ●
Perfect bluefin tuna in a balanced combination

76



Spicy gravlax 🍷 ●
Salmon with shrimp in panko, our crew's favourite desecration of sushi 🍷

42



Crispy yellowtail ● ●
Tuna tartare served on a crispy tempura roll 🍷

54



Ebi tempura unagi 🍤 🍷
Melts in the mouth, eel in kabayaki sauce and shrimp in tempura

40

Chumaki

Rolls in tempura (6 pcs.)



Salmon in almonds ● ● 38
Perfect for the beginning of your sushi adventure



Unagi kabayaki 🍷 38
Grilled unagi eel, calabash and almonds



Spicy salmon ● 38
Spicy salmon with cucumber and mozzarella 🍷

Futomaki

Multi-ingredient sushi rolls wrapped in seaweed (6 pcs.)



Gravlax with squid 🍷 ● 40
Seasoned gravlax salmon & fried giant squid 🍷



Ebi ten 🍤 🍷 36
Shrimp in tempura, grilled salmon with mango and almonds



Grilled salmon 🍷 ● 35
Slightly sweet salmon with avocado, cucumber and kanpyo



Salmon tartare ● ● 40
Slightly spicy chopped salmon 🍷



Eel with kanpyo 36
Unagi with kanpyo and kabayaki sauce



Philadelphia 🍷 ● ● 31
Classic maki sushi, salmon, avocado, cream cheese and cucumber



Tuna x mango ● 38
Juicy mango, slightly spicy jalapeño and tuna 🍷



Ebi tempura 🍤 🍷 36
Two shrimps in tempura with extras



Yasai ● 28
A vegetable proposition with paprika in tempura and mango

Uramaki

Delicate sushi rolls with rice on top (5 / 10 pcs.)



Ebi tobiko 🍤 ● 29/50
Shrimp, flying fish caviar, cucumber



Tamagoyaki avocado ● 25/42
Japanese omlette with avocado and cream cheese



Ebi tempura 🍤 🍷 25/42
Shrimp tempura with cucumber and calabash



California salmon 🍷 ● ● 29/50
Salmon with cucumber, crab stick and avocado



Salmon 🍷 25/42
Chose **raw** 🍷 ● or **grilled** salmon with cucumber and cream cheese



Vege banana ● 25/42
Surprisingly tasty combination

Allergies? If you have any allergic contraindications, please inform our service.
For tables of 6 people and larger, we add 10% service charge. Prices include VAT. Photos are for reference only.