



HAGOROMO

The Celestial Feather Robe

A fisherman, Hakuryo by name, beached his boat at Miho-no-Matsubara- a scenic area on the Miho Peninsula in Japan. While admiring the superb beauty of this bit of seashore and mountain Fuji in the distance, he chanced to see a Hagaromo - a beautiful feather robe hanging on a pine tree branch. When he attempts to take it home as a family heirloom, a celestial maiden appears and asks him to return the robe. At first Hakuryo refuses to return it. However, he is moved by the celestial maiden, who laments that she cannot go back to Paradise without it. The fisherman returns the Hagaromo back to her asking in exchange to see her perform a celestial dance. When she dances at peaceful Miho-no-Matsubara that spring day, the earth gradually seems to transform to something amazing and beautiful, like Paradise. The angel ascends to Heaven, flying away over mountain Fuji, disappearing towards the west.

The earliest recorded version of the legend dates to the eighth century.



THE “THESAURI CAVIAR” CORNER

Exquisite Ossetra Ikra 10gr
Sturgeon Caviar
70.00 €

Signature Baerii Ikra 10gr
Exquisite Siberian Sturgeon Caviar
70.00 €

Exquisite Ossetra Malossol 10gr
Signature Russian Sturgeon Caviar
60.00 €

Salmon Roe Keta from Caviar House 50gr
30.00 €

Bottarga “Trikalinos” from Messologhi 30gr
30.00 €



SUSHI MENU

Sashimi (120gr)

15.00 €

Yellow Fin Tuna

Salmon

Sea Bass

Nigiri (4pcs)

16.00 €

Yellow Fin Tuna

Salmon

Sea Bass

Prawn

Eel

Gunkan (4pcs)

16.00 €

Salmon Roe

Sea Urchin

Tobico

Avruga

Futomaki (6pcs)

16.00 €

Salmon Avocado and Baby Spinach

Tuna, Mango, Cucumber and Lettuce

Eel, Tamago Baby Rocket, Cucumber and Kabayaki Sauce

Soft Shell Crab, Iceberg Lettuce, Cucumber, Mayonnaise, Vinaigrette

Uramaki (8pcs)

16.00 €

Torched Salmon, Cream Cheese, Cucumber, Sesame and Kabayaki Sauce

Crab, Avocado, Cucumber, Sesame, Tobico and Mayonnaise

Tempura Prawns, Cucumber, Sweet Chili, Mayonnaise and Chives

Torched Sea Bass, Baby Spinach, Avocado, Pistachio and Balsamic Vinegar Pearls

Chirashi Sushi Bowl

20.00 €

Yellow Fin Tuna

Salmon

Sea Bass



APPETIZERS

Tartar

18.00 €

Yellow Fin Tuna

Salmon

Tuna Tataki

18.00 €

Edamame

7.00 €

Steamed Gyoza and Dumpling

14.00 €

Prawns Spring Rolls (5pcs)

18.00 €

Scallops Sautéed with Wasabi and Yoghourt Sauce

18.00 €

Bao Ban with Wagyu Beef Fillet

20.00 €

SALADS

Wakame with Octopus

18.00 €

Green Salad with Soft Shell Crab and Black Garlic Mayonnaise

20.00 €



MAIN DISHES

Duck Breast with Soba Noodles
25.00 €

Wagyu Fillet with Vegetables
40.00 €

Salmon Teriyaki
17.00 €

Black Cod with Miso
32.00 €

Ramen, Pork-Prawn, Soup with Egg and Noodles
20.00 €

DESSERTS

Mochi
8.00 €

Ginger and Cherry Crème Brûlée
8.00 €

Green Tea Ice Cream
8.00 €



We would like to outline the 14 allergens (and products thereof) that can cause allergic symptoms:

1. Cereals containing gluten, namely:
wheat (such as spelt and khorasan wheat), rye, barley, oats.
2. Eggs and Egg products
3. Fish
4. Peanuts
5. Soybeans
6. Milk (including lactose)
7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
8. Celery (including celeriac)
9. Mustard
10. Sesame
11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product.
This can be used as a preservative in dried fruit
12. Crustaceans for example prawns, crabs, lobster, crayfish
13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like, mussels, whelks, oysters, snails and squid

Dear Guests,
In case of any severe allergy or intolerance, please contact any of our restaurant managers to assist you

Thank you
The ELIVI Team

The establishment is obliged to have printed forms available in a special location near the exit for the registration of complaints.

Consumer is not obliged to pay if the notice of payment has not been received.

Market Responsible Inspector:
Manos Tsesmatzoglou