



MENU

TELL A MEMBERS OF STAFF ABOUT YOUR ALLERGIES.

Starters

EDAMAME - classic grilled spicy	14 pln
2 pcs Jalapenio Philadelphia in tempura	14 pln
GRILLED AVOKADO - avokado / ponzu sauce / sesame	19 pln
CHICKEN GYOZA - chicken / ginger / spring onion / sesame sauce	24 pln
BEEF GYOZA - beef / kimchi / sesame sauce	24 pln
SALMON CARPACCIO - seared salmon / spicy pepperoni sauce / sweet zuke sauce / arugula olive / pepper / sesame / mizuna	32 pln
DUMPLINGS with crab stick salad in tempura	39 pln
DUMPLINGS with salmon tartare baked in tempura	39 pln
DUMPLINGS with mussel salad Jakub in tempura	45 pln
VEGETABLE TEMPURA	35 pln
SHRIMPS OR CALAMARI TEMPURA	59 pln

Soups

MISOSHIRU - miso paste / tofu / wakame	14 pln
ARAZIRU - fishy broth / vegetables / sesame seeds	17 pln
SAKE ZIRU - fishy broth / cream / pieces of salmon / rice noodles	17 pln
UDON - meaty broth / udon pasta / egg / beef fillet	21 pln
KIMCHI - kimchi salad base / bacon / portion of rice	21 pln
TOM KHA - vegetable and poultry broth / coconut milk / shrimps / sprouts	25 pln
RAMEN - tonkotsu broth / ramen pasta / bacon / shitake / oyster mushroom / mung bean sprout / pak choy / marinated egg	39 pln

Salads

WAKAME - wakame seaweed / tofu or cucumber	16 pln
GOMA WAKAME - marinated seaweed / sesame	16 pln
KIMCHI - napa cabbage / vegetables / spicy kimchi paste	17 pln
VEGETABLES MARINATED IN MISO PASTE	18 pln

Yakitori

AUBERGINE	10 pln
ZUCCHINI	10 pln
BACON	12 pln
CHICKEN	12 pln
SHRIMP	15 pln
SALMON	15 pln

Tacos

SALMON TARTARE	16 pln
SPICY SHRIMP	18 pln
CRISPY OCTOPUS	18 pln

Kids Menu

FISH STICKS - baked salmon / rice / fruits	32 pln
GRILLED SALMON - salmon / rice / fruits	32 pln
SUSHI SET - 6 pcs Futomaki with baked salmon 2 pcs Nigiri omlet tamago	32 pln

Meals

SALMON TARTARE	40 pln
TUNA TARTARE	48 pln
YELLOWTAIL TARTARE	65 pln
OYSTER IN PONZU SAUCE	19 pln
MAGURO TATAKI - seared then cooled with ice tuna / freshly rubbed garlic and ginger / wakame / cucumber	48 pln
SEA BREAM CEVICHE - mango sauce / lime dressing / coriander / cucumber / seasonal fruits / mizuna	42 pln
BLACK COD SAIKYO MISO - cod / white miso / grilled lime	64 pln
SALMON SAIKYO MISO - salmon / white miso / orange / spring onion / Maldon sea salt / sesame / lime	38 pln
GRILLED SEA BREAM OR SEA BASS - sea bream or sea bass / yuzu jelly / lime	38 pln
GRILLED HEIFER - heifer / tosazu jelly / kizami wasabi / black salt / marinated ginger	64 pln  30 min
GRILLED OCTOPUS - octopus / shimeji / herbal butter / crispy bacon / sweet potato powder	59 pln

Side dishes

RICE	7 pln
NISHIKI ORGANIC RICE	10 pln
SHITAKE	10 pln

Desserts

MÔET & CHANDON champagne jelly	19 pln
YUZU - sweet and sour dessert / lemon and ginger gel	24 pln
MATCHA - crème brûlée with matcha / scoop of ice cream	30 pln
CHOCOLATE FONDANT - baked fondant / white chocolate filling / matcha green tea / mango and passion fruit sorbet	30 pln ☺ 20 min
HAGLVAH PARFAIT - creme and halvah frozen dessert / fruit salad	30 pln

Ice cream

GINGER	1 scoop	8 pln
FIG	3 scoops	20 pln
SESAME		
GREEN TEA		
MANGO AND PASSION FRUIT SORBET		
VANILLA		

Colorful plates

Sakana Sushi Bar

	white plate	12 pln
	yellow plate	19 pln
	blue plate	29 pln
	black plate	33 pln
	red plate	39 pln
	orange plate	39 pln
	gold plate	45 pln
	green plate	45 pln

Nigiri

2 pcs Nigiri - tofu	12 pln
2 pcs Nigiri - omelette tamago	12 pln
2 pcs Nigiri - avocado	12 pln
2 pcs Nigiri - salmon	19 pln
2 pcs Nigiri - butterfish	19 pln
2 pcs Nigiri - mackerel	19 pln
2 pcs Nigiri - trout	19 pln
2 pcs Nigiri - sea bass	29 pln
2 pcs Nigiri - sea bream	29 pln
2 pcs Nigiri - swordfish	29 pln
2 pcs Nigiri - marlin	29 pln
2 pcs Nigiri - tuna	29 pln
2 pcs Nigiri - halibut	29 pln
2 pcs Nigiri - macerated salmon	33 pln
2 pcs Nigiri - yellowtail	33 pln
2 pcs Nigiri - eel	33 pln
3 pcs Nigiri - calamari	39 pln
3 pcs Nigiri - calamari in tempura	39 pln
2 pcs Nigiri - St. Jacob's scallops	39 pln
3 pcs Nigiri - boiled shrimps	39 pln
2 pcs Nigiri - Gyutataki	39 pln
2 pcs Nigiri - octopus	39 pln

Hosomaki

6 pcs Hosomaki - cucumber	12 pln
6 pcs Hosomaki - omelette tamago	12 pln
6 pcs Hosomaki - kanpyo	12 pln
6 pcs Hosomaki - takuan	12 pln
6 pcs Hosomaki - avocado	12 pln
6 pcs Hosomaki - salmon / bream / bass	19 pln
6 pcs Hosomaki - butterfish	19 pln
6 pcs Hosomaki - tuna / marlin / swordfish	29 pln
6 pcs Hosomaki - yellowtail / eel	33 pln

Temaki

1 pcs Temaki - vege	29 pln
1 pcs Temaki - salmon / butterfish	29 pln
1 pcs Temaki - tuna / yellowtail / marlin / bream	33 pln
1 pcs Temaki - boiled shrimps/surimi	39 pln

Gunkan maki

2 pcs Gunkan maki - salmon tartare	29 pln
3 pcs Gunkan maki - goma wakame, avokado	29 pln
2 pcs Gunkan maki - salmon tartare, cucumber	33 pln
3 pcs Gunkan maki - salmon caviare (ikura)	39 pln
3 pcs Gunkan maki - salad surimi	39 pln
3 pcs Gunkan maki - tuna tartare	39 pln
2 pcs Gunkan maki - ikura coverd with salmon and with quail yolk	45 pln

Futomaki

4 pcs Futomaki - fruits	12 pln
3 pcs Futomaki - from the blue plate	19 pln
6 pcs Futomaki - vege	29 pln
3 pcs Futomaki - from the black plate	29 pln
3 pcs Futomaki - salmon tartare topped with tartare	29 pln
6 pcs Futomaki - salmon	29 pln
6 pcs Futomaki - salmon tatare	29 pln
6 pcs Futomaki - butterfish	29 pln
6 pcs Futomaki - fruits in omelette tamago	29 pln
6 pcs Futomaki - baked butterfish	33 pln
6 pcs Futomaki - marinated trout	33 pln
6 pcs Futomaki - marinated mackerel	33 pln
6 pcs Futomaki - baked salmon	33 pln
6 pcs Futomaki - sea bass	33 pln
6 pcs Futomaki - sea bream	33 pln
6 pcs Futomaki - swordfish	33 pln
6 pcs Futomaki - marlin	33 pln
3 pcs Futomaki - tuna tartare topped with tartare	33 pln
6 pcs Futomaki - macerated salmon	33 pln
6 pcs Futomaki - samlon tartare in tempura	33 pln
6 pcs Futomaki - tuna	33 pln
6 pcs Futomaki - tuna tartare	33 pln
6 pcs Futomaki - eel	33 pln
6 pcs Futomaki - yellowtail	33 pln
6 pcs Futomaki - surimi and boiled shrimps salad	39 pln
6 pcs Futomaki - tako in panko (octopus)	39 pln
6 pcs Futomaki - boiled shrimps	39 pln
6 pcs Futomaki - shrimps in tempura	39 pln
6 pcs Futomaki - calamari in tempura	39 pln

Futomaki

6 pcs Futomaki - calamari on garlic butter	39 pln
6 pcs Futomaki - marinated fish, garlic butter	39 pln
3 pcs Futomaki - tuna tartare in tempura topped with tartare	39 pln
6 pcs Futomaki - tuna tartare in tempura	39 pln
6 pcs Futomaki - shrimps on garlic butter with asparagus	45 pln
6 pcs Futomaki - St. Jacob's scallops salad without tempura	45 pln
6 pcs Futomaki - boiled shrimps and surimi salad in tempura	45 pln
6 pcs Futomaki - crab softshell in panco	45 pln
6 pcs Futomaki - St. Jacob's scallops salad in tempura	45 pln
8 pcs Maki Special - ask our Sushi Master	50-75 pln

Sashimi Maki

6 pcs Sashimi maki - salmon tartare, shrimps in tempura	45 pln
6 pcs Sashimi maki - salmon, surimi salad, shrimps in tempura, omelette	45 pln
6 pcs Sashimi maki - three kinds of fish, omelette, vegetables	45 pln
6 pcs Sashimi maki - salmon, vegetables	45 pln

Uramaki

6 pcs Uramaki - salmon	29 pln
6 pcs Uramaki - butterflyfish	29 pln
6 pcs Uramaki - baked salmon	33 pln
6 pcs Uramaki - baked butterflyfish	33 pln
6 pcs Uramaki - marinated trout	33 pln
6 pcs Uramaki - marinated mackerel	33 pln
6 pcs Uramaki - sea bass	33 pln
6 pcs Uramaki - sea bream	33 pln
6 pcs Uramaki - swordfish	33 pln
6 pcs Uramaki - marlin	33 pln
6 pcs Uramaki - macerated salmon	33 pln
6 pcs Uramaki - tuna	33 pln
6 pcs Uramaki - eel	33 pln
6 pcs Uramaki - yellowtail	33 pln
6 pcs Uramaki - boiled shrimps	39 pln
6 pcs Uramaki - shrimps in tempura	39 pln
6 pcs Uramaki - calamari in tempura	39 pln
6 pcs Uramaki - crab softshell in panco	45 pln

Sashimi

7 pcs Sashimi - one kind of fish	39 pln
5 pcs Sashimi - sirloin gyutataki	45 pln
15 pcs Sashimi - three kinds of fish	75 pln
25 pcs Sashimi - five kinds of fish	125 pln

Uramaki Gold

6 pcs Uramaki Gold - salmon, salmon	33 pln
6 pcs Uramaki Gold - salmon, avocado	33 pln
6 pcs Uramaki Gold - crabsticks, salmon	39 pln
6 pcs Uramaki Gold - tuna, mango	39 pln
6 pcs Uramaki Gold - salmon, tuna	45 pln
6 pcs Uramaki Gold Dragon - shrimps in tempura, eel	45 pln
6 pcs Uramaki Gold - Rainbow	45 pln
6 pcs Uramaki Gold - sea bass, marinated trout	45 pln
6 pcs Uramaki Gold - tuna, sea bream	45 pln

Drinks

COLD DRINKS

Coca-Cola	200 ml 8 pln
Coca-Cola Zero	200 ml 8 pln
Fanta	200 ml 8 pln
Sprite	200 ml 8 pln
Kinley Tonic	200 ml 8 pln
Juice Cappy	
(orange/apple/blackcurrant/grapefruit)	200 ml 8 pln
Fresh juice	
(orange/grapefruit/mix)	250 ml 18 pln
Water Kropla Beskidu	300 ml 7 pln
Water Kropla Delice	300 ml 7 pln
Żywiec-Zdrój	300 ml 8 zł/700 ml 14 pln
Evian	330 ml 11 zł/750 ml 18 pln
Badoit	330 ml 11 zł/750 ml 18 pln
Aloes	200 ml 13 pln

HOT DRINKS

Tea	
(black/red/white/green/green with: jasmine/cherry/cranberry/mint/chocolate/moringa / peach/cactus/strawberries in champagne/ brown rice/ginseng/kiwi-papaya)	700 ml 14 pln
Espresso	8 pln
Double espresso	14 pln
Americano	9 pln
Cappucino	11 pln
Latte	13 pln
Latte flavor watermelon/coconut/gingerbread	15 pln

Alcohol

JAPANESE ALCOHOLS

Nikka Single Malt	40 ml 50 pln
Nikka 12 Years Old	40 ml 69 pln
Standard Sake Haiku (hot)	130 ml 30 pln
Tamura Maboroshi (KASEN)	100 ml 30 pln
	300 ml 85 pln
Tamura Ginginga (JUNMAJ GINJO)	100 ml 35 pln
	300 ml 90 pln
Jumai Ginjo Frizzante	720 ml 250 pln

STRONG ALCOHOLS

Jack Daniels	40 ml 18 pln
Ballantines	40 ml 18 pln
Hennessy VS	40 ml 21 pln
Absolut	40 ml 15 pln
Belvedere	700 ml 260 pln
	40 ml 18 pln

Alcohol

CHAMPAGNES

Moet & Chandon Brut Imperial	750 ml 265 pln
	100 ml 39 pln
Moet & Chandon Rose Imperial	750 ml 315 pln
Dom Perignon	750 ml 1090 pln
Krug Grande Cuvee	750 ml 1190 pln

PLUM WINE

Choya	750 ml 70 pln
	150 ml 16 pln

BEER

Kirin Ichiban/Sapporo/Asahi	330 ml 15 pln
Żywiec	330 ml 9 pln
Żywiec 0% alcohol	330 ml 9 pln
IKI Green Tea	330 ml 15 pln
IKI 0% Alcohol	330 ml 15 pln