

SUSHI SASHIMI NIGIRI

HOSOMAKI rolls (6pcs) Salmon / <i>sake</i> 11€ Tuna / <i>tekka</i> 12€ Shrimp / <i>ebi</i> 12€ Cucumber / <i>kappa</i> 9€ Avocado / <i>abokado</i> 11€
F SH
SASHIMI (2pcs) raw or burnt Salmon / <i>sake</i> 11€ Tuna / <i>maguro</i> 14€ Shrimp / <i>ebi</i> 10€ Daily catch 14€
F SH
NIGIRI (2 pcs) raw or burnt Salmon / <i>sake</i> 11€ Tuna / <i>maguro</i> 13€ Shrimp / <i>ebi</i> 10€ Daily catch 13€
F SH
URAMAKI inside out rolls (8pcs) <i>Ebi Tempura roll</i> 21€ Shrimp tempura, asparagus, sesame seeds, spicy mayo and tobiko
E S F SH G
<i>Smoke salmon Roll futomaki</i> 18€ Smoke salmon, cream cheese and chives
E L F
<i>Vegetable Roll</i> 15€ Asparagus, cucumber, carrot, avocado and sesame seeds
S

<i>Spicy tuna Roll</i> 21€ Fresh tuna, cucumber, spring onion, sichimi, gochujang mayo, tobiko and kimchi sesame seeds
E S F G
<i>Spicy salmon Roll</i> 19€ Fresh salmon, cucumber, spirng onion, shichimi, gochujang mayo, tobiko and kimchi sesame seeds
E S F G
PRIME ROLLS (8pcs) <i>California Roll Tempura</i> 21€ Crab, avocado, cucumber, yuzu mayo, sesame seeds and unagi sauce
E S SH SY G
<i>Nikkei tuna roll</i> 21€ White fish, cucumber, fried onion, slices of tuna on top burnt, spicy mayo, tobiko and coriander
SY F G E
<i>Salmon teriyaki roll</i> 24€ Salmon, cucumber, avocado, wasabi sour cream, slices of salmon on top, lime teriyaki, chives and tobiko
SY F M G L
<i>New York</i> 25€ Shrimp tempura, cucumber, mango, spicy mayo, tuna on top, unagi sauce and crispy flakes
SY F E G SH
<i>Lava</i> 26€ Tempura roll, tuna, crab, spring onion, spicy mayo, yakitori sauce, chives and avocado mousse
SY F E G SH

SALADS & POKE

KAISO SALAD 19€ Wakame seaweed salad with carrot, daikon, radish, sesame seeds and ponzu sesame dressing
G SY S
DUCK SALAD 26€ Mixed green salad with slices of crispy duck fillet, coriander, chili, cucumber, cherry tomatoes, pickled onion and asian BBQ
G SY S
SOBA NOODLES SALAD 22€ Soba noodles with shrimps, edamame beans, cherry tomatoes, leek chips, avocado slices, mango and sesame mayo dressing
G SY E S SH
POKE BOWL VEGETARIAN 19€ Cucumber, edamame beans, seasonal fruits, avocado mousse, chives, coriander, sesame seeds, chili, kumquat, tofu and yuzu ponzu
G SY S
POKE BOWL SALMON 23€ Sushi rice, avocado mousse, cucumber, seasonal fruits, edamame, sweet chili mayo & kumquat
G SY S E F
POKE BOWL TUNA 25€ Sushi rice, avocado mousse, cucumber, seasonal fruits, edamame, spicy mayo & kumquat
G SY S E F

TEMPURA & BAO

SHRIMP TEMPURA 23€ Shrimp Tempura with Creamy Yuzu kosho Sauce, teriyaki and chives
G SY E
STEAMED BAO BUNS WITH DUCK 26€ Bao buns with duck, mix green salad, picled onion and Asian BBQ sauce
G SY S
STEAMED BAO BUNS WITH KATSU CHICKEN 25€ Bao buns with katsu chicken, kimchi, iceberg, fried onion, pickled carrot and yuzu mayo
G E
ORIBU SPECIAL ORIBU USUZUKURI 24€ Slices of Greek fresh fish, cappers, olive, tomato , truffle oil and rice cracker bits
F
DEEP-FRIED OCTOPUS WITH STIR-FRIED VEGETABLES 26€ Crispy deep-fried octopus served with stir-fried vegetables, Kalamata olives, capers, chili, bonito flakes, and yuzu ponzu sauce.
F SH S G SY
ORIBU BEEF TATAKI 27€ Beef with, olives, capers, chilly, bonito flakes and yuzu ponzu
F SY G



RICE & NOODLES

NOODLES CHICKEN YAKISOBA 23€
Egg noodles with chicken, vegetables, spring onion, bean sprouts, coriander and sesame seeds

E | G | S | SH | SY

VEGGIE NOODLES 20€
Egg noodles with vegetables, soy sauce, sesame oil, spring onion, coriander and sesame seeds

E | G | SY | S

CHICKEN RAMEN 22€
Chicken, ajitame egg, soy, sweetcorn, bean sprouts and spinach

E | SY | G

MIX FISH RICE YUZU TERIYAKI 25€
Fish with vegetables, rice, spring onion and yuzu teriyaki sauce

G | SY | F

KIMCHI PORK FRIED RICE 22€
Fried rice with pork, chinese cabbage, kimchi, spring onion, sesame seeds and nori

S

FRIED RICE 18€
Fried rice with spirng onion, egg, soya and sesame oil

E | S | G | SY

STEAMED RICE 10€

HEAT & FLAMES

SALMON FILLET TERIYAKI 32€
Salmon fillet with teriyaki sauce, edamame pure, green vegetables, coriander, sesame seeds and spring onion

L | SY | F | S | G

WAGYU FLAP STEAK WITH JAPANESE MUSHROOMS 69€
Australian Wagyu A5 flap steak served with a variety of Japanese mushrooms and yakiniku sauce

G | SY | S

PORK BELLY KOREAN STYLE 38€
Pork belly with celeriac pure, green apple and gochujang sauce

L | SY | G | S

FIVE SPICES CHICKEN 25€
Chiken with pok choi, green beans, carrot and chili

G | SY | S

YAKITORI BEEF | 2PCS 26€
Beef with yakitori sauce, nori, steamed rice, spring onion, colander and togarashi

G | SY | S



Embark on a culinary journey through North Asian flavors set against the stunning backdrop of the Mediterranean at Oribu, which translates to “Olive” in Japanese.

Our fusion cuisine harmoniously blends the vibrant tastes of Japan, Korea, and Taiwan with locally sourced ingredients, ensuring sustainability and freshness. Classic dishes are reimagined using the finest Corfiot produce.

Indulge in our Gin Trolley experience, offering refreshing G&Ts tailored to your taste. Ask our Oribu mixologist to prepare an original cocktail infused with Asian flair and crafted from local fruits, herbs, and the island’s signature kumquat liqueur.

Transport your senses from the Mediterranean shores to an enchanting world where creativity meets sophistication.

Kali Orexi Καλή Όρεξη
Itadakimasu いただきます
Jal meokgetseumnida 잘 먹겠습니다

SNACKS & SOUPS

EDAMAME 9€
Steamed soybeans with salt flakes

SY

FRIED EDAMAME 11€
Sauteed soybeans with chili garlic, soya and sesame seeds

G | SY | S

CHICKEN GYOZA 21€
Gyoza with chicken, spring onion, chili garlic and yuzu ponzu

G | SY | S

CRISPY RICE TUNA TARTAR 22€
Crispy rise, tuna and avocado mousse

G | SY | F

KIMCHI TUNA 28€
Kimchi tuna with spring onion, yuzu kosho mayo, bonito flakes and coriander

E | F

NASU DENGAKU 16€
Eggplant with miso tahini, onion, cashews, bonito flakes and sesame seeds

S | N | F | SY

MISO SOUP 18€
Miso, spring onion, wakame, tofu, bonito flakes and coriander

SY | F

FISH SOUP 18€
Fish, vegetables, coriander, spring onion, soy, lime and bonito flakes

G | SY | F