



ORiBU
オリーブ

menu

SNACKS AND SOUPS

- Edamame** 7€ 
Steamed soybeans with salt flakes
- Fried edamame** 11€  
Sauteed soybeans with chili garlic, soy, and sesame seeds
- Tuna Crudo** 25€  
Fresh tuna with spinach, sesame, daikon, fried onion, and truffle ponzu
- Chicken Gyoza** 22€  
Hand-folded Gyoza with chicken, spring onion, chili garlic and yuzu ponzu
- Crispy rice & tuna tartar or beef tartar** 
Crispy rice, tuna tartar, avocado mousse 22€
or
Crispy rice, beef tartar, pickled shimeji and chives 25€
- Kimchi tuna** 27€  
Fresh tuna with spring onion, yuzu mayo, bonito flakes and coriander
- Nasu Dengaku** 16€    
Katsu eggplant with miso mayo glaze, sriracha, cashews, bonito flakes and sesame
- Miso soup** 12€  
Miso broth, spring onion, wakame, tofu, bonito flakes, shitake and coriander
- Tomato & coconut soup** 14€ 
Chicken or tofu, sweetcorn, coriander, spring onion, lime and bonito flakes



CRUSTACEAN



GLUTEN



MILK



SULPHITE



FISH



EGGS



MUSTARD



CELERY



PEANUTS



SOYA



SHELLFISH



LUPINS















SESAME











VEGAN

SALADS & POKE

- Seaweed salad** 18€  
Wakame seaweed salad with carrot, daikon, radish, sesame seeds and ponzu sesame dressing
- Duck salad** 25€ 
Mixed green salad with slices of crispy duck fillet, coriander, chili, cucumber, cherry tomatoes, pickled onion and Asian BBQ
- Soba noodles salad** 22€   
Soba noodles with shrimps, edamame beans, cherry tomatoes, leek chips, avocado slices and sesame mayo dressing
- Poke bowl vegetarian** 19€  
Cucumber, carrot, edamame beans, seasonal fruits, avocado mousse, coriander, sesame, tofu and yuzu ponzu
- Poke bowl katsu chicken** 25€    
Katsu chicken, edamame beans, cucumber, carrot, avocado, pineapple, yuzu mayo, sesame, pickled mushroom, fried onion and yuzu ponzu

TEMBURA & BAO

- Shrimps tempura** 22€   
Shrimp Tempura with Creamy Yuzu kosho Sauce, teriyaki and chives
- Steamed bao buns with pork** 25€  
Bao buns with pork, pickled carrot, yaki mayo, crispy onion and cabbage trio
- Katsu Sando** 24€   
Katsu chicken, pickled cucumber, coleslaw and tonkatsu sauce















ORIBU SIGNATURE

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| Oribu Usuzukuri | 24€ |  |
| <i>Slices of Greek fresh fish, capers, olive, tomato, truffle oil and spring onion</i> | | |
| Oribu Tuna Tataki | 26€ |    |
| <i>Tuna with, olives, capers, dry tomatoes, sesame, bonito flakes and yuzu ponzu</i> | | |
| Oribu Roll | 26€ |   |
| <i>White fish, cucumber, fresh tuna on top, olives, caper, sun-dried tomatoes and crispy kataifi</i> | | |

RICE AND NOODLES

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| Noodles chicken yakisoba | 23€ |    |
| <i>Egg noodles with chicken, vegetables, spring onion, coriander and sesame seeds</i> | | |
| Veggie Noodles | 21€ |    |
| <i>Egg noodles with vegetables, soy sauce, sesame oil, spring onion, coriander and sesame seeds</i> | | |
| Chicken Ramen | 24€ |     |
| <i>Chicken, ajitame egg, soy, sweetcorn, beans sprouts and spinach</i> | | |
| Fried rice | 18€ |   |
| <i>Fried rice with spring onion, egg, soya and sesame oil</i> | | |
| Add shrimps or chicken | + 5€ |  |
| Steamed rice 8 | |  |

HEAT & FLAMES

- Salmon fillet teriyaki** 32€   
Salmon fillet with teriyaki sauce, grilled asparagus, edamame pure and sesame
- Rib-eye steak with yakiniku sauce** 50€
Rib-eye steak with yakiniku sauce, variety of Japanese mushrooms, spring onion and asparagus
- Pork belly Korean style** 37€
Celeriac pure, green apple, fried onion and spicy gochujang sauce
- Chicken yakitori (2pcs)** 21€  
coriander spring onion yakitori sauce, nori, steamed rice, sesame togarashi

HAND ROLLS

- Salmon Avocado Teriyaki Delight** 15€  
Tender salmon, creamy avocado, teriyaki glaze, chives and crispy leek chips. A sweet-savory crunch in every bite
- Spicy Tuna Pickle Kick** 16€ 
Fresh tuna, pickled cucumber, tobiko caviar and gochujang sauce. Fiery heat meets cool crunch
- Shrimp Yuzu Fresh Twist** 16€  
Crispy shrimp, carrot julienne, yuzu mayo, and fresh green onion. Citrusy brightness with a zesty pop



ROLLS









HOSOMAKI (6pcs)

Kappa maki / Cucumber Roll	11€
Avo maki / Avocado Roll	12€
Shake roll / Salmon Roll	12€
Tekka roll / Tuna Roll	14€

URAMAKI (8PCS) Inside-Out Rolls

Salmon or Tuna Avo	22€	
<i>Fresh salmon or tuna with avocado and sesame</i>		
Ebi tempura	21€	   
<i>Shrimp tempura, asparagus, sesame, spicy mayo, tobiko</i>		
Vegetable roll	18€	
<i>Asparagus, cucumber, avocado, carrot and pickled shimeji</i>		
Spicy tuna or salmon	21€	  
<i>Fresh tuna or salmon, cucumber, spring onion, shichimi, spicy mayo, tobiko</i>		

FUTOMAKI Rolls (8pcs)

Kimchi tuna roll	22€	  
<i>Fresh tuna, cream cheese, spring onion, cucumber, tobiko, unagi and leek chip</i>		
Shrimp tempura roll	21€	    
<i>Shrimp tempura, crispy onion, tobiko, cucumber, lime cream cheese, teriyaki and chives</i>		

PRIME Rolls (8pcs)

Salmon teriyaki roll

24€     

Fresh Salmon, cucumber, avocado, wasabi mayo, slices of fresh salmon on top, lime teriyaki, chives, tobiko

New York

26€     

Shrimp tempura, cucumber, spicy mayo, slices of fresh tuna on top, unagi, crispy flakes

Lava

26€     

Tempura roll, tuna or salmon, crab, spring onion, yuzu kosho mayo on top, yakitori sauce, chives, avocado mousse

Surf & Turf Roll

28€    

Shrimp tempura, slices of beef on top burnt, cucumber, pickled simetzi, truffle mayo and leek chip

NIGIRI (2 pcs) Raw or Burnt

Salmon 12€ 

Tuna 13€ 

Catch of the day 13€ 

SASHIMI (2pcs) Raw or Burnt

Salmon 12€ 

Tuna 14€ 

Catch of the day 14€ 

ORIBU OMAKASE (36 pcs) 95€      

A curated selection of the chef 's finest Nigiri, sashimi and signature creations



DESSERTS

WHISKEY & MISO ZEN

16€



Milk chocolate cream with Japanese whiskey, caramelized white chocolate mousse with tonka beans, caramelized apple, hazelnut crumble, caramel-miso ice cream

YUZU & BLACK SESAME DREAM

16€



Black sesame tart, yuzu cremeux, kumquat marmalade, ginger cream, cucumber textures, green shiso paste, yuzu-cucumber sorbet

ORIBU CLASSIC

16€



Matcha parfait, Valrhona Inspiration raspberry namelaka, kefir lime yogurt cream, raspberry-hojicha sorbet, pistachio

KAORI PIÑA COLADA

18€



Coconut textures, Valrhona Inspiration passion fruit, chocolate namelaka, mango marmalade, rum gel, caramelized pineapple, piña colada sorbet, verbena

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