



ORiBU  
オリーブ

m e n u

## 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

- |  |     |   |
|--|-----|---|
| <b>Oribu Usuzukuri</b>   | 24€ |    |
| <i>Slices of Greek fresh fish, capers, olive, tomato, truffle oil and spring onion</i>               |     |   |
| <b>Oribu Tuna Tataki</b>   | 26€ |    |
| <i>Tuna with, olives, capers, dry tomatoes, sesame, bonito flakes and yuzu ponzu</i>                 |     |   |
| <b>Oribu Roll</b>  | 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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|---|------|---|
| <b>Noodles chicken yakisoba</b>   | 23€  |      |
| <i>Egg noodles with chicken, vegetables, spring onion, coriander and sesame seeds</i>               |      |   |
| <b>Veggie Noodles</b>   | 21€  |      |
| <i>Egg noodles with vegetables, soy sauce, sesame oil, spring onion, coriander and sesame seeds</i> |      |   |
| <b>Chicken Ramen</b>  | 24€  |     |
| <i>Chicken, ajitame egg, soy, sweetcorn, beans sprouts and spinach</i>                              |      |   |
| <b>Fried rice</b>   | 18€  |     |
| <i>Fried rice with spring onion, egg, soya and sesame oil</i>                                       |      |   |
| <b>Add shrimps or chicken</b>   | + 5€ |    |
| <b>Steamed rice</b> 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

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

### FUTOMAKI Rolls (8pcs)

<b>Kimchi tuna roll</b>	22€	  
<i>Fresh tuna, cream cheese, spring onion, cucumber, tobiko, unagi and leek chip</i>		
<b>Shrimp tempura roll</b>	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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