

āto sushi

Why our sushi is different than others?

- **rice** - we are the only recipient of the rice harvested in japanese province Gifu. The grain has been picked in early winter, which results in bigger/round and shiny texture, without cracks in the shell as most of the italian/vietnamese substitute comes.
- **tuna** - here you will find/eat only the best grade of bluefin tuna, which comes from sustainable farm located in Spain. We believe that this type of fatty tuna is essential in good sushi, right after rice.
- **salmon** - in ato sushi we use only MOWI supreme, which is bred without antibiotics and its color is not artificial, but comes from fodder high in shellfish.
- **pickled ginger** - as you would probably feel, our ginger is not the artificial pink, full of chemistry produce. We marinate our ginger by our self with japanese citrus called yuzu.
- **soy sauce** - soy sauce here is aged 3 years in barrel in traditional japanese way.
- **rice vinegar** - our rice next to light texture, has a bit darker hue due to aged rice vinegar. It also has much less sugar as common comes in sushi restaurants, only to bring natural sweetness of the fish and other components.

it is only few of the puzzles of our vision
to serve the best sushi we can.

ITADAKIMASU



STARTERS

• Salmon/bluefin tuna tartare _____	58/78
with additional egg yolk (+2 zł)	
• Umami fries/with sturgeon caviar _____	28/38
seaweed rub, japanese mayo with soy marinated yolk	
• Irish Supreme oysters No.2 (2 pcs) _____	48
with mango-miso salsa (ask staff for availability)	
• Edamame _____	28
with korean chilli or maldon salt and seaweed	
• Seabass ceviche _____	48
with guacamole's and shrimp chips	
• Nama panko fried shrimps (4 pcs) _____	45
with ponzu sauce	
• Hokkaido scallops (2 pcs) _____	38
Baked in miso-yuzu sauce	
• Salmon tataki 🍣 _____	49
with mango and jalapeño	
• Wakame _____	20
seaweed salad, soy dressing and fried garlic	
• Kimchi _____	20
fermented korean cabbage	
• Korean Fried Shroom 🌿 _____	36
crispy oyster mushroom in korean glaze	

SOUPS

• Miso _____	14
with tofu and seaweed	
• Seafood ramen 🍣 _____	54
with mussels, shrimp and lobster seaweed butter	
• Shoyu beef ramen 🍣 _____	48
with marinated rib eye	
• Vegan miso ramen 🌿 _____	42
with beyond beef	
• Coconut soup 🍣 _____	36
with shrimps	

MAIN COURSE

• Cooked pork chashu _____	59
with umami fries in black pepper sauce and ponzu salad	
• Marinated rib eye _____	49
udon noodles in soy sauce with fried garlic	
• Chopped salmon _____	58
with shrimps in panko, wheat noodles, in coconut sauce and cherry tomatoes	

DESSERTS

• ATO mocchi _____	26
• Chocolate lava cake with miso _____	34
served with ice tea sorbet	
• Matcha cake _____	29
with yuzu-mango foam	

NIGIRI SET

- 4 pcs _____ 60
- 8 pcs _____ 110
- 12 pcs _____ 150

SASHIMI SET

- 4 pcs _____ 50
- 8 pcs _____ 90
- 12 pcs _____ 130

CHIRASHI BOWL _____ 120

mix of fish and seafood assortment served over rice

HOSOMAKI (6 pcs)

- vegetable _____ 18
- any fish/bluefin tuna _____ 20/24
- with any fish/bluefin tuna in tempura batter _____ 24/28

FUTOMAKI (6 pcs)

- Goma maki _____ 29/35
with salmon or bluefin tuna, avocado and sesame sauce
- Tatar maki _____ 36/42
with salmon or bluefin tuna tartare, guacamole and japanese radish
- Eel maki _____ 36
with eel, mango, fried in almonds
- Thai maki 🍲 _____ 36
with shrimps in almond butter, cream cheese, chilli, lime and sweet soy
- Spicy maki 🍲 _____ 38
with salmon, mango, cucumber pickle, kimchi mayo, grilled shrimp and habanero salsa
- Tataki maki _____ 54
with shrimp, tsuyu sauce, wasabi pickle, bluefin tuna tataki
- Hotate maki _____ 44
with scallops, miso-yuzu mayo, shrimps in panko, lime zest, ponzu jelly
- Seafood maki _____ 42
with squid, wasabi, seabass with truffle sauce
- Tamago maki (10 pcs) _____ 49
with salmon and cream cheese

URAMAKI (8 pcs)

- California roll _____ 39
with sesame sauce, salmon, avocado and radish
- Philadelphia roll _____ 45
with salmon, cream cheese, avocado and cucumber
- Tiger roll _____ 49
with shrimp in tempura, spicy mayo and avocado
- Fresh roll _____ 49
with eel, salmon, mango, sansho pepper and sweet soy
- Pistachio roll _____ 52
with pistachio cream, salmon, cucumber pickle, sweet soy and avocado on top
- Habanero roll 🍲 _____ 49
with seabass, onion kaarage, mizuna with habanero salsa
- Dragon roll _____ 65
with shrimp or salmon and slices of sweet eel on top
- Tempura roll _____ 46
with salmon or seabass in tempura batter
- Suzuki roll 🍲 _____ 54
with salmon, onion kaarage, jalapeño, japanese mayo, furikake, seabass slices with shiso

SPECIAL ROLLS (8 pcs)

- **Hokkaido roll** with Antonius sturgeon caviar _____ 74
with panko shrimp, japanese scallops and ponzu
- **Maguro maki** _____ 78
our classic with lots of bluefin tuna and wasabi pickles
- **Poke maki** 🍣 _____ 66
with crab, cucumber pickle, kimchi mayo, salmon poke on top
- **Nagasaki roll** 🍣 _____ 79
with sweet eel, mango, bluefin tuna and green habanero sauce
- **Fuji roll** _____ 69
with shrimp in panko, cucumber, citrus mayo, yellowtail and salmon slices, shiso with mango-yuzu salsa
- **Chef roll** _____ 76
roll made specially for you by our sushi chefs

VEGAN MAKI (10 pcs)

- **KFShroom maki** _____ 46
crispy spicy oyster mushroom in spicy batter
- **Crispy roll** _____ 44
with vegetables nad mushrooms in tempura batter, black truffle sauce
- **Vegan beef maki** _____ 49
with beyond beef, fried onion kaarage, cucumber pickle, avocado on top
- **Vegan Set** _____ 120
6 pcs avocado hosomaki, 6 pcs kanpyō hosomaki,
10 pcs crispy roll, 10 pcs fried roll

MAKI SETS

- **Small** _____ 62
10 pcs philadelphia roll (salmon or tuna), 6 pcs tempura hosomaki (eel)
- **Medium** _____ 99
10 pcs goma maki (salmon or seabass), 10 pcs tiger roll, 6 pcs tempura hosomaki
- **Large** _____ 148
6 pcs goma maki (bluefin tuna), 6 pcs kanpyō hosomaki, 10 pcs philadelphia roll,
10 pcs tiger roll, 6 pcs tempura hosomaki (eel)
- **Party maki set** _____ 298
10 pcs goma maki (salmon/bluefin tuna), 10 pcs pistachio roll, 12 pcs thai maki,
12 pcs eel maki, 8 pcs suzuki roll, 6 pcs kanpyō hosomaki, 6 pcs tempura hosomaki
- **Maki mix** _____ 100
6 pcs seafood maki, 6 pcs eel maki, 5 pcs tiger roll, 5 pcs philadelphia roll
- **Tempura set** _____ 140
10 pcs tempura roll (salmon), 10 szt dragon roll (shrimp and eel),
6 pcs tempura hosomaki, 6 pcs kanpyō hosomaki

MIXED SUSHI

- **Small sushi-sashimi set** _____ 124
8 pcs california roll, 6 pcs nigiri, 6 pcs sashimi
- **Large sushi-sashimi set** _____ 228
12 pcs nigiri, 12 pcs sashimi, 10 pcs tiger roll, 6 pcs hosomaki
- **Sushi set** _____ 258
12 pcs nigiri, 10 pcs tiger roll, 10 pcs goma maki, 10 pcs eel maki, 6 pcs hosomaki
- **Party set** _____ 399
16 pcs nigiri, 6 pcs tempura hosomaki, 6 pcs kanpyō hosomaki,
8 pcs dragon roll with shrimp, 12 pcs seafood maki, 8 pcs fuji roll,
10 pcs philadelphia roll



drink menu

GREEN TEA (700 ml) _____ 26

- Jasmine
- With cherry leaves
- With brown rice
- Ginger
- Tropical

COLD DRINKS

- Sparkling water _____ 300ml/700ml _____ 7/15
 - Still water _____ 300ml/700ml _____ 7/15
 - Matchalada _____ 18
 - Aloe drink _____ 500ml _____ 18
 - Coca-cola/Coca-cola zero/Kinley/Orange juice _____ 250ml _____ 9
 - Cold brew green tea _____ 15
- for availability please ask staff

BEERS (330 ml) _____ 18

- Corona
- Corona Zero
- Kirin
- Asahi
- IKI Ginger
- IKI Yuzu

ALCOHOLS (40 ml) _____ 28

- Monkey 47 _____ 28
- Roku gin _____ 20
- Belvedere _____ 24
- Nikka Vodka _____ 32
- Nikka From The Barrel _____ 40
- Taketsuru Pure Malt _____ 43
- Miyagikyo Single Malt _____ 55

COCKTAILS

- Umami Punch _____ 36
Whiskey, Wagyu fat, brown rice syrup, soy sauce, angostura, seaweed candy
- Jasmine Spritz _____ 34
Aperol, jasmine, yuzu, choya sparkling
- Sakura High Ball _____ 34
Gin, lemon, sencha, sakura, tonic

SAKE

- Sho Chiku Bai Kyoto, Japan _____ 16
smooth sake, served hot
- Daiginjo Sake Kobe, Japan _____ 26
dry, complex sake with a hint of fruit, served cold
- Junmai Daiginjo Sake Kebe, Japan _____ 32
delicate premium sake with banana flavor
- Seasonal sake
for availability please ask staff

JAPANESE PLUM WINE

• Choya original	150ml/500ml	20/56
• Choya dry	150ml/750ml	22/80
• Choya sparkling	100ml/750ml	25/110

WHITE WINE



• Gewurztraminer Private Rheinhessen, Germany	43	250
• Gewurztraminer Tyrol, Italy	35	190
• Grüner Veltliner Figaro Burgenland, Austria	33	160
• Riesling Hochgewachs Rheinhessen, Germany	35	190
• Chardonnay A.C. Petit Chablis, Bourgogne, France	30	170
• Chardonnay Yarden Galilea, Izrael	35	190
• Sauvignon Blanc Rimapere Marlborough, New Zeland	37	210
• Och! Weiss blend of regional strains Rheinhessen, Germany	26	130
• Vinho Verde Loureiro Curvos Vinho Verde,, Portugal	22	110
• Pecorino Casale Vecchio I.G.T. Abruzzo, Italy	25	130

RED WINE

• Sangiovese Cabernet Sauvignon Rompicollo I.G.T. Maremma Toscana, Italy	28	150
• Aglianico Vesevo I.G.T. Compania, Italy	23	120
• Primitivo I Muri I.G.T. Puglia, Italy	21	105

SPARKLING WINE

• Champagne L by VD Blanc de Blancs A.C. Champagne, France	X	510
• Jean Thierry Smolis Polish sparkling wine produced with champagne method	40	220
• Prosecco Valdobbiadene Brut Veneto, Italy	23	110
• Aperol Spritz Italy	34	X

