Shinseina Contemporary Japanese Restaurant | Larnaca

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THE NEW OMAKASE EXPERIENCE 2026

Please note: All guests within the same reservation are kindly required to choose the same Omakase menu.

THE SHINSEINA PATH
€75 — 13 courses

A refined introduction to authentic Japanese dining. A journey designed to educate the palate through balance, freshness, and harmony — guided by the sea and the Edomae tradition.

- Sashimi Salad
- Tuna Akami Tartare
- Salmon Rose
- Tamago Nigiri
- Akami Nigiri
- Octopus Nigiri
- Seabass Nigiri
- Hamachi Nigiri
- Butterfish Nigiri
- Scallops Nigiri
- Eel Nigiri
- Chutoro Nigiri
- Otoro Nigiri

LUXURY UNFOLDED
€100 — 15 courses

A bold and elegant expression of Shinseina's philosophy. Luxury revealed through structure, restraint, and depth — where each course builds toward a controlled crescendo of umami.

- Butterfish Sashimi
- Salmon Sashimi
- Spicy Akami Gunkan
- Sardine Nigiri (Lightly cured)
- Seabass Nigiri
- Hamachi Nigiri
- Octopus Nigiri
- Scallops Nigiri
- Eel Nigiri
- Enoki Nigiri
- Akami Zuke Nigiri
- Chutoro Nigiri
- Otoro Nigiri
- Shinseina Trinity – Ultimate Gunkan
- Torched A5 Wagyu Nigiri

THE FIFTH TASTE
€130 — 15 courses

A silent interpretation of Edomae tradition, reimagined in the Shinseina way. This Omakase does not aim to impress loudly — it is meant to remain.

- Salmon & Chutoro Sashimi
- Marinated Tuna Akami Nigiri
- Sardine Nigiri (Lightly cured)
- Scallops Nigiri
- Gunkan: Uni & Shiso with Ikura Pearls
- Salmon Nigiri
- Torched Saba Nigiri
- Chutoro Nigiri
- Unagi & Otoro no Kakure Nigiri
- Seabass Nigiri
- Eel Nigiri (Lightly torched)
- Butterfish Nigiri
- Ebi Nigiri (Prawn)
- Torched A5 Wagyu Nigiri
- Wagyu Rare Cubes with Fresh Wasabi