




SNACKS & SOUPS

Edamame 8€  

Steamed edamame with sea salt & lime

Pirikara Edamame 11€   

Fried edamame with chilli, garlic & soy

Shiifūdo Gyōza 23€    

Mixed seafood gyoza, chilli, garlic & yuzu

Kimchi Peiseuteu Maguro 30€    

Seared tuna with kimchi paste lime mayo, bonito flakes & coriander

Yasaidashi No Miso-Shiru 18€    

White miso soup with wakame, spring onion, tofu & bonito

Saengseon - Guk 18€     

Fish soup, with vegetables, coriander & lime

TEMPURA & BAO

Ebi Tempura 21€   

Shrimp tempura, sweet chilli mayo & yuzu

Yasai Tempura 16€   

Vegetables tempura, sweet chilli mayo & yuzu

Kamo No Bao 26€    

Duck bao, salad & Asian BBQ sauce

Katsu No Bao 22€    

Chicken bao, salad & yuzu mayo

RICE & POKE

Kimchi Bap 17€    

Kimchee rice with cabbage, sesame & soy

Kaisen Chirashi 25€     

Mixed fish rice, vegetables & yuzu teriyaki sauce




Suihanki 9€ 

Steamed rice

Oribu Poke Bowl 22€   

Sushi rice, avocado mousse, cucumber, seasonal fruits, edamame & kumquat

SALADS


Wakame Goma 18€   

Seaweed salad with ponzu & sesame dressing

Ggangddugi Dalgui Saellodeu 26€   

Sliced crispy duck fillet, Asian BBQ sauce, mixed salad, cherry tomatoes, coriander & chilli

Oribu Special

Oribu Usuzukuri 24€ 

Slices of Greek fresh fish, cappers, olive, tomato, yuzu & EVO

Oribu Naji Bokkeum 24€      

Spicy stir-fried octopus, sauté vegetables, olives, yuzu & spring onion

Oribu Gyu Tataki 27€   

Beef with chives, coriander, bonito flakes, yuzu teriyaki & EVO pearls

NOODLES

Tori Rāmen 22€    

Chicken ramen, shiitake, spring onion, coriander & egg

Tori Yakisoba 21€    

Egg noodles, stir fry chicken, vegetables, mushrooms & sesame

Soy Noodles 19€     

Egg noodles, stir fry vegetables, sesame oil & coriander

HEAT & FLAMES

YAKITORI (3pcs)

Chicken 23€   

Coriander, spring onion, yakitori sauce, lime, sesame & togarashi

YAKITORI (3pcs)

Beef 26€    

Coriander, spring onion, miso teriyaki sauce, lime, sesame & togarashi

Lamb Chops Korean BBQ 36€   

Sweet potato, miso gochujang sauce & spicy

Ribeye Steak 48€    

Truffle teriyaki sauce, Japanese mushrooms & spring onion

Sake Fillet 32€     

Salmon edamame purée, teriyaki sauce & spring onion

Daily Catch Miso Kimchee 37€    

Fish fillet, kimchee miso, sauté vegetables & coriander

SUSHI SASHIMI NIGIRI

HOSOMAKI rolls (6pcs)

Salmon / *shake* 10€ Cucumber / *kappa* 8€
Tuna / *tekka* 12€ Avocado / *abokado* 10€
Shrimp / *ebi* 12€

SASHIMI (2pcs) raw or charred

Salmon / *shake* 11€ Shrimp / *ebi* 12€
Tuna / *maguro* 14€ Daily catch 14€

NIGIRI (2 pcs) raw or charred

Salmon / *shake* 11€ Shrimp / *ebi* 10€
Tuna / *maguro* 13€ Daily catch 13€

FUTOMAKI fat roll (8pcs)

Sumōkudo shake 18€
Smoked salmon, cream cheese & chives

URAMAKI inside out rolls (8pcs)

California Roll 20€
Crab, cucumber, mousse avocado,
Japanese mayo & tobiko sesame

Ebi Tempura 20€
Shrimp tempura, asparagus, sesame,
spicy mayo & tobiko

Supaishi Maguro 20€
Spicy tuna, cucumber, spring onion, shichimi,
spicy mayo & tobiko

Supaishi Shake 18€
Spicy salmon, cucumber, shichimi,
spicy mayo & tobiko

Yasai 15€
Asparagus, cucumber, avocado & sesame

PRIME ROLLS (8pcs)

Miso 22€
Ebi tempura, white fish usuzukuri on top,
cucumber, yuzu mayo, miso glaze & shiso

Teriyaki Shake 24€
Salmon two ways, cucumber, avocado,
wasabi mayo, lime teriyaki dressing & tobiko

New York 25€
Ebi tempura, usuzukuri tuna on top, teriyaki,
cucumber, spicy mayo & crispy flakes

Lava 26€
Tempura, tuna, crab, spicy mayo, yakitori
sauce & avocado mousse



THE ORIBU STORY

At Oribu, the olive takes center stage, symbolizing the essence of Greece and Corfu. This humble fruit graces our menu in various forms, from starters and salads to main dishes and cocktails, culminating in special desserts like perfectly crafted olive oil cakes or refreshing olive oil and kumquat sorbets.

The cultivation of olive trees in Corfu traces back to ancient times, with evidence suggesting continuous cultivation spanning thousands of years. While the exact date of their introduction remains unclear, historical records hint at their presence as early as the 8th century BCE during the ancient Greek period.

Olive trees held immense value for ancient Greeks, serving not only as a dietary staple but also possessing ceremonial, medicinal, and economic significance. The widespread cultivation of olives and production of olive oil became integral to Greece and its colonies, including Corfu.

Throughout history, Corfu's olive groves evolved under the influence of various civilisations, from ancient Greeks to Romans, Byzantines, and Venetians. Venetian rule, spanning from the 14th to the late 18th century, notably impacted the island's agriculture, furthering the cultivation of olives and olive oil through innovative policies and techniques.

Today, Corfu maintains its reputation for producing exceptional olive oil, with picturesque olive groves dotting the landscape. These groves not only contribute to the island's economy but also serve as a cherished part of its cultural heritage.



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 reimaged 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
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