

Opening Hours

Sun - Wed 12:00-22:00

Thurs - Sat 12:00-23:00

Lunch Hours

Mon - Fri 12:00-16:00

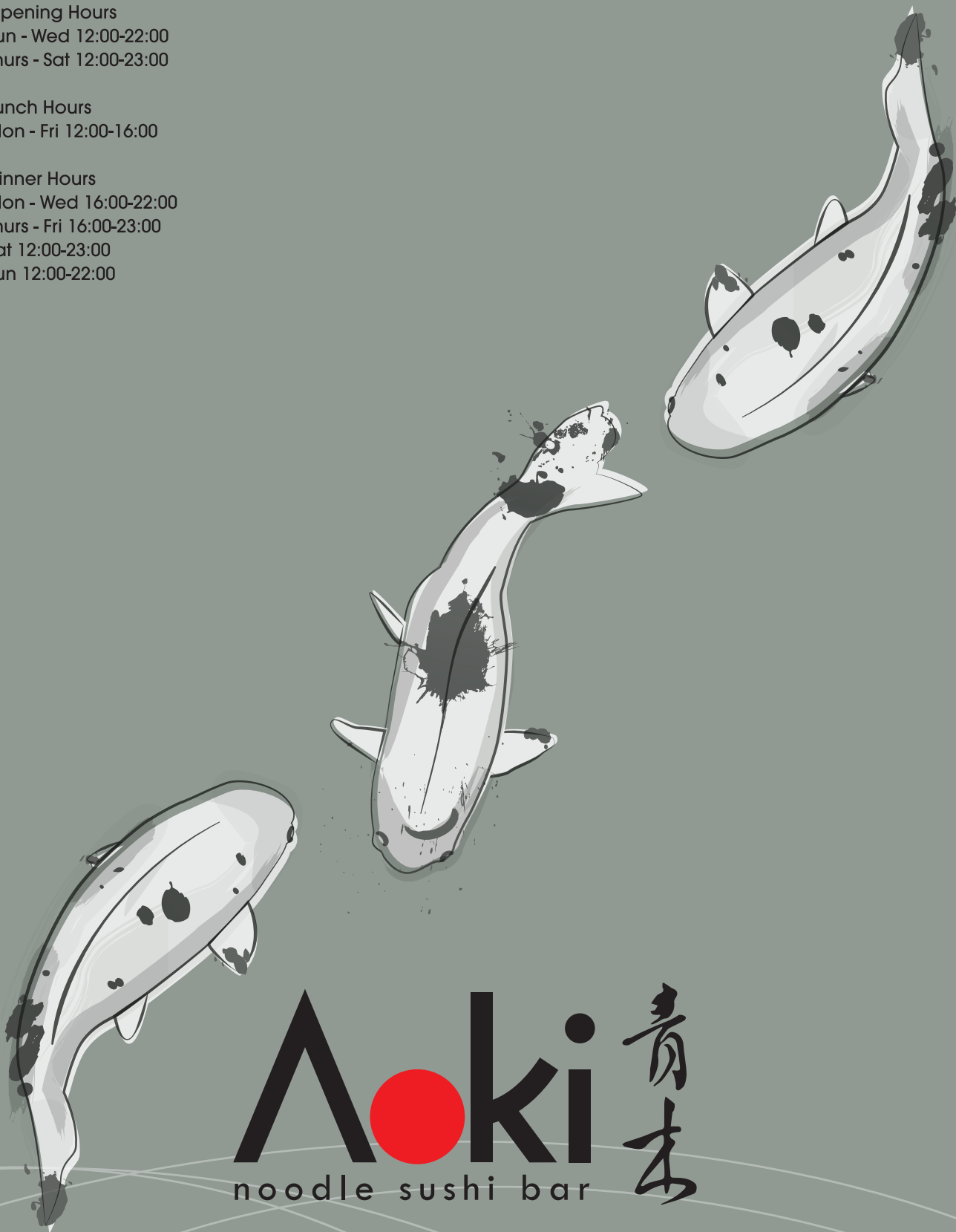
Dinner Hours

Mon - Wed 16:00-22:00

Thurs - Fri 16:00-23:00

Sat 12:00-23:00

Sun 12:00-22:00



Aoki 青木
noodle sushi bar

Japanese Restaurant

w w w . a o k i s u s h i . i e

Unit 4, Richmond View, 63 South
Richmond Street, D2

Tel: 01 478 8836



海苔巻き

Classic Sushi Roll

(8 pieces sushi rolled in seaweed with a filling of your choice)

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|---|--|--|---|
| 
1 8.55
3.9.11
SALMON CREAM CHEESE AVOCADO
(norimaki, medium sushi roll) | 
2 8.95
3.9.11
SMOKED SALMON CREAM CHEESE
(norimaki, medium sushi roll) | 
3 8.80
2.3.5
EBI-PRAWN TEMPURA ROLL
(norimaki, medium sushi roll) | 
4 8.95
1.5.7.10.11
TUNA AVOCADO
(norimaki, medium sushi roll) |
| 
5 8.50
2.11
SNOW CRAB AVOCADO
(norimaki, medium sushi roll) | 
6 8.80
1.5.7.10.11
EEL AVOCADO
(norimaki, medium sushi roll) | 
7 8.35
11
SALMON AVOCADO
(norimaki, medium sushi roll) | 
8 8.50
1.5.7
CHICKEN TERIYAKI AVOCADO ROLL
(norimaki, medium sushi roll) |
| 
9 8.35
2.7
CALIFORNIA
(norimaki, medium sushi roll)
crab, avocado, cucumber | 
10 7.90
7
AVOCADO 
(norimaki, medium sushi roll) | 
11A 6.50
1.5.7.14/11
SPICY SALMON SALMON ROLL 11B
(hosomaki, thin sushi roll) | 
12A 6.90
1.5.7.14/11
SPICY TUNA TUNA ROLL 12B
(hosomaki, thin sushi roll) |
| 
13 5.90
7
CUCUMBER ROLL 
(hosomaki, thin sushi roll) | 
14 5.90
7
OSHINKO ROLL 
pickled golden radish | 
15 5.90
7
ASPARAGUS ROLL 
(hosomaki, asparagus) | |

刺身

Sashimi

delicately sliced selection of raw fish (no rice)

- | |
|---|
| 
16 6.50
11
SALMON SASHIMI (5 PIECES) |
| 
17 7.50
11
TUNA SASHIMI (5 PIECES) |
| 
18 6.00
11
SEABASS (6 PIECES) |

握り寿司

Sushi Nigiri

(2 pieces per portion)

- | | | | |
|--|---|--|--|
| 
19 3.70
11
SAKE-SALMON | 
20 3.90
11
MAGURO-TUNA | 
21 3.70
11
SUZUKI-SEABASS | 
22 3.70
11
PICKLE MACKEREL |
| 
23 3.70
2
EBI-PRAWN | 
24 3.70
1.5.7.10.11
UNAGI-EEL | 
25 3.70
14
HOKKIGAI - SURF CLAM | 
26 3.70
2.11
SNOW CRAB |
| 
27 3.70
14
TAKO-OCTOPUS | 
28 3.50
7
AVOCADO  | 
29 3.50
7
CUCUMBER 
pickled | 
30 3.50
1.5.7.10
INARI-STUFFED TOFU  |
| 
31 3.50
7
ASPARAGUS  | 
32 3.50
7
WAKAME SEAWEED  | | |

Temaki-Hand Rolled Cone

- 33 A HAND ROLLED CONE WITH RICE & ONE OF OUR NORIMAKI FILLINGS (1 TO 15) 5.00 per piece



● Traditionally, there are no starters or main courses in Japanese cuisine.



NEW & POPULAR

弁当

Bento Box

- | | | | |
|--|-------|--|-------|
| B1. SWEET CHILLI CHICKEN BENTO 1.3.5.7.10 | 12.95 | B6. SUSHI BENTO 1.2.3.5.7.11.12.14 | 14.95 |
| Deep fried marinated chicken and then stir-fried with red onion and mixed pepper with Aoki street chilli sauce topped with spring onion and sesame seeds + 2 Gyoza + edamame + steamed rice. | | Chef's selection (13 pcs)
6 pcs of sushi nigiri, 4 pcs of sushi maki, 3 pcs of sashimi, green wakame | |
| B2. CHICKEN KATSU CURRY BENTO 1.3.5.7.10 | 12.95 | B7. SALMON TERIYAKI BENTO 1.5.7.10.11 | 15.95 |
| De-boned marinated chicken deep fried with Japanese bread crumbs topped with Japanese curry sauce, spring onion and sesame seeds + 2 Gyoza + edamame + steamed rice. | | Boiled broccoli with grilled salmon, topped with teriyaki sauce, spring onion, sesame seeds + 2 Gyoza + edamame + steamed rice. | |
| B3. PORK-TONKATSU BENTO 1.3.5.7.10 | 13.95 | B8. BEEF TERIYAKI BENTO 1.5.7.10 | 15.95 |
| Deep fried pork loin with bread crumbs, topped with tonkatsu sauce, spring onion and sesame seeds + 2 Gyoza + edamame + steamed rice. | | Boiled broccoli with grilled Irish strip-lion steak topped with teriyaki sauce, spring onion, sesame seeds + 2 Gyoza + edamame + steamed rice. | |
| B4. TATSUTA-AGE CHICKEN BENTO 1.3.5.7.10 | 12.95 | B9. SEABASS TERIYAKI BENTO 1.5.7.10.11 | 15.95 |
| Deep fried marinated chicken fillet with egg, topped with teriyaki sauce, spring onion and sesame seeds. + 2 Gyoza + edamame + steamed rice. | | Boiled broccoli with grilled seabass fillets topped with teriyaki sauce, spring onion, sesame seeds + 2 Gyoza + edamame + steamed rice. | |
| B5. CHICKEN TERIYAKI BENTO 1.5.7.10 | 13.95 | B10. UNAGI (GRILLED EEL) BENTO 1.3.5.7.10.11 | 17.95 |
| Boiled broccoli with grilled chicken fillet, topped with teriyaki sauce, spring onion, sesame seeds + 2 Gyoza + edamame + steamed rice. | | Traditional Fresh water eel grilled with yakitori eel sauce, topped sesame seeds + steamed rice + 4 pieces of sushi (chef selection) + marinated Goma Wakame seaweed + sliced Japanese style egg omelette. | |

クラシックな食卓

Classic Appetisers / Side

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|--|------|--|------|
| 41. CHILLI CHICKEN WINGS (7 PCS) 1.5.7 | 7.50 | 48. EBI TEMPURA (5 PCS) 1.2.3.5.7 | 7.00 |
| Deep fried chicken wings with house made chilli sauce | | crispy fried black tiger prawns coated in a light tempura batter, served with tempura sauce | |
| 42. AGEDASHI TOFU 5.7.9 | 5.50 | 49. SQUID TEMPURA (6 PCS) 1.3.5.7.14 | 6.80 |
| crispy fried tofu served with teriyaki sauce on the side, garnished with japanese 7 spices & spring onion | | crispy fried squid rings coated in a light tempura batter, served with tempura sauce | |
| 43. EBI GYOZA (6PCS) 1.2.3.5 | 6.90 | 50. YASAI TEMPURA 1.3.5.7 | 6.80 |
| boiled & grilled dumplings with mixed prawn, carrots and chinese leaves, served with gyoza sauce | | crispy fried mixed pepper, aubergine, sweet potato, carrots, asparagus, french beans, coated in a light tempura batter, served with tempura sauce | |
| 44. PORK GYOZA (6PCS) 1.3.5 | 6.90 | 51. HOUSE MIXED TEMPURA 1.2.3.5.7.14 | 9.50 |
| boiled & grilled dumplings with mixed pork, carrots and chinese leaves, served with gyoza sauce | | black tiger prawns, squid rings, crab sticks, sweet potato, carrots, aubergine, french beans & asparagus coated in a light crispy batter, served with tempura sauce | |
| 45. CHICKEN GYOZA (6 PCS) 1.3.5 | 6.90 | 52. SUNOMONO 酢の物 1.5.7.10.11.14 | 6.50 |
| crispy fried dumplings with mixed chicken & vegetable served with gyoza sauce | | traditional japanese salad made with picked cucumber, mixed black and green wakame seaweed, picked red cabbage, spring onion, served with sweet vinegar dressing - our sunomono will be served with a fish topping of your choice -
(a. octopus, b. salmon, c. marinated tofu) | |
| 46. YASAI GYOZA (6PCS) 1.3.5 | 6.50 | | |
| crispy fried dumplings with mixed vegetables served with gyoza sauce (some may contain textured soy protein) | | | |
| 47. EDAMAME 1 | 4.90 | | |
| boiled green soya beans served with pinch of salt | | | |

● Dishes may vary in preparation time. Your dish will be brought to your table as it is cooked.



寿司の組み合わせ

Sushi Combo/Specailties

(all combinations are chef's selection)

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|--|--|-------|
| 53. AOKI SUSHI SELECTION (14 PCS) | 7.11 | 14.95 |
| 6 pieces of sushi nigiri and 4 pieces of medium sushi norimaki and 4 pieces of thin sushi hosomaki (chef's selection) | | |
| 54. OSAKA SUSHI & SASHIMI SELECTION (10 PCS) | 7.11 | 13.50 |
| 4 pieces of sashimi and 4 pieces of sushi nigiri and 2 pieces of medium sushi norimaki (chef's selection) | | |
| 55. SALMON SET (11 PCS) | 11 | 14.90 |
| 4 pieces of sushi nigiri, 4 pieces of thin sushi hosomaki and 3 pieces of sashimi | | |
| 56. TUNA SET (11 PCS) | 11 | 15.50 |
| 4 pieces of sushi nigiri, 4 pieces of thin sushi hosomaki and 3 pieces of sashimi | | |
| 57. RAINBOW ROLL (8PCS LARGE) | 1.2.3.5.7.10.11 | 15.90 |
| fresh tuna, salmon, ebi prawn, avocado, seabass, smoked mackerel & tempura prawn, served with wasabi mayo and massago | | |
| 58. SPIDER ROLL (8PCS LARGE) | 1.2.3.5.7.10.11 | 16.90 |
| tempura soft shell crab, avocado, massago, katsuobushi (dried, fermented, and smoked skipjack tuna), served with spicy mayo and yakitori sauce | | |
| 59. VEGAS ROLL – DF – FUTOMAKI (8PCS) | 1.2.3.5.7.10.11 | 16.90 |
| deep fried combination of cream cheese, salmon, avocado, crab, dressed with sesame seeds and yakitori sauce | | |
| 60. FLAMED SALMON SPECIAL (8 PCS) | 1.3.5.7.10.11 | 17.90 |
| salmon, avocado, cucumber, cream cheese, massago, scallion, served with yakitori sauce | | |
| 61. SUNKISSED ROLL (8 PCS) | 1.3.5.7.11.14 | 16.90 |
| house spicy tuna, fresh salmon (sashimi quality), avocado, asparagus | | |
| 62. SEAFOOD FUTOMAKI (8 PCS LARGE) | 1.2.5.7.10.11 | 15.90 |
| fresh salmon, tuna, seabass, prawn, crab sticks, avocado, massago served with yakitori sauce | | |
| 63. VEGGIE FUTOMAKI (8 PCS LARGE) | <input checked="" type="checkbox"/> 1.5.7.10 | 13.50 |
| marinated tofu, golden pickled radish, carrots, avocado, cucumber | | |
| 64. TOKYO SUSHI SELECTION (22 PCS) | 1.2.3.5.7.10.11.14 | 24.90 |
| 6 pieces of nigiri sushi and 8 pieces of medium sushi norimaki and 4 pieces of thin sushi hosomaki, 4 pieces of sashimi (chef's selection) | | |

米料理

Don Dish

- | | | |
|--|---------------|-------|
| 65. UNAGI EEL DON/ うなぎ丼/ 鰻鱼饭 | 1.3.5.7.10.11 | 17.90 |
| (TRADITIONAL STEAMED RICE DISH WITH GRILLED EEL)
grilled fresh water eel, egg omelet, green wakame seaweed, pickled red cabbage and sesame seeds, pickled cucumber with unagi sauce | | |
| 66. TATSUTA-AGE CHICKEN DON | 1.3.5.7.10 | 13.90 |
| (TRADITIONAL STEAMED RICE DISH WITH DEEP FRIED EGG-MARINATED-CHICKEN)
steamed rice, de-boned chicken deep fried with egg, asparagus, pickles, topped with spring onion, sesame seeds and teriyaki sauce | | |
| 67. CHICKEN KATSU CURRY DON | 1.3.5.7.10 | 13.90 |
| (TRADITIONAL STEAMED RICE DISH WITH DEEP FRIED MARINATED CHICKEN)
steamed rice, de-boned chicken deep fried with bread crumbs, asparagus, pickles, top with spring onion and sesame seeds with japanese curry sauce | | |
| 68. PORK-TONKATSU DON | 1.3.5.7.10 | 14.50 |
| (TRADITIONAL STEAMED RICE DISH WITH DEEP FRIED MARINATED PORK LION)
steamed rice, deep fried pork with breadcrumbs, asparagus, pickles, top with spring onion and sesame seeds with tonkatsu sauce | | |



青木名物料理

Aoki Signature Dishes

麺類 NOODLE DISHES

69. CHICKEN YAKI SOBA 1.5.7.10.11.14 13.95
stir-fried noodles with marinated chicken, mixed seasonal vegetables, garnished with fried shallots, sesame seeds, served with a side portion of miso soup
70. SEAFOOD YAKI SOBA 1.2.5.7.10.11.14 14.50
stir-fried noodles with salmon, tiger prawn, squid, mixed seasonal vegetables, garnished with fried shallots, sesame seeds, served with a side portion of miso soup
71. YASAI YAKI SOBA  1.3.5.7.10.11.14 13.50
stir-fried noodles with crispy fried tofu, wom bok, broccoli, carrots, onion, garnished with fried shallots, seaweed nori & sesame seeds, served with a side portion of miso soup

ラーメン RAMEN DISHES

(ask our staff for spicy broth)

72. CHICKEN RAMEN 1.5.7.10 14.95
japanese traditional soup noodles with grilled chicken, pak choi, red onion, spring onion and top with sesame seeds & fried garlic
73. SEAFOOD RAMEN  1.2.5.7.10.11.14 16.50
japanese traditional spicy soup noodles with grilled salmon, prawn and squids, red onion, spring onion and top with sesame seeds & fried garlic
74. BEEF RAMEN 1.5.7.10 16.50
japanese traditional soup noodles with grilled strip loin steak, red onion, spring onion and top with sesame seeds & fried garlic
75. YASAI RAMEN  1.5.7.10 13.95
japanese traditional soup noodles with grilled tofu, pak choi, red onion, spring onion and top with sesame seeds & fried garlic

照り焼き TERIYAKI

76. CHICKEN TERIYAKI 1.5.7.10 14.95
Stir fried seasonal vegetable topped with grilled chicken, garnished with teriyaki sauce & sesame seeds, served with a bowl of rice & miso soup
77. BEEF TERIYAKI 1.5.7.10 16.50
Stir fried seasonal vegetable topped with grilled prime Irish strip loin steak, garnished with teriyaki sauce & sesame seeds, served with a bowl of rice & miso soup
78. SALMON TERIYAKI 1.5.7.10.11 16.50
Stir fried seasonal vegetable topped with grilled salmon, garnished with teriyaki sauce & sesame seeds, served with a bowl of rice & miso soup
79. SEABASS TERIYAKI 1.5.7.10.11 15.95
Stir fried seasonal vegetable topped with grilled seabass, garnished with teriyaki sauce & sesame seeds, served with a bowl of rice & miso soup





米料理 RICE DISH

80. CHICKEN CHA HAN 1.2.3.5.7.10.11 13.95
stir fried rice with marinated chicken, egg, mixed seasonal vegetables & spring onions, served with a side portion of miso soup
81. SEAFOOD CHA HAN 1.2.3.5.7.10.11.14 14.50
stir fried rice with salmon, prawn, squid, mixed seasonal vegetables & spring onions, egg, served with a side portion of miso soup
82. YASAI CHA HAN  1.2.3.5.7.10.11 13.50
stir fried rice with crispy tofu, egg, broccoli, carrots, onion, pepper, cabbage, served with a side portion of miso soup

● All our miso soup is vegetarian.

サイドメニュー

Extra Sides

83. MISO SOUP	1.5 	2.00
84. STEAMED RICE	7	2.00
85. FRIED RICE	1.2.3.7.14	3.50
86. FRIED NOODLE	1.3.5.7.10.14	3.50
87. BLACK SEAWEED	7	1.00
88. GOMA WAKAME (GREEN SEAWEED)	7	3.00
89. TERIYAKI SAUCE	1.5.10	0.70
90. GINGER		0.70
91. WASABI		0.70
92. GINGER & WASABI		1.00
93. SPICY MAYO	 3	0.70
94. WASABI MAYO	 3	0.70
95. YIBEN CHILI SAUCE	 1.5.14 no mayo	0.70
96. CREAM CHEESE	9	0.70
97. CHILI OIL		0.70
98. CURRY SAUCE		2.00

茶

Tea

99. GENMAI-CHA 	price per person 3.00
japanese ryokucha leaves with roasted brown rice (popcorn tea)	
100. SEN-CHA 	3.00
the most popular japanese ryokucha leaves with goji berries	
101. HOJI-CHA (LOW IN CAFFEINE) 	3.00
reddish brown roasted japanese green tea at its best	
102. JASMINE TEA  	3.00
very fine green tea leaves from fujian province, china, scented with jasmine flowers	
103. SILK ROAD TEA  	3.00
the most popular combination of chinese white teas, shou mei, pai mu tan/white peony, snow buds, green bancha tea, apricots, peach, jasmine, peach blossom, bamboo leaves, kombucha	
104. ROOIBOS TEA (CAFFEINE FREE)	3.00
organic rooibos, raspberry leaves, rosebuds, peonies, roses, daisies, strawberries, raspberries, the tea rich in minerals	
105. LEMON & GINGER TEA (CAFFEINE FREE)	3.00
organic ginger, lemon grass, lemon	
106. PEPPERMINT BLEND TEA (CAFFEINE FREE)	3.00
organic peppermint, passion flower, lemon balm, lavender flowers	
107. SEASONAL TEA	3.00
please ask our staff	

ソフトドリンク

Soft Drinks

108. COKE	2.00
109. DIET COKE	2.00
110. 7UP	2.00
111. DIET 7UP	2.00
112. FANTA	2.00
113. ALOE VERA JUICE	2.50
114. GREEN ICE TEA	2.50
115. RED ICE TEA	2.50
116. STILL WATER	2.50
117. SPARKLING WATER	2.50

アルコール

Alcoholic Drinks

ビール or 麦酒 **BEERS**

118. ASAHI - JAPAN (BOTTLE 330ML)	4.95
119. SAPPORO - JAPAN (BOTTLE 330ML)	4.95
120. KIRIN ICHBAN - JAPAN (BOTTLE 330ML)	4.95
121. TSINGTAO - CHINA (BOTTLE 330ML)	4.95
122. SEASONAL BEER	4.95
please ask our staff	

さけ **SAKE**

(ask our staff for warm Sake)

123. SAKE 180ML	9.50
124. SAKE 300ML	14.50
125. SAYURI NIGORI SAKE 300ML	15.50

ワイン **WINES**

126. WHITE PLUM WINE - JAPAN (GLASS)	5.50
bewitching thin aroma of plum, with incandescent tones of almond nut. soft taste with tender sweetness, and lengthy pleasant aftertaste.	
127. HOUSE WHITE (GLASS)	5.50
128. HOUSE RED (GLASS)	5.50
129. PROSECCO (BOTTLE)	21.00
130. PLUM WINE (BOTTLE)	21.00
131. CHEF SELECTED WINE (BOTTLE)	23.00
please ask our staff (red or white)	



FOOD ALLERGEN AWARE
please inform our staff before your order

- | | | | | | | | | | | | | | |
|------|-------------------------|------|--------|--------|------|-------------|--------|------|-----------------|------|---------|-------|----------------------|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 |
| | | | | | | | | | | | | | |
| Soya | Crustaceans (shellfish) | Eggs | Peanut | Gluten | Nuts | Sesame Seed | Celery | Milk | Sulphur Dioxide | Fish | Mustard | Lupin | Molluscs (Shellfish) |

- Traditionally, there are no starters or main courses in Japanese cuisine. Dishes may vary in preparation time. Your dish will be brought to your table as it is cooked.
- Please inform our staff of any allergies you may have and we will be sure to help you where we can. Despite taking every precaution, we cannot guarantee that all our dishes are 100% free of allergenic ingredients.
- BYOB - wine only- corkage fee €5 per bottle. Beverages, beers and liquors from outside shall not be consumed in the restaurant.