



**Yoi**  
IZAKAYA

**CHRISTMAS  
MENU**

**€49 PER PERSON**

Merry Christmas wishes to you may the joy of  
Christmas bring continued happiness  
throughout the year



## Starter

### WASABI PRAWN

Deep fried battered king prawn coated with wasabi mayo, served with salad

### GYU KUSHIYAKI



Charcoal grilled beef fillet with red onion and asparagus skewer, served with teriyaki sauce

### SEARED SCALLOPS

Seared king scallops served with mixed salad and garlic butter soy sauce

### VEGETABLE FUTOMAKI (4PCS)


Avocado, asparagus, cucumber, inari tofu, roasted pepper and spinach



## Main


### TEPPANYAKI

Choose from Chicken, Salmon, Fresh duck breast with stir-fried seasonal vegetables on the hot sizzling plate, served with miso soup and steamed rice



### GYU DONBURI

Irish beef steak served in hot stone bowl with steamed rice, seasonal vegetable, poached egg, spring onion, crispy onion in soy batter sauce and kimchi sauce, served with miso soup



### YASAI YAKI SOBA

Buckwheat soba noodles, deep fried tofu, cashew nuts, seasonal vegetables, egg and vegetarian sauce, garnished with bamboo shoots

### DRAGON ROLL

Fresh crab mayo, ebi tempura and asparagus topped with roasted eel and sliced avocado, garnished with masago, spicy mayo and eel sauce

## DESSERT



### New York Cheese Cake



### Dark Profiteroles

### Ice -Cream

Two scoops of Strawberry/chocolate/Vanilla/Mango

### Japanese Mochi

Sesame, Red bean, Peanut




## COFFEE

Espresso  
Americano  
Flat White  
Latte  
Cappuccino

OR

## TEA

Irish breakfast Tea  
Green Tea  
Oolong Tea  
Peppermint



PLEASE INFORM YOUR SERVED OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENT