

Starter

YOI HOUSE TEMPURA (6PCS)

Deep fried 2 king prawns,2 squid and 2 sweet potato in light crispy batter, served with ten dashi sauce grated mooli and ginger

GYU KUSHIYAKI

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



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 bot sizzling plate, served with miso soup and steamed rice



Irish beef steak served in bot 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



Espresso **Americano Flat White**

OR

Irish breakfast Tea **Green Tea Oolong Tea Peppermint**

TEA



Latte Cappucciono







