

Japas

Steam rice	V GF	€ 2.50
Vegan Miso soup	V GF 6	€ 2.50
Traditional Miso soup	GF 4 6	€ 3.00
Wakeme Salad	V 1 6 8	€ 6.50
Okra tempura 4pcs	1	€ 6.50
Asparagus tempura 4pcs	1	€ 6.50
Sweet potato tempura 4pcs	1	€ 6.50
Prawn tempura 4pcs	1 3	€ 7.50
Crispy prawn 5pcs	1 8	€ 7.50
Karaage 6pcs	1 8	€ 7.50
Takoyaki 6pcs	1 4 6	€ 7.50
Sweet sour crispy seabream 3pcs	GF 4 6 8	€ 7.50
Pan fried vegetarian Gyoza 5pcs	V 1 6	€ 7.50
Pan fried chicken Gyoza 5pcs	1 6	€ 7.50
Pan fried prawn Gyoza 5pcs 1	1 3 6	€ 9.50
Charcoal seabass fillet	4 6	€ 11.50
Ikejime Bluefin tuna and Natto	4 6 8	€ 11.50
Wagyu beef and sweet potato Korokke 2pcs	1 2 8	€ 11.50

J2 Signature Sukiyaki

1 6 €23.50

Traditional Japanese style hot pot, for 2 people to share
Thin sliced beef, Grilled tofu, Shiitake mushroom, Cabbage, Enoki mushroom, Konjac knots, Shimeji mushroom, Spring onion.

Yakitori

Okra	V GF	€ 2.50	Bacon Asparagus	1 6 8	€ 3.50
Shiitake mushroom	V 1 6 8	€ 3.50	Pork belly	1 6 8	€ 3.50
Chicken wing	1 6 8	€ 2.50	Chicken thigh & Spring onion	1 6 8	€ 3.50
Chicken heart	GF	€ 2.50	Chicken thigh with skin	GF	€ 3.50
Chicken gizzards	GF	€ 2.50	Chicken tsukune	1 6 8	€ 3.50
Chicken Liver	GF	€ 2.50	Ebi kushiyaki	1 3 6 8	€ 3.50
Chicken skin	GF	€ 2.50	Wagyu Beef	1 6 8	€ 7.50

Our dishes may contain the following allergens. If you have any allergy requirements please ask your server.



Sushi Maki & J2 Special Sushi

Avocado maki 8pcs	V GF 8	€ 7.00
Cucumber maki 8pcs	V GF 8	€ 7.00
Kanpyo maki 8pcs	V 8	€ 8.00
Fresh salmon maki 8pcs	GF 4 8	€ 10.00
Ikejime bluefin tuna maki 8pcs	GF 4 8	€ 12.00
Aburi Philadel-cado 4pcs	V 1 6 7 8	€ 9.50
<small>Philadelphia cheese, avocado roll topped with seared Philadelphia cheese & avocado</small>		
Half dragon 4pcs	1 2 3 4 6 8	€ 9.50
<small>Crabmeat mix, avocado & cucumber topped with unagi & avocado</small>		
Prawn monster 4pcs	1 2 3	€ 9.50
<small>Prawn tempura, crabmeat mix, cucumber topped with prawn & masago</small>		
Prawn tempura 4pcs	1 2 3	€ 9.50
<small>Prawn tempura, crabmeat mix, avocado, cucumber, masago & crunch</small>		
Tiger roll 4pcs	1 2 3 4 6	€ 9.50
<small>Prawn tempura, crabmeat mix, avocado topped with fresh salmon</small>		
Red dragon 4pcs	1 4 6	€ 11.50
<small>Spicy tuna roll topped with fresh tuna & crunch</small>		
Traffic lights 4pcs	1 4 6	€ 11.50
<small>Tuna, salmon, asparagus topped with tuna, salmon & avocado</small>		
Spider roll 4pcs	1 2 3 8	€ 11.50
<small>Crispy soft-shell crab, crabmeat mix, avocado & masago</small>		
Volcano roll 4pcs	1 3 4 6	€ 11.50
<small>Prawn tempura, crabmeat mix, avocado topped with unagi & masago</small>		
Aburi salmon roll 4pcs	1 4 6	€ 11.50
<small>Salmon maki topped with fresh salmon, Philadelphia cheese & masago</small>		

Nigiri

Fresh salmon 2pcs	4	€ 5.00
Aburi salmon 2pcs	1 2 4 6 7	€ 6.50
Salmon Zuke 2pcs	1 4 6	€ 5.00
Ikejime bluefin tuna 2pcs	4	€ 7.50
Fresh seabass 2pcs	1 4 6	€ 5.00
Fresh seabream 2pcs	1 4 6	€ 5.00
King prawn 2pcs	3	€ 7.50
Ikura Gunkan 2pcs	4	€ 7.50
Fresh king scallop 2pcs	1 6 14	€ 7.50
Fresh Hamachi 2pcs	4	€ 9.50
Aburi unagi 2pcs	1 4 6	€ 7.50
Aburi wagyu 2pcs	1 6	€ 12.50
Chutoro 2pcs	4	€ 9.50
Otoro 2pcs	4	€ 11.50

Sashimi

Fresh salmon 4pcs	4	€ 7.50
Salmon Zuke 4pcs	1 4 6	€ 7.50
Ikejime bluefin tuna 4pcs	4	€ 14.00
Fresh seabass 4pcs	4	€ 7.50
Fresh seabream 4pcs	4	€ 7.50
Fresh hamachi 4pcs	4	€ 11.50
Fresh ikura	4	€ 9.50
Fresh king scallop 3pcs	14	€ 9.50

Daily Nigiri Omakase

€ 32.90

Daily Sashimi Omakase

€ 29.90



NO.9 BY J2 SUSHI

Dinner Menu



Sake

Daily Sake Tasting Omakase		€9.90	3 cups	
Mio Sparkling Sake 5% vol		€14.90	300ml	
Sayuri Nigori 12.5% vol unfiltered		€19.90	300ml	
Shochikubai Nigori 15% vol unfiltered		€24.90	375ml	
Shochikubai Kyoto Fushimizujitate Junmai 13% vol rice polishing 78%		€21.90	300ml	
Kikusui Dry Honjozo 15%vol rice polishing 70%		€23.90	300ml	
Shochikubai Shirakabegure Kimoto Junmai 15% vol rice polishing 70%		€26.90	300ml	
Shochikubai Shirakabegure Junmai Daiginjo 15% vol rice polishing 45%		€28.90	300ml	
Dassai 45 Junmai Daiginjo 16% vol rice polishing 45%		€33.90	300ml	
Dassai 45 Junmai Daiginjo 16% vol rice polishing 45%		€62.90	720ml	
Dassai 39 Junmai Daiginjo 16% vol rice polishing 39%		€92.90	720ml	
Dassai 23 Junmai Daiginjo 16% vol rice polishing 23%		€169.90	720ml	
Shochikubai Shirakabegure Kimoto Junmai 15% vol rice polishing 70%		€52.90	640ml	
Ota Shuzo Kokoro 17% vol rice polishing 70%		€54.90	720ml	
Kizan Sanban Ginjo Nama 15% vol rice polishing 55%		€56.90	720ml	
Kirei Hachi-Ku Junmai Muroka 17.9% vol rice polishing 70%		€66.90	720ml	
Kirei 92 Junmai Muroka 17% vol rice polishing 92%		€72.90	720ml	
Senkin 50 17% vol rice polishing 50%		€76.90	720ml	
Senkin Tsurukame 19 Daiginjo 16% vol rice polishing 19%		€78.90	720ml	
Hakutsuru Yuzu Wine Citrus Flavor Wine 10.5% vol	€34.90	720ml	€9.50	Glass
Plum Wine with Nuts 13% vol	€33.90	720ml	€9.50	Glass
Hakutsuru Plum Wine 12.5% vol	€33.90	720ml	€9.50	Glass
Takara Plum 10% vol	€35.90	750ml	€10.00	Glass

Glossary

Aruten: sake that has been fortified with Brewer's Alcohol

Junmai: sake made using only rice, water, yeast and koji - no additives or added alcohol

Daiginjo: sake made from rice milled down to at least 50% of its original size

Ginjo: sake made from rice milled down to at least 60% of its original size

Honjozo: sake made from rice milled down to at least 60% of its original size

Futsu-shu: "regular sake" or "table sake"

Nigorizake: "Nigori" or "Cloudy" sake that is only coarsely filtered of rice solids after brewing Nama: unpasteurised Muroka: unfiltered (carbon)

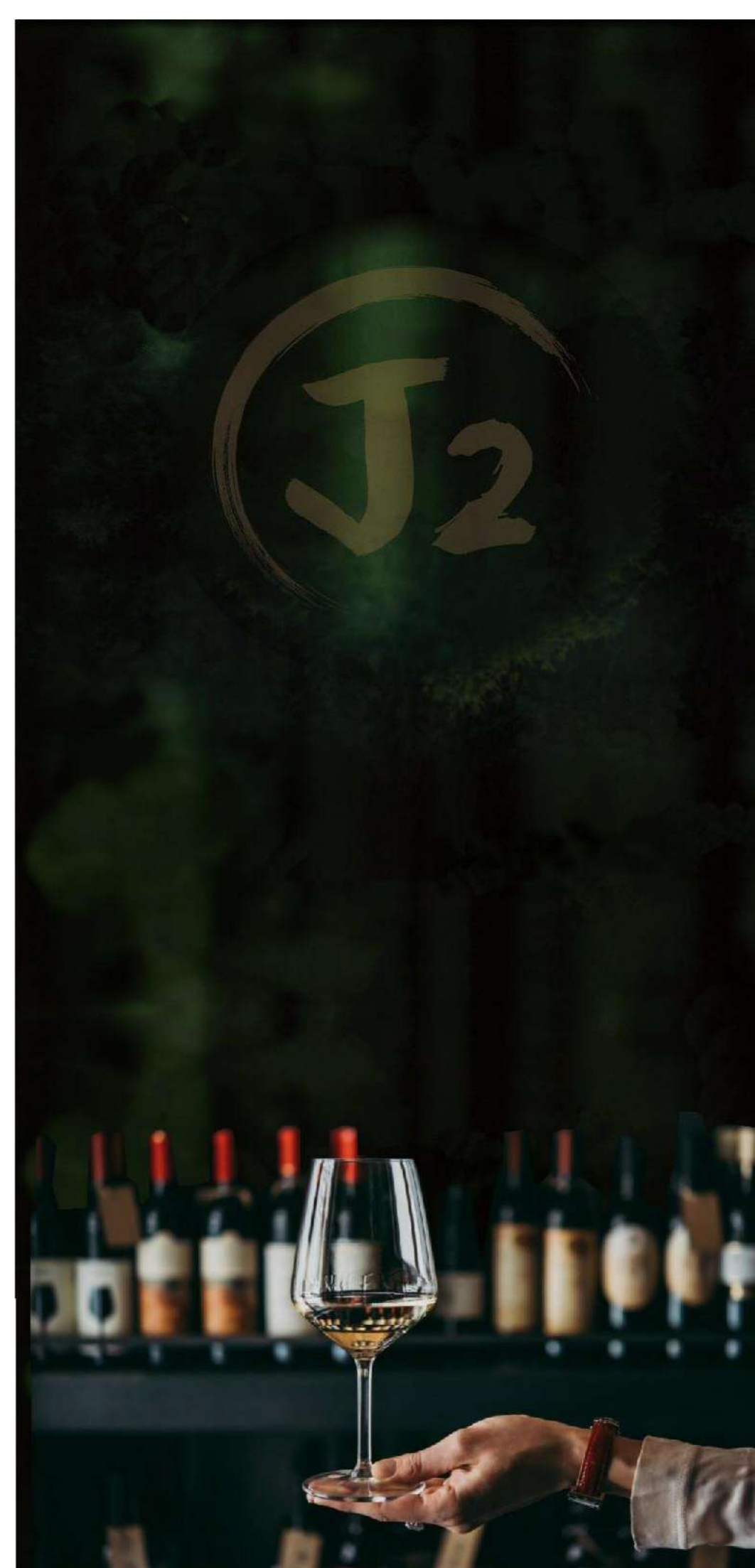
Genshu: undiluted Shizenshu: organic sake

Nama-gen: unpasteurised & undiluted

Kimoto / Yamahai: slow brew

Soft Drinks

Coke Cola	€2.20
Coke Zero	€2.00
Fanta Orange	€2.00
Sprite Zero	€2.00
Fruice Orange Juice	€2.50
Fruice Apple Juice	€2.50
RiverRock Still Water	€2.00
RiverRock Sparkling Water	€2.00
Schweppes Lime meets mango flavour	€2.50
Schweppes Pink grapefruit meets blood orange flavour	€2.50



Bubbles & Rosé

	<u>Glass</u>	<u>Bottle</u>
Domaine de Millet Rosé 2022	€7.50	€29.00
Côtes de Gascognes IGP - France (Egiodola, Cabernet Franc)		
Refreshing with long strawberry & red cherry flavours & a slight savoury dryness.		
Wellanschitz Rosé Frizzante 2022		€45.00
Burgenland DOS - Austria (Syrah, Blaufränkisch)		
Delicate nuances of strawberries & juniper, light mint hints, fine perlage, spicy-leafy notes in the finish.		
Marsuret Frizzante NV	€8.50	€36.00
Prosecco DOC Treviso - Italy (Glera)		
Crisp & refreshing Granny Smith apple flavours with a bouquet of blossoms & lime zest.		
Antech 'Eugenie' 2020		€68.00
Cremant de Limoux AOP - France (Chardonnay, Chenin Blanc, Mauzac Blanc)		
This cuvée offers elegant aromas of white flowers, brioche & honey on the nose lead to a well-balanced palate with a long finish.		

White Wine

Domaine de Belle Mare Les Granges 2022	€7.50	€28.00
Pays d'Hérault IGP - France (Piquepoule, Sauvignon Blanc, Muscadet)		
Nose of white flowers with a palate that conjures notes of apricot, melon & lime.		
Pecile 2022	€8.00	€31.00
Delle Venezie DOC - Italy (Pinot Grigio)		
Fresh & crisp with a nose of Golden Delicious apple & lemon joined by a slight hint of orange zest.		
Stables 2022	€9.00	€36.00
Ngatarawa - New Zealand (Sauvignon Blanc)		
Aromas of mango, tropical fruits, rock melon & lime with a herbal edge. Fresh limey acidity gives a refreshing finish.		
Château Haut-Garriga 2022		€32.00
Bordeaux AOC - France (Semillon)		
Elegant, dry texture & excellent body with flavours of bright citrus fruit like grapefruit & lime that dwindle into lemon curd over the long finish.		
Alkoomi 'Grazing Collection' 2022		€36.00
Frankland River - Western Australia (Riesling)		
Intense flavours of lemon zest, grapefruit & lychee. Final touch of mouth-watering acidity to complement the sweet flavours of ripe exotic fruit.		
Atlantik 2022		€39.00
Rías Baixas DO - Spain (Albariño)		
A structured & moderately intense white wine with apple & citrus scents & a steely crisp finish.		
Domaine Seguinot-Bordet 2022		€46.00
Petit Chablis AOC - France (Chardonnay)		
Typical Chablis nose of crisp Granny Smith apples with a touch of wet stone. Vibrant & flinty with a nice creamy texture & mineral finish.		

* Wines contain sulphites
* Vintages may be subject to change

Red Wine

	<u>Glass</u>	<u>Bottle</u>
Roca 2021	€8.00	€29.00
San Rafael - Argentina (Malbec, Merlot)		
Smooth yet wonderfully powerful with immediate aromas of plum and bramble. This wine has a hint of clove spice right to the end.		
Bender 2020		€46.00
Pfalz QBA - Germany (Pinot Noir)		
Aromas of red fruits and subtle spicy notes complemented by cedarwood scents and a hint of vanilla and caramel flavours.		
Château Grands Champs 2019		€52.00
Saint-Émilion AOC - France (Merlot, Cabernet Franc)		
Ripe scents of violets, dark cherries and bitter raspberries. On the palate, a vanilla edge emerges to complement the warming plummy flavours.		
Javernières-Morgon AOC 2021		€82.00
Côte du Py - France (Gamay)		
This wine is elegance and finesse balanced with power, long finish and Burgundian 1er Cru style.		

Sake Cocktail

春 Spring	€12.90
Sake, cranberry juice, orange juice, syrup with raspberry & ice	
夏 Summer	€12.90
Sake, lime & lemon juice, syrup, tonic with mint & ice	
秋 Autumn	€12.90
Yuzu, sake, lime & lemon juice, syrup with slice lemon & Matcha	
冬 Winter	€12.90
Plum wine, white wine, lime juice, syrup with grape	

Chu-Hi

金 Metal	€9.90
Kyoto Yuzu Liqueur Japanese ShoChu & Tonic	
木 Wood	€9.90
Kyoto Uji Matcha Liqueur Japanese ShoChu & Tonic	
水 Water	€9.90
Japanese ShoChu & Tonic	
火 Fire	€9.90
Fukuoka Amaou Strawberry Liqueur Japanese ShoChu & Tonic	
土 Earth	€9.90
Yamanashi White Peach Liqueur Japanese ShoChu & Tonic	

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WINE
SAKE
& More