



NO. 9 BY J2 SUSHI

Lunch Menu



Donburi

Crispy Tofu Don	V GF 6 8	€ 13.50
Crispy tofu steak, and broccoli with Mild Japanese Curry Sauce.		
Teriyaki Aubergine Don	V 1 6 8	€ 13.50
Grilled aubergine with homemade vegan Teriyaki sauce.		
Chicken Katsu Curry Don	1 2 4 8	€ 12.50
breadcrumb chicken thigh with mild Japanese curry sauce.		
Beef Don	1 6 8	€ 12.50
traditional Japanese thin sliced beef and white onion cooked in sweet ginger soy sauce.		
Pork Belly Don	1 6 8	€ 14.50
Slow-cooked pork belly in sweet dark soy sauce.		
Salmon Zuke and Avocado Don	1 4 6 8	€ 14.50
Traditional Japanese marinated fresh salmon and fresh avocado with Teriyaki sauce.		
Aburi Salmon Don	GF 2 4 8	€ 14.50
Seared fresh salmon with Ikura and Japanese mayo.		
Kaisen Don	GF 1 4 6	€ 16.50
Daily fresh fish with fresh salmon and Ikejime bluefin tuna.		

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 4 6 8	€ 6.50
Crispy prawn 5pcs	1 8	€ 7.50
Karaage 6pcs	1 8	€ 7.50
Takoyaki 6pcs	1 4 6	€ 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 3 6	€ 9.50

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



Sushi

Sushi combo 1	GF 1 4 6	€ 12.50
3pcs salmon sashimi, 2pcs salmon Nigiri, 4 pcs salmon Maki		
Sushi combo 2	GF 2 4 6	€ 13.50
2pcs salmon Nigiri, 2pcs Alaska roll, 2pcs spicy salmon roll, 4pcs salmon Maki		
Sushi combo 3	3 1 3 4 6	€ 14.50
2pcs Philadelphia roll, 2pcs Alaska roll, 2pcs California roll, 2pcs spicy salmon roll, 2pcs spicy tuna roll		
Sushi combo 4	GF 4 4 6	€ 16.50
2pcs salmon Nigiri, 2pcs Tuna Nigiri, 2pcs spicy salmon roll, 2pcs spicy tuna roll, 2pcs salmon Maki, 2pcs Tuna Maki		
Avocado Maki 8pcs	V GF 8	€ 7.00
Cucumber Maki 8pcs	V GF 8	€ 7.00
Kanpyo Maki 8pcs	V 1 6 8	€ 8.00
Marinated gourd strips		
Fresh salmon Maki 8pcs	GF 4 8	€ 10.00
Fresh Tuna Maki 8pcs	GF 4 8	€ 12.00
Ikejime Bluefin tuna		
Spicy salmon roll 4pcs	GF 4 8	€ 6.00
Spicy tuna roll 4pcs	GF 4 8	€ 7.00
Ikejime Bluefin tuna		
Alaska roll 4pcs	GF 4 8	€ 6.00
Fresh salmon, avocado, cucumber		
Philadelphia roll 4pcs	GF 4 7 8	€ 6.00
Smoke salmon, avocado, Philadelphia cheese		
California roll 4pcs	1 2 3 4 6	€ 6.00
Crabmeat mix massago, avocado, cucumber		
Inari Nigiri 2pcs	V 1 6 8	Sweet tofu € 4.00
Tamago Nigiri 2pcs	V GF 2 7	Sweet egg € 4.00
Prawn Nigiri 2pcs	GF 4	€ 5.00
Fresh salmon Nigiri 2pcs	GF 4	€ 5.00
Fresh tuna Nigiri 2pcs	GF 4	Ikejime Bluefin tuna € 7.50
Fresh salmon Sushimi 4pcs	GF 4	€ 7.50
Fresh tuna Sushimi 4pcs	GF 4	Ikejime Bluefin tuna € 14.00
Fresh salmon and fresh tuna Sashimi 3pcs and 3pcs	GF 4	Ikejime Bluefin tuna € 16.50

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)

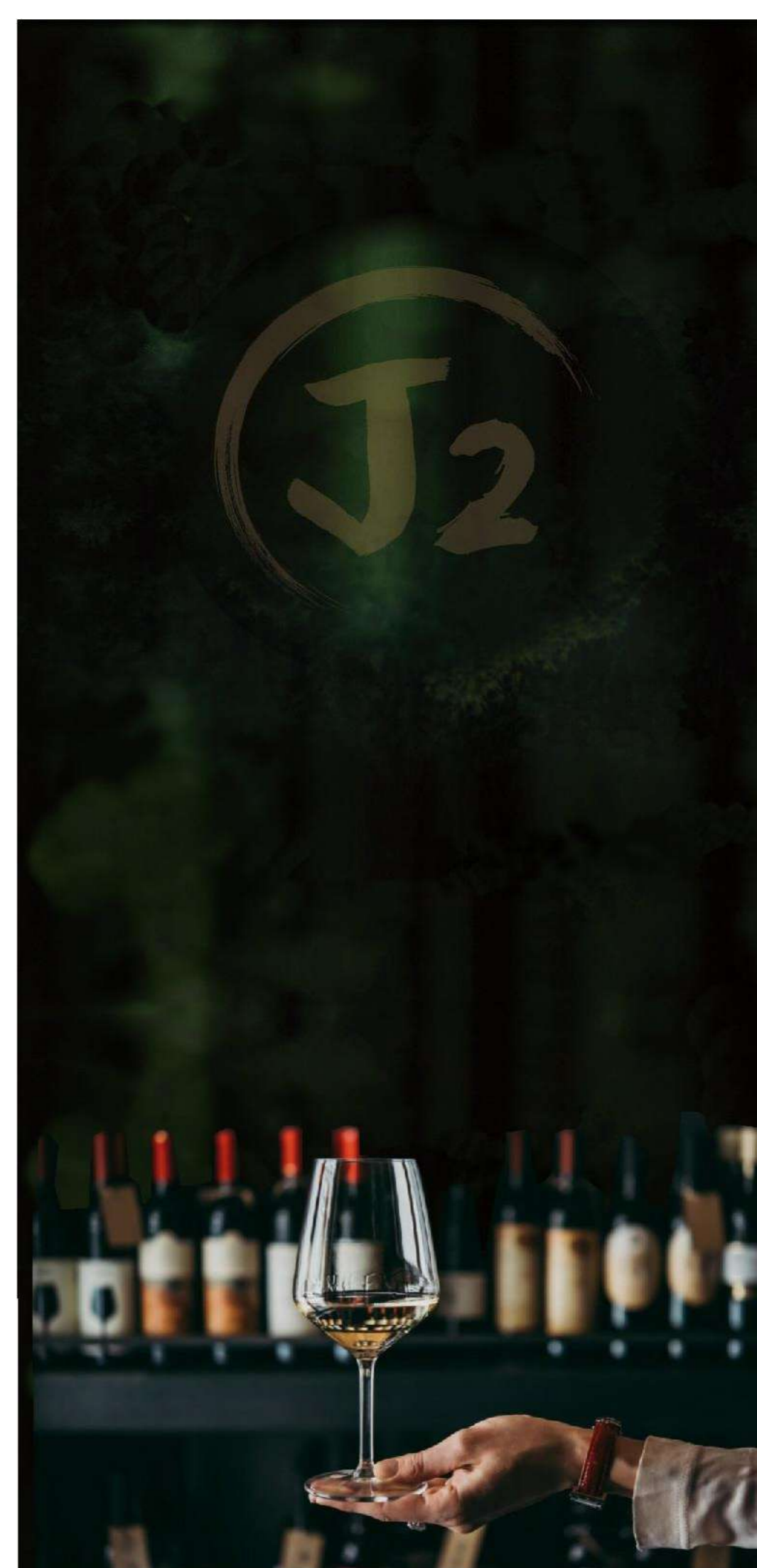
Genshu: undiluted Shizenshu: organic sake

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

	Glass	Bottle
Domaine de Millet Rosé 2022 Côtes de Gascognes IGP - France (Egiodola, Cabernet Franc) Refreshing with long strawberry & red cherry flavours & a slight savoury dryness.	€7.50	€29.00
Wellanschitz Rosé Frizzante 2022 Burgenland DOS - Austria (Syrah, Blaufränkisch) Delicate nuances of strawberries & juniper, light mint hints, fine perlage, spicy-leafy notes in the finish.		€45.00
Marsuret Frizzante NV Prosecco DOC Treviso - Italy (Glera) Crisp & refreshing Granny Smith apple flavours with a bouquet of blossoms & lime zest.	€8.50	€36.00
Antech 'Eugenie' 2020 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.		€68.00

White Wine

Domaine de Belle Mare Les Granges 2022 Pays d'Hérault IGP - France (Piquepoule, Sauvignon Blanc, Muscadet) Nose of white flowers with a palate that conjures notes of apricot, melon & lime.	€7.50	€28.00
Pecile 2022 Delle Venezie DOC - Italy (Pinot Grigio) Fresh & crisp with a nose of Golden Delicious apple & lemon joined by a slight hint of orange zest.	€8.00	€31.00
Stables 2022 Ngatarawa - New Zealand (Sauvignon Blanc) Aromas of mango, tropical fruits, rock melon & lime with a herbal edge. Fresh limey acidity gives a refreshing finish.	€9.00	€36.00
Château Haut-Garriga 2022 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.		€32.00
Alkoomi 'Grazing Collection' 2022 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.		€36.00
Atlantik 2022 Rías Baixas DO - Spain (Albariño) A structured & moderately intense white wine with apple & citrus scents & a steely crisp finish.		€39.00
Domaine Seguinot-Bordet 2022 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.		€46.00

* Wines contain sulphites
* Vintages may be subject to change

Red Wine

	Glass	Bottle
Roca 2021 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.	€8.00	€29.00
Bender 2020 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.		€46.00
Château Grands Champs 2019 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.		€52.00
Javernières-Morgon AOC 2021 Côte du Py - France (Gamay) This wine is elegance and finesse balanced with power, long finish and Burgundian 1er Cru style.		€82.00

Sake Cocktail

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

Chu-Hi

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

NO.9
BY J2 SUSHI

WINE
SAKE
& More