\* All served with Miso Soup F, S, SE, G, MI, E, C € 12.45

SALMON TERIYAKI **BENTO BOX** 

Grilled Salmon with Mixed Vegetables, Chicken Gyoza, 2 chef selection Nigiri and Steamed Rice

**BENTO BOX** Crispy Duck with Mixed Vegetables, Ebi Prawn Katsu, Mixed Salad, 2 chef selection Nigiri and Steamed Rice

BEEF STEAK BENTO BOX C, S, SE, G, E € 12.45

Grilled Beef Steak with Mixed Vegetables, Prawn Gyoza, Mixed Salad, 2 chef selection Nigiri and Steamed Rice

TOFU CURRY BENTO BOX V S, SE, G € 11.45

Deep-fried Tofu with Curry Sauce, Yasai Gyoza 2 chef selection Nigiri and Steamed Rice

## TAPAS

EBI PRAWN KATSU

Served with Spicy Chili Sauce.

AROMATIC DUCK

c, g, E € 7.45 Five Deep-fried King Prawn coated in Breadcrumbs.

c, s, se, g, e € 12.45

EBI TEMPURA c, g, s € 7.45 Five King Prawn fried in light crispy batter.

Served with Ten Dashi Sauce, Grated Mooli and Ginger.

YASAI TEMPURA s, g € 6.95

Seasonal Vegetables fried in light crispy batter.

F, S, SE € 8.45 TUNA TATAKI

Seared Yellow Fin Tuna and Black Sesame with Daikon Salad. Served with Herb Shoryu Vinagrette, Garnished with Crispy Leeks

TEBASAKI CHICKEN WINGS G, S, SE €7.00 Six Deep-fried Chicken Wings.

Coated in Homemade Sweet Hot Sauce.

SASHIMI SALAD

F, MO, S € 8.45

Fresh Salmon, Tuna, Seabass, Octopus, Rocket Salad Served with Wasabi Truffle Oil and Garnished with **Lotus Chips and Radish** 

**AGEDASHI TOFU** 

v s, g € 5.95

Delicetecy fried tofu. Served in Tendashi, Grated Daikon and Ginger. Garnished with Spring Onion and Seaweed

**EDAMAME** 

▼ € 4.00

Yong Soy Beans steamed in the pods and seasoned with Sea Salts

# \* All served with Miso Soup

G, S, E, SE € 12.45

CHICKEN KATSU CURRY

Breaded Chicken Breast. Served with Japanese Curry Sauce, Steamed Rice and Mixed salad

TORI TATSUTA AGE G, SE, S € 12.45

Crispy Fried Ginger Soy Marinaded Chicken Fillets and Seasonal Vegetables. Served with Steamed Rice and Teriyaki Sauce

S, SE, G, E € 13.95 GYUNIKU DONBURI

Irish Beef Steak in a Hot Stone Bowl, Served with Steamed Rice and Seasonal Vegetable, Poached Egg, Spring Onion, Crispy Onion with Soy Batter Sauce and Kimchi Sauce

V S, SE, G, E € 12.45

TOFU DONBURI

Grilled Tofu, Oyster Mushroom, Broccoli, Baby Spinach, Beansprouts. Served with Steamed Rice, Poached Egg with Teriyaki Sauce and Sesame Oil



Choose Dressing: Spicy Mayo | Wasabi Mayo | Sweet Chili Mayo

SAKE SALMON POKÉ F, SE, S, E, G €11.95

Sushi Rice, Marinade Salmon, Avocado, Cucumber, Red Cabbage, Pea Shoots, Wakame Salad, Edamame, Nori Seaweed

AHI TUNA POKÉ E.SE.S. E.G. £12.45

Sushi Rice, Marinade Tuna with lemon soy wasabi sauce, Avocado, Red Cabbage, Edamame, Wakame Goma Salad, Gari Ginger, Lotus Chips, Nori Seaweed



Homemade Hand Parcelled Dumplings, Steamed and Grilled

Served with Ponzu Chili Dipping Sauce

PORK AND CHINESE LEAVES s, g, se € 6.95 PRAWN AND GARLIC CHIVES S, C, MO, SE € 6.95

CHICKEN AND MIXED € 6.95

**VEGETABLES (DEEP FRIED)** 

MIXED VEGETABLE GYOZA ( DEEP FRIED )

V G, SE € 6.45

#### SALMON LOVERS

4 x Salmon Nigiri, 4 x Salmon Sashimi, 8 x Salmon

SUSHIPLATTER\_

and Avocado

F, C, G, SE, S € 13.45

**YOI SET** 

4 x Salmon Avocado, 4 x Hosomaki Salmon,

4 x Hosomaki Avocado, 2 x Salmon Nigiri,

1 x Tuna Nigiri, 1 x Ebi Prawn Nigiri, 1 x Eel Nigiri

F, C, S, MO, MI € 13.45

F, SE € 13.45

2 x Salmon Avocado, 2 x Smoked Salmon Cream Cheese, 2 x Ebi Tempura Masago, 4 x Salmon Nigiri, 4 x Hosomaki Salmon, 4 x Hosomaki Avocado

#### **GOURMET SET** F, C, S, MO, E € 14.45

2 x Salmon Sashimi, 2 x Tuna Sashimi, 1 x Salmon Nigiri, 1 x Tuna Nigiri, 1 x Tako Nigiri, 1 x Ebi Prawn Nigiri, 8 x California Rolls (Fresh Crab Mayo)



## FUTOMAKI

Sushi Special - Large Sushi Roll (8 pcs)

### SEAFOOD FUTOMAKI

Salmon, Crab Mayo, Tuna, King Prawn with Avocado and Masago.

F, C, E €14.95

F, C, E

€14.95

€14.95

C, G, SE, E, S

8pcs €14.95

F, G, E, S, SE, C

€12.95 V MI, S, SE, G

C, G, SE, S, E

4pcs € 7.50

8pcs € 14.50

Crab Mayo and Avocado Roll topped with Fresh Salmon, Tuna, Seabass, Prawn, Sliced Avocado and Black Caviar

### **DRAGON ROLL**

Crab Mayo, Prawn Tempura and Asparagus. Topped with Roast Eel and Sliced Avocado, Garnished with Masago, Spicy Mayo and Eel Sauce

### SPIDER ROLL Soft Shell Crab Tempura, Avocado,

RAINBOW

Asparagus and Garnished with Masago, Eel Sauce and Wasabi Mayo 4pcs € 8.00 TEMPURA SEAFOOD ROLL

Fresh Salmon, Tuna, Prawn, Eel, Avocado. Garnished with Masago,

Eel Sauce and Wasabi Mayo VEGETABLE FUTOMAKI

(VEGAN/VEGETARIAN OPTION)

Avocado, Asparagus, Cucumber, Inari Sweet Tofu, Roasted Pepper, Spinach with Cream Cheese.



### TERIYAKI SOBA

Stir-fried egg noodles with seasoned vegetables, topped with Japanese Teppanyaki ingredients Served with Teriyaki Sauce

GRILLED CHICKEN

E, G, SE, S € 12.95

F, E, G, SE, S € 13.45

E, G, SE, S € 13.95

AROMATIC DUCK E, G, SE, S € 13.45 **GRILLED SALMON** IRISH BEEF STEAK

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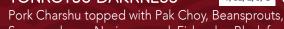
#### ORIGINAL TONKOTSU F, SE, G, E, S € 12.00 Pork Charshu topped with Pak Choy, Beansprouts, Seasoned Eggs, Nori seaweed, Fish cake, Black fungus, Fried onion, Bamboo Shoots, Spring Onion, Corriander. Served in a rich creamy Pork Broth



#### F, G, S, SE, C, E € 13.00 YOI SOUL Pork Charshu, Chicken fillets, King Prawn, Crispy Tofu, Fish

Cake, Beansprout, Seasoned egg, Fried Onion, Pak Choy, Spring Onion, Corriander, Nori Seaweed, Soy Bamboo Shoots, Black fungus.

Served with Chicken Shoryu Broth TONKOTSU DARKNESS



F, SE, E, S, G € 12.00

Seasoned egg, Nori seaweed, Fish cake, Black fungus, Fried onion, Bamboo Shoots, Spring Onion, Corriander. Served in Tonkotsu Broth with Black Garlic Oil



CAN COKE

### CHICKEN SHORYU RAMEN G, S, SE, E € 12.00

Roasted Marinaded Miso Chicken Fillets, Oyster Mushroom, ori Seaweed, Soy bamboo shoots, Seasoned egg, Bab

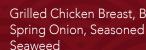


### **BEEF RAMEN**

Soy Braised Beef Fillets with Beansprouts, Black fungus, Pak Choy, Seasoned egg, Fish Cake, Spring onion, Fried

F, G, SE, S, E € 12.00

Onion, Corriander, Soy bamboo shoots, Nori Seaweed Served in Tonkotsu Broth G, S, SE, E € 12.00 TORI KIMCHI RAMEN



Grilled Chicken Breast, Beansprout, Pak Choy, Kimchi, Spring Onion, Seasoned egg, Chili lime corriander, Nori Served with Spicy Chicken Broth



### MISO RAMEN

G, C, MO, SE, S, E, F € 13.00 **SEAFOOD** Stir-fried Prawn, Squid, Tuna, Salmon, Mussels with Fish cake, Pak Choy, Spring Onion, Corriander, Sesame Seed, Nori Seaweed



€ 4.50

V G, SE, S € 11.00

Pak Choy, Spring Onion, Corriander, Beansprout  Served in a Shoryu Chicken Broth							Spring Onion Served with Kelp Soy Broth with Black Garlic Oil		
			_ R/	AMEN TOPPIN	GS .				
Pork Charshu	3	Seasoned Egg	1.5	Bean Sprouts		Soy Bamboo Shoots	1	Baby Spinach	
Grilled Tofu	1.5	Ramen Noodles	2	Pak Choy		Black Fungus		Nori Seaweed	0.5

### SIDES SUNOMONO SALAD € 2.00

STEAMED RICE € 3.50 FRIED NOODLES WAKAME GOMA SALAD € 3.00 € 3.50 MISO SOUP € 2.50 **KIMCHI** € 3.00 **CURRY SAUCE** € 1.50 **GINGER** € 1.00 TERIYAKI SAUCE € 1.50 WASABI € 1.00

€ 1.80

€ 2.00

# DRINKS

CAN DIET COKE € 1.80 CAN ZERO COKE € 1.80 € 1.80 CAN 7UP CAN FANTA € 1.80 ALOE KING (500ML) € 2.50 STILL WATER (500ML) € 2.00

SPARKLING WATER (500ML)

## BEER & SAKE\_

ASAHI BEER (330ML) € 4.50 KIRIN BEER (330ML) SAPPORO BEER (330ML) € 4.50 € 8.50 TANREI JUNMAI SAKE (180ML)

# INFORMATION

G : Gluten S : Soy Bean F: Fish C : Crustaceans MO: Molluscs N : Nuts P: Peanuts E : Eggs MI : Milk SE: Sesame CE: Celery LU: Lupin Mu : Mustard

SU: Sulphites