

IZAKAYA
SAKAYE & SAKAYE
酒

NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD

HOW TO ORDER:

€50 PER PERSON

TAPAS STYLE DINING. DISHES ARRIVE AS THEY'RE READY.

**PLEASE CHOOSE ONE DISH FROM EVERY SECTION.
YOU WILL GET 3 DISHES AND A GLASS OF PROSECCO/ PLUM
SAKE OR DESSERT OF YOUR CHOICE. ANY DISH CAN BE
REPLACED WITH A SUPPLEMENT FOR ADDITIONAL CHARGE.**

Please inform your server of any food allergies or dietary requirements.

*We at Yamamori try our hardest to keep all ingredients not included in the dish,
away from the preparation surfaces. However, we cannot 100% guarantee that
all dishes are free from other allergen ingredients.*

*A discretionary 12.5% service charge is included to tables of 3 or more.
All gratuities are shared among the Izakaya team.*

V VEGAN V VEGETARIAN

CHOOSE ONE FROM HERE...

Ebi Chilli

Spicy King Prawns fried & tossed with steamed pak choi & spicy onion sauce.

Yasai Gyoza **V**

Japanese steamed & crispy grilled spinach, squash & mushroom dumplings served with the chef's homemade gyoza dip.

Pork Gyoza

Japanese steamed & crispy grilled pork, garlic & chive dumplings served with the chef's homemade gyoza dip.

Potato Korokke **V**

Japanese style golden croquettes, served with tonkatsu sauce.

Spinach & Goma Salad **V**

Spinach, avocado, cashew nuts & shredded daikon tossed in our vegan sesame dressing.

AND HERE...

Salmon & Avocado

Sushi roll of avocado & slices of freshly cut salmon wrapped in seaweed & sushi rice.
Served with avocado sauce.

Spicy Grilled Salmon & Cream Cheese

Sushi roll of grilled salmon & cream cheese.
Served with spicy mayo & 7 spice.

Ebi & Cucumber

Sushi roll of prawn & crisp cucumber.

Avocado & Cucumber Norimaki **V**

Sushi roll with crisp cucumber & avocado ripe.
Served with avocado sauce.

Vegan Nigiri Platter (6 pieces) **V**

Chef's selection sushi nigiri.
(Plant based ingredients served over rushi rice).

Salmon Nigiri Platter (6 pieces)

Three salmon nigiri & three spicy salmon gunkan.

AND ONE MORE FROM HERE!

Chicken Nanban

Crispy fried chicken served with Japanese tartar sauce.

Salmon Teriyaki

Chargrilled salmon fillet, glazed in teriyaki sauce & topped with sesame seeds.

Padron Peppers Tempura **V**

Padron Peppers tempura served with tempura dip.

Tofu Soba **V**

Soba noodles, grilled tofu, pak choi, shiitake mushroom and tempura flakes. Served in a spicy vegetarian miso broth.

Harumaki **V**

Deep-fried spring rolls filled with shiitake & shimeji mushrooms, wrapped in a crispy pastry and topped with melting mozzarella cheese & aonori mayo.

Ama Age Tofu **V**

Cubes of tofu lightly fried & served on teriyaki sauce. Topped with cashew nuts & shichimi.

SUPPLEMENTS (Replace any from the above for an additional charge).

Hot Stone Wagyu Beef €12

Irish Wagyu striploin (rare) on a hot stone. Served with wasabi & Maldon salt.

Sea Bass & Kuro Ninniku €5

Sea bass fillet grilled on teppan, served with torched black garlic butter & topped with sea salt.

Duck Soba Noodles €7

Shredded duck confit served on a bowl of soba noodles, topped with spring onion, pak choi & served in duck broth.

Slow Cooked Duck Pancakes €7

Delicious duck leg slow cooked & shredded with steamed pancakes & vegetables. Served with Izakaya Hoisin sauce.

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JAPANESE SAKE & SAKYE