



千両箱城  
 七ツ  
 戸松  
 永楽堂主人書



IZAKAYA  
 酒  
 JAPANESE & SAKE



## SASHIMI 刺身

Delicate slices of sashimi grade fish (no rice). All sashimi are freshly cut.

<b>Akami - 4 pieces</b> <i>(Lean bluefin tuna)</i>	<b>21.50</b>	<b>Hamachi - 4 pieces</b> <i>(Yellowtail)</i>	<b>19.95</b>
<b>Otoro - 3 pieces</b> <i>(Bluefin tuna belly)</i>	<b>21.50</b>	<b>Sha-ké - 5 pieces</b> <i>(Salmon)</i>	<b>14.50</b>
<b>Bluefin Sashimi- 4 pieces</b> <i>(2 pieces Akami &amp; 2 pieces Otoro)</i>	<b>25.95</b>	<b>Sashimi Moriawase - 9 pieces</b> <i>(Omakase chef selection)</i>	<b>28.50</b>

## OSUSUME NIGIRI おすすめ握り寿司

2 pieces per portion

<b>Unagi Foie Gras</b> <i>Roasted eel topped with foie gras brulée.</i>	<b>13.95</b>	<b>Mushi Ebi</b> <i>Steamed prawn, shiso &amp; lumpfish caviar.</i>	<b>8.95</b>
<b>Kani Caviar</b> <i>Fresh crab topped with spicy mayo &amp; lumpfish caviar.</i>	<b>16.00</b>	<b>Spicy Hamachi</b> <i>Yellowtail topped with ginger, spring onion, shichimi &amp; tataki sauce.</i>	<b>9.95</b>
<b>Buttered Scallop</b> <i>Torched and topped with Maldon salt.</i>	<b>10.95</b>	<b>Classic Akami</b> <i>Lean, red meat of bluefin tuna.</i>	<b>14.50</b>
<b>Seared Seabass</b> <i>Served with tataki sauce &amp; lime zest.</i>	<b>8.95</b>	<b>Smooth Otoro</b> <i>Melt in your mouth. Bluefin tuna belly topped with wasabi mayo.</i>	<b>16.50</b>
<b>Inari</b>  <i>Tofu, oshinko, avocado, broccoli, chives, sesame seeds &amp; teriyaki sauce.</i>	<b>7.50</b>		

## NORIMAKI CHEF SPECIALS のり巻きスペシャル

<b>Rainbow</b> <i>Crayfish &amp; cucumber filled norimaki topped with slices of avocado, mixed fish &amp; garnished with wasabi mayo &amp; masago.</i>	<b>27.75</b>	<b>Spicy Tuna</b> <i>Bluefin tuna tartare, cucumber, avocado, shichimi &amp; vibrant kimchee mayo.</i>	<b>28.95</b>
<b>Spider Roll</b> <i>Soft shell crab crisped in a light tempura batter &amp; rolled in masago.</i>	<b>26.50</b>	<b>Salmon &amp; Cream Cheese Special</b> <i>Fresh salmon, avocado &amp; cream cheese. Topped with chives, black caviar &amp; served with wasabi mayo.</i>	<b>27.95</b>
<b>Vegan Futomaki</b>  <i>Cucumber, avocado, carrots, inari &amp; oshinko filled futomaki topped with avocado sauce and sesame seeds.</i>	<b>23.75</b>	<b>Yaki Sha-ke</b> <i>Grilled salmon seared to perfection mixed with cream cheese, cucumber, wrapped in avocado, seared salmon &amp; spicy mayo.</i>	<b>25.95</b>
<b>Ebi Dragon</b> <i>Breadcrumbed prawns &amp; avocado delicately rolled &amp; cut. Served with masago &amp; wasabi mayo.</i>	<b>26.50</b>	<b>Ebi Super Roll</b> <i>Crispy ebi tempura wrapped with fresh cream cheese, avocado, masago &amp; served with wasabi mayo.</i>	<b>25.95</b>
<b>Volcano Spicy Salmon</b> <i>Fresh salmon tartare, cucumber, avocado, shichimi &amp; vibrant spicy mayo.</i>	<b>25.95</b>	<b>California Dream</b> <i>Fresh crabmeat combined with avocado, seasonal cucumber, crunchy tempura flakes &amp; masago.</i>	<b>28.95</b>

## HOSOMAKI 細巻き

<b>Salmon</b>	<b>14.50</b>	<b>Eel &amp; Cucumber</b>	<b>13.95</b>
<b>Tuna</b>	<b>18.50</b>	<b>Oshinko</b>	<b>12.50</b>

## SUSHI PLATTERS 寿司盛り合わせ

<b>Tuna Lovers</b> <i>2 pieces of lean Akami nigiri, 2 pieces of smooth Otoro nigiri with wasabi mayo, 2 pieces of spicy bluefin tuna gunkan.</i>	<b>42.95</b>	<b>Vegan Bento</b>  <i>3 pieces of nigiri, 4 pieces of norimaki, spicy ama age tofu topped with cashew nuts, temaki &amp; salad. Served with vegan miso soup.</i>	<b>27.95</b>
<b>Salmon Moriawase</b> <i>Three pairs of fresh &amp; seared salmon nigiri, each with its own flair: tataki sauce, black caviar &amp; spicy mayo.</i>	<b>19.95</b>	<b>Small Nigiri Platter</b> <i>Chef's selection of 6 pieces of nigiri.</i>	<b>23.95</b>
<b>Vegetarian Nigiri Platter</b>  <i>Chef's selection of 6 pieces of vegetarian nigiri.</i>	<b>15.95</b>	<b>Large Nigiri Platter</b> <i>Chef's selection of 12 pieces of nigiri.</i>	<b>44.95</b>

Bluefin tuna is a speciality of the Japanese kitchen. We are proud to use 100% sustainable Bluefin tuna. We only serve locally sourced seafood & Irish beef.





## APPETIZERS


**Edamame/Spicy Edamame**   
Young green soy beans boiled in their pods & sprinkled with salt or shichimi.

7.95

**Oysters (6 pieces)**

Kelly's Galway Bay oysters served with sriracha sauce and lime.

26.95

**Pickles Moriawase**   
Three kinds of seasonal Japanese pickles. Please ask your server.

7.50

**Miso** 

Served with wakame, spring onion & tofu.

3.95

## JAPAS

We recommend ordering 2-3 Japas dishes per person.

**Stuffed Padron Peppers** 15.95  
Padron peppers stuffed with pork & wagyu minced. Served with teriyaki sauce & shichimi.

**Sea Bass & Kuro Ninniku** 16.50  
Sea bass fillet grilled on teppan, served with torched black garlic butter & topped with sea salt.

**Chicken Nanban** 13.50  
Crispy fried chicken served with homemade Japanese tartar sauce.

**Salmon Teriyaki** 15.50  
Chargrilled salmon fillet, glazed in teriyaki sauce & topped with sesame seeds.


**Wagyu Carpaccio** 20.50  
Chilled Irish Wagyu prime fillet, very thinly sliced and served with crispy lotus root chips, mixed leaves & soy wasabi dressing.

**Octopus Balls** 13.50  
Osaka-style street food - pancake mix octopus balls, deep-fried, served with wasabi mayo, tonkatsu sauce & bonito flakes.


**Hot Stone Wagyu Beef** 27.95  
Irish Wagyu striploin (rare) on a hot stone. Served with wasabi & Maldon salt.

**Pork Gyoza** 13.50  
Japanese steamed & crispy grilled pork, garlic & chive dumplings served with homemade gyoza dip.

**Slow Cooked Duck Pancakes** 20.95  
Delicious duck leg slow cooked & shredded with steamed pancakes & vegetables. Served with hoisin sauce.

**Yasai Gyoza**  12.95  
Japanese steamed & crispy grilled spinach, squash & mushroom dumplings served with homemade gyoza dip & shichimi.

**Duck Soba Noodles** 20.95  
Shredded duck confit served on a bowl of soba noodles, topped with spring onion, pak choi and served in homemade duck broth.

**Tofu Soba**  14.95  
Soba noodles, grilled tofu, pak choi, shiitake mushroom and tempura flakes. Served in a spicy vegetarian miso broth.

**Yakitori** 13.95  
Chicken thigh & spring onion skewers chargrilled & glazed with teriyaki sauce & shichimi.

**Ebi Tempura** 14.95  
King prawns fried in a light crispy batter & served with our tempura dip.

**Ebi Chilli** 15.95  
Spicy King Prawns fried & tossed with steamed pak choi & spicy onion sauce.

**Padron Peppers Tempura**  11.95  
Padron Peppers tempura served with tempura dip.


**Potato Korroke**  12.50  
Homemade Japanese style golden potato croquettes served with tonkatsu sauce.

**Ama Age Tofu**  12.50  
Cubes of tofu lightly fried & served on teriyaki sauce. Topped with cashew nuts & shichimi.

**Teriyaki Burger** 14.50  
Juicy homemade Wagyu burger patty with teriyaki sauce & konbu mayo on our delicious sesame brioche.

**Kabocha Nimono**  13.95  
Sweet and savory japanese pumpkin served with ponzu mayo.

**Spinach & Goma Salad**  14.50  
Spinach, avocado, cashew nuts & shredded daikon tossed in our vegan sesame dressing.

**Ma-zé Gohan**  9.75  
Steamed rice mixed with aonori, tempura flakes, white sesame seeds, konbu dashi & tempura dip.

Please ask our team for an allergen menu.

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 Yamamori team.

 Vegetarian





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