

YAMAMORI

South City Dinner

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名所江戸百景



Traditionally, there are no starters and main courses in Japanese cuisine. Dishes may vary in preparation time. Your dish will be brought to your table as it is cooked.

SASHIMI 刺身

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

Akami - 4 pieces (Lean bluefin tuna)	21.50	Sha-ké - 5 pieces (Salmon)	14.50
Hamachi - 4 pieces (Yellowtail)	19.95	Sashimi Moriawase - 9 pieces (3 bluefin tuna, 3 yellowtail, 3 salmon)	27.95

OSUSUME NIGIRI おすすめ握り寿司

2 pieces per portion

Avocado Freshly cut avocado	5.75	Unagi Sweet marinated & roasted eel	7.50
Inarizushi Traditional sweet fried tofu	5.75	Smoked Salmon Today's freshly cut smoked salmon	7.50
Tamago Japanese sweet rolled omelette	5.75	Hamachi Today's freshly cut yellowtail	7.50
Shime Saba Cured mackerel	6.50	Sha-ké Today's freshly cut salmon	7.50
Ebi Tiger prawn	7.50	Unagi Foie Gras Eel topped with foie gras brulée	11.50
Akami Lean bluefin tuna	9.95	Kani Gunkan Fresh Irish crab meat with crispy nori	12.95

CLASSIC NORIMAKI のり巻き

Sushi rolled in seaweed with a filling of your choice. All rolls are cut into 8 pieces. All our norimaki are served with black zakkoku rice (雑穀米), a high-protein, high-fibre alternative to white rice. If you would prefer your dish served with white sushi rice, please inform your server.

Salmon	13.95	California (*might contain shells)	17.50
Smoked salmon & cream cheese	14.75	Prawn tempura & masago	13.50
Crayfish & spicy mayo	14.95	King prawn & avocado	13.50
Salmon & avocado	14.50	Bluefin tuna	17.95
Eel & cucumber	14.50	Bluefin tuna & avocado	18.95
Avocado	11.75	Spicy bluefin tuna	18.95
Avocado, cucumber & cream cheese	12.25	Grilled salmon, cream cheese & spring onion	13.95

NORIMAKI CHEF SPECIALS のり巻きスペシャル

All-time Yamamori favourite sushi rolls. Great for sharing! All rolls are cut into 8 pieces.

Spider Roll Tempura softshell crab & avocado delicately rolled & cut. Served with masago & wasabi mayonnaise.	26.95	Ebi Dragon Breadcrumbs prawns & avocado delicately rolled & cut. Served with masago & wasabi mayonnaise.	25.95
Rainbow Salmon, bluefin tuna, prawn, white fish, crayfish, avocado & cucumber delicately rolled & cut. Served with masago & wasabi mayonnaise.	27.95	Vegan Delight Broccoli, avocado, kanpyo, cucumber, oshinko & inari. Served with wakame goma salad.	23.95


SUSHI PLATTERS 寿司盛り合わせ


Large Omakase 1 norimaki, 6 pieces of sashimi, 8 nigiri & wakame goma salad.	49.00	Vegetarian Nigiri Platter Chef's selection of 5 pieces of vegetarian nigiri.	15.95
Small Omakase 4 pieces of nigiri, 4 pieces of sashimi, 4 pieces of norimaki & wakame goma salad.	34.00	Small Nigiri Platter Chef's selection of 5 pieces of nigiri.	17.95
Salmon Moriawase 4 pieces of nigiri, 4 pieces of sashimi & 4 pieces of norimaki.	26.00	Large Nigiri Platter Chef's selection of 12 pieces of nigiri.	38.95
Tuna Moriawase 4 pieces of nigiri, 4 pieces of sashimi & 4 pieces of norimaki.	46.00		


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.

A discretionary service charge of 12.5% is included to groups of 3 or more. All tips and gratuities are shared with all members of Yamamori team.

JAPAS ジャパス

Edamame  7.95
Steamed green soy beans served with Maldon salt.

Agedashi Tofu  10.95
Deep-fried tofu served with a sweet soy ginger & daikon sauce.

Ohitashi (Green Salad)  11.50
Freshly tossed mixed leaves, tenderstem broccoli, asparagus, red onion, edamame & grilled tofu. Served with Goma vinaigrette.

Duck Confit 17.50
Spiced home-made asian confit of duck. Served with fresh mint & chilli mango sauce.

Duck Carpaccio 15.50
Irish oak smoked duck breast and pickled mushrooms, served with pea shoot salad & rich balsamic dressing.

Octopus Balls 13.95
Osaka-style street food - pancake mix octopus balls served with wasabi mayonnaise, Japanese barbecue sauce & bonito flakes.

Kani Salad 13.95
Tossed baby gem leaves, mango, cucumber, red onion & crab meat, topped with crispy softshell crab & served with an infused chilli mint & wasabi creamy vinaigrette.

Bluefin Tuna Tartare and Caviar 23.95
Finely diced and seared tuna, sea trout caviar, edamame, cucumber, red onion, pea shoots & grilled nori. Served with yuzu miso & gyoza pastry.

Tonbara Niku 14.95
Slow-cooked Irish pork belly, marinated with sansho pepper & traditional Japanese barbecue sauce.

Chicken Kara Age 13.50
Traditional Japanese buttermilk marinated chicken breast, deep-fried & served with spicy mayonnaise.

Negima Yakitori 12.95
Grilled chicken thigh & spring onion skewers. Glazed with yakitori sauce & shichimi.

TEMPURA 天ぷら
Crispy batter tempura. All tempura dishes are served with our home recipe ginger and shoyu dip.

Irish Squid - 6 pieces 14.95

Ebi (king prawn) - 5 pieces 15.50

Softshell Crab - 4 pieces 14.95

Chef's Seafood Mix - 5 pieces 18.95

Prawn, squid & white fish.

Yasai (vegetables)  - 5 pieces 13.95

Chef's selection.

HOME-MADE GYOZA 餃子

Six Japanese steamed & crispy grilled dumplings served with the chef's home-made gyoza dip.

Kabocha - Japanese pumpkin  11.95


Pork 12.50

Ebi - Prawn 12.95

WOK ウォック

Yaki Udon 23.95
Lightly curried udon noodles stir-fry with chicken, king prawns, egg & vegetables. Garnished with red pickled ginger.

Yamamori Yaki Soba 24.95
Stir-fry egg noodles with chicken, king prawns, roast pork & vegetables. Garnished with red pickled ginger.

Yasai Yaki Soba  22.95
Stir-fry buckwheat soba noodles with fried tofu, cashew nuts, vegetables, egg & vegetarian oyster sauce. Garnished with bamboo shoots.


BENTO 弁当

Regular Bento 27.75

Vegetarian Bento  23.95

HOUSE SPECIALITIES スペシャル

Vegetable Savoury Rice  22.95
Egg-fried zakkoku rice with fried tofu, cashew nuts, sweetcorn, finely diced peppers, spring onion & mangetout. Garnished with seaweed & served with vegetarian miso soup.

Tofu Steak  22.95
Marinated crispy fried tofu pieces with mango and roast sesame seeds sauce. Served with stir-fry vegetables, vegetarian miso soup & zakkoku rice.

Spicy Seafood Kimchee Cha Han 26.50
Egg-fried zakkoku rice with mixed seafood (prawns, squid, salmon & white fish), finely diced peppers, sweetcorn, spring onion, mangetout & kimchee. Served with miso soup.

Cha Han 23.95
Egg-fried zakkoku rice with king prawns, chicken, finely diced peppers, sweetcorn, spring onion & mangetout. Topped with a fried egg & served with miso soup.

Tiger Prawn Curry 25.95
Lightly spiced curried tiger prawns, shiitake mushrooms & vegetables wok-fried in a coriander and coconut milk sauce. Served with zakkoku rice.

Chicken Katsu Curry 25.50
Fried breaded chicken breast served with Japanese curry sauce, crunchy home-made pickles & zakkoku rice.

Tatsuta Age 24.95
Crispy fried ginger & soy marinated chicken breast served with wok-fried vegetables, zakkoku rice & teriyaki sauce.

Salmon Teriyaki 27.95
Grilled salmon and stir-fry vegetables. Served with zakkoku rice & teriyaki sauce.


Karubi Beef 33.50
8oz Prime Irish steak, served in a stone pot, on a bed of stir-fry zakkoku rice & vegetables. Topped with a fried egg & garlic chips. Served with hot pepper sauce & miso soup.

Ishi Yaki Bibimbap 25.50
Thinly sliced beef with vegetables and zakkoku rice in a traditional clay pot and topped with a poached egg. Served with hot pepper sauce & miso soup.

Spiced Duck 29.95
Grilled breast of duck cooked to your liking. Served with vegetables, spiced sweet soy & zakkoku rice.

Fish Of The Day Tempura 27.95
Fish of the day in a light crispy batter and stir-fry vegetables. Served with zakkoku rice & our home recipe ginger & shoyu dip.

RAMEN ラーメン

Vegan Tofu Ramen  22.95
Grilled tofu, shiitake mushrooms, pak choi, beansprouts & grilled seaweed. Served in a miso shiitake broth.

Seafood Ramen 26.50
A mix of wok-fried seafood (prawns, squid, salmon & white fish), pak choi & grilled seaweed. Served in a shellfish & miso broth.

Yamamori Ramen 25.95
Chicken thigh, red gambas prawn, char shu (pork belly), crispy tofu, egg, grilled seaweed & choi sum. Served in a soy sauce, chicken & pork broth.

Chicken Miso Ramen 23.95
Grilled chicken breast, beansprouts, pak choi, grilled seaweed & egg. Served in a slightly spicy miso & chicken broth.

Tonkotsu Ramen 24.95
Char shu (pork belly), shiitake mushroom, pak choi, grilled seaweed & egg. Served in a rich & creamy pork broth.

Chilli Beef Ramen 26.95
Stir-fry thinly sliced beef, fresh chilli, onion, beansprouts, pak choi, grilled seaweed & egg. Served in a spicy home-made broth.

Please ask our staff 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.

 Vegetarian

