

SUSHI

All our norimaki and temaki 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.

SUSHI & SASHIMI

All Sushi and Sashimi are prepared to order, if you wish to have your sushi orders on separate plates, please inform your server.

Sushi Nigiri (price per 2 pieces)

Asparagus 	3.50
Cucumber 	3.50
Avocado 	3.50
Oshinko - Pickled Radish 	3.50
Inari - Fried Tofu 	3.50
Kanpyo - Marinated Squash 	3.50
Tamago - Rolled Omelette 	3.50
Shime Saba - Cured Mackerel	4.00
Tako - Cooked Octopus	4.00
Ama Ebi - Sweet Shrimp	4.00
Masago Gunkan - Capelin Roe	4.00
Zarigani Gunkan - Crayfish & Mayo	4.00
Ika - Squid	4.00
Ebi - Cooked Prawns	4.00
Unagi - Roasted Eel	4.00
Smoked Salmon	4.00
Seabass	4.25
Kani Gunkan - Crab & Mayo	4.75
Maguro - Tuna	4.75
Sake - Salmon	4.50
Hotate - Scallop	6.00

Small Sushi 9.95

5 pieces, Chefs Selection

(Vegetarian option available upon request)

Nigiri Platter 25.00

12 pieces, Chefs Selection

(Vegetarian option available upon request)

Sashimi

Delicately sliced fish (no rice)

4 pieces of Hamachi (Yellowtail) 9.50

4 pieces of Salmon 8.50

4 pieces of Tuna 9.50

4 pieces of Seabass 9.50

8 Pieces, chefs selection 16.95

Temaki 5.50

Hand rolled cone with one of the norimaki fillings.

MORIAWASE (Sushi platter)







Jo Moriwase (Large) 38.95

6 piece nigiri, 6 piece sashimi, 1 temaki,

8 piece norimaki and a sunomono salad

NORIMAKI

Sushi rice rolled in seaweed with one filling of your choice. Cut into 8 pieces.

Kappa - Cucumber 	8.75
Kanpyo - Marinated Squash 	8.75
Oshinko - Pickled Raddish 	8.75
Avocado 	8.70
Midori - Avocado, Cucumber & Cream Cheese 	9.25
Spicy Kimchee and Cucumber 	8.95
Tuna	9.95
Salmon	9.95
Smoked Salmon and Cream Cheese	9.95
Spicy Kimchee Tuna	9.95
Tuna with chives	9.95
Crayfish and fresh kimchee	9.95
Salmon with Avocado	9.95
King prawn with Avocado	9.95
California - Crab and Avocado	9.95
Roasted Eel and cucumber	9.95
Salmon and Cucumber	9.95
Crayfish and Avocado	9.95
Ebi tempura and Masago	9.95
Asparagus Tempura and Salmon	9.95
Fresh Mango and Crab	9.95
Eel and Shiitake Mushroom	9.95
Eel and Goat's Cheese	9.95
Asparagus, Roast Sweet Pepper and Wasabi Mayo	9.95

NORIMAKI SPECIALS

Rainbow 20.95

Crayfish, avocado, cucumber, tuna, salmon and white fish

Spider 20.95

Crispy softshell crab with avocado and capelin roe

Ebi 19.95

Prawn tempura with steamed asparagus, avocado, wasabi mayonnaise and capelin roe

Smoked Salmon and Avocado 19.95

Locally smoked salmon with avocado, cucumber, baby spinach and cream cheese

Monkfish 19.95

Crispy monkfish, fresh pickled Japanese radish, iceberg leaves and shichimi mayonnaise.

Cucumber Dragon 17.95

Cucumber, cream cheese, avocado and wasabi mayonnaise, topped with black sesame seeds

JAPAS

Eda-mame V 6.00
Young soya beans steamed in the pod, seasoned with salt. (Traditional Japanese accompaniment to beer)

Agedashi Tofu V 9.50
Deep fried tofu served with a sweet soy ginger and daikon sauce.

Beetroot and Avocado Salad 9.50
Beetroot, freshly tossed rocket leaves, avocado, asparagus, cherry tomato and tofu, served with a wasabi and white truffle dressing

Sashimi Salad V 10.45
Fresh salmon, tuna and hamachi sashimi with tossed baby mixed leaves in a wasabi and white truffle oil dressing, topped with masago.

Duck and Goat's Cheese Salad 9.95
Confit of Duck leg, goat's cheese, orange segments, pomegranate seeds and red onions with mixed baby leaves tossed in a wasabi vinaigrette.

Tuna Tataki Salad 10.95
Seared, thinly-sliced Yellow Fin Tuna loin, served with a radish and scallion salad and a soy, wasabi, and white truffle vinaigrette.

Sichuan Won-Ton 9.45
Chopped prawn, minced pork, garlic chives and sichuan pepper steamed won-ton with a traditional Japanese sauce.

Kabocha Gyoza V 8.95
Roasted pumpkin, garlic chives, sweet potato and pumpkin seed dumplings, steamed and grilled, served with a traditional gyoza sauce.

Ebi Gyoza 9.45
Japanese style dumplings filled with prawn and garlic chives. Steamed and grilled, served with a traditional gyoza sauce.

Seared Scallops 10.95
Seared king scallops, freshly tossed baby leaves and scallions served with lemon miso.

Pork Gyoza 9.45
Japanese style dumplings filled with pork and garlic chives. Steamed and grilled, served with a traditional gyoza sauce.

Ebi Tempura 9.95
King prawns coated in a light crispy batter served with a ginger and shoyu dip.

Yasai Tempura V 9.45
Sweet potato, aubergine, shiitake mushroom and asparagus coated in a light crispy batter, served with a ginger and shoyu dip.

Squid Tempura 9.45
Deep fried calamari coated in a light crispy batter, served with a ginger and shoyu dip.

Negima Yakitori 7.50
Three grilled skewers of chicken thigh meat with scallions, glazed with yakitori sauce and sprinkled with seven spice.

Seafood Tempura 11.95
Prawn, squid and white fish coated in a light crispy batter. Served with a ginger and shoyu dip.

Beef Tataki 11.45
Seared and thinly sliced prime Irish fillet of beef served with rocket salad, wasabi and white truffle dressing, lotus root and garlic shavings.

Chashu 9.45
Slow-cooked pork belly served with baby leaves and fresh pickled daikon in a light, spicy Korean sauce

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

HOUSE SPECIALS

Vegetable Savoury Rice V 18.95

Egg fried zakkoku rice with fried tofu, cashew nuts, sweetcorn, finely diced peppers, spring onions and mangetout, garnished with seaweed. Served with vegetarian miso soup.

Tofu Steak V 17.95

Marinated crispy fried tofu pieces with mango and roast sesame seed sauce, served with stir fried vegetables. Served with a bowl of vegetarian miso soup and steamed zakkoku rice.

Roast Vegetable Curry V 17.95

Selection of roasted vegetables including asparagus, sweet potato, aubergine and courgette, served with a Japanese curry sauce, salad and steamed zakkoku rice.

Haddock Tempura 20.95

Fresh Haddock Fillets in a light crispy batter served on a bed of stir fried vegetables with steamed zakkoku rice and a ginger and shoyu dip.

Ishi Yaki Gohan 21.95

King Prawns, crab meat, soya beans and zakkoku rice wok fried and served in a traditional clay pot with a fried egg, garlic shavings, hot pepper sauce and a miso soup

Spicy Seafood Kimchee Cha Han 20.95

Egg fried zakkoku rice with mixed seafood including squid, prawn, salmon and tuna, wok fried with mixed vegetables and kimchee. Served with a bowl of miso soup.

Cha Han 20.95

Egg fried zakkoku rice with king prawns, chicken, finely diced peppers, sweetcorn, spring onions and mangetout. Served with a bowl of miso soup.

Kaisen Udon 22.95

A selection of scallops, salmon, mussels and baby octopus in a light miso broth with shiitake mushrooms, pak choi, grilled tofu and a poached egg. Served with udon noodles.

Tiger Prawn Curry 19.95

Lightly spiced curried tiger prawns, shiitake mushrooms and seasonal vegetables wok-fried in a coriander and coconut milk sauce, served with steamed zakkoku rice.

Ishi Yaki Bibimbap 20.95

Thinly sliced beef with mixed vegetables on zakkoku rice in a traditional clay pot with poached egg. Served with a hot pepper sauce and miso soup.

Chicken Katsu Curry 19.45

Breaded chicken fillet deep fried served with a Japanese curry sauce, steamed zakkoku rice, salad and Japanese pickles

Tatsuta Age 19.45

Ginger and soy marinated breast of chicken, crispy fried served with wok fried vegetables, salad, steamed zakkoku rice and teriyaki sauce

Ju Ju Yaki Niku 22.45

Thinly sliced, marinated striploin beef served on a hot plate with mixed vegetables and accompanied by iceberg lettuce, hot pepper sauce, Korean BBQ sauce and zakkoku rice.

Lamb Chan Chan Yaki 19.50

Miso-marinated stir-fried lamb with roasted root vegetables served with steamed zakkoku rice. A traditional dish from Hokkaido.

Vegetarian Bento Box V 17.95

See our daily specials board

Regular Bento Box 19.95

See our daily specials board

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FROM THE GRILL

Matcha Cod 20.95

Grilled cod fillet, organic green tea noodles, shi'itake mushrooms, asparagus and rocket, served with a sweet soy balsamic sauce.

Grilled Seabass Fillet 20.95

Grilled Seabass Fillet served with wasabi mash potato, seasonal vegetables, and citrus miso

Teppan Salmon Teriyaki 23.50

Grilled fresh supreme of salmon served with stir fried seasonal vegetables, house salad and teriyaki sauce and steamed zakkoku rice

Teppan Beef Teriyaki 23.50

Grilled 8oz Prime Irish Striploin steak, grilled to your liking, served on a hot plate with stir fried vegetables, teriyaki sauce and steamed zakkoku rice

Teppan Chicken Teriyaki 21.95

Grilled 8oz Supreme of chicken, served on a hot plate with stir fried vegetables, teriyaki sauce and steamed zakkoku rice. (Requires 20—25 mins cooking time).

Teppan Duck Teriyaki 22.45

Grilled breast of duck, cooked to your liking, served on a hot plate with stir fried vegetables and teriyaki sauce. Served with steamed zakkoku rice

Teppan Roast Vegetables and Tofu Teriyaki V 17.95

Selection of roasted vegetables and slices of tofu served on a hot plate with sweet teriyaki sauce. Served with steamed zakkoku rice.

RAMEN

Tonkotsu Ramen 18.00

Braised pork belly, wasabi choi sum, grilled seaweed and egg served in a rich and creamy pork stock. Yummy, yummy,

Grilled Tofu Ramen V 18.00

Grilled tofu, shiitake mushrooms, wasabi choi sum and grilled seaweed served in a miso flavoured broth.

Seafood Ramen 18.50

A combination of wok fried seafood including prawn, squid, salmon and tuna, served with wasabi choi sum and grilled seaweed in a shellfish and miso flavoured broth.

Yamamori Ramen 18.50

Chargrilled chicken, king prawns, char shu, crispy tofu, egg, grilled seaweed and wasabi choi sum in a soy sauce, chicken and pork flavoured broth.

Chicken Miso Ramen 18.50

Stir fried chicken and beansprouts, wasabi choi sum, grilled sea- weed and egg served in a slightly spicy miso and chicken flavoured broth.

WOK FRIED NOODLES

Seafood Yaki Soba 18.50

Stir fried egg noodles with a combination of fresh seafood and seasonal vegetables, garnished with seaweed.

Yaki Udon 18.00

Stir fried and lightly curried udon noodles with chicken, king prawns, and seasonal vegetables combined with egg and garnished with pickled ginger

Yamamori Yaki Soba 18.00

Stir fried egg noodles with chicken, king prawns, roast pork and seasonal vegetables, garnished with red pickled ginger

Yasai Yaki Soba V 17.00

Stir fried buckwheat soba noodles with grilled tofu, cashew nuts, mixed vegetables, egg and vegetarian stirfried sauce. Topped with bamboo shoots.

EXTRAS

Miso Soup 2.95

(vegetarian option available)

Steamed Rice V 2.00

(white or zakkoku)

Wok fried Noodles V 6.50

Wok fried Noodles with chicken 7.95

(for kids only)

Soba / Udon Noodles in broth 7.95

(Vegetarian option available)

Teriyaki / Chilli Sauce V 1.00

Fresh Chillies V 0.75

Curry Sauce V 1.00

Seaweed V 1.50

Wasabi V 0.50

Japanese Pickles V 1.50

Sunomono V 3.95

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