

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

5 pieces, Chefs Selection	9.95
(Vegetarian option available upon request)	

Large Sushi

12 pieces, Chefs Selection	23.00
(Vegetarian option available upon request)	

Sashimi

Delicately sliced fish (no rice)	
4 pieces of Salmon	8.50
4 pieces of Tuna	9.50
8 Pieces, chefs selection	15.95

Temaki

Hand rolled cone with one of the norimaki fillings.	5.00
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MORIAWASE (Sushi platter)

Nami Moriawase (Small)	25.00
4 piece nigiri, 4 piece sashimi, 1 temaki and a sunomono salad	
Jo Moriawase (Large)	36.95
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 	7.75
Kanpyo - Marinated Squash 	7.75
Oshinko - Pickled Raddish 	7.75
Avocado 	8.00
Spicy Kimchee and Cucumber	8.00
Midori - Avocado, Cucumber, Cream Cheese 	8.50
Asparagus, roast Sweet Red Pepper and Wasabi Mayo 	8.50
Tuna	9.00
Salmon	9.00
Smoked Salmon and Cream Cheese	9.50
Spicy Kimchee Tuna	9.50
Tuna with chives	9.50
Crayfish and fresh kimchee	9.75
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	9.75
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 Mushrooms	9.95
Eel and Goat Cheese	9.95


NORIMAKI SPECIALS

Rainbow	17.95
Crayfish, avocado, cucumber, tuna, salmon and white fish	
Spider	17.95
Crispy softshell crab with avocado and capelin roe	
Ebi	16.95
Prawn tempura with steamed asparagus, wasabi mayonnaise and capelin roe	
Smoked Salmon and Avocado	17.95
Locally smoked salmon with avocado, cucumber, baby spinach and cream cheese	
Monkfish	17.95
Crspy Monkfish, freash pickled Japanese radish, iceberg leaves and shichimi mayonnaise	
Cucumber Dragon 	16.50
Cucumber, cream cheese, avocado and wasabi mayonnaise, topped with black sesame seeds	


 VEGETARIAN

PLEASE MAKE THE WAIT STAFF AWARE OF DIETARY REQUIREMENTS AND REQUEST ALLERGEN INFORMATION BOOKLET

JAPAS


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

Agedashi Tofu  7.95
Deep fried tofu served with a sweet soy ginger and daikon sauce.

Beetroot and Avocado Salad  8.95
Beetroot, freshly tossed rocket leaves, avocado, asparagus, cherry tomato and tofu, served with a wasabi and white truffle dressing

Ebi Tempura 8.50
King prawns coated in a light crispy batter served with a ginger and shoyu dip.

Squid Tempura 7.95
Deep fried calamari coated in a light crispy batter, served with a ginger and shoyu dip.

Yasai Tempura  7.95
Seasonal mix of sweet potato, aubergine, shiitake mushroom and asparagus. Coated in a light crispy batter. Served with our Yamamori tentsuyu dip.

Seafood Tempura 9.50
Prawn, squid and white fish coated in a light crispy batter. Served with a ginger and shoyu dip.

Negima Yakitori 6.50
Three grilled skewers of chicken thigh meat with scallions, glazed with yakitori sauce and sprinkled with seven spice


Kabocha Gyoza  7.50
Roasted pumpkin, garlic chives, sweet potato and pumpkin seed dumplings, steamed and grilled, served with a traditional gyoza sauce.

Ebi Gyoza 7.50
Japanese style dumplings filled with prawn and garlic chives. Steamed and grilled, served with a traditional gyoza sauce.

Pork Gyoza 7.50
Japanese style dumplings filled with pork and garlic chives. Steamed and grilled, served with a traditional gyoza sauce.

RAMEN

Tonkotsu Ramen 10.50
Braised pork belly, wasabi choi sum, grilled seaweed and egg served in a rich and creamy pork stock. Yummy, yummy,

Grilled Tofu Ramen  10.50
Grilled tofu, shiitake mushrooms, wasabi choi sum and grilled seaweed served in a miso flavoured broth.

Seafood Ramen 10.95
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 10.50
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 10.50
Stir fried chicken and beansprouts, wasabi choi sum, grilled seaweed and egg served in a slightly spicy miso and chicken flavoured broth.

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.



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HOUSE SPECIALS

Vegetable Savoury Rice 11.50

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.

Haddock Tempura 12.50

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.

Spicy Seafood Kimchee Cha Han 12.95

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 12.50

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

Chicken Katsu Curry 12.50

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

Tatsuta Age 12.50

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

Roast Vegetable Curry 11.00

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

Tofu Steak 10.50

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.

Lunch Bento Box 9.95

See our daily specials board

Vegetarian Bento Box 9.95

See our daily specials board

Seafood Bento Box 12.95

See our daily specials board

Regular Bento Box 17.50

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Please note all rice dishes are served with our zakkoku rice, a high-fibre, high-protein alternative to white rice. If you would prefer your dish served with white rice please inform your server.

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FROM THE GRILL

Teppan Beef Teriyaki 14.75
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 13.00
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).

Karubi Beef 14.75
6oz Prime Irish rib eye steak served in a cast iron pot on a bed of stir fried zakkoku rice and vegetables, topped with a fried egg. Served with hot pepper sauce and a miso soup


Teppan Roast Vegetables and Tofu Teriyaki  11.95
Selection of roasted vegetables and slices of tofu served on a hot plate with sweet teriyaki sauce. Served with steamed zakkoku rice.

WOK FRIED NOODLES

Seafood Yaki Soba 10.95
Stir fried egg noodles with a combination of fresh seafood and seasonal vegetables, garnished with seaweed.

Yaki Udon 10.50
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 10.50
Stir fried egg noodles with chicken, king prawns, roast pork and seasonal vegetables, garnished with red pickled ginger

Yasai Yaki Soba  10.50
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  2.00
(white or zakkoku)


Wok fried Noodles  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  1.00

Fresh Chillies  0.75

Curry Sauce  1.00

Seaweed  1.50

Gari (pickled ginger)  0.75

Wasabi  0.50

Japanese Pickles  1.50

Sunomono  3.95

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