

**COLD**

<b>SAKE SASHIMI</b>	(SALMON)	IRISH	<b>2 PIECES</b>	12.00
<b>TATAKI SCALLOP SASHIMI</b>	(SCALLOP)	IRISH	<b>2 PIECES</b>	14.00
<b>AKAMI SASHIMI</b>	(TUNA)	SPANISH	<b>2 PIECES</b>	12.00
<b>ASSORTED SASHIMI PLATE</b>			<b>3 PIECES</b>	18.50
			<b>6 PIECES</b>	35
<b>ASIAN PEAR AND AVOCADO</b>				9.50
with radish, sesame, coriander & tofu dressing				
<b>SLOW COOKED EGG</b>				9.50
soft poached egg with miso glazed soba noodles, edamame beans, chicory, puffed rice and radish dressed in tōgarashi				
<b>CHEF'S SELECTION OF SPECIAL NIGIRI (6 PIECES)</b>				29
<b>CHEF'S SELECTION OF SPECIAL NIGIRI (9 PIECES)</b>				39

**WARM**

<b>BROCCOLI TEMPURA</b>				8.50
with kimchi mayonnaise, aged parmesan				
<b>TEMPURA OF SUSHI RICE</b>				6.00
scented with roasted nori powder, spring onion & lime				
<b>CHICKEN KARAGE</b>				8.50 / 14.00
with burnt lemon and miso mayonnaise				
<b>WARM BREAM SHIITAKE STEW</b>				11.00
thin slices of Sea Bream gently cooked over a naked flame, served with a marinated Shiitake Umami Stew				
<b>DARK MISO SOUP</b>				5.50
with truffle shimeji mushroom and pumpkin tofu				

**MAINS FROM THE GRILL**

<b>IRISH DEXTER BEEF</b>				38
brushed with akami miso & roasted sesame with chopped bonito				
<b>GRILLED AUBERGINE</b>				21
with toasted sesame and baba ganoush				
<b>WAGYU BEEF OF THE BOARD</b>				SEE BOARD FOR PRICING
brushed with sweet miso and sesame powder served with rice chips				
<b>LAMB</b>				32
cooked in mojo, Japanese pepper, coriander seeds, green olive and soya mayonnaise				
<b>GLAZED STICKY PORK</b>				28
brushed with Japanese tare, fresh lime, Japanese yuzu and kimchi				
<b>MONKFISH</b>				32
with spicy tare				

**CLASSIC MAINS**

<b>SALMON SUKIYAKI</b>				28
roasted pieces of salmon with white asparagus, baby radish and baby fennel with soya				
<b>HAMACHI AND CRAB BROTH</b>				40
marinated in soya, sake and rice wine for 24 hrs, cut in sashimi style and served with a broth of snow crab and ginger				
<b>BRAISED UMAMI BEEF POT (BRAISED RIB AND SIRLOIN)</b>				38
Broth of Wagyu short rib scented with soya, young vegetables and herbs				
<b>SUKIYAKI BEEF (WAGYU)</b>				50
with shaved Wagyu beef, roasted shiitake, asparagus and leek, cooked at the table with sukiyaki sauce				

All prices are including VAT. For tables of 6 and more a discretionary service charge of 12.5% will be added to your final bill.  
 The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.  
 Please ask a member of staff if you need additional information on food allergens.  
 Our beef is sourced in the Republic of Ireland, Northern Ireland and Scotland.