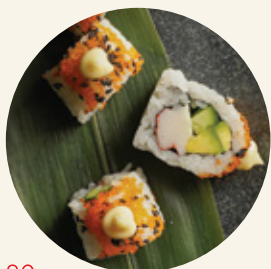




# UMAMI

SUSHI AND PAN ASIAN

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90

**CALIFORNIA ROLL**

Crab sticks, cucumber, avocado, topped with black sesame, orange fish roe, mayonnaise

€8.50

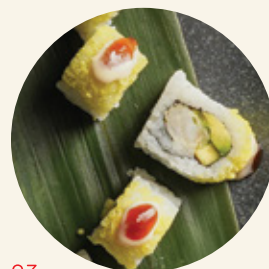


91

**CRUNCHY PHILADELPHIA**

Smoked salmon, cream cheese, cucumber, topped with black sesame, tempura flakes

€8.50



93

**TEMPURA PRAWN**

Tempura prawn, avocado, mango, topped with tempura flakes, sweet chilli mayonnaise, teriyaki glaze

€9.00



94

**DUCK ROLL**

Crispy duck, cucumber, carrot, chives, topped with black sesame, crispy onion flakes, duck sauce

€8.50



114

**CRUNCHY CHICKEN ROLL**

Chicken Katsu, cucumber, iceberg lettuce, topped with tempura flakes, black sesame, white sesame, mango curry sauce

€9.00



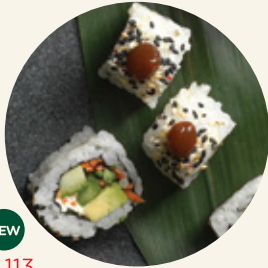
100

**GREEN ROLL**

Cucumber, avocado, mango, carrot, topped with black sesame, wakame seaweed, rice arare

€8.00





NEW

113

**VEGETARIAN ROLL**

Cucumber, avocado, asparagus, carrot, cream cheese, topped with sashimi seasoning, den miso glaze

€8.50



116

**SALMON DELIGHT**

Cooked salmon filling, cucumber, ginger, topped with mayonnaise, chives, kataifi, sashimi seasoning

€11.00



115

**SUPREME AKAMI**

Cooked tuna filling, onion, avocado, topped with mayonnaise, kataifi, aonori flakes, furikake seasoning

€11.00



101

**CRUNCHY EBI**

Tempura prawn, cream cheese, cucumber, avocado, topped with yellow fish roe, black sesame, tempura flakes, honey mayonnaise

€9.50



96

**SPICY TUNA**

Spicy tuna filling, cucumber, tempura flakes, topped with green fish roe, black sesame, spicy mayonnaise

€11.00



97

**SPICY SALMON**

Spicy salmon filling, cucumber, tempura flakes, topped with green fish roe, black sesame, spicy mayonnaise

€11.00

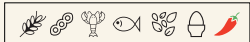




106

**SPICY KAI**

Spicy shrimp and crab filling, cucumber, tempura flakes, topped with yellow fish roe, black sesame, spicy mayonnaise

**€9.50**

102

**GOLDEN SAKE**

Fresh salmon, cream cheese, takuan, cucumber, topped with black sesame, yellow fish roe, tempura flakes, honey mayonnaise

**€11.50**

104

**VOLCANO ROLL**

Fresh salmon, cucumber, avocado, tempura flakes, topped with black sesame, orange fish roe, honey mayonnaise, crispy salmon skins

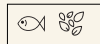
**€11.50**

NEW

117

**TOGATTO TUNA ROLL**

Fresh tuna, cucumber, takuan, topped with sashimi seasoning, den miso glaze, kataifi

**€11.50**

NEW

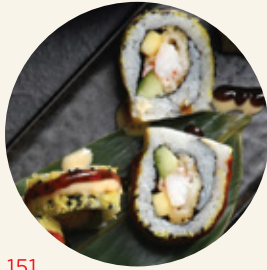
118

**AONORI TUNA ROLL**

Fresh tuna, cucumber, asparagus, cream cheese, topped with aonori flakes, furikake seasoning

**€11.50**

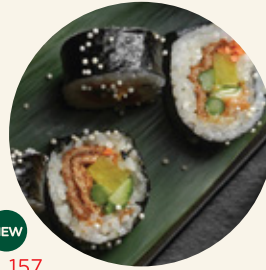




151

**JUMBO PRAWN ROLL**

Tempura fried jumbo prawn, cucumber, mango, topped with tempura flakes, black sesame, sweet chilli mayonnaise, teriyaki glaze

**€14.00**

NEW

157

**VEGANARI FUTOMAKI ROLL**

Inari-age (marinated fried tofu), asparagus, cucumber, carrot, takuan, peanut sauce, topped with rice arare

**€11.00**

152

**FRIED SALMON ROLL**

Fresh salmon, cream cheese, avocado, topped with sweet chilli mayonnaise, teriyaki glaze, panko bread crumbs

**€13.00**

NEW

158

**FRIED AKAI ROLL**

Tempura prawn, spicy kai filling, cucumber, topped with teriyaki glaze, panko bread crumbs

**€13.00**



NEW

159

**IKIGAI ROLL**

Torched fresh salmon  
topping, asparagus,  
cucumber, chilli threads,  
den miso glaze

**€14.00**

155

**UMAMI DRAGON ROLL**

Tempura prawn, unagi,  
cucumber, avocado, topped  
with red fish roe, black  
sesame, unagi sauce

**€15.00**

NEW

160

**UNAGI ROLL**

Unagi topping, cucumber,  
avocado, red tobiko, spicy  
mayonnaise

**€14.00**

156

**RAINBOW ROLL**

Fresh salmon, tuna, sea  
bass, avocado, cucumber,  
topped with chilli threads

**€15.00**

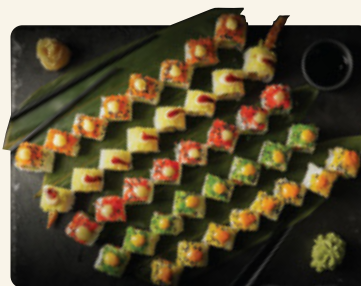


130

**24 PIECE SUSHI PLATTER**

Choice of 3 maki rolls

€27.00

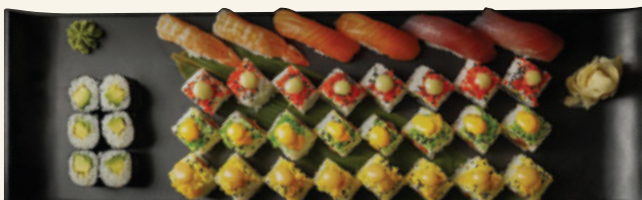


131

**40 PIECE SUSHI PLATTER**

Choice of 5 maki rolls

€41.00



137

**36 PIECE UMAMI SUSHI PLATTER**

Choice of 3 maki rolls, 1 hosomaki roll, 2 salmon nigiri, 2 tuna nigiri, 2 prawn nigiri

€44.00

ALLERGENS ACCORDING TO CHOSEN MAKI ROLLS



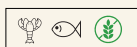
NEW

138

**8 PIECE NIGIRI PLATTER**

2 salmon nigiri, 2 tuna nigiri, 2 prawn nigiri, 2 sea bass nigiri

€16.50



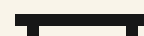
NEW

139

**SUSHI COMBO**

1 tempura prawn roll, 2 salmon nigiri, 1 avocado hosomaki

€17.00





460

**CUCUMBER HOSOMAKI**  
€4.00



461

**AVOCADO HOSOMAKI**  
€4.50



NEW

464

**TEMPURA PRAWN HOSOMAKI**  
€6.00



462

**TUNA HOSOMAKI**  
€7.50



463

**SALMON HOSOMAKI**  
€7.50





170

**SALMON SASHIMI**

€11.50



171

**TUNA SASHIMI**

€11.50



NEW

172

**SEA BASS SASHIMI**

€11.50



## NIGIRI

## NIGIRI



180

**PRAWN NIGIRI**

€7.00 / 4PCS



181

**TUNA NIGIRI**

€9.00 / 4PCS



182

**SALMON NIGIRI**

€9.00 / 4PCS



185

**INARI NIGIRI**

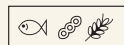
€5.00 / 2PCS



183

**UNAGI NIGIRI**

€11.00 / 4PCS



NEW

184

**SEA BASS NIGIRI  
TORCHED**

€6.00 / 2PCS



NEW

186

**SALMON TORO  
NIGIRI TORCHED**

€6.00 / 2PCS



## NIGIRI





01

**PRAWN CRACKERS**  
Sweet and sour sauce  
€2.50



02

**VEGETABLE SPRING ROLLS**  
Sweet chilli sauce  
€4.50 / 5PCS  
+ Add Spring Roll €1/PC



03

**TEMPURA PRAWNS**  
Sweet chilli sauce  
€7.00 / 5PCS



NEW

25

**CRISPY CALAMARI**  
Spicy mayonnaise  
€7.00

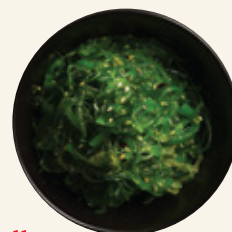
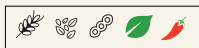


**EDAMAME**  
Soya edamame beans  
10 Sea Salt €4.00



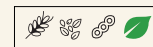
NEW

24 Spicy Seasoning €4.50



11

**WAKAME SEAWEED SALAD**  
€4.00



**CRISPY AROMATIC DUCK**  
Chinese pancakes, carrot, cucumber, spring onion, peking duck sauce

04 **1/4 Duck**  
6 pancakes - €15.00

05 **1/2 Duck**  
12 pancakes - €28.00

06 **Whole Duck**  
24 pancakes - €48.00



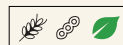


**DUCK GYOZA**

Gyoza dipping sauce

**08 Fried €7.00 / 4PCS****14 Steamed €7.00 / 4PCS****VEGETABLE GYOZA**

Gyoza dipping sauce

**15 Fried €6.00 / 4PCS****16 Steamed €6.00 / 4PCS**

NEW

**PRAWN GYOZA**

Gyoza dipping sauce

**20 Fried €7.00 / 4PCS****21 Steamed €7.00 / 4PCS**

NEW

**CHICKEN GYOZA**

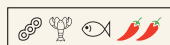
Gyoza dipping sauce

**22 Fried €7.00 / 4PCS****23 Steamed €7.00 / 4PCS**

18

**KIMCHI SALAD**

Spicy pickled vegetable salad

**€3.00**



70

**ASIAN SALAD**

Mixed greens, cherry tomatoes, cucumber, avocado, mango, crab sticks, wakame seaweed, orange fish roe, tempura flakes, sesame dressing

€10.00



NEW

82

**ASIAN CHICKEN SALAD**

Mixed greens, chicken, cherry tomatoes, cucumber, radish, avocado, goma sesame dressing

€11.00



74

**AROMATIC DUCK SALAD**

Mixed greens, aromatic duck, carrot, cucumber, crispy onion flakes, duck dressing

€11.00



NEW

**SASHIMI SALAD**

Mixed greens, carrot, cherry tomatoes, radish, wakame seaweed, crispy onion flakes, sashimi seasoning, citrus soy dressing

79 **Salmon** €13.00

80 **Tuna** €13.00



NEW

81

**PAN SEARED SALMON SALAD**

Mixed greens, pan seared fresh salmon, cherry tomatoes, carrot, radish, wakame salad, sashimi seasoning, crispy onion flakes, sesame dressing

€13.00



UPGRADE YOUR POKE BOWL BASE TO SUSHI RICE FOR €1.50  
OR SHIRATAKI NOODLES FOR €3.50



435

**CHICKEN POKE**

Jasmine rice base, edamame, chicken, cucumber, avocado, red cabbage, carrot, radish, wakame seaweed, pickled ginger, nori flakes, citrus soy dressing

€10.00



436

**PRAWN POKE**

Jasmine rice base, edamame, marinated prawns, cucumber, avocado, red cabbage, carrot, radish, wakame seaweed, pickled ginger, nori flakes, citrus soy dressing

€13.00



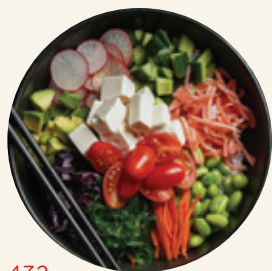
NEW

439

**CHICKEN KATSU POKE**

Jasmine rice base, edamame, chicken katsu, cucumber, avocado, red cabbage, carrot, radish, wakame seaweed, pickled ginger, nori flakes, spicy mayonnaise, citrus soy dressing

€9.00



432

**GREEN POKE**

Jasmine rice base, edamame, cucumber, avocado, red cabbage, carrot, radish, wakame seaweed, pickled ginger, tofu, cherry tomatoes, nori flakes, citrus soy dressing

€9.00



**SALMON POKE**

Jasmine rice base, edamame, cucumber, avocado, red cabbage, carrot, radish, wakame seaweed, pickled ginger, nori flakes, citrus soy dressing

430 Fresh Salmon €12.00

437 Pan Seared Salmon €12.00

NEW



**TUNA POKE**

Jasmine rice base, edamame, cucumber, avocado, red cabbage, carrot, radish, wakame seaweed, pickled ginger, nori flakes, citrus soy dressing

431 Fresh Tuna €12.00

438 Pan Seared Tuna €12.00

NEW



SERVED WITH A CHOICE OF EGG OR VEGETABLE FRIED RICE OR JASMINE RICE  
(VEGAN PEANUT NOODLES EXCLUDED)



NEW

279

### PEANUT DEN MISO VEGETABLES

Broccoli, onion, edamame, carrot, red pepper, spring onion, Chinese cabbage, zucchini, peanut den miso sauce

€9.00



NEW

280

### VEGAN PEANUT NOODLES

Yellow noodles, onion, mushrooms, carrot, cabbage, broccoli, red pepper, spring onion, cashew nuts, peanut den miso sauce

€9.00



271

### THAI GREEN VEGETABLE CURRY

Coconut cream, garlic, ginger, lemongrass, coriander, bamboo shoots, carrot, onion, spring onion, Chinese cabbage, broccoli, zucchini, edamame, Thai green curry

€9.50





NEW

401

**CHICKEN KATSU BAO**

Chicken katsu, white cabbage, red cabbage, carrot, cucumber relish, curry mango sauce

€8.50



403

**TEMPURA PRAWN BAO**

Tempura prawns, lettuce, cucumber relish, lettuce, sweet chilli mayonnaise, teriyaki glaze

€8.00



NEW

405

**MAPLE DUCK BAO**

Duck, spring onion, iceberg lettuce, cucumber relish, iceberg lettuce, red cabbage, white cabbage, carrot, maple duck dressing, crushed cashew nuts

€9.50

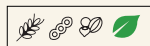


402

**MAPLE MUSHROOM BAO**

Maple and soy mushroom ragout, cucumber relish, iceberg lettuce, crushed cashew nuts, fresh coriander

€8.50



NEW

406

**CHAR SIU PULLED PORK BAO**

Pulled pork, cucumber relish, white cabbage, red cabbage, carrot, sesame seeds, micro coriander

€9.50



NEW

407

**BARBEQUE PULLED BEEF BAO**

Pulled beef, iceberg lettuce, white cabbage, red cabbage, carrot, bulgogi bbq sauce, micro coriander

€11.50



UPGRADE YOUR NOODLES TO UDON OR SOBA FOR €2.00  
OR SHIRATAKI NOODLES FOR €3.50 (PAD THAI EXCLUDED)



211

**VEGETABLE NOODLES**

Yellow noodles, carrot, onion, cabbage, red and green peppers, mushrooms, oyster sauce  
**€8.00**



**YAKISOBA NOODLES**

Yellow noodles, carrot, onion, spring onion, cabbage, red and green peppers, mushrooms, yakisoba sauce

202 **Chicken** €12.00

203 **Pork** €12.50

204 **Beef** €15.00

212 **Prawn** €14.00 🍷



210

**YAKI NOODLES**

Yellow noodles, calamari, prawns, mussels, carrot, onion, spring onion, cabbage, mushrooms, zucchini, oyster sauce  
**€13.00**



**PAD THAI**

Rice noodles, spring onion, bean sprouts, chopped egg omelette, crushed cashew nuts, lime wedge, Pad Thai sauce

207 **Chicken** €12.50

208 **Prawn** €14.50 🍷





SERVED WITH A CHOICE OF EGG OR VEGETABLE FRIED RICE OR JASMINE RICE  
(KIMCHI FRIED RICE AND SPECIAL FRIED RICE EXCLUDED)



### SWEET AND SOUR

Carrot, onion, red and green peppers, pineapple, sweet and sour sauce

222 Chicken €11.00

223 Pork €12.00

224 Prawn €14.00 🍷



NEW

260

### LEMON CHICKEN

Chicken, carrot, orange pepper, spring onion, pineapple, sesame seeds, lemon sauce

€11.50



### CRISPY FRIED WITH SWEET CHILLI SAUCE

Carrot, onion, spring onion, cabbage, toasted sesame, soy sauce, sweet chilli sauce

236 Chicken €12.00

237 Beef €16.00

238 Calamari €13.00 🍷



### TERIYAKI

Carrot, onion, spring onion, red and green peppers, toasted sesame, teriyaki sauce

232 Chicken €11.50

234 Beef €16.00



NEW

### PEANUT DEN MISO

Broccoli, onion, edamame, zucchini, red pepper, spring onion, Chinese cabbage, peanut den miso sauce

261 Chicken €11.50

262 Prawn €14.00 🍷



NEW

### SPECIAL FRIED RICE

Jasmine rice, edamame, pineapple, carrot, red and green peppers, sweetcorn, zucchini, egg omelette

263 Chicken €11.50

264 Prawn €14.00 🍷





### CRISPY WITH CASHEW NUTS

Cashew nuts, baby corn, bamboo shoots, carrot, onion, spring onion, Chinese cabbage, red and green peppers, oyster sauce

**230 Chicken €12.50**

**231 Pork €13.50**

**263 Beef €16.00**



### STICKY KOREAN BARBEQUE

Chilli flakes, carrot, onion, spring onion, red and green peppers, zucchini, sticky Korean barbeque sauce

**257 Chicken €13.00**

**259 Beef €16.00**



### KIMCHI FRIED RICE

Homemade kimchi salad, spring onion, jasmine rice, chopped egg omelette

**254 Plain €8.50**

**255 Chicken €12.00**

**256 Prawn €14.50**



### YELLOW COCONUT CURRY

Coconut cream, bamboo shoots, carrot, onion, spring onion, red and green peppers, Chinese cabbage, Thai yellow curry

**241 Chicken €12.50**

**242 Seafood €14.50** 🍴 🍴



### THAI GREEN CURRY

Coconut cream, garlic, ginger, lemongrass, coriander, bamboo shoots, onion, spring onion, Chinese cabbage, broccoli, zucchini, Thai green curry

**239 Chicken €13.00**

**240 Prawn €15.00** 🍴



**BLACK BEAN SAUCE**

Baby corn, bamboo shoots, carrot, onion, spring onion, Chinese cabbage, red and green peppers, black bean sauce

226 **Chicken** €13.00

228 **Beef** €16.00

**UMAMI MANGO CHILLI**

Carrot, onion, pineapple, mango, red and green peppers, zucchini, Chinese cabbage, micro coriander, fresh chilli, mango chilli sauce

253 **Prawn** €16.00 🍤

252 **Chicken** €13.00



## SOUPS OF ASIA

## SOUPS OF ASIA



60

**MISO SOUP**

Soyabean based broth, seaweed, spring onion, tofu

€4.00

+ Add Salmon or Tuna €6.00

**TOM YUM SOUP**

Hot and sour Thai soup, coconut cream, carrot, spring onion, Chinese cabbage

61 **Chicken** €10.00 🐟

62 **Seafood** €12.00 🐟🍤🍤  
(Calamari, prawns, mussels)

63 **Vegetarian** €8.00 🌿  
(Edamame, mushrooms, tofu)



**UMAMI MISO**

Miso broth, spring onion, bean sprouts, sweetcorn, marinated boiled eggs, ramen noodles, nori, chilli oil

501 **Chicken Katsu** €13.00

502 **Pork Belly** €15.00

503 **Beef Cheeks** €16.00

NEW

**SOY BLISS**

Shoyu broth, spring onion, bean sprouts, marinated bamboo shoots, marinated boiled eggs, ramen noodles, nori, chilli oil

504 **Chicken Katsu** €13.00

505 **Pork Belly** €15.00

506 **Beef Cheeks** €16.00

NEW

**VEGAN**

Vegan broth, spring onion, bean sprouts, marinated bamboo shoots, sweetcorn, inari-age (marinated fried tofu), ramen noodles, nori, chilli oil

507 **Miso** €9.00

508 **Shoyu** €9.00

+ Add Egg €1.50



NEW

509

**SHIFUDO SEAFOOD**

Seafood, shoyu broth, spring onion, bean sprouts, carrot, Chinese cabbage, ramen noodles, nori, chilli oil

€14.00

+ Add Egg €1.50



## LUNCH DEAL FROM 12:00-16:00

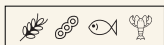


550

**CALIFORNIA**

1 California roll, 2 spring rolls, edamame

€11.50



551

**TEMPURA PRAWN**

1 Tempura prawn roll, 2 spring rolls, edamame

€12.50

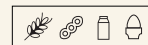


552

**CHICKEN FRIED RICE**

Chicken fried rice, 2 spring rolls, edamame

€10.50



553

**CHICKEN KATSU**

3 pcs chicken katsu, choice of rice, 2 spring rolls, edamame, spicy mayonnaise

Served with a choice of egg or vegetable fried rice or jasmine rice

€12.50



554

**CHICKY NOODLES**

Chicky noodles, 2 spring rolls, edamame

€10.50



555

**VEGETABLE NOODLES**

Vegetable noodles, 2 spring rolls, edamame

€10.50







290

**CRISPY CHICKEN BALLS**

Choice of rice or fries, sweet chilli mayonnaise  
Served with a choice of egg or vegetable fried rice or jasmine rice or fries

€7.50 / 8PCS

+ Add Chicken Balls €2.00/4PC



291

**CHICKY NOODLES**

Yellow noodles, chicken, carrot, onion, cabbage, oyster sauce

€8.50



NEW

293

**CHICKEN FRIED RICE**

Chicken, rice, red and green peppers, carrot, onion, zucchini, egg

€7.00



ON THE SIDE

ON THE SIDE



40

**JASMINE RICE**

€2.50



41

**VEGETABLE FRIED RICE**

€3.00



42

**EGG FRIED RICE**

€3.50



43

**PLAIN YELLOW NOODLES IN OYSTER SAUCE**

€3.50



44

**FRIES**

€3.00



45

**PLAIN UDON NOODLES IN OYSTER SAUCE**

€4.50



46

**SUSHI RICE**

€4.00







NEW

311

**CHOCO CREAM BAO**

Custard cream, chocolate praline, white chocolate, oreo cookie

€7.00 / 2 BUNS



NEW

312

**SPECULOOS CREAM BAO**

Custard cream, caramel praline, white chocolate, speculoos cookie

€7.00 / 2 BUNS



NEW

313

**MOCHI ICE CREAM**

Subject to availability  
€2.50 / PC



SALTED CARAMEL



COCONUT



CHEESECAKE



PISTACHIO



BROWNIE



TROPICAL 



353

DIPPING SAUCES €0.50

SRIRACHA SAUCE 

TERIYAKI GLAZE

SPICY MAYONNAISE 

HONEY MAYONNAISE


MAYONNAISE

SWEET CHILLI MAYONNAISE

SWEET AND SOUR SAUCE

SWEET CHILLI SAUCE

PEKING DUCK SAUCE

384 SOY SAUCE  €0.20385 GLUTEN FREE SOY SAUCE  €0.40

383 PICKLED GINGER €0.40

382 WASABI €0.40

380 CHINESE PANCAKES (6PCS) €1.50

381 PLAIN BAO BUNS (2PCS) €3.00

## NON ALCOHOLIC DRINKS

## NON ALCOHOLIC DRINKS

## 330ML CAN

COCA COLA €1.80

COCA COLA ZERO €1.80

FANTA €1.80

SPRITE €1.80

SPRITE ZERO €1.80

SCHWEPPEs

Soda €1.80

Pink Grapefruit €2.10

ICE TEA €2.10

Lemon

Peach

ORANGE JUICE (330ML) €2.10

APPLE JUICE (330ML) €2.10

MIXED JUICE (330ML) €2.10

PERRIER (330ML) €2.20

WATER (500ML) €1.00

MANGAJO (250ML) €3.50

Acai-Berry &amp; Green Tea

Goji-Berry &amp; Green Tea

Yuzu &amp; Lemon

Pomegranate &amp; Green Tea

JASMINE TEA (600ML) €4.00

Teapot for 2

COCONUT JUICE (350ML) €3.50

## ALCOHOLIC DRINKS

## ALCOHOLIC DRINKS

## 330ML

KEO CAN €3.50

CARLSBERG CAN €3.50

TSINGTAO BEER €4.00

HEINEKEN BOTTLE €4.00

KEO BOTTLE €3.50

CARLSBERG BOTTLE €3.50

## 187ML

AES AMPELIS RED WINE €4.50

AES AMPELIS ROSE WINE €4.50

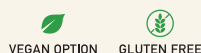
AES AMPELIS WHITE WINE €4.50

## 200ML

PROSECCO €5.50

- AONORI FLAKES** Dried seaweed (often green), similar to nori but in smaller, powdered flakes
- BULGOGI BBQ SAUCE** A savoury and sweet marinade/glaze commonly used in Korean cuisine
- CHAR SIU** Chinese barbeque
- CHICKEN KATSU** Breaded and deep-fried boneless chicken
- CHILLI THREADS** Thin, delicate strands made from dried chilli peppers
- DEN MISO GLAZE** A flavourful Japanese sauce made primarily from miso paste, a balance of sweet and savoury
- EDAMAME** Young, green soya beans
- FISH ROE** Small, coloured fish eggs often used in sushi
- FURIKAKE SEASONING** A flavourful Japanese seasoning which adds saltiness and a bit of crunch to any dish
- GYOZA** Japanese dumplings filled with a mixture of meat and/or vegetables, served steamed or fried
- INARI (INARI-AGE)** Deep-fried tofu pockets commonly used in sushi and soups
- KATAIFI** Crispy, baked very fine strands of dough
- KIMCHI** A traditional Korean dish made from fermented vegetables with tangy, spicy, and savoury flavour
- MISO** A traditional Japanese seasoning made from fermented soya beans and salt
- MOCHI ICE CREAM** A Japanese dessert with ice cream wrapped in mochi, a chewy and sweet rice dough
- NORI FLAKES** Small, dried pieces of nori, a type of seaweed that's often used in sushi
- RICE ARARE** Small, crunchy rice crackers
- SALMON TORO** Fatty belly portion of the salmon
- SHIRATAKI NOODLES** Thin, translucent noodles made from konjac yam, a root vegetable, low in calories
- SOBA NOODLES** Thin Japanese noodles made from buckwheat flour
- SPECULOOS** A spiced cookie flavoured with warm spices like cinnamon, nutmeg, ginger, and cloves, offering an aromatic taste
- TAKUAN** A type of Japanese pickled radish, typically sweet, tangy, and slightly savoury, with a bright yellow colour
- TOFU** A plant-based protein made from soya beans, with a mild flavour
- UDON NOODLES** Thick, chewy Japanese noodles
- UNAGI** Freshwater eel, typically grilled and glazed with a sweet, savoury sauce
- WAKAME SEAWEED** A type of edible seaweed, highly nutritious, rich in vitamins and minerals

## ALLERGENS



*that's how we roll*





**UMAMI**

SUSHI AND PAN ASIAN