



# UMAMI

SUSHI AND PAN ASIAN

MAKI SUSHI ROLLS	1 - 3
CREATE YOUR OWN PLATTER	4
SIGNATURE ROLLS	5 - 6
CLASSIC HOSOMAKI ROLLS	7
SASHIMI	8
NIGIRI	8
FOR STARTERS	9 - 10
FRESH SALADS	11
UMAMI POKE BOWLS	12
FOR THE VEGANS	13
THE BAO BUN PROJECT	14
UMAMI NOODLES	15
FROM THE WOK	16 - 18
SOUPS OF ASIA	18
RAMEN BOWLS	19
FOR OUR LITTLE FRIENDS	20
ON THE SIDE	21
SWEET TOOTH	22
EXTRAS	23
DRINKS	23
GLOSSARY	24

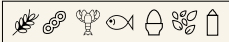


90

**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

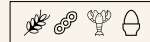


93

**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

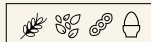


114

**CRUNCHY CHICKEN ROLL**

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

€9.00

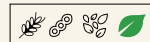


100

**GREEN ROLL**

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

€8.00





113

**VEGETARIAN ROLL**

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

**€8.50**

116

**SALMON DELIGHT**

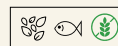
Cooked salmon filling, cucumber, ginger, topped with mayonnaise, chives, kataifi, sashimi seasoning

**€11.00**

95

**ZENON ROLL**

Fresh salmon, avocado, mango, topped with black sesame

**€9.50**

101

**CRUNCHY EBI**

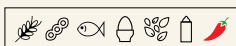
Tempura prawn, cream cheese, cucumber, avocado, topped with yellow fish roe, black sesame, tempura flakes, honey mayonnaise

**€9.50**

96

**SPICY TUNA**

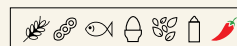
Spicy tuna filling, cucumber, tempura flakes, topped with green fish roe, black sesame, spicy mayonnaise

**€11.00**

97

**SPICY SALMON**

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

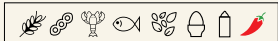
**€11.00**



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**

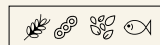
Fresh salmon, cream cheese, takuan, cucumber, topped with black sesame, yellow fish roe, tempura flakes, honey mayonnaise

**€11.50**

104

**VOLCANO ROLL**

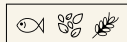
Fresh salmon, cucumber, avocado, tempura flakes, topped with black sesame, orange fish roe, honey mayonnaise, crispy salmon skins

**€11.50**

117

**TOGATTO TUNA ROLL**

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

**€11.50**

118

**AONORI TUNA ROLL**

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

**€11.50**





130  
**24 PIECE SUSHI PLATTER**  
Choice of 3 maki rolls  
€27.00

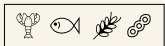


131  
**40 PIECE SUSHI PLATTER**  
Choice of 5 maki rolls  
€41.00

ALLERGENS ACCORDING TO CHOSEN MAKI ROLLS



138  
**8 PIECE NIGIRI PLATTER**  
2 salmon nigiri, 2 tuna nigiri,  
2 prawn nigiri, 2 unagi nigiri  
€16.50





151

**JUMBO PRAWN ROLL**

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

€14.00



152

**FRIED SALMON ROLL**

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

€13.00



158

**FRIED AKAI ROLL**

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

€13.00





155

**UMAMI DRAGON ROLL**

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

**€15.00**

160

**UNAGI ROLL**

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

**€14.00**

156

**RAINBOW ROLL**

Fresh salmon, tuna, avocado, cucumber

**€15.00**



460

**CUCUMBER HOSOMAKI**  
**€4.00**



461

**AVOCADO HOSOMAKI**  
**€4.50**



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



180

**PRAWN NIGIRI**  
€7.00



181

**TUNA NIGIRI**  
€9.00



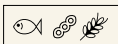
182

**SALMON NIGIRI**  
€9.00



183

**UNAGI NIGIRI**  
€11.00





01

**PRAWN CRACKERS**

Sweet and sour sauce

**€2.50**

02

**VEGETABLE SPRING ROLLS**

Sweet chilli sauce

**€4.50 / 5PCS****+ Add Spring Roll €1.00 / PC**

03

**TEMPURA PRAWNS**

Sweet chilli sauce

**€7.00 / 5PCS**

25

**CRISPY CALAMARI**

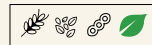
Spicy mayonnaise

**€7.00****EDAMAME**

Soya edamame beans

**10 Sea Salt €4.00****17 Sea Salt and Chilli Flakes €4.00** 

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



**PRAWN GYOZA**

Gyoza dipping sauce

20 Fried €7.00 / 4PCS

21 Steamed €7.00 / 4PCS



**CHICKEN GYOZA**

Gyoza dipping sauce

22 Fried €7.00 / 4PCS

23 Steamed €7.00 / 4PCS



26

**CHICKEN KATSU**

Sweet chilli  
mayonnaise

€7.00 / 4PCS

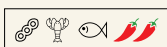


18

**KIMCHI SALAD**

Spicy pickled  
vegetable salad

€3.00

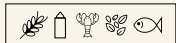




70

**ASIAN SALAD**

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

**€10.00**

82

**CHICKEN SESAME 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****SASHIMI SALAD**

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

**79 Salmon €13.00****80 Tuna €13.00**

81

**PAN SEARED SALMON SALAD**

Mixed greens, pan seared fresh salmon, cherry tomatoes, carrot, cucumber, radish, wakame seaweed, sashimi seasoning, crispy onion flakes, citrus soy 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

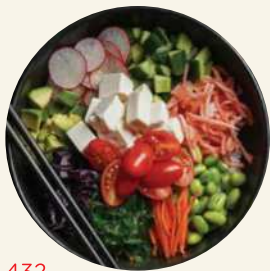
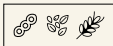


439

**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



**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



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



279

### PEANUT DEN MISO VEGETABLES

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

€9.00



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





401

**CHICKEN KATSU BAO**

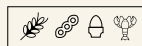
Chicken katsu, white cabbage, red cabbage, carrot, cucumber relish, curry mango sauce

**€8.50**

403

**TEMPURA PRAWN BAO**

Tempura prawns, cucumber relish, iceberg lettuce, lollo rosso, sweet chilli mayonnaise, teriyaki glaze

**€8.00**

405

**MAPLE DUCK BAO**

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

**€9.50**

406

**CHAR SIU PULLED PORK BAO**

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

**€9.50**

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, spring 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, onion, spring onion, cabbage, mushrooms, zucchini, oyster sauce

€13.00



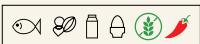
PAD THAI

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 🍤

209 Edamame and Zucchini €9.50





SERVED WITH A CHOICE OF EGG OR VEGETABLE FRIED RICE OR JASMINE RICE  
(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 🍤



260

### LEMON CHICKEN

Chicken, carrot, orange pepper, onion, 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



**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 🍷

**SPECIAL FRIED RICE**

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

265 **Plain** €8.00

263 **Chicken** €11.50

264 **Prawn** €14.00 🍷

+ Upgrade to Kimchi

**Fried Rice** €1.50 🌶️

**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

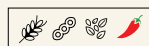
281 **Beef** €16.00

**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



**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** 🍷🍴

(Calamari, prawns, mussels)

**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**



## SOUPS OF ASIA

## SOUPS OF ASIA

ADD RAMEN NOODLES TO YOUR SOUP FOR €3.50



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)



## SOUPS OF ASIA





**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



**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





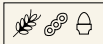
290

**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 / 4PCS

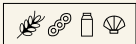


291

**CHICKY NOODLES**

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

€8.50



293

**CHICKEN FRIED RICE**

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

€7.00





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





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 

€0.20

385 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

SCHWEPES

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

HEINEKEN CAN €4.00

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

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

## ALLERGENS



WHEAT



SOYABEAN



MUSTARD



CRUSTACEANS



NUTS



MILK



SESAME



EGG



PEANUTS



FISH



MOLLUSCS



SULPHITES



CELERY



LUPIN



MEDIUM SPICY



VERY SPICY



SUPER SPICY



GLUTEN FREE



VEGAN OPTION

*that's how we roll*





UMAMI

SUSHI AND PAN ASIAN