



UMAMI

SUSHI AND PAN ASIAN

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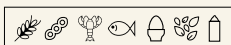


90

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

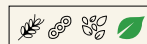


100

GREEN ROLL

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

€8.00





113

VEGETARIAN ROLL

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

€8.50

116

SALMON DELIGHT

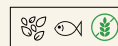
Cooked salmon filling, cucumber, ginger, topped with mayonnaise, chives, kataifi, sashimi seasoning

€11.00

95

ZENON ROLL

Fresh salmon, avocado, mango, topped with black sesame

€9.50

101

CRUNCHY EBI

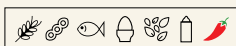
Tempura prawn, cream cheese, cucumber, avocado, topped with yellow fish roe, black sesame, tempura flakes, honey mayonnaise

€9.50

96

SPICY TUNA

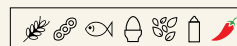
Spicy tuna filling, cucumber, tempura flakes, topped with green fish roe, black sesame, spicy mayonnaise

€11.00

97

SPICY SALMON

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

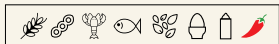
€11.00



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

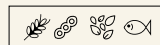
Fresh salmon, cream cheese, takuan, cucumber, topped with black sesame, yellow fish roe, tempura flakes, honey mayonnaise

€11.50

104

VOLCANO ROLL

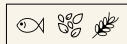
Fresh salmon, cucumber, avocado, tempura flakes, topped with black sesame, orange fish roe, honey mayonnaise, crispy salmon skins

€11.50

117

TOGATTO TUNA ROLL

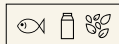
Fresh tuna, cucumber, takuan, topped with sashimi seasoning, den miso glaze, kataifi

€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

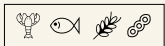


131
40 PIECE SUSHI PLATTER
Choice of 5 maki rolls
€41.00

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



SASHIMI

5PCS

SASHIMI



170

SALMON SASHIMI
€11.50



171

TUNA SASHIMI
€11.50



NIGIRI

4PCS

NIGIRI



180

PRAWN NIGIRI
€7.00



181

TUNA NIGIRI
€9.00



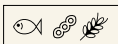
182

SALMON NIGIRI
€9.00



183

UNAGI NIGIRI
€11.00



NIGIRI





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

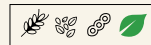
Spicy mayonnaise

€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 Duck6 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

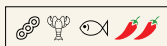


18

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

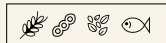
74

AROMATIC DUCK SALAD

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

€11.00**SASHIMI SALAD**

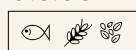
Mixed greens, carrot, cucumber, cherry tomatoes, radish, wakame seaweed, crispy onion flakes, sashimi seasoning, citrus soy dressing

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

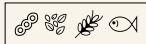


TUNA POKE

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

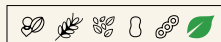


280

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, onion, spring onion, Chinese cabbage, broccoli, zucchini, edamame, Thai green curry

€9.50





401

CHICKEN KATSU BAO

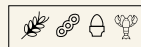
Chicken katsu, white cabbage, red cabbage, carrot, cucumber relish, curry mango sauce

€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

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



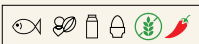
PAD THAI

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, orange 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, red, orange and green peppers, 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, zucchini, toasted sesame, teriyaki sauce

232 **Chicken** €11.50

234 **Beef** €16.00



**PEANUT DEN MISO**

Broccoli, onion, edamame, zucchini, carrot, 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





LET'S
DM!

SCAN TO ORDER





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



EXTRAS**EXTRAS**

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 & Green Tea

Goji-Berry & Green Tea

Yuzu & Lemon

Pomegranate & 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

AONORI FLAKES	Dried seaweed (often green), similar to nori but in smaller, powdered flakes
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
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
SHIRATAKI NOODLES	Thin, translucent noodles made from konjac yam, a root vegetable, low in calories
SOBA NOODLES	Thin Japanese noodles made from buckwheat flour
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

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