

A LA CARTE MENU

CRUDI

Oysters

Blackberry granita & Mint (GF,LF)	€4.90
Tabasco & Lime (GF,LF)	€4.90
Yuzu Ponzu (LF)	€4.90
Wagyu & Truffle donburi (GF,LF)	€17.00
Wagyu Beef tartare, seasoned Rice, raw Egg Yolk, Porcini Dashi & Truffle shavings	
Salmon tartare	€12.00
Smoked Yoghurt, Pear, Dill & crispy Capers. Parmesan tuille. Multi Seed cracker	

SMALL PLATES

Crab, Prawn & Monkfish croquettes	€14.50
Red Thai Curry, Kale & Furikake	
Foie Gras	€16.00
Homemade Milk bread. Kumquat Jam & Truffle shavings	
Burrata	€12.50
Apple & Mustard seed chutney. Shiso tempura	
Belgian endive (GF,LF,VE,V)	€8.00
Za'attar spiced Tofu, fermented Padron peppers & Apple	
Maltese Sausage & 'Nduja siu mai	€10.00
Parmesan cream & Ikura	
Pork Ribs (LF)	€11.50
Honey & Ginger glaze, crushed salted Peanut and Crispy Onions	
Crispy Beef (LF)	€11.00
Romesco sauce. Seaweed Salt & Dandelion Honey	
Kung Pao Caramel Chicken	€11.00
Goat's Cheese mousse, candied Cashews & toasted Mustard Seeds	
Bao Buns	
Char Siu Pork, Teriyaki & Sriracha	€12.50
Mushroom & Truffle (V)	€12.50
Bao burger buns with crispy Fish cakes. Spicy Mayo & Baby Gem Lettuce	€12.50
Spring rolls (LF)	€12.50
Ask your server for our daily filling	
Lamb rack Yakiniiku (LF)	€14.00
Charcoal grilled lamb cutlets with a Beer & miso glaze. Yakiniiku sauce	

PASTA

	Starter	Main
Thai-olino Vongole (LF)	€16.00	€19.00
Tagliolini. Lemongrass infused Coconut milk sauce, Cherry tomato & Clams		
Mie Goreng (LF)	€12.00	€15.00
Stir fried noodles with Beef, Garlic, Spring Onion, Cabbage & Cashews		
Ricotta & Seaweed Ravioli	€15.00	N/A
Chive & Salmon Roe Buerre-blanc. Fermented Beetroot & samphire (served as a starter portion)		

LARGE PLATES

Honey glazed Duck breast (LF)	€28.00
Satay sauce, puffed Grains, Blackberries & Parsnip crisps	
Char Siu Beef Tagliata	€30.00
Parmesan & Ginger cream, sweet Chili sauce. Crispy Parmesan	
Quail wellington (LF)	€31.00
Foie gras, Spinach, Mushroom & Prosciutto. Tonkatsu sauce & Sweet Potato	
Seabass (GF,LF)	€30.00
Champagne, Coconut & Yuzu sauce, Wakame, Coriander emulsion. Avruga	
Red Snapper saltimbocca	€30.00
San Daniele, Mirin & Kelp butter. Baby spinach, Ricotta & Soy pickled Mushrooms	
Charcoal grilled Portobello Mushroom (GF)	€18.00
Lentil Mapo Tofu, Shiitake Mushroom fritter, whipped Chive Yoghurt	

*All large plates are served with a side of triple cooked Fries or Nasu Dengaku (Miso aubergine)

SIDES

Triple cooked fries (LF)	€5.00
Coconut & Almond steamed rice (GF,LF)	€3.75
Nasu dengaku (Miso Aubergine) (LF)	€4.50
Pommes puree with Nori Butter (GF)	€6.50

ALLERGEN INFORMATION

(GF) – Gluten Free
(LF) – Lactose Free

(V) – Suitable for vegetarians
(VE) – Suitable for vegans



SUSHI BAR MENU

URAMAKI

California Roll (LF) Crab, Avocado, Cucumber, Masago, Mayo	€13.90
Spicy Salmon (LF) Cooked Salmon, Avocado, Spicy mayo, Crispy crumbs	€9.50
Yakiniku Gyu Roll (LF) Marinated Beef Yakiniku, Avocado, Asparagus, Chives, Fried Onion, Teriyaki Mayo.	€13.90
Tuna white truffle (LF) Chutoro, Chives, Truffle Mayo	€10.90
Tuna & Avocado (LF) Tuna, Avocado, Sesame	€10.00
Salmon & Avocado (LF) Salmon, Avocado, Sesame	€10.00
Torikatsu Roll Breaded Chicken, Cream Cheese, Avocado, Spicy Teriyaki Mayo	€10.50
Veggie roll (LF,V) Avocado, Asparagus, Cucumber, Spring onion, Goma sauce	€8.90

SASHIMI & PLATTERS

SASHIMI PLATTERS (15 PIECES) 3 pieces Salmon, 3 pieces Tuna, 3 pieces red snapper, 3 pieces Seabass, 3 pieces Local Prawn	€35.00
MAKI & NIGIRI (16 PIECES) 2 pieces Salmon nigiri, 2 pieces Tuna nigiri, 4 pieces California roll, 4 pieces Spicy Salmon Roll, 4 pieces Spicy Tuna Hosomaki	€26.00
SPECIAL PLATTERS (34 PIECES) 2 pieces Tuna nigiri, 2 pieces Salmon nigiri, 2 pieces red snapper nigiri, 2 pieces Local Prawn nigiri, 2 pieces Unagi nigiri, 2 pieces Tuna & Salmon Sashimi, 2 Pieces Tuna & Salmon Gunkan, 4 pieces Salmon Avo Roll, 4 pieces Tuna Avo Roll, 4 pieces California Roll, 4 pieces Tuna White Truffle	€55.00
MAREA PLATTERS (48 PIECES) 8 pieces Spicy Tuna Roll, 8 pieces Flame Salmon, 8 pieces Samurai Roll 8 pieces Dynamite Roll, 8 pieces White Dragon Roll, 8 pieces Dragon Roll	€68.00

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CHEF SIGNATURE ROLLS

Spicy Tuna Roll (LF) Spicy Tuna, Cucumber, topped with Tuna tartare, Spring Onion, Caviar, Spicy Mayo.	€12.00
Flame Salmon Salmon, Cream Cheese, Cucumber, topped with seared Salmon, Wakame Seaweed, Spicy Mayo, Teriyaki Sauce	€12.00
Dragon Roll (LF) Tempura prawn, Avocado, Asparagus, Chili, Ikura, Chives, Teriyaki Mayo	€13.90
White Dragon Roll (LF) Salmon, Avocado, Sesame Spring Onion, Teriyaki sauce, topped with Red Snapper and Seared Akami.	€13.90
AvoEel Roll (LF) Tempura Prawn, Avocado, Unagi, Lotus Chips, Sesame, Teriyaki Sauce	€12.90
Spicy Tempura Avo (LF) Prawn Tempura, Rice paper, Avocado, Masago, Spicy Mayo	€12.00
Crispy Salmon Roll (LF) Crispy Salmon Skin, Avocado, Sesame, Spicy Mayo	€11.90
Samurai Roll Tempura prawn, Avocado, Cream Cheese, Crispy crumbs, Tobiko, topped with Creamy Crab and Creamy mayo.	€13.90
Crunchy Crazy Roll (LF) Chopped tempura shrimp, Avocado, Spring Onion, Masago, Sesame, Crispy Crumbs with Spicy mayo.	€14.50
Gyu Roll (LF) Seared Beef, Avocado, Asparagus, Chili, Chives, Sesame, Teriyaki Mayo.	€14.50
Crab Roll (Futomaki) (LF) Soft shell Crab Tempura, Avocado, Cucumber, Masago, Spring onion, Spicy mayo, crispy crumbs	€14.90
Dynamite Roll (Futomaki) Deep Fried roll, Fresh salmon, Cream Cheese, Chili, Avocado, topped with Spring Onion, Tobiko & Teriyaki Sauce	€13.90
Gunkan (2pieces) (LF) Fresh thinly sliced raw fish wrapped around a ball of Rice & tartare. Spicy Mayo, Spring Onion & Caviar, Salmon, Tuna, Red Snapper	€5.95
Nigiri (2pieces) Salmon, Tuna, Red Snapper, Local prawn, Unagi	€5.95
Sashimi (2pieces) (GF,LF) Salmon, Tuna, Red Snapper or Seabass	€5.95
NEW STYLE SASHIMI (8pieces)	
NS Tuna Sashimi (LF) Yuzu Sauce, Caviar, Chili, chives, sesame seeds, Tsuma	€13.90
NS Salmon Tataki (LF) Ponzu Sauce, Ikura, Chili, Chives, Seaweed, fried Garlic, Sesame Seeds, Tsuma	€13.90

