



Combination Sushi Platter €20

6 pieces of Nigiri Sushi with your choice of 1 Maki sushi including California Roll, Spider Roll, Green Dragon Roll, BC Roll (these rolls are coated with toasted sesame seeds), Tekka Maki & Salmon Maki

Nigiri Sushi

Small sushi rice balls topped with sliced raw fish and cooked shellfish. Choose from today's fresh seafood, such as salmon, tuna, swordfish, seabass, halibut, turbot, brill prawn, cuttlefish, and octopus.

6 pieces of assorted nigiri of the day €12.50
12 pieces of assorted nigiri of the day €25

Omakase Sushi €18

Chef's choice of 6 pieces of nigari & 6 pieces of maki sushi (Cucumber, Kanpyo & umeboshi)

Chirashi €13

Sushi rice bowl topped with Yellow fin tuna, Salmon, Ebi prawns, cucumber, kanpyo, umeboshi, salmon roe, pickled red ginger, julienne nori, nikiri sauce

Vegetarian Chirashi €12.50

Sushi rice bowl topped with Cucumber, pickled daikon, umeboshi, avocado, kanpyo, shiitake mushrooms, inari, pickled ginger, avocado, julienne vegetables, nikiri sauce & julienne nori

Cube Sushi (4 pieces) €9.50

Square sushi wrapped in nori with 4 toppings: Crab meat, sea scallop, cured mackerel, salmon roe with tobiko and nikiri sauce

Maki Sushi

Rolled sushi with a variety of fillings, either Nori outside or Inside out

California Roll with sesame seeds €9.50

Crabmeat, avocado, mustard cress, mayonnaise & toasted sesame seeds

Tekka Maki €8.00

Yellow fin tuna, wasabi tobiko

Salmon Roll €8.00

Local Salmon, orange tobiko

B C roll €8.00

Teriyaki salmon with skin, orange tobiko, mustard cress, nikiri sauce, toasted sesame seeds

Green Dragon Roll+ €9.00

Tempura scampi, avocado, mustard cress, nikiri sauce, toasted sesame seeds

Unagi Roll €9.50

Kabayaki Eel, julienne scallions, red ginger, nikiri sauce

Spider Roll+ €9.00

Deep Fried soft shell crab, avocado, mustard cress, nikiri sauce, sesame seeds

Kappa(cucumber)* or Kanpyo Roll*+ €4.00

Cucumber, kanpyo, avocado,, Mustard Cress, Sesame Seeds €5

Gunkan Maki €4.50

Two pieces of sushi ball wrapped with nori & toppings. Choose any two from:

Crab meat, Salmon Roe or Sea Scallops
Shiitake Mushroom, Kanpyo, Umeboshi

Temaki Sushi

Hand rolled cone of sushi wrapped in Nori seaweed

Yellow Fin Tuna or Salmon Belly Temaki €6.50

Tobiko, mustard cress, wasabi

Kanpyo or Umeboshi Temaki €6.00

with mustard cress,

Oshi Sushi

This Osaka-style of boxed pressed sushi with plum seasoning and toppings

Ebi €10

Cooked prawns, nori, yukari plum seasoning, orange tobiko topping

Cured Mackerel €8.50

Yukari seasoning, nori, pickled red ginger

Something Different

Edamame* €3.00

Salted soy beans

Miso Soup* €3.50

Soy bean paste soup with tofu, scallion, wakame seeds

Inari +* €4.00

Marinated fried beans curd pocket stuffed with sushi rice.

Cured Salmon €14.00

Cured with sea salt, sugar, lime zest. Served with wasabi-soy mayonnaise, salmon roe, avocado, diced peppers, leaf salad, sakura mix sprouts & red onions

Yellow Fin Tuna "tataki" €15.00

Sliced, seared & marinated tuna with Tataki sauce, Served with leaf salad, sakura mixed sprouts, sliced red onions

Yellow Fin Tuna "tartar" €15.00

Freshly diced tuna with wasabi flavoured nikiri sauce, chopped scallions & diced avocados. Topped with salmon roe & sakura mixed sprouts

Ceviche "Raw Style" €15.00

Poached scampi, scallop & other fish upon availability (cuttlefish, octopus, monk fish) tossed cherry tomatoes, avocados, diced pepper & ceviche dressing. Served with leaf salad, sakura mixed sprouts & sliced red onion

Sashimi €15.50

Thin sliced raw fish served with sushi ginger, julienne daikon & wasabi. 4 different types of fish per plate based on daily availability.

Brill Carpaccio €14.00

Seared thinly sliced brill, with pickled julienne daikon, sesame seeds, miso dressing, sakura mixed sprouts, red onions

Barbary Duck Breast €14.50

Thinly sliced seared & marinated duck breast with grated fresh ginger, pickled red ginger, julienne scallions. Served with leaf salad, sakura mixed sprouts, red onions & balsamic sauce.

Wakame Salad* €6.50

Dry mixed Japanese seaweeds tossed with julienne daikon & Yuzu dressing. Accompanied with Sliced cucumbers, sakura mixed sprouts & red onions

Notes:

*suitable for vegetarian & vegans

+not suitable for celiac, however can be substituted for another item

