



DINNER MENU

SASHIMI & SUSHI

Omakase Nigiri Sushi
8-piece selection of nigiri

Hon Maguro Maki Susi
Bluefin tuna maki roll, leek,
cucumber, shiso

Sashimi Sanshu Mori
Assortment of three types of
sashimi

IPPIN RYORI

Edamame
Achill Island sea salt

Agedashi Tofu
Fried tofu, daikon, ginger, nori,
katsubushi, chives, dashi

Namagaki Oyster
Three freshly shucked raw
oysters, daikon, yuzu ponzu

Kaki Domyoji Age
Fried oyster with puffed rice,
nitsume sauce, aonori

Cod Karaage
Crispy fried cod, yuzu kosho
mayonnaise, lemon

Ebi Mayo
Langoustine, Galway gin-may-
onnaise, butterhead lettuce,
chun bing

Beef Tataki

Charcoal-seared Kingsbury Wagyu Denver beef, chives, yuzu kosho, momiji oroshi, yuzu ponzu

DONBURI

Tofu Steak Don
Tofu, amakara tare sauce, leek, nori, sesame,
chives

Chicken Tatsuta Don
Chicken thigh, nanban sauce, cabbage, chives,
leek, mayonnaise, shredded chilli

Katsu Don
Breaded pork lion simmered with dashi and egg,
leek, chives, nori

Hon Maguro Zuke Don
Bluefin tuna, egg yolk, leek, nori, wasabi,
dashi shoyu

SOBA

Agedashi Tofu Soba
Tofu, daikon, yuzu kosho, scallion,
katsubushi

Ebi Ten Soba
Two pieces prawn tempura,
scallion

Tori Maitake Soba
Chicken thigh, maitake mushroom, scallion

Kamo Nanban Soba
Thornhill duck breast, scallion, Hay leek

DESSERTS

Hojicha Panna Cotta
Hojicha-infused panna cotta, hazelnut chocolate,
seasonal fruit compote

Akamiso Gâteau au Chocolat
Chocolate gateau with Irish whiskey
ice cream



Scan for allergy &
nutritional information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.