

THE
OYSTER
CATCHER^{BAR}

DINNER MENU

SASHIMI & SUSHI

Omakase Nigiri Sushi
€26.50
8-piece selection of nigiri

Hon Maguro Maki Sushi €27.50
Bluefin tuna maki roll, leek,
cucumber, shiso

Sashimi Sanshu Mori
€24.50
Assortment of three types
of sashimi

IPPIN RYORI

Edamame €8.50
Achill Island sea salt

Agedashi Tofu €12.50
Fried tofu, daikon, ginger, nori, katsu-
bushi, chives, dashi

Namagaki Oyster
€16.50
Three freshly shucked raw

Kaki Domyoji Age
€17.50
Fried oyster with puffed rice,

Cod Karaage €18.50
Crispy fried cod, yuzu kosho
mayonnaise, lemon

Ebi Mayo €22.50
Langoustine, Galway gin may-
onnaise, butterhead lettuce,
chun bing

Beef Tataki €28.50

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

DONBURI

Tofu Steak Don €21.50
Tofu, amakara tare sauce, leek, nori,
sesame, chives

Chicken Tatsuta Don €24.50
Chicken thigh, nanban sauce, cabbage, chives,
leek, mayonnaise, shredded chilli

Katsu Don €24.50
Breaded pork lion simmered with dashi and egg,
leek, chives, nori

Hon Maguro Zuke Don €31.50
Bluefin tuna, egg yolk, leek, nori, wasabi,
dashi shoyu

SOBA

Agedashi Tofu Soba €22.50
Tofu, daikon, yuzu kosho, scallion,
katsuobushi

Ebi Ten Soba €24.50
Two pieces prawn tempura,
scallion

Tori Maitake Soba €21.50
Chicken thigh, maitake mushroom, scallion

Kamo Nanban Soba €24.50
Thornhill duck breast, scallion, Hay leek

DESSERTS

Hojicha Panna Cotta €12.50
Hojicha-infused panna cotta, hazelnut chocolate,
seasonal fruit compote

Akamiso Gâteau au Chocolat €12.50
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.



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by Takashi Miyazaki