

DINNER MENU

SASHIMI & SUSHI

Omakase Nigiri Sushi €27
8-piece selection of nigiri

Hon Maguro Maki Sushi €28
Bluefin tuna maki roll, leek,
cucumber, shiso

Sashimi Sanshu Mori €25
Assortment of three types
of sashimi

IPPIN RYORI

Edamame €9
Achill Island sea salt

Agedashi Tofu €13
Fried tofu, daikon, ginger, nori,
katsuobushi, chives, dashi

Namagaki Oyster €17
Three freshly shucked raw
oysters, daikon, yuzu ponzu

Kaki Domyoji Age €18
Fried oyster with puffed rice,
nitsume sauce, aonori

Cod Karaage €19
Crispy fried cod, yuzu kosho
mayonnaise, lemon

Ebi Mayo €23
Langoustine, Galway gin
mayonnaise, butterhead
lettuce, chun bing

Beef Tataki €29
Charcoal-seared Kingsbury Wagyu Denver beef, chives, yuzu kosho, momiji oroshi, yuzu ponzu

DONBURI

Tofu Steak Don €22
Tofu, amakara tare sauce, leek, nori,
sesame, chives

Chicken Tatsuta Don €25
Chicken thigh, nanban sauce, cabbage, chives,
leek, mayonnaise, shredded chilli

Katsu Don €25
Breaded pork loin simmered with dashi and egg,
leek, chives, nori

Hon Maguro Zuke Don €32
Bluefin tuna, egg yolk, leek, nori, wasabi,
dashi shoyu

SOBA

Agedashi Tofu Soba €23
Tofu, daikon, yuzu kosho, scallion,
katsuobushi

Ebi Ten Soba €25
Two pieces prawn tempura,
scallion

Tori Maitake Soba €22
Chicken thigh, maitake mushroom, scallion

Kamo Nanban Soba €25
Thornhill duck breast, scallion, Hay leek

DESSERTS

Hojicha Chocolate Mousse €15
Hojicha-infused mousse, jameson jelly,
Irish Whiskey Ice Cream

Ponzu Entremet €15
Matcha sponge, ponzu namelaka,
ponzu sorbet



Scan for allergy &
nutritional information

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.