

UKIYO LOUNGE *Otoshi*

Edamame <i>soy salt or sumo miso butter</i>	4.5
Miso soup <i>negi, wakame, dashi</i>	2
6/12 Carlingford or Native Oysters <i>fermented black rice, shallot, nori</i>	15/25
Coffee Steamer Mussels <i>Roaring Bay mussels, cider, gochujang, coriander</i>	8
Coffee Steamer Surf Clams <i>sake, tomato, basil, old bay</i>	10
Nigiri 2pcs	
Salmon, Prawn	5
Eel, Tuna, Octopus	6
Nigiri Tasting Plate <i>Chefs Choice of 12 pcs & 2 Miso Soup</i>	27
Sashimi 3pcs	
Salmon	6
Tuna	7
Norimaki	
Spider Roll – <i>soft shell crab, cucumber, avocado, chilli mayo</i>	15
Ninja Roll – <i>tuna and salmon topped california roll</i>	15
Dragon Roll – <i>california roll topped with bbq eel and kabayaki sauce</i>	16
Zen Roll – <i>asparagus, cucumber & avocado roll</i>	12
Ceviche	
Seabass – <i>orange, pink peppercorn, ponzu</i>	12



UKIYO LOUNGE *Small Plates*

Foie Gras	10
<i>sweet corn white chocolate purée, crispy chicken skin, brioche</i>	
Halibut Tempura	12
<i>ponzu mayonnaise</i>	
Shiso Leaf, Lotus Root & Samphire Tempura	9
<i>garlic sesame kimbap</i>	
Tuna Tataki	13
<i>avocado, cucumber, radish, kombu vinegar</i>	
Beef Tataki	12
<i>black truffle, oxtail vinegar, crispy garlic & ginger</i>	
Salmon Belly Yakitori	8
<i>liquorice teriyaki</i>	
Beetroot Crudo	8
<i>melon, kumquat, ginger</i>	
Gyoza 5pc	
Hake & Prawn – mirin xo sauce	10
Pork & Chive – garlic, sesame, soy	10
Tofu & Shitake – chilli, kimbap	8
Korean Bao 2pc	10
<i>Red Pork – gochujang, rainbow slaw, peanuts</i>	
<i>Blackened Shrimp – yuzu crème fraîche</i>	
<i>Peking Duck – hoisin, kumquat, spring onion, cucumber</i>	

Provenance – We take great pride in our food and prepare everything from raw ingredients every day. Our beef, chicken and pork is Irish and sourced locally from Crowes Farm and Kiltymon Farm. Our fish is organic, line caught and from sustainable stocks wherever possible.

Allergens – There is an adapted menu showing our full list of allergen advice please inform your server if you have any allergies or food intolerances.



UKIYO LOUNGE *Mains*

Fillet of Beef <i>shitake, celeriac fondant, pak choi, umeboshi</i>	28
Tuna Loin <i>wakame, rhubarb mustard, yuzu</i>	26
Seabass <i>squash, pak choi, samphire, kimchi pesto</i>	22
Ramen	
Marinated Tofu – <i>bean sprouts, shimeji, miso egg</i>	18
Slow Cooked Pork – <i>cauliflower kimchi, onsen egg</i>	20
Sliders	
<i>steamed coconut brioche & housemade aioli</i>	
Trio of Beef – <i>cheek, rump, oxtail</i>	14
Drunken Chicken – <i>carrot, peanuts, cress</i>	12
Breast of Barbary Duck <i>confit celeriac, soy lentil vinagrette, pak choi, cherry jus</i>	25
Dessert Assiettes for 2 (see below)	10
Macaroons – <i>berries, salted caramel, coconut</i>	7
Petit fours – <i>tequila, coffee, banana</i>	6
Financiers – <i>pistachio, malteaser</i>	4
Dessert Cocktails	
Espresso Martini – Hazelnut Twirl Martini – Side Car	12

