

Appetizers

Steamed Bao Buns x 2	10
Red Pork Fillet – <i>Rainbow Slaw, Gochujang, Coriander</i>	
Peking Duck – <i>Kumquat, Hoisin, Cucumber, Spring Onion</i>	
Beef Tataki	12
<i>Aged Oxtail Vinegar, Crispy Garlic & Ginger and Black Truffle</i>	
Yakitori chargrilled skewers 2pcs	
Chicken Thigh, Spring Onion - <i>ginger, garlic, tamari, honey(c)</i>	7
Cobbed Corn - <i>miso butter, sesame crumb</i>	5
Fillet Beef Tips - <i>green chilli, coriander, mirin (c)</i>	9
Chicken Karage Sliders 2pcs	8
<i>Deep fried buttermilk chicken, brioche bun, chilli aioli, red onion pickle</i>	
Gyoza - <i>Served with Garlic and Chilli Infused Dip</i>	
Hake & Prawn – <i>Steamed & Pan Fried</i>	10
Pork, Shitake, Chive – <i>Steamed & Pan Fried</i>	10
Vegetable & Soy Protein - <i>Deep Fried (v)</i>	8
Tempura – <i>in flour or potato starch (c)</i>	
Red Pepper, Lotus Root, Sweet Potato (v)	9
Softshell Crab w Kimchi Pesto	10
Prawn	12
Tuna Carpaccio (c)	12
<i>Yellow Fin Tuna, Wasabi Mayo, Rocket, Chilli & Fresh Lime</i>	
Sunomono Salad (c) (v)	7
<i>Pickled Seaweed, Cucumber, Broccoli, Cauliflower add Sashimi</i>	16
Tofu Salad (c, v)	8
<i>Tofu, Mixed Leaves, Wakame, Nori & Sesame Soy Dressing</i>	

Norimaki – seaweed & rice roll – tamari available (c)

California Roll;	11
<i>Cucumber, Avocado with Prawn</i>	
Spicy Roll	12
<i>California Roll with Spicy Salmon or Tuna Tartar</i>	
Caterpillar Roll (v)	12
<i>Cucumber, Avocado, Asparagus Filling with Sliced Avocado Topping. Optional Cream Cheese Filling</i>	
Ninja Roll	16
<i>California Roll with Salmon and Tuna Sashimi Slices</i>	
Dragon Roll	17
<i>California Roll, with Barbecued Eel and Kabayaki Sauce</i>	
Spider Roll	16
<i>Soft Shell Crab, Avocado, Cucumber, Masago, Chilli Mayo</i>	
Torpedo Roll	15
<i>Tempura Prawn, Cucumber, Masago Wasabi Mayo</i>	
Salmon and Rocket Roll - <i>Wasabi Mayo</i>	12

Sushi – raw fish on rice, tamari sauce available (c)

Nigiri Sushi - 2 Pieces	
Salmon, Prawn	5
Tuna, Eel, Octopus	6
Nigiri Tasting Plate - <i>chefs selection</i>	26
<i>12 Pieces of Nigiri with Miso Soup for Two</i>	
Sashimi – <i>no rice, 3 pieces</i>	
Salmon	6
Tuna	7
Sushi Bento – <i>changes daily</i>	23
<i>3 Sashimi, 2 Nigiri, 7 Norimaki, Salad, Miso Soup</i>	

Main Courses

BulGoGi Sirloin Beef	22
<i>Irish Beef and Vegetables Stir Fried with a Savoury Korean Sauce & Rice with Lettuce Cups, Kim Chi, Chilli & Gochujang Sauce</i>	
Rib Eye of Beef	25
<i>Spring Onion, Ginger Sauce, Gochujang, Katakuri Ko Fries</i>	
Fillet of Beef	28
<i>Shitake, Celeriac Fondant, Pak Choi, Umeboshi</i>	
Blackened Salmon	21
<i>Soba, Barley Risotto, Shitake, Asparagus, Soy Dashi</i>	
Tuna Loin (c)	26
<i>Sesame Crusted Tuna Steak, Mango Salsa, Ponzu, Greens, Rice</i>	
Chicken Katsu	18
<i>Charred Sweetcorn & Curry Butter, Pickled Salad, Fresh Lime</i>	
Chicken Teriyaki (c)	20
<i>Ginger Infused Teriyaki Sauce, Steamed Vegetables & Rice</i>	
Ramen – <i>deep rich natural soup stocks, ramen noodles</i>	
Slow Cooked Pork – <i>Cauliflower Kimchi, Onsen Egg</i>	18
Marinated Tofu – <i>Beansprouts, Shimeji, Miso Egg</i>	16
Seafood Miso Broth – <i>Market Fish, Wakame</i>	20
Kimchi JiGae	20
<i>Spicy Korean Stew, Sweet Potato Noodles, House-made Kim Chi, Sliced Roast Pork & Tofu Served with Rice</i>	
Kimchi Fried Rice	18
<i>Ukiyo Kim Chi, Roast Pork Belly, Vegetables, Onsen Egg</i>	
Chap Che Noodles (v)	16
<i>Marinated Sweet Potato Noodles Stir Fried with Seasonal Vegetables</i>	
Japanese Golden Curry (v)	16
<i>Served with Panko Breaded Tofu, Rice & Pickles</i>	

Otoshi – sides & snacks

Edamame - <i>soy salt or sumo miso butter</i>	4.5
Miso soup - <i>negi, wakame, dashi</i>	2
Tsukemono - <i>house pickles (ask for todays selection)</i>	4
Katakuri ko fries – <i>shiso green chilli salsa, fresh lime</i>	4.5
Kimchi – <i>spicy fermented cabbage & daikon</i>	3