



GROUP MENU

SASHIMI

SAKE SALMON

Salmon with fresh wasabi & burnt lemon

AKAMI TUNA

Grated radish, chives & fresh wasabi
*2 Pieces

WARM BREAM SHIITAKE STEW

thin slices of Sea Bream, served with a marinated Shiitake Umami Stew

ASIAN PEAR SALAD

with radish, sesame, coriander & tofu dressing

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SLOW COOKED EGG

soft poached egg with miso glazed soba noodles, edamame beans, chicory,
puffed rice and radish dressed in tōgarashi

FERMANAGH BLACKENED SIRLOIN 8OZ

simply cooked on the Robata grill, brushed with a little miso and sesame powder,
topped with benito flakes and served for you to finish cooking on hot charcoal

SALMON SUKIYAKI

roasted pieces of salmon with white asparagus, baby radish and fennel with soya

GLAZED STICKY PORK

brushed with Japanese tare, fresh lime, Japanese yuzu and kimchi

GRILLED AUBERGINE

with toasted sesame and baba ganoush

HAMACHI AND CRAB BROTH

marinated in soya, saki and rice wine for 24 hrs, sashimi style and served
with a broth of snow crab and ginger

WAGYU BEEF OF THE BOARD

brushed with sweet miso and sesame powder served with rice chips
** SEE BOARD FOR SUPPLEMENTED PRICING **

CHOCOLATE AND JAPANESE PEPPER MOUSSE

with dark chocolate biscuits and dark cocoa chocolate sauce

Or

GREEN TEA BRÛLÉE

Pistachio, yogurt mousse, white chocolate and yuzu ice cream.

DINNER MENU €78.50 pp including VAT. Discretionary 12.5% service charge will be added to your final bill.

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter. Please ask a member of staff if you need additional information on food allergens.

Our beef is sourced in the Republic of Ireland, Northern Ireland and Scotland.