## Menu Glossary

We serve $\mathbf{1 0 0 \%}$ Irish beef
Ramen/soba noodles: thin, wheat egg noodles Miso: Japanese salty paste made from fermented soya beans Yasai: vegetable Ebi: prawns Gyoza: dumplings

## ALLERGIES INFORMATION <br> $\begin{array}{llllll}\text { 1.Cereals:w-wheat, r-rye, b-barley, o-oats } & \text { 2.Crustaceans } & \text { 3.Eggs } & \text { 4.Fish } & \text { 5.Peanuts } & \text { 6.Soybeans }\end{array}$ 7.Milk 8.Nuts:a-almonds, h-hazenuts, w-walnuts, c-cashew nuts, pe-pean, b-brazil nuts, ps- pisttachio, m-macadamia 9.Celery 10.Mustard 11.Sesame seeds 12 .Sulphur dioxide and sulphites 13 .Lupin 14.Molluscs <br> (*) Vegetarian option available upon request. (**) Gluten-free upon request

We cannot guarantee that all of dishes are $100 \%$ free from nuts, their derivatives or other allergens, and our menu description do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirement on request.

## Sushi \& Sashimi

Sashimi (Sliced raw fish)

| Tuna Sashimi | 5 pieces $(4 ; 10)$ | $€ 7.99$ |
| :--- | :--- | :--- |
| Salmon Sashimi | 5 pieces $(4 ; 10)$ | $€ 6.99$ |

## A La Carte Nigiri 2 pieces per portion <br> Maguro - Tuna $(4 ; 10) \quad € 4.30$

Sake - Salmon (4;10) €3.99
Ebi - Prawn (2;10) €3.99
Ika - Squid (10;14) €3.99
Tako - Octopus (10;14) €3.99
Ama Ebi - Sweet Shrimps $(2 ; 10) \quad € 3.99$
Smoked Salmon (4;10) €3.99
Pickled Mackerel (4;10) €3.99
Tamago yaki - Egg (3;10) €3.50
Unagi - Eel (1-w;4;6;10) €3.99
Masago Gunkan - Capelin Roe (1-w;4;10) €3.99
Inari - Fried Tofu (1-w;6;10) €3.50
Avocado €3.50
Cucumber €3.50
Asparagus €3.50

Sushi Roll -Norimaki Medium Roll (8 pieces)
Ebi Tempura Masago Roll (1-w;2;3;10) €7.99
Eel Cucumber (1-w;4;6;11) €8.50
Eel Avocado (1-w;4;6;11) €8.50
California (1-w;2;3;4;10;11) €7.50
Salmon Avocado (4;10;11) €7.99
Tuna Avocado (4;10;11) €8.50
Smoked Salmon Cream Cheese (4;7;10;11) €7.99
Salmon Rocket (G) (4;10;11) €7.99
Crab Cucumber (1-w;2;3;4;10;11) €7.50
Avocado Norimaki $(10 ; 11) \quad$ €6.99

Service charge(10\%)is applied for group of 6 or more.

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| Small Sushi Roll - Hosomaki (8pieces) | $€ 6.99$ |
| :--- | ---: |
| Tuna Roll (4;10) | $€ 6.99$ |
| Spicy Tuna Roll (3;4;10;11) | $€ 5.99$ |
| Salmon Roll (4;10) | $€ 5.99$ |
| Spicy Salmon Roll (3;4;10;11) | $€ 5.49$ |
| Avocado Hosomaki Roll (10;11) | $€ 5.49$ |
| Cucumber Hosomaki Roll (10) | $€ 4.99$ |

Big Sushi Roll - Futomaki
Seafood futomaki (**) (1-w;2;3;4;6;10;11)
8 Pieces
4 Pieces

Tunado Roll (deep-fried) 8 pieces (1-w;2;3;4;6;10;11)
Tuna, salmon, asparagus, tempura batter, teriyaki sauce, mayonnaise, sesame seeds.

Rainbow Roll 8 pieces (1-w;2;3;4;6;10;11)
Salmon, tuna, prawn tempura, seabass, prawn, avocado, teriyaki sauce, mayonnaise, sesame seeds.

| Vegetarian Futomaki $\left({ }^{* *}\right)(1-w ; 3 ; 6 ; 10)$ | $€ 13.99$ |
| :--- | :--- |
| 8 Pieces | $€ 7.50$ |

Soft Shell Crab Tempura \& Avocado Futomaki (1-w;2;6;10;11)
(with masago, cucumber \& mayonnaise)
8 Pieces
€15.99
4 Pieces € 8.50

Sushi Selection Platters (All Chef Selection)
Bodan Sushi Selection (*) (**)(1-w;2;3;4;6;10;11;14)
10 pieces of nigiri sushi
4 pieces of medium sushi roll, chef selection.

Bara Sushi Selection $\left(^{*}\right)\left({ }^{* *}\right)(1-w ; 2 ; 3 ; 4 ; 6 ; 10 ; 11 ; 14)$
7 pieces of sushi nigiri plus 4 pieces of small sushi roll, chef selection.
Sakura Sushi \& Sashimi Selection $\left(^{*}\right)\left({ }^{* *}\right)(2 ; 4 ; 10 ; 14)$
5 pieces of sushi nigiri plus 4 pieces of sashimi, 8 pieces of small sushi roll, chef selection.

Salmon Tasting Platter (4;10)
4 sashimi, 4 salmon nigiri, 4 flamed salmon nigiri, 4 spicy salmon maki, 4 smoked salmon rocket with philadelphia cream cheese

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## Kiku Sashimi Selection (2;4;6;10;14)

12 pieces chef selection sashimi.

Ume Sashimi Selection ( $2 ; 4 ; 6 ; 10 ; 14$ )
Ume in Japanese is the name of blossoms
8 pieces chef selection sashimi.

## Starter

## Salmon Tataki (4;6)

Seared salmon sashimi (very rare), with rocket salad and citrus ponzu dressing.

## Tuna Tataki (4;6)

Seared yellow-fin tuna sashimi (very rare), with rocket salad and citrus ponzu dressing.

## Seafood A-ge Balls (1-w;2;14)

Deep fried mix of squid \& shrimps coated in crispy pastry with spicy mayonnaise.

Negima Yakitori (1-w;6;11)
Three skewers of chicken thigh and scallions glazed with teriyaki sauce sprinkled with 7 spice powder.

## Ebi Katsu (1-w;2;3;6;10,11)

Deep fried black tiger prawns coated in breadcrumbs, served with tonkatsu sauce.

House Mixed Tempura (1-w;2;4;6;14)
Prawn, squid, white fish and seasonal vegetable coated in a light crispy tempura batter. Served with tempura sauce.

## Ebi Tempura (1-w;2;6)

Black tiger prawns coated in a light crispy tempura batter, served with tempura sauce.

## Squid Tempura (1-w;6;14)

Squid rings coated in a light crispy tempura batter, served with tempura sauce.

Yasai Tempura (1-w;6)
Red pepper, aubergine, sweet potato, asparagus, courgette coated in a light crispy tempura batter, served with tempura sauce.

Tako Sunomono (14)
Salad leaves with cucumber, wakame seaweed and chopped octopus, served with sweet vinegar dressing.

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## Ebi Gyoza (1-w;2;3;6;9;11;13)

Japanese style prawn and garlic chive dumplings steamed and then grilled, served with garlic, soya dip.

Pork Gyoza (1-w;3;6;11)
Japanese style mince pork and garlic chive dumplings
steamed and then grilled, served with seven-spice, garlic, soya dip.

Chicken Gyoza (1-w;6;11)
Chicken and vegetable dumplings served with garlic, soya dip.

Yasai Gyoza (1-w;6;9;11)
Vegetable dumplings served with garlic, soya dip.

Age-dashi Tofu (1-w;6)
Deep fried tofu served with sweet ginger and daikon sauce.

Eda-mame (6)
Boiled young soya beans, seasoned with sea salt.

## Main Course

Tofu Steak (1-w;6;11)
Deep-fried marinated tofu with teriyaki sauce, served with stir fried vegetables, steamed rice and a bowl of vegetarian miso soup.

Chicken Katsu Curry (1-w;3;6;10)
Deep-fried breaded chicken fillet served with a Japanese curry sauce, steamed rice.

Tatsuta Chicken (1-w;3;6;9;10;11)
Deep-fried marinated chicken fillet served with stir fried vegetables, steamed rice and teriyaki sauce.

Tofu Katsu Curry (1-w;3;6;9;10;11)
Deep-fried breaded tofu served with a Japanese curry sauce, steamed rice, salad and Japanese pickles

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## ALLERGIES INFORMATION

## Wok Fried Rice

## Musashi Cha Han (**) (1-w;2;3;6;11;13)

Stir-fried rice with king prawns, chicken, beef, finely diced peppers, sweet corn, mushroom, broccoli, onions, mangetout, courgette topped with a fried egg and served with a bowl of miso soup.

Seafood Cha Han (**) (1-w;2;4;6;11;13;14)
Stir-fried rice with seafood including prawn, squid, salmon, tuna and finely diced peppers, sweet corn, mushroom, broccoli, onions, mangetout, courgette topped with a fried egg and served with a bowl of miso soup.

## Vegetable Cha Han (**) (1-w;3;6;8-c;11)

Stir-fried rice with fried tofu, cashew nuts, finely diced peppers, sweet corn, mushroom, broccoli, onions, mangetout, courgette with a fried egg and served with a bowl of vegetarian miso soup.

## Wok Fried Noodles

Musashi Yaki Soba (1-w;2;3;6;10;11)
Stir-fried noodles with black tiger prawns, chicken, beef and mushroom, Chinese leaf broccoli, bean sprouts, onions, peppers, mangetout, courgette garnished sesame seeds.

Seafood Yaki Soba (1-w;2;4;6;11;13;14)
Stir-fried noodles with seafood including prawn, squid, salmon, tuna and mushroom, Chinese leaf broccoli, bean sprouts, onions, peppers, mangetout, courgette garnished with seaweed.

Yasai Yaki Soba (1-w;3;6;8-c;11)
Stir-fried egg noodles with fried tofu, cashew nuts, mushroom, Chinese leaf broccoli, bean sprouts, onions, peppers, mangetout, courgette and topped with a fried egg.

Yaki Udon (*) (1-w;2;6;11;13)
Stir-fried and lightly curried udon noodles with chicken, tiger prawns and seasonal vegetables and garnished with red pickled ginger.

## Ramen (big bowls of noodles in broth and selection of toppings)

Musashi Ramen (1-w;2;3;6;11)
Grilled chicken, char shu, king prawns, ajitama egg, sesame seeds, marinated bamboo shoot and spring onion served in a chicken \& pork bone broth.

Seafood Ramen (1-w;2;4;6;11;14)
A combination of grilled mixed seafood (tuna, salmon, squid, prawn,) seaweed and spring onion in seafood broth.

Chicken Ramen (1-w;6;11)
Grilled breast chicken, pak choi, ajitama egg, shitake and bamboo shoot, served in a pork \& chicken bone broth, sesame seeds, garnished with spring onion.

Red Chili Chicken Ramen (1-w;6;11)
Grilled spicy chicken fillet, homemade red chili paste, ajitama egg, shitake, pork \& chicken bone broth, pak-choi, marinated bamboo shoots, sesame seeds, garnished with spring onion.

Slow braised pork belly, rich creamy pork bone broth, ajitama egg, marinated bamboo shoots, sesame seeds, green onion.

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## Traditional Japanese Grill <br> (all Teppan grills are served with a bowl of rice)

## Teppan Chicken Teriyaki (1-w;6;11) <br> Grilled chicken breast, served on a hot plate with stir-fried seasonal vegetables and teriyaki sauce.

Teppan Beef Teriyaki (1-w;6;11)
Grilled 9 oz prime Irish strip loin steak served on a hot plate with stir-fried vegetables and sweet teriyaki sauce.

## Teppan Salmon Teriyaki (1-w;4;6;11)

Grilled fresh supreme of salmon served with stir-fried seasonal vegetables and teriyaki sauce.

Teppan Tuna Teriyaki (1-w;4;6;11)
Grilled fresh supreme of tuna served with stir-fried seasonal vegetables and teriyaki sauce.

Teppan Seabass Teriyaki (1-w;4;6;11)
Grilled fresh supreme of seabass served with stir-fried seasonal vegetables and teriyaki sauce.

## Extras \& Drinks

| Miso Soup (4;6) | $€ 2.00$ | Apple Juice | $€ 2.50$ |
| :--- | :--- | :--- | :--- |
| Vegetarian Miso Soup (6) | $€ 2.00$ | Orange Juice | $€ 2.50$ |
| Steamed Rice (11) | $€ 2.00$ | Cranberry Juice | $€ 2.50$ |
| Noodles (1-w;6;11) | $€ 4.49$ | Coke / Diet Coke | $€ 2.50$ |
| Kids Noodles with Chicken (1-w;6;11) | $€ 5.00$ | 7-up / Diet 7-up | $€ 2.00$ |
| Teriyaki Sauce (1-w) | $€ 1.00$ | Club Orange / Fanta | $€ 2.50$ |
| Curry Sauce (9) | $€ 1.00$ | Still Water (S) | $€ 2.50$ |
| Seaweed (11) | $€ 1.00$ | Sparkling Water (S) | $€ 5.75$ |
| Gari (Pickled Ginger) (10) | $€ 1.00$ | Still Water (L) | $€ 5.75$ |
| Wakame Seaweed (10) | $€ 1.99$ | Sparkling water (L) |  |

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