

KURO



<b>AGEDASHI TOFU</b> 4,6,11,12	€6.00
Deep fried tofu with radish & ginger, red raddish served with tempura sauce	
<b>CHICKEN KARA-AGE</b> 1,6,9,11	€7.00
Fried ginger soy marinated shredded chicken served with honey mustard mayo	
<b>OCTOPUS BALL - 4pcs</b> 1,3,4,6	€6.00
Ball shaped dough filled with diced octopus, dried tuna flakes and takoyaki sauce served with Japanese mayo	
<b>EBI FRY - 4pcs</b> 1,2,3	€7.00
Panko breaded shrimp with tartar sauce	
<b>EBI TEMPURA - 4pcs</b> 1,2,4,6,11	€8.00
Crispy deep-fried tiger prawns with tempura sauce	
<b>AVOCADO TEMPURA - 6pcs</b> 1,4,12	€6.00
Tempura battered avocado with tempura sauce	
<b>CRISPY CALAMARI - 6pcs</b> 1,7,12	€8.00
Deep-fried calamari served with spicy mayo	
<b>GYOZA</b> 1,2,3,6,12	€6.50
Deep-Fried dumpling with choice of filling Item choice: pork, prawn, chicken, vegetable	
<b>BROCCOLINI TEMPURA</b> 1,6,12	€6.50
Tenderstem broccoli deep-fried in a light tempura batter served with tempura sauce	
<b>AGEDASHI NASU</b> 6,11	€6.50
Deep fried aubergine with sweet miso sauce	
<b>TTEOKBOKKI</b> 1,6,12	€6.50
Steamed Korean rice cake with a kimchi sweet and spicy sauce	
<b>HOKKAIDO SCALLOPS - 3pcs</b> 1,2,6,13	€12.00
Grilled scallops with garlic butter soy sauce	
<b>CHARCOAL CAULIFLOWER</b> 1,4,6,11	€6.50
Tempura cauliflower with spicy mayo	
<b>DOBINMUSHI</b> 4,6	€7.00
Clear soup with prawns, ginkgo nut and shitake served with sliced lemon	
<b>WAKAME SALAD</b> 8,11	€5.00
Marinated seaweed salad with sesame seeds	
<b>GYOZA PLATTER</b> 1,2,3,6,12	€15.00
A selection of deep fried chicken, pork and vegetable dumplings	

## BAO BUNS

## バオ

<b>SWEET CHILLI BEEF</b> 6,12	€7.00
Sliced beef with sweet chilli in a bao bun	
<b>TEMPURA SALMON GARLIC MAYO</b> 1,4,13	€8.00
Salmon tempura and garlic mayo in a bao bun	
<b>PORK TERIYAKI</b> 1,6,9,12	€7.00
Pork chashu and teriyaki in a bao bun	

## SALAD

## サラダ

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<b>GRILLED VEGETABLE SALAD</b> 6,9,11	€7.00
Fresh greens, tomato, cucumber, grilled zucchini, grilled eggplant, grilled onion, Grana Padano cheese, grilled baby corn and homemade dressing	
<b>AROMATIC DUCK SALAD</b> 5,6	€10.00
Fresh greens, tomato, cucumber, onion, carrot, mint leaf, mango and teriyaki sesame dressing	

## MAINCOURSE

## メインコース

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<b>CHAHAN</b> 1,3,4,5,6,13	
Fried rice with fresh vegetables and a choice of meat	
Selection of chicken €16.50, Seafood €19.50, Yasai €16.50, Beef €18.50, Duck €18.50	
<b>YAKI SOBA</b> 1,3,4,6,13	
Soba noodles, fresh vegetables and a choice of meat tossed in a yaki sauce	
Selection of chicken €16.50, Seafood €19.50, Yasai €16.50, Beef €18.50, Duck €18.50	
<b>YAKI UDON</b> 1,3,6,13	
Udon noodles with fresh vegetables and a choice of meat in a lightly curry flavoured sauce	
Selection of chicken €16.50, Seafood €19.50, Yasai €16.50, Beef €18.50, Duck €18.50	
<b>RAMEN - Shoyu, Kimchi or Miso</b> 1,3,4,6,8,9,12,13	
Selection of chicken €16.50, Seafood €19.50, Beef €18.50	
<b>TONKATSU RAMEN</b> 2,3,6,11,12	€18.50
Pork chashu with seasoned eggs, assorted vegetables in a rich creamy pork broth	
<b>DRAGON BOWL</b> 1,6,12,12	
Selection of teriyaki chicken €16.50 or Beef €18.50	
<b>KATSU CHICKEN CURRY</b> 1,3,8,12	€18.50
Panko chicken fillet with Japanese Curry	
<b>HIBACHI STEAK</b> 1,6,8,12	€21.50
Grilled hibachi steak served with rice	
<b>HIBACHI CHICKEN</b> 1,6,8,12	€18.50
Grilled hibachi chicken breast served with rice	
<b>CRISPY FILLET OF SEABASS</b> 1,4,6,12,13	€18.50
Seabass deep fried with saffron, Japanese curry sauce and fresh vegetables	
<b>CHICKEN DONBURI</b> 1,3,4,6,12	€16.50
Panko chicken with donburi sauce and egg omelette with scallions and white onion	
<b>BEEF DONBURI</b> 1,3,4,6,12	€18.50
Grilled Beef steak with donburi sauce and egg omelette with scallions and white onion	
<b>DUCK OR BEEF SHOGAYAKI</b> 1,6,12	€18.50
Stir-fried vegetables with sweet apple ginger soy sauce	
<b>SALMON POKE BOWL</b> 1,6,8,12	€15.50
Salmon, edamame, sweetcorn, red cabbage, avocado, cucumber, red radish and takuan mixed in mayo and siracha	
<b>VEGAN POKE BOWL</b> 5,9,11,12	€14.50
Grilled tofu with vegan mayo, edamame, sweetcorn, red cabbage, avocado, cucumber, red radish and takuan	



## NIGIRI - 2PCS

SAKE (SALMON) Grilled + €1.00 4,6,12	€4.50
MAGURO (TUNA) Grilled + €1.00 4,6,12	€5.00
EBI (PRAWN) 4,6,12	€4.50
SUZUKI (SEABASS) Grilled + €1.00 4,6,12	€4.50
INARIZUSHI (FRIED SWEET TOFU) 4,6,12	€4.50
ABOKADO (AVOCADO) 4,6,12	€3.80
HAMACHI (YELLOWTAIL) Grilled + €1.00 4,6,12	€6.50

## SASHIMI

SALMON 2,4,6,12	€6.50
TUNA 2,4,6,12	€7.50
HAMACHI 4,6,12	€8.00

## PLATTER SELECTION

NIGIRI PLATTER 4,6,12	€15.50
12pcs Chef selection	
NORI PLATTER 4,2,3,11	€29.95
Maki roll 8pcs -Salmon avocado and creamcheese	
Sashimi 6pcs -Tuna, Salmon and prawn	
Nigiri 6pcs -Tuna, salmon, seabass, inari, hamachi and prawn	

## SIGNATURE ROLL - 8PCS

TOKYO TWIST 1,2,3,6,12	€16.50
Sushi rice, yakinori, spicy mayo, salmon, unagi, crabstick, avocado, teriyaki sauce and deep fried tempura	
RAINBOW ROLL 2,3,4,6,11	€16.50
Sushi rice, yakinori, salmon, tuna, ebi, unagi, cucumber, avocado, spicy mayo, teriyaki, sriracha and yellow tanuki	
SPIDER ROLL 1,3,6,12	€15.50
Sushi rice, yakinori, sesame sheet paper, spicy mayo, avocado, chilli pickles, green tobikko and soft shell tempura	
DRAGON ROLL 1,2,6,12	€16.50
Sushi rice, yakinori tempura tiger prawn, cucumber, kewpie mayo, orange tobikko, mango salsa and bonito flakes	
CALAMARI ROLL 1,2,6,13	€15.50
Sushi rice, yakinori, coriander leaf, crispy calamari, spicy mayo, mix sesame seeds, leeks sauce and tongarashi	

## TEMAKI

<b>CALIFORNIA TEMAKI - 2pcs</b> 1,2,6,12	€6.00
Crabstick, cucumber, mayo and masago	
<b>SPICY SALMON TEMAKI - 2pcs</b> 4,3,6,12	€6.00
Sushi rice, yakinori, tamago, crabstick, avocado and tobiko	

## VINTAGE ROLL NORIMAKI - 8PCS

<b>SPICY TUNA ROLL</b> 4,3,6,12	€12.50
Sushi rice, yakinori, tuna, spring onions, spicy mayo, sambal olek, sriracha, ebiko, chilli pickled and chives	
<b>SALMON VOLCANO ROLL</b> 4,3,6,12	€13.50
Sushi rice, yakinori, salmon, spring onions, sambal olek, spicy mayo, sriracha, ebiko orange, chilli pickled and chives	
<b>CALIFORNIA ROLL</b> 2,3,4,6,12	€12.50
Sushi rice, yakinori, tamago, crabstick, avocado and tobiko	
<b>PANKO CHICKEN CHEESE ROLL</b> 1,3,6,11	€12.50
Sushi rice, yakinori, cream cheese, mango mayo, crispy breaded chicken and spring onions and mixed sesame seeds	
<b>DUO SHRIMP ROLL</b> 1,2,3,11,12	€12.50
Sushi rice, yakinori, spicy mayo, spring onions, king prawn tempura, sushi ebi and mix sesame seeds	
<b>SALMON CREAMCHEESE ROLL</b> 3,4,6,7	€12.50
Sushi rice, yakinori, avocado, cream cheese, kewpie mayo and orange tobiko	
<b>AVOCADO ROLL</b> 11	€11.50
Sushi rice, yakinori, avocado and tanuki with vegan mayo	
<b>KAPPA MAKI</b> 11,12	€11.50
Sushi rice, yakinori, cucumber, chuka wakame and mixed sesame seeds with vegan mayo	
<b>SHREADED CRAB ROLL</b> 1,2,3,6,12	€13.50
Sushi rice, yakinori, spicy mayo, crabstick, unagi, spring onion, sriracha, kewpie mayo, teriyaki sauce, ginger garlic crumbs, chives and tongarashi	
<b>YUZU TEMPURA</b> 1,2,3,6,12	€12.50
Sushi rice, yakinori, cream cheese, spring onion, cucumber, orange tobikko, crabstick, spicy mayo, yuzu juice, chives and leeks	
<b>TRUFFLE MAKI</b> 1,3,6,11	€13.50
Sushi rice, yakinori, crabstick tempura, green tanuki, truffle mayo, spring onion and cucumber	
<b>EBI TEMPURA ROLL</b> 1,2,3,11	€12.50
Sushi rice, yakinori, tempura king prawn, avocado, mayo and mixed sesame seeds	



## SIDES

## おかず

<b>EDAMAME</b> 5,8,11	€5.00
Steamed green beans sprinkled with sea salt /salt, chili & sambal	
<b>KIMCHI LOADED CHIPS</b> 1,5,6,12	€5.50
Cheesy loaded fries with mozzarella cheese and thinly slice kimchi	
<b>FRENCH FRIES</b>	€3.50
<b>FRIED RICE</b>	€3.80
<b>STEAMED RICE</b>	€3.50

## DESSERT

## デザート

<b>MANGO SPRING ROLL</b> 1,5,12	€7.00
Mango and banana with azuki red bean spring roll with exotic coolis	
<b>YUZU CHEESECAKE</b> 1,3,5,6,7,8	€7.00
Lemon cheesecake with black sesame paste, physallis served with mixed berry sorbet	
<b>DUO MOCHI</b> 1,3,5,6	€7.00
Japanese rice cakes with tropical and chocolate flavour served with crumble and mixed berry sorbet	
<b>TRIO ICECREAM</b> 1,5,7	€7.00
Vanilla, strawberry and chocolate ice cream with chocolate sauce	

## KIDS MENU

## キッズメニュー

<b>CHICKEN KARA-AGE WITH CHIPS</b> 1,6,11	€9.00
Fried chicken with french fries	
<b>KIDS NOODLES</b> 1,3,6,11	€9.00
Stir-fried egg noodles, chicken and vegetables	
<b>KIDS CHAHAN</b> 1,3,6,11	€9.00
Fried rice with vegetables and chicken	
<b>SALMON HOSOMAKI</b> 4,11	€8.00
Yakinori, sushi rice and salmon	
<b>CUCUMBER HOSOMAKI</b> 12	€6.50
Yakinori, sushi rice and cucumber	
<b>AVOCADO HOSOMAKI</b> 12	€6.50
Yakinori, sushi rice and cucumber	

### ALLERGENS

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybean  
7.Milk 8.Nuts. 9.Mustard 10.Sesame 11.Sulphur 12.Molluscs



# WINE

# ワイン

## WHITE WINE

	Glass	Bottle
<b>IL BUCCO PINOT GRIGIO DELLE VENEZIE 2019/2021</b> Aromas of acacia blossom and pears. Fragrant fruity with plenty of structure. Easy drinking, fresh and intense with excellent balance.	€7.50	€29.00
<b>ORGANIC CHARDONNAY, DOMAINE BOUSQUET 2020</b> Rich, fresh, tropical aromas with citrus and floral notes lead to a concentrated apple, pear and lime with a slight tone of sweet spice. The finish is clean and fresh with a crisp acidity and no drying oak influence. Deliciously modern Chardonnay.	€8.00	€35.00
<b>TINDALL SAUVIGNON BLANC 2021</b> A vibrant Sauvignon Blanc with powerful aromatic notes of fresh passion fruit and ripe lime over a herbaceous background. The palate is textured and concentrated with exotic fruits and citrus flavours. Well integrated natural acidity leaves a crisp and lengthy finish.	€9.00	€39.00
<b>HAUS KLOSTERBERG TROCKEN, MARKUS MOLITOR 2020</b> A dry Riesling. A clear nose with aromas reminiscent of ripe fruits in combination with fresh herbs. On the palate notes of stone fruits, powerful slate mineral: animating.	€10.00	€42.00

## RED WINE

<b>TEMPRANILLO, CASA CARMELA 2020</b> Medium to full bodied with aromas of ripe plums, black cherries and some spice. Round and smooth palate with velvety tannins and a long finish.	€7.50	€29.00
<b>PUNA SNIPE FAMILY RESERVE MERLOT 2020</b> A ripe, fruity style offering cherries, figs and blackcurrant notes; supple well intergrated tannins offer a wine suited to most occasions.	€8.00	€32.00
<b>ORGANIC MALBEC, DOMAINE BOUSQUET 2020</b> Vibrant purple in colour. an aromatic, heady bouquet of raspberry, bitter chocolate and spice leads to a juicy and rich palate layers of lush blck cherry, mocha and mineral. Soft, elegant tannins and refreshing acidity round out and support the generous core of primary fruit. A classic example of Argentinian Malbec.	€9.00	€35.00
<b>VALPOLICELLA SUPERIORE, ZENATO 2018/2019</b> Delicious ripe, rounded cherry and blackcurrant fruits with a beautifully smooth finish.	€10.00	€41.00

## CHAMPAGNE AND SPARKLING WINE

<b>PROSECCO FRIZZANTE 'SORA LOC', PERLAGE</b> Fruity, clean nose with a sweet pear, flower and pea aromas. A light mousse leads to an attractive palate of lemon, tropical fruit and apple with crunchy acidity to balance. Refreshingly simple and easy to enjoy!		€35.00
<b>PROSECCO FRIZZANTE TREVISO IGT VENETO, CORTE DELLE CALLI</b> Bright yellow straw colour with greensih hints and intense, fruity bouquet; fresh, harmonious palate. Enjoy as an apertif or with food.	€10.00 200ml Snipe	



## BEER

## ビール

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MORETTI PINT	€6.00
MORETTI GLASS	€4.20
TIGER PINT	€6.00
TIGER GLASS	€4.20
HEINEKEN	€5.00
HEINEKEN ZERO	€5.00
ASAHI	€5.00
TSINGTAO	€5.00

## DRINKS

## ドリンク

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SOFT DRINKS	€3.00
COKE, COKE ZERO, 7UP, DIET 7UP, FANTA	
CAPRISUN	€1.20
STILL WATER	€3.00
SPARKLING WATER	€3.00
SAN PELLEGRINO	€3.50
AMERICANO	€3.00
TEA	€3.00
CAPPUCCINO	€3.80
LATTE	€3.80
ESPRESSO	€3.00

