

Yamamori Noodles, 71-72 Sth. Great George's Street, D2. Tel: 01-475 5001

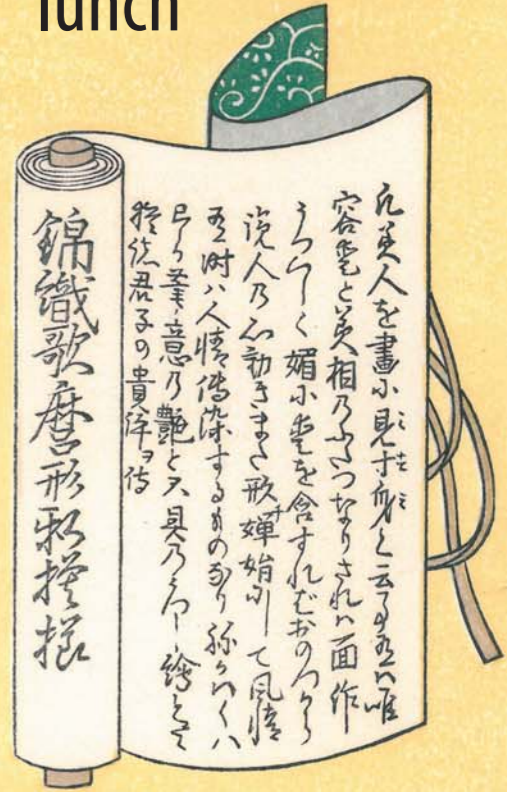
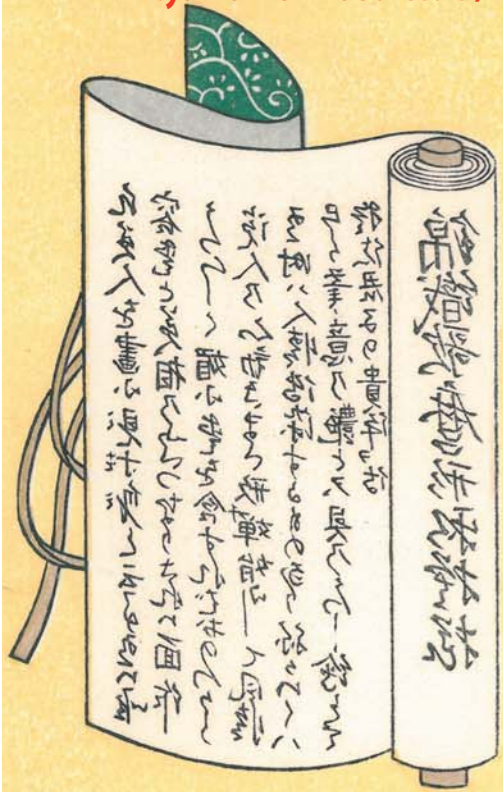
Yamamori Sushi, 38-39 Lower Ormond Quay, D1. Tel: 01-872 0003

www.yamamorinoodles.ie / www.yamamorisushi.ie



YAMAMORI

lunch



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Sushi & Sashimi

Sushi Nigiri – price per 2 pieces

Sushi rice ball served with a slice of fish

*Not suitable for Coeliacs

Asparagus V	€3.50
Cucumber V	€3.50
Avocado V	€3.50
Okra V	€3.50
Oshinko – pickled radish V	€3.50
Inari – Fried tofu V*	€3.50
Kanpyo – Marinaded squash V*	€3.50
Tamago – rolled egg V	€3.50
Shime Saba – mackerel	€3.50
Tako – Octopus	€4.00
Ama ebi – Sweet shrimp	€4.00
Masago Gunkan – Capelin roe*	€4.00
Kani Gunkan – Crab and mayonnaise	€4.50
Zarigani Gunkan – Crayfish and mayonnaise	€4.00
Ika – Squid	€4.00
Ikura Gunkan – Salmon roe	€4.00
Maguro – Tuna	€4.00
Suzuki – Seabass	€4.00
Unagi – Eel*	€4.00
Smoked Salmon	€4.00
Sake – Salmon	€4.00
Hamachi – Yellowtail	€4.00
Hotate – Scallop	€6.00
Ebi – Prawn	€4.00

Small Sushi

5 Pieces (Omakase) €8.95

Large Sushi

12 Pieces (Omakase) €22.00

Sashimi

Delicately sliced selection of fish (no rice)

4 Pieces of Salmon	€6.00
4 Pieces of Hamachi	€7.00
4 Pieces of Tuna	€8.00

Sashimi Platter

8 Pieces (Omakase) €12.00

Norimaki can be prepared with brown rice upon request with seaweed on the outside

Norimaki

Sushi rice rolled in seaweed with one filling of your choice.

Cut into 8 pieces.

Cucumber Ume-boshi	€6.50
Spicy Kimchee and cucumber V	€6.50
Kappa – Cucumber V	€6.50
Kanpyo – marinaded squash V*	€6.50
Avocado V	€6.50
Oshinko – Pickled raddish V	€6.50
Smoked salmon and cream cheese	€8.00
Tuna	€8.00
Spicy Kimchee Tuna	€8.00
Tuna with Spring Onion	€8.00
Salmon	€8.00
Crayfish with spicy mayonnaise	€8.00
Salmon with Avocado	€8.00
King prawn with Avocado	€8.00
California (Crab meat with Avocado)	€8.00
Crab meat with Cucumber	€8.00
Eel with Cucumber*	€8.00
Salmon with Cucumber	€8.00
Crayfish with Avocado	€8.00
Ebi Tempura and masago*	€8.00
Asparagus Tempura and Salmon*	€8.00

Futomaki

Large seaweed and rice roll with a chef's

selection of mixed norimaki filling.

Vegetarian V	4 pieces	€7.50	8 pieces	€14.00
Seafood	4 pieces	€8.50	8 pieces	€16.00

Temaki

Hand rolled cone with one of the norimaki fillings

Norimaki Specials

Ebi* €11.00

Prawn and Asparagus Tempura with wasabi mayonnaise and capelin roe.

Anko* €11.00

Crispy monkfish, okra, coriander infused teriyaki sauce topped with bonito flakes.

Spider* €11.00

Crispy softshell crab with avocado and capelin roe.

Moriawase

All moriawases are chefs selection

Nami Moriawase (small) €25.00

4 piece nigiri, 4 piece sashimi, 1 temaki and a sunomono salad.

Jo Moriawase (large) €35.00

6 piece nigiri, 6 piece sashimi, 1 temaki, 8 peice norimaki and a sunomono salad.

Traditionally there are no starters or main courses in Japanese cuisine. Dishes may vary in preparation time. Your dish will be brought to your table as it is cooked.

Side Dishes

Ginger Crab Salad €7.50

A salad of seaweed, cucumber, fresh Irish crab meat served in a Japanese style sweet ginger vinegar.

Kaku-ni €6.95

Melt in the mouth tender braised pork belly with simmered raddish, served in a rich pork and soy stock.

Agedashi-tofu **V/C** €5.50

Deep fried tofu served with a sweet ginger and daikon sauce.

Unagi Sunomono €7.50

Traditional Japanese salad made with cucumber, broccoli, fine seaweeds and roasted eel, served in a sweet vinegar dressing.

Oriental Spiced Duck Confit **C** €7.50

Spiced and slow cooked tender duck legs served with a sauce of mango, chilli and mint.

Shojin Salad **V/C** €6.95

Crisp cos lettuce, asparagus, avocado, green beans, cherry tomatoes and red onion served with a creamy tofu, lemon and peanut dressing and topped with fried lotus root.

Seafood Tempura €7.50

Prawn, squid, softshell crab and white fish coated in a light crispy batter. Served with a ginger and shoyu dip.

Yasai Tempura **V** €6.50

Sweet potato, aubergine, shiitake mushroom and asparagus coated in a light crispy batter. Served with a ginger and shoyu dip.

All our beef is of Irish origin

V denotes meals are suitable for vegetarians

C denotes meals that can be altered for coeliacs, please inform your server.

Sorry, no separate bills at busy periods. Prices inclusive of VAT

All Sushi and Sashimi are prepared to order.

If you wish to have your sushi orders on separate plates please inform your server.

Yamamori would like to introduce our customers to the benefits of our exclusively sourced organic brown rice. Nutritionally brown rice contains 75% more vitamins and fibre. Therefore we have decided to serve all our rice dishes except for sushi with brown rice, white rice is available on request.

House Specials スペシャル

Prawn Tempura Soba €8.50

Buckwheat soba noodles served in a delicate Japanese dashi soup with two tempura prawns, grilled seaweed, wasabi choi sum and a poached egg.

Tonkatsu €12.00

Tender pork fillet coated in seasoned breadcrumbs with a sweet Japanese sauce, ground sesame, shredded white cabbage and steamed rice.

Vegetable Savoury Rice **V/C** €10.75

Egg fried rice with crispy tofu, cashew nuts, sweetcorn, finely diced peppers, spring onions, mangetout, garnished with seaweed.

Served with a bowl of vegetarian miso soup.

Tofu Steak €10.50

Marinated crispy fried tofu pieces with a mango, honey and roast sesame seed sauce, served with stir fried vegetables and steamed rice.

Haddock Tempura €12.00

Fresh haddock fillets in a light crispy batter served on a bed of stir fried vegetables, steamed rice and ginger shoyu dip.

Seafood and Spicy Kimchee Cha Han **C** €12.00

Egg fried rice with seasonal seafood including prawn, squid, salmon and tuna, wok fried with finely diced peppers, sweetcorn, spring onions, mangetout and kimchee cabbage. Served with a bowl of miso soup.

Cha Han **C** €12.00

Egg fried rice with king prawns, chicken, finely diced peppers, sweetcorn, spring onions and mangetout. Served with a bowl of miso soup.

Chicken Katsu Curry €12.00

Breaded chicken fillet served with a Japanese curry sauce, steamed rice, salad and Japanese pickles.

Tatsuta Age **C** €12.00

Ginger and soy marinated breast of chicken, crispy fried served with wok fried vegetables, salad, steamed rice and teriyaki sauce.

Lunch Bento Box €9.95

See daily specials board

Vegetarian Bento Box **V** €9.95

See daily specials board

Regular Bento Box €16.50

See daily specials board

Extras

Miso Soup €2.50

Vegetarian Miso Soup **V** €2.50

Steamed Rice (white or brown) **V/C** €2.00

Noodles **V** €4.00

Noodles with chicken (for kids only) €5.00

Soba / Udon noodles in broth (please specify if vegetarian) €5.00

Teriyaki / Chilli Sauce **V/C** €0.50

Tonkatsu Sauce **V** €0.50

Fresh Chillies **V/C** €0.50

Curry Sauce **V** €0.50

Seaweed **V/C** €1.00

Gari (Pickled Ginger) **V/C** €0.50

Wasabi **V/C** €0.50

Japanese Pickles **V/C** €1.00

Traditional Kimchee **V/C** €2.50

Sunomono **V/C** €2.50

Daikon Salad **V/C** €1.50

Japanese mix salad **V/C** €2.50

Traditional Japanese Grill

All Teppan grills are served with a bowl of rice.

Teppan Beef Teriyaki **C** - Cooked to your liking €13.75

Grilled 9oz prime Irish striploin steak served on a hot plate with stir fried vegetables and a sweet teriyaki sauce.

Teppan Salmon Teriyaki **C** €13.75

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

Teppan Chicken Teriyaki **C** €11.75

Grilled 8oz chicken breast, served on a hot plate with stir fried vegetables and a sweet teriyaki sauce.

Karubi Beef **C** - Cooked to your liking €12.75

6oz Prime Irish rib eye steak served in a cast iron pot on a bed of rice topped with a fried egg, accompanied by a hot pepper sauce and miso soup.

Ramen ラーメン

A traditional Japanese soup with noodles and a selection of toppings.

Tonkotsu Ramen €9.75

Braised pork belly, wasabi choi sum, grilled seaweed and egg served in a rich and creamy pork stock.

Grilled Tofu Ramen **V** €9.50

Grilled tofu, shiitake, wasabi choi sum and grilled seaweed served in a miso flavoured broth.

Seafood Ramen €9.95

A combination of wok fried seafood including prawn, squid salmon and tuna, served with wasabi choi sum and grilled seaweed in a shellfish and miso flavoured broth.

Confit Duck Ramen €9.75

Confit duck leg, wasabi choi sum, grilled shiitake mushrooms, grilled seaweed and an egg served in a soy sauce and duck flavoured broth.

Yamamori Ramen €9.95

Chargrilled chicken, king prawns, char shu, crispy tofu, egg, grilled seaweed and wasabi choi sum in a soy sauce, chicken and pork flavoured broth.

Chicken Miso Ramen €9.75

Stir fried chicken and beanspouts, wasabi choi sum, grilled seaweed and an egg served in a slightly spicy miso and chicken flavoured broth.

Wok fried Noodles

Seafood Yaki Soba €9.95

Stir fried egg noodles with a combination of fresh seafood and seasonal vegetables, garnished with wakame.

Yaki Udon €9.95

Stir fried and lightly curried udon noodles with chicken, king prawns and seasonal vegetables combined with egg and garnished with red pickled ginger.

Yasai Yaki Soba **V** €8.95

Stir fried egg noodles with crispy tofu, cashew nuts, oriental vegetables, egg and vegetarian oyster sauce, garnished with bamboo shoots.

Nihon Soba - Itame €9.50

Buckwheat soba noodles, wok fried with asparagus, shiitake mushrooms, pakchoi and vegetarian oyster sauce, topped with grilled tofu.

Yamamori Yaki Soba €9.95

Stir fried egg noodles with chicken, king prawns, roast pork and seasonal vegetables garnished with red pickled ginger.