

# À LA CARTE

CURATE YOUR DINING EXPERIENCE

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<b>BOWLS</b>	<b>LOBSTER NOODLES</b> Charred Lobster, Lobster Sauce, Tofu	37
	<b>SMOKED SHORT RIB</b> Sushi Rice, Miso, Mustard, Spring Onion	18
	<b>MUSHROOM UDON (V)</b> Shiitake, Sake	14
	<b>ROASTED MUSHROOM SALAD</b> Pickled Mushroom, Lotus Root Chips, Mizuna	15
	<b>CHICKEN &amp; EGG RICE</b> Slow Poached Egg, Crispy Chicken Skin, Petits Pois	9
	<b>POACHED EGG SALAD</b> Ponzu, Goma, Negi, Oroshi Shoga, Garlic Slice	12
	<b>YAKITORI</b>	<b>SIRLOIN SKEWER</b> Truffle Tare, Black Pepper Crème Brûlée
<b>CHICKEN &amp; PEANUT</b> Peanut, Truffle		7
<b>CHICKEN &amp; SESAME</b> Tare, Sesame Powder		5.5
<b>SEA BASS</b> Tare, Buttermilk Dashi		12
<b>HALIBUT</b> Compressed Caviar, Lime Glaze, Buttermilk Dashi		15.5
<b>DUBLIN BAY PRAWNS</b> Majada Crumb		13.5
<b>OCTOPUS</b> Hon Dashi, Lime		15
<b>SCALLOPS</b> Lime Zest, Black Garlic Dip		12
<b>BABY TURNIP</b> Smoked Egg Dip, Nori Powder, Soy		6.5
<b>LEEK SKEWER</b> Tare, Crispy Leek, Leek Ash		6.5

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ENJOY

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<b>TEMPURA</b>	<b>SWEETCORN FRITTERS</b> Coriander Jalapeño Dip	8
	<b>OYSTERS TEMPURA</b> Oyster Emulsion, Preserved Red Onion	5.5
	<b>TURBOT</b> Ume Sesame, Basil Coriander	19
	<b>RICE CHIPS</b> Dragon Sauce	6.5
	<b>COURGETTE FLOWER</b> Soft Tofu Dressing	12
	<b>PICKLED ONION RINGS</b> Sumo Miso Mayonnaise	6.5
<b>WAGYU</b>	<b>IRISH WAGYU STEAK</b> Black Pepper	
	<b>SIRLOIN (Grade A6)</b>	<i>price per 100g</i> 50
	<b>RIB EYE (Grade A6)</b>	<i>price per 100g</i> 50
	<b>MEDALLION STEAK (Grade A12)</b>	<i>price per 100g</i> 35
	<b>WAGYU TARTARE</b> Wakame Salad	25
	<b>With Caviar</b>	45
<b>BAO</b>	<b>CLARE ISLAND ORGANIC HOT SMOKED SALMON</b> Fried Egg Mayonnaise, Spring Onion, Sesame Praline	18
	<b>LOBSTER</b> House Mayonnaise, Garlic Crumb	35
	<b>LAMB CONFIT</b> Spring onion, crispy Shallot	18
	<b>DUCK</b> Leek, Koji, Hash Brown	21
	<b>WAGYU</b> Crispy Shallot, Tomato, Pickled Radish	22
	<b>MUSHROOM</b> Hen of the Woods, Pickled Shimeji, Pickled Cucumber, Whey Sauce	18

# SUSHI

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## NIGIRI

2 PIECES

TUNA AKAME	12
TUNA O-TORO	18
TUNA CHŪTORO	14
ABURI SALMON	12
SALMON	10
PICKLED MACKEREL	12
SMOKED EEL	16
YELLOWTAIL	15
SCALLOP	18

## HOSOMAKI

4 PIECES

KAPPAMAKI	12
TUNA	22
TUNA TOROTAKU	28

## SASHIMI

2 PIECE

TUNA AKAMI	15
TUNA CHŪTORO	22
TUNA O-TORO	26
TUNA, HAMACHI, SHIROMI, SAKANA	70

9 PIECES

# CRUDO

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BALFEGÓ TUNA TATAKI	25
Yuzu, Ponzu, Gari, Daikon	
OYSTER	4.5
Koji, Pickled Lotus Root, Wakame	
YELLOWTAIL TATAKI	25
Yuzu, Ponzu	
O-TORO TUNA TARTARE	105
20gr Oscietra Caviar	

# SOUP

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MISO SOUP	7
Daikon & Kombu	

MISO, LEEK & POTATO SOUP	7
Leek Chiffonade, Wakame	

## CHEF RECOMMENDS

SMOKED SLOW ROAST DUCK BREAST	29.5
Cherry & Ginger Glaze, Black Garlic	

MISO ROAST BLACK COD	25
Preserved Red Onion	

SIRLOIN STEAK Pat McLoughlin	29
Black Pepper Crème Brûlée	

## TASTING MENUS

FOR TWO TO SHARE

FLORITZ MENU	65 pp
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"FULLER" MENU	85 pp
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Please ask your server for further details

Please note that there is a discretionary 12.5% service charge on all tables of 6 or more

