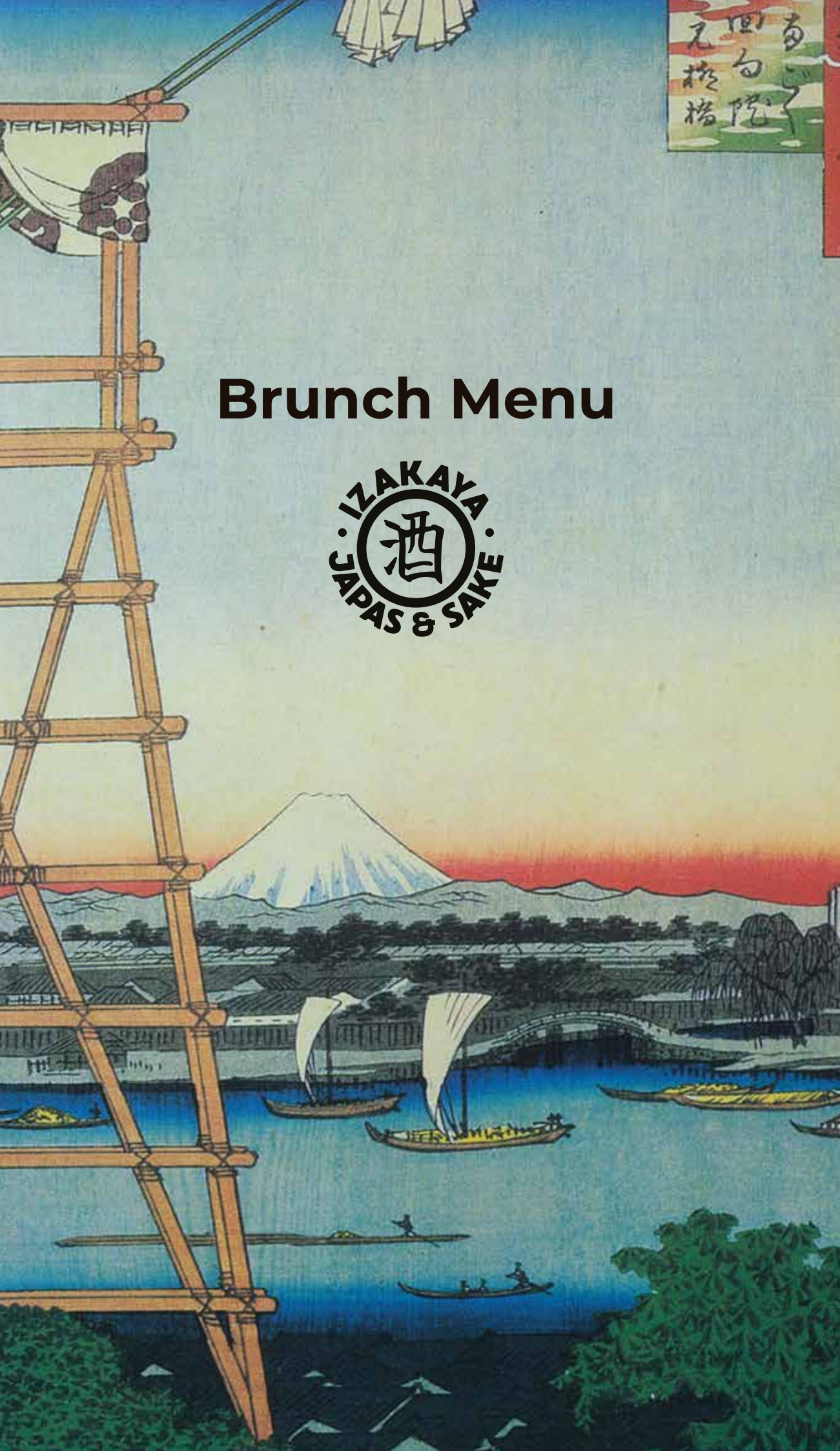


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Brunch Menu



COCKTAIL PITCHER SPECIAL €35

(4 servings)

Sake Punch

Taruzake, Ginger Liqueur, Peach Liqueur, Apple Juice, Lemon Juice & Cranberry Juice. Served with fresh Strawberries & Orange pieces.

Lavender & Lychee Spritz

Dingle Gin, Junmaishu, Lavender Tea, Lychee Juice, Lemon Juice, Lemongrass Syrup topped with Elderflower Tonic.

Tropical Okinawa

Kraken Rum, Shochu, Apple Juice, Passion Fruit Puree, Lime Juice topped with Sparkling Grapefruit.

IZAKAYA FAVOURITES

Slow Cooked Duck Pancakes

19.50

Delicious duck leg slow cooked & shredded with steamed pancakes & vegetables. Served with hoisin sauce.

Hot Stone Wagyu Beef

26.95

Irish Wagyu striploin (rare) on a hot stone. Served with wasabi & Maldon salt.

FIVE JAPAS FOR €45

Choose a selection of 5 Japas below.
(Tapas style dining, dishes arrive as they're ready)

✔ Potato Korokke

10.20

Japanese style golden croquettes served with tonkatsu sauce.

Chicken Nanban

12.50

Crispy fried chicken with homemade Japanese tartar sauce.

✔ Dashi Maki Tamago

9.95

Fluffy Japanese style omelette with konbu dashi topped with crispy nori and spicy mayo.

Pork Gyoza

10.50

Japanese steamed & crispy grilled pork, chives & garlic dumplings with gyoza dip.

Ebi Chili

12.50

Spicy King prawns fried, tossed with steamed pak choi and spicy onion sauce.

✔ Yasai Gyoza

9.95

Japanese steamed & crispy grilled spinach, squash & mushroom dumplings with gyoza dip.

✔ Tofu Yaki

10.20

Grilled tofu topped with sesame mayo, crispy nori & carrot salad.

Ebi Mayo

13.95

King prawns fried in a light crispy batter & tossed in spicy mayo.

Tonkatsu

10.95

Super juicy, breaded pork belly slices served with tonkatsu sauce.

✔ Aubergine Tempura

9.95

Aubergine fried in a light crispy batter & served with our Izakaya tempura dip.

Okonomiyaki

12.50

Japanese savoury pancake mixed with prawn, cabbage and served with tonkatsu sauce, mayo & bonito flakes.

Teritama Burger

12.50

Juicy Wagyu burger topped with fried egg, teriyaki sauce & konbu mayo on a homemade sesame brioche.

✔ Harumaki

14.95

Deep-fried spring rolls filled with shiitake & shimeji mushrooms, wrapped in a crispy pastry and topped with melting mozzarella cheese & aonori mayo.

Curry Udon

12.95

Warm curry broth with sanuki udon noodles served with kakuni pork belly.

ACCOMPANIMENTS

✔ Edamame/ Spicy Edamame

7.40

Young green soy beans boiled in their pods & sprinkled with salt or shichimi. A perfect accompaniment to beer.

✔ Aonori Shakashaka Potato

6.95

French fries sprinkled with Aonori Salt (dry seaweed salt).

✔ Maze Gohan

9.00

Steamed rice, aonori tempura flakes, white sesame seeds, konbu dashi & tempura dip.

✔ Pickles Moriawase

7.50

Three kinds of seasonal Japanese pickles. Please ask your server.

A discretionary 12.5% service charge is included to tables of 3 or more.
All gratuities are shared among Yamamori team.

SASHIMI 刺身

Delicate slices of sashimi grade fish (no rice). All sashimi are freshly cut.

Akami - 4 pieces (Lean bluefin tuna)	20.95	Hamachi - 4 pieces (Yellowtail)	18.95
Otoro - 3 pieces (Bluefin tuna belly)	20.95	Sha-ké - 5 pieces (Salmon)	12.95
Bluefin Sashimi Platter - 4 pieces (2 pieces Akami & 2 pieces Otoro)	24.95	Sashimi Moriawase - 9 pieces (Omakase chef selection)	27.95

OSUSUME NIGIRI おすすめ握り寿司

2 pieces per portion

Unagi Foie Gras Roasted eel topped with foie gras brulée.	13.50	Mushi Ebi Steamed prawn, shiso & lumpfish caviar.	8.25
Kani Caviar Fresh crab topped with spicy mayo & lumpfish caviar.	15.50	Spicy Hamachi Yellowtail topped with ginger, spring onion, shichimi & tatak sauce.	9.25
Buttered Scallop Torched and topped with Maldon salt.	10.50	Classic Akami Lean, red meat of bluefin tuna.	13.95
Seared Seabass Served with tataki sauce & lime zest.	8.25	Smooth Otoro Melt in your mouth. Bluefin tuna belly topped with wasabi mayo.	15.95

CLASSIC NORIMAKI のり巻き

Sushi rolled in seaweed with a filling of your choice. All rolls are cut into 8 pieces.

Salmon	14.95	🌱 Avocado	11.95
Prawn & Cucumber	14.50	🌱 Cucumber	11.95

NORIMAKI CHEF SPECIALS のり巻きスペシャル

🌱 Vegan Futomaki Cucumber, avocado, carrots, inari & oshinko filled futomaki topped with avocado sauce and sesame seeds.	22.50	California Dream Fresh crabmeat combined with avocado, seasonal cucumber, crunchy tempura flakes & masago.	27.95
Ebi Super Roll Crispy ebi tempura wrapped with fresh cream cheese, avocado, masago & served with wasabi mayo.	24.50	Salmon & Cream Cheese Special Fresh salmon, avocado, cream cheese. Topped with chives, black caviar & served with wasabi mayo.	26.95
Rainbow Crayfish & cucumber filled norimaki topped with slices of avocado, mixed fish & garnished with wasabi mayo & masago.	26.50	Yaki Sha-ke Grilled salmon seared to perfection mixed with cream cheese, cucumber, wrapped in avocado, seared salmon & spicy mayo.	24.95

SUSHI PLATTERS 寿司盛り合わせ

Tuna Lovers 2 pieces of lean Akami nigiri, 2 pieces of smooth Otoro nigiri with wasabi mayo, 2 pieces of spicy bluefin tuna gunkan.	42.95	🌱 Vegan Bento 3 pieces of nigiri, 4 pieces of norimaki, spicy ama age tofu topped with cashew nuts, temaki & salad. Served with vegan miso soup.	26.50
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Please ask our team for an allergen menu.

We at Yamamori try our hardest to keep all ingredients not included in the dish away from the preparation surfaces. However, we cannot 100% guarantee that all dishes are free from other allergen ingredients.

Bluefin tuna is a speciality of the Japanese kitchen. We are proud to use 100% sustainable Bluefin tuna. We only serve locally sourced seafood & Irish beef.



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