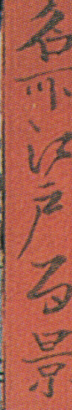
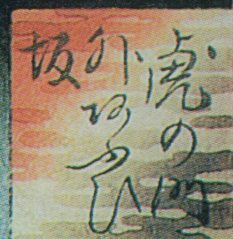


# YAMAMORI

North City Dinner





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

## SASHIMI 刺身

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

Akami - 4 pieces (Lean bluefin tuna)	21.50	Sha-ké - 5 pieces (Salmon)	14.50
Hamachi - 4 pieces (Yellowtail)	19.95	Sashimi Moriawase - 9 pieces (3 bluefin tuna, 3 yellowtail, 3 salmon)	27.95

## OSUSUME NIGIRI おすすめ握り寿司

2 pieces per portion

Avocado Freshly cut avocado 🌱	5.75	Unagi Sweet marinated & roasted eel	7.50
Inarizushi Traditional sweet fried tofu 🌱	5.75	Smoked Salmon Today's freshly cut smoked salmon	7.50
Tamago Japanese sweet rolled omelette 🌱	5.75	Hamachi Today's freshly cut yellowtail	7.50
Shime Saba Cured mackerel	6.50	Sha-ké Today's freshly cut salmon	7.50
Ebi Tiger prawn	7.50	Unagi Foie Gras Eel topped with foie gras brulée	11.50
Akami Lean bluefin tuna	9.95	Kani Gunkan Fresh Irish crab meat with crispy nori	12.95

## CLASSIC NORIMAKI のり巻き

Sushi rolled in seaweed with a filling of your choice. All rolls are cut into 8 pieces.  
All our norimaki are served with black zakkoku rice (雑穀米), a high-protein, high-fibre alternative to white rice. If you would prefer your dish served with white sushi rice, please inform your server.

Salmon	13.95	California (*might contain shells)	17.50
Smoked salmon & cream cheese	14.75	Prawn tempura & masago	13.50
Crayfish & spicy mayo	14.95	King prawn & avocado	13.50
Salmon & avocado	14.50	Bluefin tuna	17.95
Eel & cucumber	14.50	Bluefin tuna & avocado	18.95
Avocado 🌱	11.75	Spicy bluefin tuna	18.95
Avocado, cucumber & cream cheese 🌱	12.25	Grilled salmon, cream cheese & spring onion	13.95

## NORIMAKI CHEF SPECIALS のり巻きスペシャル

All-time Yamamori favourite sushi rolls. Great for sharing! All rolls are cut into 8 pieces.

Spider Roll Tempura softshell crab & avocado delicately rolled & cut. Served with masago & wasabi mayonnaise.	26.95	Ebi Dragon Breadcrumbsed prawns & avocado delicately rolled & cut. Served with masago & wasabi mayonnaise.	25.95
Rainbow Salmon, bluefin tuna, prawn, white fish, crayfish, avocado & cucumber delicately rolled & cut. Served with masago & wasabi mayonnaise.	27.95	Vegan Delight 🌱 Broccoli, avocado, kanpyo, cucumber, oshinko & inari. Served with wakame goma salad.	23.95

## SUSHI PLATTERS 寿司盛り合わせ

Large Omakase 1 norimaki, 6 pieces of sashimi, 8 nigiri & wakame goma salad.	49.00	Vegetarian Nigiri Platter 🌱 Chef's selection of 5 pieces of vegetarian nigiri.	15.95
Small Omakase 4 pieces of nigiri, 4 pieces of sashimi, 4 pieces of norimaki & wakame goma salad.	34.00	Small Nigiri Platter Chef's selection of 5 pieces of nigiri.	17.95
Salmon Moriawase 4 pieces of nigiri, 4 pieces of sashimi & 4 pieces of norimaki.	26.00	Large Nigiri Platter Chef's selection of 12 pieces of nigiri.	38.95
Tuna Moriawase 4 pieces of nigiri, 4 pieces of sashimi & 4 pieces of norimaki.	46.00		




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.

A discretionary service charge of 12.5% is included to groups of 4 or more.  
All tips and gratuities are shared with all members of Yamamori team.

JAPAS ジャパス

<b>Edamame</b> 	7.95
Steamed green soy beans served with Maldon salt.	
<b>Kabocha Korokke</b> 	11.95
Fried croquettes of Japanese pumpkin served with Japanese barbecue sauce.	
<b>Tenderstem Broccoli Salad</b> 	13.95
Broccoli & fresh chilli tossed in a sesame dressing.	
<b>Ama Age Tofu</b> 	11.95
Tofu tossed in a light batter, fried and served with cashew nuts, teriyaki sauce & shichimi.	
<b>Yasai Harumaki</b> 	13.95
Deep-fried spring rolls, filled with mixed vegetables & wrapped in a crispy pastry. Served with sweet mango chilli dipping sauce.	
<b>Kamo Harumaki</b>	16.50
Deep-fried spring rolls, filled with shredded duck, mixed vegetables & wrapped in a crispy pastry. Served with citrus dipping sauce.	
<b>Galway Bay Oysters (per piece)</b>	4.95
Freshly shucked & served with lime and chilli sauce.	
<b>Kare Kewpie Arancini</b>	11.95
Breadcrumbs & deep-fried rice balls stuffed with Japanese curry & chicken. Served with Kewpie mayo & freshly shaved parmesan.	
<b>Kimchee Chicken Kara Age</b>	13.95
Kimchee marinated chicken thigh, deep fried & served with spicy mayonnaise.	
<b>Grilled Yuzu Prawn Salad</b>	13.50
Grilled tiger prawns, daikon, cucumber & freshly tossed spinach. Served with yuzu & kimchee dressing.	
<b>Hot Stone Wagyu Beef</b>	27.95
Irish Wagyu striploin (rare) on a hot stone. Served with Maldon salt & wasabi.	
<b>Wagyu Beef &amp; Potato Korokke</b>	14.75
Fried croquettes of potato & Irish Wagyu beef. Served with shredded cabbage & honey mustard sauce.	
<b>Octopus Balls</b>	13.95
Osaka-style street food - pancake mix octopus balls served with wasabi mayo, Japanese barbecue sauce & bonito flakes.	
<b>Yakitori</b>	12.95
Grilled chicken thigh & spring onion skewers. Glazed with yakitori sauce & shichimi.	
<b>TEMPURA</b> 天ぷら	
Crispy batter tempura. All tempura dishes are served with our home recipe ginger and shoyu dip.	
<b>Irish Squid - 6 pieces</b>	14.95
<b>Ebi (king prawn) - 5 pieces</b>	15.50
<b>Softshell Crab - 4 pieces</b>	14.95
<b>Chef's Seafood Mix - 5 pieces</b>	18.95
Prawn, squid & white fish.	
<b>Yasai (vegetables)  - 5 pieces</b>	13.95
Chef's selection.	
<b>HOME-MADE GYOZA</b> 餃子	
Six Japanese steamed & crispy grilled dumplings served with the chef's home-made gyoza dip.	
<b>Pork</b>	12.50
<b>Ebi - Prawn</b>	12.95
<b>Spinach &amp; Shiitake</b>  (*contains cashew nuts)	11.95
<b>WOK</b> ウォック	
<b>Yaki Udon</b>	23.95
Lightly curried udon noodles stir-fry with chicken, king prawns, egg & vegetables. Garnished with red pickled ginger.	
<b>Yamamori Yaki Soba</b>	24.95
Stir-fry egg noodles with chicken, king prawns, roast pork & vegetables. Garnished with red pickled ginger.	
<b>Yasai Yaki Soba</b> 	22.95
Stir-fry buckwheat soba noodles with fried tofu, cashew nuts, vegetables, egg & vegetarian oyster sauce. Garnished with bamboo shoots.	

HOUSE SPECIALITIES スペシャル

<b>Chicken Katsu Curry</b>	25.50
Fried breaded chicken breast served with Japanese curry sauce, crunchy home-made pickles & zakkoku rice.	
<b>Tofu Steak</b> 	22.95
Marinated crispy fried tofu pieces with mango and roast sesame seeds sauce. Served with stir-fry vegetables, vegetarian miso soup & zakkoku rice.	
<b>Tatsuta Age</b>	24.95
Ginger-marinated fried chicken breast & stir-fry vegetables. Served with teriyaki sauce & zakkoku rice.	
<b>Salmon Teriyaki</b>	27.95
Grilled salmon and stir-fry vegetables. Served with zakkoku rice & teriyaki sauce.	
<b>Karubi Beef</b>	33.50
8oz Prime Irish Rib Eye steak, served in a stone pot, on a bed of stir-fry zakkoku rice & vegetables. Topped with a fried egg & garlic flakes. Served with hot pepper sauce & miso soup.	
<b>Tiger Prawn Curry</b>	25.95
Lightly spiced curried tiger prawns, shiitake mushrooms & vegetables wok-fried in a coriander and coconut milk sauce. Served with zakkoku rice.	
<b>Ishi Yaki Bibimbap</b>	25.50
Thinly sliced beef, with vegetables and zakkoku rice in a traditional clay pot and topped with a poached egg. Served with hot pepper sauce & miso soup.	
<b>Spiced Duck</b>	29.95
Grilled breast of duck cooked to your liking. Served with vegetables, spiced sweet soy & zakkoku rice.	
<b>Cha Han</b>	23.95
Egg fried zakkoku rice with king prawns, chicken, finely diced peppers, sweetcorn, spring onion & mangetout. Topped with a fried egg & served with miso soup.	
<b>Vegetable Savoury Rice</b> 	22.95
Egg-fried zakkoku rice with fried tofu, cashew nuts, sweetcorn, finely diced peppers, spring onion & mangetout. Garnished with seaweed & served with vegetarian miso soup.	
<b>Spicy Seafood Kimchee Cha Han</b>	26.50
Egg-fried zakkoku rice with mixed seafood (prawns, squid, salmon & white fish), finely diced peppers, sweetcorn, spring onion, mangetout & kimchee. Served with miso soup.	
<b>Fish Of The Day Tempura</b>	27.95
Fish of the day in a light crispy batter and stir-fry vegetables. Served with zakkoku rice & our home recipe ginger and shoyu dip.	
<b>RAMEN</b> ラーメン	
<b>Vegan Tofu Ramen</b> 	22.95
Grilled tofu, shiitake mushrooms, pak choi, beansprouts & grilled seaweed. Served in a miso shiitake broth.	
<b>Seafood Ramen</b>	26.50
A mix of wok-fried seafood (prawns, squid, salmon & white fish), with pak choi, shiitake mushrooms & grilled seaweed. Served in a shellfish & miso broth.	
<b>Yamamori Ramen</b>	25.95
Chicken thigh, prawns, char shu (pork belly), crispy tofu, egg, grilled seaweed & choy sum. Served in a soy sauce, chicken & pork broth.	
<b>Chicken Miso Ramen</b>	23.95
Grilled chicken breast, beansprouts, pak choi, grilled seaweed & egg. Served in a slightly spicy miso & chicken broth.	
<b>Tonkotsu Ramen</b>	24.95
Char shu (pork belly), shiitake mushrooms, pak choi, grilled seaweed & egg. Served in a rich & creamy pork broth.	
<b>Chilli Beef Ramen</b>	26.95
Stir-fried thinly sliced beef, fresh chilli, onion, beansprouts, pak choi, grilled seaweed & egg. Served in a spicy home-made broth.	
<b>BENTO</b> 弁当	
<b>Regular Bento</b>	27.95
<b>Vegetarian Bento</b> 	23.95

Please ask our staff 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.



