

YAMAMORI

North City Dinner

名所江戸百景
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名所江戸百景



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 ジャパズ

Edamame 	7.95
Steamed green soy beans served with Maldon salt.	
Kabocha Korokke 	11.95
Fried croquettes of Japanese pumpkin served with Japanese barbecue sauce.	
Tenderstem Broccoli Salad 	13.95
Broccoli & fresh chilli tossed in a sesame dressing.	
Ama Age Tofu 	11.95
Tofu tossed in a light batter, fried and served with cashew nuts, teriyaki sauce & shichimi.	
Yasai Harumaki 	13.95
Deep-fried spring rolls, filled with mixed vegetables & wrapped in a crispy pastry. Served with sweet mango chilli dipping sauce.	
Kamo Harumaki	16.50
Deep-fried spring rolls, filled with shredded duck, mixed vegetables & wrapped in a crispy pastry. Served with citrus dipping sauce.	
Galway Bay Oysters (per piece)	4.95
Freshly shucked & served with lime and chilli sauce.	
Kare Kewpie Arancini	11.95
Breadcrumbs & deep-fried rice balls stuffed with Japanese curry & chicken. Served with Kewpie mayo & freshly shaved parmesan.	
Kimchee Chicken Kara Age	13.95
Kimchee marinated chicken thigh, deep fried & served with spicy mayonnaise.	
Grilled Yuzu Prawn Salad	13.50
Grilled tiger prawns, daikon, cucumber & freshly tossed spinach. Served with yuzu & kimchee dressing.	
Hot Stone Wagyu Beef	27.95
Irish Wagyu striploin (rare) on a hot stone. Served with Maldon salt & wasabi.	
Wagyu Beef & Potato Korokke	14.75
Fried croquettes of potato & Irish Wagyu beef. Served with shredded cabbage & honey mustard sauce.	
Octopus Balls	13.95
Osaka-style street food - pancake mix octopus balls served with wasabi mayo, Japanese barbecue sauce & bonito flakes.	
Yakitori	12.95
Grilled chicken thigh & spring onion skewers. Glazed with yakitori sauce & shichimi.	

TEMPURA 天ぷら

Crispy batter tempura. All tempura dishes are served with our home recipe ginger and shoyu dip.


Irish Squid - 6 pieces	14.95
Ebi (king prawn) - 5 pieces	15.50
Softshell Crab - 4 pieces	14.95
Chef's Seafood Mix - 5 pieces	18.95
Prawn, squid & white fish.	
Yasai (vegetables)  - 5 pieces	13.95
Chef's selection.	

HOME-MADE GYOZA 餃子

Six Japanese steamed & crispy grilled dumplings served with the chef's home-made gyoza dip.

Pork	12.50
Ebi - Prawn	12.95
Spinach & Shiitake  (*contains cashew nuts)	11.95

WOK ウォック

Yaki Udon	23.95
Lightly curried udon noodles stir-fry with chicken, king prawns, egg & vegetables. Garnished with red pickled ginger.	
Yamamori Yaki Soba	24.95
Stir-fry egg noodles with chicken, king prawns, roast pork & vegetables. Garnished with red pickled ginger.	
Yasai Yaki Soba 	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

Chicken Katsu Curry	25.50
Fried breaded chicken breast served with Japanese curry sauce, crunchy home-made pickles & zakkoku rice.	
Tofu Steak 	22.95
Marinated crispy fried tofu pieces with mango and roast sesame seeds sauce. Served with stir-fry vegetables, vegetarian miso soup & zakkoku rice.	
Tatsuta Age	24.95
Ginger-marinated fried chicken breast & stir-fry vegetables. Served with teriyaki sauce & zakkoku rice.	
Salmon Teriyaki	27.95
Grilled salmon and stir-fry vegetables. Served with zakkoku rice & teriyaki sauce.	
Karubi Beef	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.	
Tiger Prawn Curry	25.95
Lightly spiced curried tiger prawns, shiitake mushrooms & vegetables wok-fried in a coriander and coconut milk sauce. Served with zakkoku rice.	
Ishi Yaki Bibimbap	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.	
Spiced Duck	29.95
Grilled breast of duck cooked to your liking. Served with vegetables, spiced sweet soy & zakkoku rice.	
Cha Han	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.	
Vegetable Savoury Rice 	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.	
Spicy Seafood Kimchee Cha Han	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.	
Fish Of The Day Tempura	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.	

RAMEN ラーメン

Vegan Tofu Ramen 	22.95
Grilled tofu, shiitake mushrooms, pak choi, beansprouts & grilled seaweed. Served in a miso shiitake broth.	
Seafood Ramen	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.	
Yamamori Ramen	25.95
Chicken thigh, prawns, char shu (pork belly), crispy tofu, egg, grilled seaweed & choy sum. Served in a soy sauce, chicken & pork broth.	
Chicken Miso Ramen	23.95
Grilled chicken breast, beansprouts, pak choi, grilled seaweed & egg. Served in a slightly spicy miso & chicken broth.	
Tonkotsu Ramen	24.95
Char shu (pork belly), shiitake mushrooms, pak choi, grilled seaweed & egg. Served in a rich & creamy pork broth.	
Chilli Beef Ramen	26.95
Stir-fried thinly sliced beef, fresh chilli, onion, beansprouts, pak choi, grilled seaweed & egg. Served in a spicy home-made broth.	
BENTO 弁当	
Regular Bento	27.95
Vegetarian Bento 	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.

 Vegetarian

