

HOT STUFF

99	duck gyoza deep-fried dumplings filled with duck, cabbage, water chestnut, chinese leaves and chives, served with a hoi sin sauce	€6.25
100	chicken gyoza steamed and grilled chicken gyoza filled with cabbage, chinese leaves, chinese chives and water chestnut, served with a chilli, garlic, sesame and soy dipping sauce	€6.25
103	ebi katsu deep-fried tiger prawns in panko breadcrumbs served with a chilli and garlic dipping sauce	€5.95
108	tori kara age deep-fried chicken pieces prepared with soy-sauce, dried oregano, thyme and ginger marinade. served with a chilli, garlic, sesame and soy dipping sauce	€5.65
107	chilli squid deep-fried squid seasoned with sea salt and shichimi served with a chilli, garlic and coriander dipping sauce	€6.25
104	edamame steamed green soya-beans with either salt or chilli and garlic salt, simply hold up to your mouth and squeeze the beans from the pod	€4.75
302	miso soup a light soup flavoured with white miso paste, wakame, silken tofu and spring onions	€2.00
96	lollipop prawn kushiyaki skewers of grilled prawns marinated in lemongrass, lime and chilli, served with a caramelised lime	€6.35

DRINKS & DESSERTS

ask for our wine list

SOFT DRINKS & FRESH JUICES

		regular	large
water	still / sparkling	€1.55	€3.55
soft drinks	coke, diet coke, coke zero, sprite, fanta, kinnie, lemon / peach ice tea	€1.95	€3.50
fresh juices	1 raw - carrot, cucumber, tomato & apple	€3.65	€4.65
	2 fruit - strawberry, apple & pear		
	3 orange - freshly squeezed orange juice		
	4 carrot - carrot with a hint of fresh ginger. you can also add some apple.		
	6 super green - apple, mint, celery & lime		
	7 clean green - kiwi, avocado & apple		
	8 tropical - mango, apple and orange		
	10 blueberry, apple & carrot with a taste of ginger		
11 positive juice - pineapple, lime, spinach, cucumber and apple			

BEER

		half pint	pint
cisk		€2.75	€3.50
asahi	japanese beer	€3.95	

WINE

by the glass white	white / red / rosé	€3.55	
	eno chardonnay malta	€11.95	
	bordeaux blanc france	€16.75	
	gavi del commune di gavi italy	€17.65	
	pinot grigio italy	€12.55	
	sauvignon blanc classic chile	€15.65	
	sauvignon blanc south africa	€12.85	
	red	eno merlot malta	€11.95
		bordeaux rouge france	€17.35
		bardolino italy	€12.55
merlot classic chile		€16.75	
rosé	shiraz south africa	€12.85	
	rosé d'anjou france	€10.95	
	bordeaux france	€16.25	
sake	marques del turia valencia	€12.85	
	kyoto fushimizu shitate	for one €2.95 to share €5.95	
plum wine	by the glass	€3.55	

sako[®]
SUSHI

MENU

MAKI rice rolled in seaweed with various toppings

6 thin rolls per serving

- salmon
- tuna
- cucumber
- pickled radish
- pumpkin
- crab
- avocado

3 inside-out rolls per serving

spicy tuna
cooked chopped fresh tuna, spring onions, kimchee sauce, chili powder

yurikaeshi
fresh spicy tuna, tobikko, crabstick, cucumber, smoked salmon

east-west
fried prawn, cream cheese, asparagus, gruyere

salmon chizu
smoked salmon, cream cheese, cucumber, seaweed

tuna kinoko
tuna, mushroom, garlic, cream cheese, teriyaki, spring onions

twist and shout
salmon, tuna, crispy tempura, spicy sauce

crazy crab
crab, avocado, spring onions, tobiko, sweet chilli, mayo, sesame seeds

turonegi
spring onions, tuna, tempura, avocado, micro herbs, miso dressing

yasai pepa
kampyo, sweet potato, marinated tofu, pickled radish, sesame seeds

furuti
crab, jack fruit, coconut, shrimps, tobiko sauce

ebi furai
fried prawn, fried sweet potato, chili mayo, fresh mix peppers, pistacchio

california
avocado, crab & japanese mayonnaise, orange masago

sake diru
salmon, avocado, dill

cooked salmon
cooked salmon, spice, pepper & spring onions

ebi kyuri
fried prawn, cream cheese, cucumber, crispy tempura

yasai itame
pak choi, asparagus, shitake, rucola, cream cheese, tanuki, teriyaki

sakunagi
unagi, cucumber, seared salmon, sweet chilli, mayo, micro herbs

kanijo
avocado, salmon, tempura, crab, green masago, sweet chili mayo

tamanegi
steamed prawn, avocado, mayo, green masago, shallot

supaishi
tuna, sesame oil, chilli oil, cucumber, fish egg, sesame seeds, hot sauce

NIGIRI hand formed rice with sliced raw fish

2 pieces per serving

sake salmon

maguro tuna

ebi shrimp

unagi eel

TOFU BAGS

2 pieces per serving

california
crab, avocado salad in a tofu bag

salmon avocado
salmon, avocado, fish eggs and yakitori sauce in a tofu bag

SASHIMI thin slices of raw fish

5 slices per serving

sake salmon

maguro tuna

SALADS

salmon
chunks of salmon, avocado and fish egg, tossed in a yakitori sauce

chuka idako
marinated baby octopus in sesame sauce

chukka wakame
light spicy seaweed salad

tropical salad
crabstick, cucumber, wakame, jack fruit, tobiko, sesame seeds, cocktail sauce

PICK YOUR PLATE

- €1.85
- €2.85
- €3.25
- €3.85
- €4.85

SAKO SPECIALS • not on the belt • these are made fresh to order, so ask for them with our chefs or with your server

ABURI freshly flame seared with a dash of spicy mayo

- salmon nigiri
- tuna nigiri

TEMAKI cone-shaped, hand-rolled seaweed with various fillings

california
avocado, crab, tobiko eggs and japanese mayonnaise

sake kawa
crispy salmon skin, springs onions and teriyaki sauce

spicy tuna
fresh tuna, springs onions, spicy mayo

ebi
steamed or fried prawn, avocado, japanese mayo and tobiko

oyako sake
salmon, fish eggs, japanese mayonnaise

unagi cucumber
eel, cucumber and yakitori sauce & tobiko

sake habu
salmon, tempura crumbs, garlic, mushroom, tobikko, spicy mayo, micro herbs

CHEF'S SPECIALS

sandoitchi tuna
tanoki, tobikko, spring onion, spicy fresh tuna, gouda cheese, lime zest

salmon aburi roll
salmon, kimchee, mayo, avocado, sesame seeds

seared maguro salad
seared tuna, avocado, mango, coriander, tomato, onion, olive oil, chili powder

salmon ikura
salmon, salmon ikura eggs, rice