

HOT STUFF

99	duck gyoza deep-fried dumplings filled with duck, cabbage, water chestnut, chinese leaves and chives, served with a hoi sin sauce	€6.75
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	€6.75
103	ebi katsu deep-fried tiger prawns in panko breadcrumbs served with a chilli and garlic dipping sauce	€6.25
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	€6.75
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
96	lollipop prawn kushiyaki skewers of grilled prawns marinated in lemongrass, lime and chilli, served with a caramelised lime	€6.75

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 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	€3.65	€4.65
BEER		half pint	pint
cisk		€2.75	€3.50
asahi	japanese beer	€3.95	
WINE			
by the glass white	white / red / rosé		€3.90
	eno chardonnay malta		€13.95
	grillo vivabio organic sicily		€13.95
	gavi del commune di gavi italy		€19.65
	pinot grigio italy		€13.95
	sauvignon blanc classic chile		€17.25
	sauvignon blanc south africa		€14.25
red	eno merlot malta		€13.95
	nero d'avola vivabio organic sicily		€13.95
	bardolino italy		€13.95
	merlot classic chile		€17.25
	shiraz south africa		€14.25
rosé	rosé d'anjou france		€12.25
	côte de provence france		€18.65
	marques del turia valencia		€13.95
sake	gekkeiken sake	for one €2.95	to share €5.95
plum wine	by the glass		€4.25



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, mayo
- creamy crab**
crab, avocado, cream cheese, tempura, spring onions
- tamanegi**
steamed prawn, avocado, mayo, green masago, shallot
- salmon chizu**
smoked salmon, cream cheese, cucumber, seaweed
- tuna kinoko**
tuna, mushroom, garlic, cream cheese, teriyaki, spring onions
- kanijo**
avocado, salmon, tempura, crab, green masago, sweet chili mayo
- salmon duo**
salmon, spring onions, crispy tempura, smoked salmon, ikura
- black ebi**
black rice, fried prawn, crispy tempura, salmon, spicy mustard mayo, black tobiko
- 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, spicy mayo, pepper & spring onions
- ebi kyuri**
fried prawn, cream cheese, cucumber, crispy tempura
- yasai itame**
pak choi, asparagus, mushroom, rucola, cream cheese, tanuki, teriyaki
- salmon furekake**
crab, mayo, crispy tempura, avocado, salmon, furekake spicy mustard
- sake or maguro green**
salmon or tuna, avocado, rucola, asparagus, orange masago, sriracha green hot sauce, green soya paper
- black yasai**
black rice, marinated soy sauce tofu, sundried tomatoes, lettuce, avocado, soya sesame paper

soya paper

- yasai medi**
rucola, sundried tomato, avocado, lettuce, green soya paper, sesame mayo
- black maguro**
black rice, avocado, tuna, cream cheese, crab, cucumber, orange soya paper

SALADS & TARTAR

- salmon**
chunks of salmon, avocado and fish egg, tossed in a yakitori sauce
- chukka wakame**
light spicy seaweed salad
- tropical salad**
crabstick, cucumber, wakame, jack fruit, tobiko, sesame seeds, cocktail sauce
- black tartar**
black rice, kiwi, salmon, micro herbs, black tobiko
- sake snapper tartar**
salmon, red snapper, sushi rice, rucola, avocado, ikura

CHEF'S FAVOURITE

- seared maguro salad**
seared tuna, avocado, mango, coriander, tomato, onion, olive oil, chili powder
- salmon ikura**
salmon, salmon ikura eggs, rice
- salmon aburi roll**
salmon, kimchee, mayo, avocado, sesame seeds & teriyaki sauce
- sakunagi**
unagi, cucumber, seared salmon, sweet chilli, mayo, micro herbs

NIGIRI hand formed rice with sliced raw fish

2 pieces per serving

- sake salmon**
- maguro tuna**
- ebi shrimp**
- unagi eel**

SASHIMI thin slices of raw fish

5 slices per serving

- sake salmon**
- maguro tuna**

TOFU BAGS

2 pieces per serving

- california**
crab, avocado & mayo salad in a tofu bag
- salmon avocado**
salmon, avocado, fish eggs and yakitori sauce in a tofu bag

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
- spicy tuna**
fresh tuna, springs onions, spicy mayo
- oyako sake**
salmon, fish eggs, japanese mayonnaise
- sake kawa**
crispy salmon skin, springs onions and teriyaki sauce
- ebi fried**
prawn, avocado, japanese mayo, orange tobiko
- ebi steamed**
steamed prawn, avocado, japanese mayo, black tobiko

PICK YOUR PLATE

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