

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 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		€3.55
	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
	shiraz south africa		€12.85
	rosé d'anjou france		€10.95
	bordeaux france		€16.25
rosé	marques del turia valencia		€12.85
	kyoto fushimizu shitate	for one €2.95	to share €5.95
	plum wine		€3.55



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
- chukka wakame**
light spicy seaweed salad
- chuka idako**
marinated baby octopus in sesame sauce
- 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