









**MAKI** rice rolled in seaweed with various toppings

6 thin rolls per serving

-  salmon
-  tuna
-  crab
-  avocado (vg)

3 inside-out rolls per serving




-  **shujin**  
salmon, avocado, cream cheese, red tobiko, mustard-mayo, fried crab
-  **sakemango**  
salmon, cucumber, cream cheese, mango, mayo, furekake seeds
-  **salmon duo**  
salmon, spring onions, crispy tempura, smoked salmon, ikura
-  **cooked salmon**  
cooked salmon, spicy mayo, pepper & spring onions
-  **salmon aburi**  
salmon, kimchee, mayo, avocado, sesame seeds & teriyaki sauce
-  **kanijo**  
avocado, salmon, tempura, crab, green masago, sweet chili mayo
-  **salmon furekake**  
crab, mayo, crispy tempura, avocado, salmon, furekake spicy mustard
-  **subarashi**  
jack fruit, crab stick, mustard-mayo, salmon, dry seaweed, tanuki
-  **salmon kuro**  
black rice, salmon, cream cheese, avocado, steamed prawn, mayo, beetroot, coconut
-  **salmon ikura**  
salmon, salmon ikura eggs, rice
-  **black maguro**  
black rice, avocado, tuna, cream cheese, crab, cucumber, orange soya paper

-  cucumber (vg)
-  carrot (vg)
-  baby sweet corn (vg)
-  beetroot (vg)

-  **tuna kinoko**  
tuna, mushroom, garlic, cream cheese, teriyaki, spring onions
-  **spicy tuna**  
cooked chopped fresh tuna, spring onions, kimchee sauce, chili powder, mayo
-  **maguro tartare**  
spicy tuna, avocado, cucumber, sweet potato, salmon, crab, tempura, spring onion
-  **ebi maguro**  
fried prawn, avocado, spicy sauce, seared tuna, coriander, orange tobiko
-  **tamanegi**  
steamed prawn, avocado, mayo, green masago, shallot
-  **ebi furekake**  
fried prawn, mango, spring onion, tempura, cocktail shrimp, furikake, sweet chilli mayo
-  **creamy crab**  
crab, avocado, cream cheese, tempura, spring onions
-  **california**  
avocado, crab & japanese mayonnaise, orange masago
-  **kuro veg (vg)**  
black rice, asparagus, sweet potato, red lettuce, avocado
-  **kanzen (v)**  
avocado, jack fruit, lettuce, cream cheese, seaweed, sesame seeds
-  **volcano (vg)**  
avocado, cucumber, mango, asparagus, sweet potato




**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 tartare**  
black rice, kiwi, salmon, micro herbs, black tobiko
-  **sake snapper tartare**  
salmon, red snapper, sushi rice, rucola, avocado, ikura
-  **seared maguro salad**  
seared tuna, avocado, mango, coriander, tomato, onion, olive oil, chili powder



**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

4 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
-  **sake kawa**  
crispy salmon skin, springs onions and teriyaki sauce
-  **spicy tuna**  
fresh tuna, springs onions, spicy mayo
-  **ebi fried**  
prawn, avocado, japanese mayo, orange tobiko
-  **oyako sake**  
salmon, fish eggs, japanese mayonnaise
-  **ebi steamed**  
steamed prawn, avocado, japanese mayo, tobiko

**PICK YOUR PLATE**

-  €2.85
-  €3.85
-  €4.35
-  €4.95
-  €6.05

If you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order.

TURN OVER FOR COCKTAILS & DRINKS →

**sako**<sup>®</sup>  
SUSHI

## COCKTAILS



500 **spritz 6.95**  
prosecco. soda water  
aperol | passionfruit  
fiorente | pink sake | campari



501 **japanese iced tea 7.50**  
gin. vodka. tequila. rum.  
midori. bitter lemon. melon syrup



502 **mojito 7.50**  
rum. mint. lime. brown sugar  
melon | mango | strawberry  
cherry | passionfruit



503 **gin fizz 6.95**  
soda. gin. lime  
mango | cherry | passionfruit  
melon | strawberry



504 **negroni 6.95**  
campari. martini rosso. gin



505 **pornstar martini 7.50**  
vanilla vodka. passoa.  
passion fruit puree. lime juice.  
prosecco



506 **tropical queen 7.50**  
rum. campari. pineapple juice.  
passion fruit puree. grenadine



507 **lost island ruins 7.50**  
spiced rum. lager. lime juice.  
tabasco. ginger beer



508 **mango tango 7.50**  
rum. mango puree.  
pineapple juice. lime juice



509 **jinro gnagnam shot 7.50**  
jinro soju. pineapple juice.  
blue caracao

## DRINKS

**fresh juices** squeezed, pulped, poured fresh

regular **3.95** large **4.75**

02 **fruit** (vg)  
apple. pear. strawberry

03 **orange** (vg)

04 **carrot** (vg)  
carrot with a hint of fresh ginger

08 **tropical** (vg)  
mango. apple. orange

10 **blueberry spice** (vg)  
apple. fresh ginger. blueberry

11 **positive** (vg)  
pineapple. lime. spinach. cucumber. apple

14 **power** (vg)  
spinach. apple. fresh ginger

**soft drinks**

705 **coke** half **2.30** pint **3.50**

707 **coke zero** half **2.30** pint **3.50**

709 **sprite** half **2.30** pint **3.50**

708 **fanta** half **2.30** pint **3.50**

710/11 **kinnie / diet kinnie** half **2.30** pint **3.50**

705/6 **peach / lemon iced tea** half **2.30** pint **3.50**

701/2 **still water** half **1.95** pint **3.55**

703/4 **sparkling water** half **1.95** pint **3.55**

**beer**

601/2 **cisk malta** half **2.95** pint **3.95**

605/6 **cisk excel malta** half **2.95** pint **3.95**

603 **asahi extra dry japan** half **3.95**

604 **strongbow cider uk** pint **4.50**

600 **ginger beer germany** (alcohol-free) **3.25**

**sake**

801/2 **gekkeiken sake** for one **2.95** to share **5.95**

## WINE LIST

**by the glass**

401 **white** **4.85**  
410 **red** **4.85**  
421 **rosé** **4.85**  
500 **plum wine** **4.85**

**white**

402 **pinot grigio** 750ml **17.50**  
cavit (italy)

403 **chenin blanc** 750ml **17.50**  
simonsig (south africa)

404 **moscato d'asti** 750ml **19.50**  
aroldica (italy)

405 **gavi di gavi** 750ml **21.95**  
bergaglio (italy)

406 **blanc de blanc chateau** 750ml **26.00**  
kefraya (lebanon)

407 **soave classico** 750ml **17.50**  
negrar (italy)

**red**

411 **merlot** 750ml **17.50**  
deakin estate (australia)

412 **cabernet sauvignon** 750ml **17.50**  
simonsig (south africa)

413 **carmenere reserva** 750ml **20.50**  
leyda (chile)

414 **uno primitivo di manduria** 750ml **21.00**  
(italy)

415 **nero davola** 750ml **22.50**  
chiaromonte (italy)

**rosé**

422 **le points du jour rosé d'anjou** 750ml **16.50**  
(france)

**sparkling**

408 **prosecco** 750ml **18.90**  
lunetta cavit (italy)

PLEASE ASK YOUR WAITER FOR OUR DESSERTS SELECTION