Starters	(1))	
P ORK DUMPLING <i>(G)</i> 3BQ Pork dumpling, Teriyak,ispicy mayo,, crispy onion, spring onion		€13.50
Mushroom Tartlet <i>(G) (L)</i> Mushroom and soy tartlets finished with grana,soy and puffed buckwheat		€11.50
Chicken Dimsum (G) (L) Chicken Dimsum, Local Pecorino Custard, Kecap Manis		€12.50
Shrimp Dimsum <i>(</i> G) (L) (S) Shrimp Dimsum, Ponzu dressing, savoury shrimp custard		€14.00
Cured Salmon Blow torched and cured salmon, yakitpri glaze,pickled local vegetables, Japanese mayo		€14.00
Local Tuna (G)(l) Local spicy tuna tartar, served on crispy mantou bread, puffed rice		€14.00
Fhai Lamb <i>(G) (L)</i> Crispy rolls stuffed with lamb pad krapao and Philadelphia cheese,		€12.50
Pasta PRAWN RAVIOLI (G) (L) (S) Homemade prawn and mascarpone ravioli, preserved lemon, prawn and herb velouté	Starter €16	Main €21
FUSILLI AL PISTACHIO <i>(G) (L) (N)</i> Short fusilli cooked in a pistachio pesto and finished with salted ricotta and nut gremolata	€14	€19
RABBIT RAVIOLI <i>(G) (L)</i> Homemade traditional rabbit ravioli, rabbit cream jus, aged maltese becorino	€15	€20
Mains		
F ISH OF THE DAY <i>(G) (L) (S)</i> Shrimp dumpling, ponzu dressing, pickled daikon, creamed potato		€29
SHORT RIB <i>(L) (N)</i> Slow cooked short RIB, confit onion, creamed potato and peanut crumble		€32
DUCK BREAST (G) (L) Pan roasted duck breast, pickled beetroot, Pak choy, crispy duck and vegetables roll		€29
IBERICO PORK Char Siu glazed Iberico pork served with Japanese fried rice and fried egg		€26.50
CHICKEN KARAAGE <i>(G)(n)</i> Crispy Japanese chicken, peanut and redcurry sauce, fried egg, Japanese	rice	€26.50
Should you have any dietary requirements or allergies, kindly inform a member of our stat	ff when your ord	ler is be taker

GLUTEN (G); LACTOSE (L); NUTS (N) ; SHELLFISH (S)