



Bowl with smoked eel

STUFFED NIGIRI (SALMON / TUNA) 49 / 49
 37

TOM YAM SOUP 190
 Coconut milk, lemongrass, tiger prawns, rice
 250

RICE WITH TIGER PRAWNS 113
 With fresh vegetables & soy sauce
 230

CHUKA SALAD 102
 Seaweed salad with sesame seeds & peanut sauce
 130



WHAT IF... BY THE IRISH COME'S SUSHI

Traditional Japanese cuisine has long won the hearts of millions of people. Sushi is so popular all over the world that almost everyone has tried it's delicious taste. Or at least knows what it looks like and what this dish is made of. It is made from rice, which is wrapped in nori algae and to which has various fillings (fish, seafood, vegetables, etc.) are added.

Since sushi has spread to the Western world from Japan, it is logical to think that it is the birthplace of this dish. However, the history of the land is so ancient that there are many versions of their origin. We fantasized a little bit and thought, «What if sushi were invented in Ireland?» Why not? Perhaps instead of classic rice, the Irish would use potatoes. Fresh salmon would be replaced with fried bacon, and wrapped it in a delicious omelet with the addition of herbs. The alternative to the Japanese version is mouthwatering. We did take something from the Irish — it's large portions. By the way, actively used in recipes of Irish cuisine and all sorts of seafood, including red fish, eel, shrimp, mussels and red seaweed, carragen (Irish moss). It is also interesting that modern rolls were invented not in Japan, but in the United States. The Americans loved the composition of the sushi, but the nori algae, which were wrapped in rolls, seemed too rigid to them. Chef Ichiro Mashita (according to our version of Richard O'Shito), who in the 70s worked in a Japanese restaurant in Los Angeles, invented the roll «California». The rice was now outside the roll, and the algae, on the contrary, were hidden inside. The history of world cooking keeps many secrets, because the matter of taste for someone becomes a matter of a lifetime. And if you came up with sushi, what would it be?

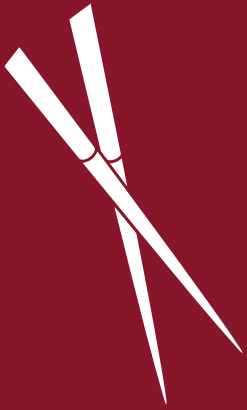
BOWLS

SALMON & EEL 170

Salmon, eel, boiled rice, avocado, wakame, tobiko, soy sauce, japanese mayonnaise, Unagi sauce, sesame seeds
 230

PRAWN & TUNA 170

Tiger prawn tails, tuna, boiled rice, avocado, wakame, tobiko, soy sauce, japanese mayonnaise, sesame seeds
 230



ASIAN COUSINE

Exquisite, refined and surprisingly light – all of our Asian food's at "Mick O'Neills" Irish Pub.



SASHIMI

TIGER PRAWN	160
60	
TUNA	137
60	
EEL	146
60	
SALMON	114
60	
SCALLOP	105
60	

NIGIRI

FLYING FISH CAVIAR	36
35	
SCALLOP	36
35	
SALMON	43
35	
TUNA	53
35	
EEL	51
35	
TIGER PRAWN	38
35	
SALMON CAVIAR	75
35	



Salmon sashimi

FUTO-MAKI

OKINAWA	363
Salmon, eel, tiger prawn, tobiko, japanese mayonnaise, avocado	
400	
BONITO	192
Grilled salmon, snow crab, mango, spicy mayonnaise, avocado	
360	
UNAGI TEMPURA	264
Salmon, tuna, eel fritter, Philadelphia cheese, cucumber	
300	
EBI TEMPURA	150
Tiger prawn fritter, avocado, sesame seeds, japanese mayonnaise	
260	

URO-MAKI

PHILADELPHIA	262
Salmon, eel, Philadelphia cheese, avocado	
320	
CANADA	228
Salmon, eel, japanese mayonnaise, Unagi sauce	
280	
IKURA	252
Salmon, salmon caviar, Philadelphia cheese, cucumber	
310	
CALIFORNIA	129
Snow crab, seesam seeds, avocado, japanese mayonnaise	
290	

WARM ROLLS

IMPERATOR	282
Salmon, eel, tiger prawn, tobiko, japanese mayonnaise, breadcrumbs	
240	
RONIN	226
Eel, mango, snow crab, tobiko, japanese mayonnaise, breadcrumbs	
240	
BANZAI	234
Eel, salmon, Philadelphia cheese, cucumber, breadcrumbs	
300	
KAMIKAZE	150
Grilled salmon, avocado, spicy mayonnaise, finely-sliced tuna	
250	