



ASIAN COUSINE

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



SASHIMI

TIGER PRAWN	182
<small>60</small>	
TUNA	137
<small>60</small>	
EEL	179
<small>60</small>	
SALMON	144
<small>60</small>	
SCALLOP	105
<small>60</small>	

NIGIRI

FLYING FISH CAVIAR	36
<small>35</small>	
SCALLOP	36
<small>35</small>	
SALMON	56
<small>35</small>	
TUNA	59
<small>35</small>	
EEL	63
<small>35</small>	
TIGER PRAWN	49
<small>35</small>	
SALMON CAVIAR	105
<small>35</small>	



Salmon sashimi

FUTO-MAKI

OKINAWA	378
<i>Salmon, eel, tiger prawn, tobiko, japanese mayonnaise, avocado</i>	
<small>400</small>	
BONITO	321
<i>Grilled salmon, snow crab, mango, spicy mayonnaise, avocado</i>	
<small>360</small>	
UNAGI TEMPURA	264
<i>Tiger prawn fritter, avocado, sesame seeds, japanese mayonnaise</i>	
<small>300</small>	
EBI TEMPURA	150
<i>Salmon, tuna, eel fritter, Philadelphia cheese, cucumber</i>	
<small>260</small>	

URO-MAKI

PHILADELPHIA	309
<i>Salmon, eel, Philadelphia cheese, avocado</i>	
<small>320</small>	
CANADA	279
<i>Salmon, eel, japanese mayonnaise, Unagi sauce</i>	
<small>280</small>	
IKURA	312
<i>Salmon, salmon caviar, Philadelphia cheese, cucumber</i>	
<small>310</small>	
CALIFORNIA	129
<i>Snow crab, seesam seeds, avocado, japanese mayonnaise</i>	
<small>290</small>	

WARM ROLLS

IMPERATOR	312
<i>Salmon, eel, tiger prawn, tobiko, japanese mayonnaise, breadcrumbs</i>	
<small>240</small>	
RONIN	236
<i>Eel, mango, snow crab, tobiko, japanese mayonnaise, breadcrumbs</i>	
<small>240</small>	
BANZAI	261
<i>Eel, salmon, Philadelphia cheese, cucumber, breadcrumbs</i>	
<small>300</small>	
KAMIKAZE	264
<i>Grilled salmon, avocado, spicy mayonnaise, finely-sliced tuna</i>	
<small>250</small>	



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..... 199

With fresh vegetables & soy sauce

230

CHUKA SALAD..... 123

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 secret's, 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