



ASIAN COUSINE

Exquisite, refined, and surprisingly light — it's all Asian cuisine at the Mick O'Neills Irish Pub.



BOWLS

SALMON & EEL ²³⁰ 235

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

PRAWN & TUNA ²³⁰ 235

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

SASHIMI

TIGER PRAWN ⁶⁰ 170

TUNA ⁶⁰ 147

EEL ⁶⁰ 156

SALMON ⁶⁰ 154

SCALLOP ⁶⁰ 115

NIGIRI

FLYING FISH CAVIAR ³⁵ 46

SCALLOP ³⁵ 46

SALMON ³⁵ 53

TUNA ³⁵ 69

EEL ³⁵ 61

TIGER PRAWN ³⁵ 48

SALMON CAVIAR ³⁵ 85



FUTO-MAKI

OKINAVA ⁴⁰⁰ 273

Salmon, eel, tiger prawn, tobiko, Japanese mayonnaise, avocado

BONITO ³⁶⁰ 202

Fried salmon, snow crab, mango, spicy mayonnaise, avocado

UNAGI TEMPURA ³⁰⁰ 274

Salmon, tuna, fried eel in batter, Philadelphia cheese, cucumber

EBI TEMPURA ²⁶⁰ 160

Tiger prawn in batter, avocado, sesame seeds, Japanese mayonnaise

URO-MAKI

PHILADELPHIA ³²⁰ 272

Salmon, eel, Philadelphia cheese, avocado

CANADA ²⁸⁰ 238

Salmon, eel, Japanese mayonnaise, Unagi sauce

IKURA ³¹⁰ 262

Salmon, salmon caviar, Philadelphia cheese, cucumber

КАЛИФОРНИЯ ²⁹⁰ 139

Snow crab, sesame seeds, avocado, Japanese mayonnaise

WARM ROLLS

IMPERATOR ²⁴⁰ 292

Salmon, eel, tiger prawn, tobiko, Japanese mayonnaise, in batter

RONIN ²⁴⁰ 236

Eel, mango, snow crab, tobiko, Japanese mayonnaise, in batter

BANZAI ³⁰⁰ 244

Eel, salmon, Philadelphia cheese, cucumber, in batter

KAMIKAZE ²⁵⁰ 160

Fried salmon, avocado, spicy mayonnaise, tuna shavings

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

Traditional Japanese cuisine has won the hearts of millions people. Sushi is so popular all over the world that almost everyone has tried it, or at least knows how it looks and what this dish consists of.

It is made with rice, which is wrapped in nori seaweed and to which various fillings are added (fish, seafood, vegetables, etc.). Since sushi spread throughout the Western world from Japan, it would be logical to think that this country is the birthplace of this dish.

However, the background of sushi history is so old that there are many versions of their origin. We fantasized a little and assumed: "What if sushi was invented in Ireland"? Why not? Probably, instead of classic rice, the Irish would use potatoes. Fresh salmon would be replaced with fried bacon, and wrapped in a delicious herb-infused omelet. The alternative to the Japanese version is quite appetizing.

Still, we took something from the Irish — these are large portions. By the way, all kinds of seafood, including red fish, eel, shrimp, mussels, red algae dals and carrageenan (Irish moss) are often used in Irish cuisine. An interesting fact is that modern rolls were not invented in Japan, but in the USA. The Americans really liked the composition of the sushi, but the nori seaweed seemed too tough to them. Chef Ichiro Mashita (according to our version, Richard O'Shito), who worked in one of the Japanese restaurants in Los Angeles in the 70's, invented the California roll. The rice was now outside the roll, and the seaweed was hidden inside. The history of world culinary arts contains many secrets because a matter of taste for someone becomes a matter of life. And if you came up with sushi, what would it include?



STUFFED NIGIRI (SALMON / TUNA) <small>372</small>	59 / 59
TOM YAM SOUP <small>250</small>	199
<i>Coconut milk, lemongrass, tiger prawn, rice</i>	
RICE WITH TIGER PRAWNS <small>230</small>	145
<i>With fresh vegetables & soy sauce</i>	
CHUKA SALAD <small>130</small>	112
<i>Seaweed salad with sesame seeds & peanut sauce</i>	

