

The image features a black background with white, stylized floral branches in the corners. The top-right and bottom-left corners show clusters of small, round flowers on thin stems. The main text is centered in the middle of the page.

大阪
ŌSAKA

JAPANESE BRUNCH & SUSHI BAR

THE DINNING DIRECTORY

GUNKAN 軍艦

Bite Sized Sushi, Rice Wrapped in Nori, Topped with Fish.

URAMAKI 裏巻き寿司／うらまきずし

A sushi roll that has the rice on the outside & the filling is wrapped in nori.

HOSOMAKI 細巻き

Sushi roll. Hosoi means slim or thin in Japanese, so Hosomaki is translated as a thin roll.

FUTOMAKI 太巻き

Type of Japanese sushi that is rolled into a long thick cylinder.

TEMAKI てまき

Temaki is rolled by hand into a cone shape using a small sheet of nori.

YUZU 柚子

Traditional Japanese citrus fruit.

PONZU ポン酢

Citrus-based sauce.

TOGARASHI 唐辛子

Shichimi Togarashi is a spice mix or condiment that has 7 different ingredients in it, heavy on the chili.

IKURA いくら

In Japan, salmon caviar is known as ikura.

MASAGO 真砂

Edible eggs of capelin fish.

YAKITORI 焼き鳥

Japanese type of skewered chicken.

UNAGI ウナギ

Japanese word for freshwater eel.

TOBIKO 飛び子

Tobiko is Japan's term for flying fish roe, often used in Japanese cuisine.

ROBATA 炉端焼き

A charcoal grill used to prepare Japanese food.

KUSHIYAKI 串焼き

Kushiyaki is a generic term for skewered and grilled meat & vegetables.

TATAKI たたき

A dish consisting of meat or fish steak, served either raw or lightly seared.

WAFU 和風

"Japanese-style dressing", is a vinaigrette-type salad dressing based on tozazu (a kind of Japanese vinegar), popular in Japan.

KABAYAKI 蒲焼

Preparation of fish, especially unagi eel.

WELCOME

いらっしやいませ



TEMPURA

EBI PRAWN TEMPURA €11.25

6 Crisp Tiger Prawns, Togorashi, Ginger Ponzu & Tempura Chilli.

VEGETABLE TEMPURA €7.99

Crisp Tempura Vegetables, Seaweed Powder & Ginger Ponzu.

BLACK SQUID TEMPURA €12.99

Fresh Squid, Squid Ink, Seaweed Salt & Yuzu Alioli.

BANG BANG PRAWN POPCORN €13.99

Tiger Prawns, Tempura Batter, Furikake Dust & Bang Bang Sauce.

RAW & SEARED

TUNA TATAKI

Mango Aburi, Chive Oil, Pickled Chilli, Lemon & Coriander, Furikake & Mango puree. €13.50

WHITE FISH CEVICHE €11.95

Sweet Lemon, Leche de tegre, ikura, furikake, Sesame oil & soy.

SALMON CARPACCIO €12.99

Ginger Ponzu, Mango Puree, Pickled Shallots, Crispy Garlic & Green onion.

TUNA TARTARE €13.50

Tuna, Togorashi, Yuzu Alioli, Green Onion, Egg Yolk, Soy sauce, Mango & wasabi dressing.

SALMON TATAKI €13.50

Salmon, Chive Oil, Mango Puree, Green Onion, Tempura Crumbs, Coriander & Ginger ponzu.

BEEF TARTARE €14.99

Cold Smoked Beef, Soy, Sesame, Green Onion, Chilli & Egg Yolk, Sweet Potato Ribbon & Sesame oil.

DUMPLINGS

PORK GYOZA (6PCS) €8.99

Served with Crispy Chilli oil & Sesame Ponzu.

CHICKEN TERIYAKI GYOZA (6PCS) €8.99

Served with Crispy Chilli oil & Sesame Ponzu.

PRAWN HAR GOW (6PCS) €9.99

Served with Crispy Chilli oil & Sesame Ponzu.

JUICY VEGETABLE DUMPLINGS (6PCS) €6.50

Served with Crispy Chilli oil & Sesame Ponzu.

PORK SUI MAI (6PCS) €7.99

Served with Crispy Chilli oil & Sesame Ponzu.

DUMPLING TOWER (25PCS) €32.99

A Mix of five different dumplings served with Crispy Chilli oil, Sesame Ponzu & Soy Sauce.

TO SHARE

CALIFORNIA NACHOS €14.99

Salted Nacho chips, shredded crab, kewpie mayo, teriyaki, tobiko, avocado, cucumber & spring onion.

SPICY SALMON NACHOS €16.99

Salted Nacho chips, fresh salmon, spicy sauce, yuzu mayo, tobiko, avocado, cucumber & spring onion.

STEAMED EDAMAME €4.99

Salted or Spiced Edamame.

WAKAME €5.99

Seaweed Salad, Sesame, Soy & Chilli.

FRIED & CRISPY**PRIMAVERA SPRING ROLLS** €5.99

Vegetable Spring rolls, Served With Sweet Chilli Alioli.

DUCK SPRING ROLL €6.99

Duck Spring rolls, Served with Hoisin Sauce.

CHICKEN GYOZA €8.99

Served with Kimchee, Ponzu sauce, & House Furikake.

PANKO CHICKEN STRIPS €6.99

Served with kimchi, Sesame sauce & House furikake.

BAO BUNS**PULLED BEEF BAO (2PCS)** €7.99

Juicy pulled beef, spring onions, unagi sauce, shredded carrots, pickled red cabbage & sesame.

PRAWN TEMPURA BAO (2PCS) €8.25

Tempura prawn, cucumber, sweet chilli mayo, spring onions, & pickled ginger.

PULLED PORK BAO (2PCS) €7.99

Pulled Pork, teriyaki, crispy onions, cucumber, pickled red cabbage & carrots.

PANKO CHICKEN BAO (2PCS) €7.75

Panko chicken, cucumber, yuzu mayo, avocado, & shredded carrots.

OSAKA BAO TOWER (8PCS) €29.99

A Selection of all our Bao Buns.

SALADS

CHICKEN KATSU SALAD €14.95

Panko Chicken, Iceberg, Asian Slaw, Avocado, Cucumber, Cherry Tomatoes, Kewpie, Crispy Onions & Wafu Dressing.

CALIFORNIA CRAB SALAD €14.99

Steamed Rice, Pulled Crab, Avocado, Cucumber, Mango, Kewpie, Masago & Wakame.

HIBACHI PRAWN SALAD €15.25

Soba Noodles, Chinese Cabbage, Lime, Chilli, Carrots, Coriander, Golden Peanuts, Mango & Wasabi Vinaigrette.

CRISPY DUCK SALAD €15.95

Mixed salad leaves, Grilled Duck, Cucumber, Edamame, Sweet Lemon, Pickled Shallots, Asian Slaw & Hoisin Dressing.

SMOKED SALMON SALAD €14.95

Mixed salad leaves, Crispy Sweet Potato, Smoked Salmon, Avocado, Ikura, Sweet Potato Ribbons & Red Cabbage & Wafu Dressing.

BENTO BOXES

Served during lunch only.

RITUAL BENTO €12.99

California sushi roll, wakame salad, steamed edamame, chicken gyoza, sticky rice & teriyaki sauce.

OSAKA BENTO €14.99

Prawn tempura roll, steamed edamame, sticky rice, salad, teriyaki slow-cooked beef, yuzu mayo & steamed bao.

SALMON BENTO €16.50

Panko salmon fillet, sticky rice, steamed edamame, salmon avocado futomaki roll, salad, & katsu dressing.

YAKISOBA BENTO €13.99

Stir-fried noodles, Crispy Chicken Panko, Salad Leaves, Asian BBQ Sauce, Steamed Rice & Chicken Avocado Sushi Roll.

MAIN COURSE

メインコース

POKE BOWLS

Served during lunch only.

SALMON POKE BOWL €14.50

Sushi rice, salmon, avocado, cucumber, edamame, mango, spring onion, sesame, crispy onions, wakame & yuzu sauce.

TUNA POKE BOWL €13.99

Sushi rice, tuna, avocado, cucumber, edamame, mango, spring onion, sesame, crispy onions, wakame & unagi sauce.

TEMPURA PRAWN POKE BOWL €13.50

Sushi rice, tempura prawn, avocado, cucumber, edamame, mango, spring onion, sesame, crispy onions, wakame, & unagi sauce.

TERIYAKI TOFU POKE BOWL €11.99

Sushi rice, tofu, avocado, cucumber, edamame, mango, spring onion, sesame, crispy onions, wakame & unagi sauce.

PULLED CRAB POKE BOWL €12.99

Sushi rice, edamame, mango, spring onion, sesame, crispy onions, wakame, & yuzu sauce.

TERIYAKI CHICKEN POKE BOWL €13.50

Sushi rice, teriyaki chicken, avocado, cucumber, edamame, mango, spring onion, sesame, crispy onions, red cabbage, teriyaki & yuzu sauce.

RAMEN

NARUTO RAMEN €14.99
Osaka's Signature Ramen Broth, Pork Belly, Tea Stained Soft Eggs, Green Onions, Fish Cake, Ramen Noodles, Nori

DRAGON RAMEN €14.65
Osaka's Signature Ramen Broth, Chasu Chicken, Tea Stained Soft Eggs, Green Onions, Ramen Noodles, Crispy Chilli Oil, Edamame, Furikake & Nori.

OSAKA RAMEN €14.99
Osaka's Signature Ramen Broth, Chasu Chicken, Tea Stained Soft Eggs, Green Onions, Edamame, Carrots, Ramen Noodles, Furikake, Butter & Nori.

PRAWN & GINGER RAMEN €16.99
Osaka's Signature Ramen Broth, 6 Tiger Prawns, Tea Stained Soft Eggs, Green Onions, Coriander, Ramen Noodles & Nori.

RICE & NOODLES

YAKISOBA €12.90 €12.90
Stir-fried Veg, Yakisoba Noodles, Soy Sauce, Teriyaki, Crispy Onions, Green Onions, Ginger & Garlic.

UDON NOODLES €13.60
Stir-fried Veg, Yakisoba Noodles, Soy Sauce, Teriyaki, Crispy Onions, Green Onions, Ginger & Garlic.

YAKIMESHI €12.60
Stir-fried Rice, Egg, Sesame Oil, Teriyaki, Soy Sauce & Green Onions.

Choice Of Chicken, Beef, Pork,
Tofu or (Prawn, Duck + €1.99)

KUSHIYAKI

House Glazed Skewers Cooked On An Open Fire. (100g) Minimum 4 pieces, Served With Dipping Sauce & Pickled Vegetables.

NEGIMA €3.99
Fire Roasted Chicken Thighs & Green Onions Skewer Glazed With Our House Glaze.

TON NEGIMA €4.25
Fire Roasted Pork Belly & Green Onion Skewer Glazed With Our House Glaze.

KAWA €2.99
Fire Roasted Chicken Skin Skewer Glazed With Our House Glaze.

TEBASAKI €7.99
Fire Roasted Chicken Wing Skewer Glazed With Our House Glaze.

BEEF RIBEYE €7.99
Fire Roasted Prime Beef Ribeye Glazed With Our House Glaze.

YASAI €2.95
Fire Roasted Vegetable Skewer Glazed With Our House Glaze.

NEGI TOFU €3.95
Fire Roasted Tofu & Green Onion Skewer Glazed With Our House Glaze.

GRILL

Fire Roasted Meat, Fish & Vegetables
using authentic Japanese Charcoal.

PRIME BEEF RIBEYE

€28.95

300g Prime beef Ribeye, Served
With A Choice of potatoes & Robata,
Grilled Vegetables.

JAPANESE WAGYU RIBEYE

€65.00 per 100g

Japanese Wagyu beef Ribeye, Served
With A Choice of potatoes & Robata
Grilled Vegetables. (min 200G)

ROBATA PORK BELLY

€24.95

300g Fire Roasted Pork Belly, Served
With Miso & Shitakee Pork Jus, Smoked
Mash & Robata Grilled Vegetables.

CHAR SIU PORK NECK (Served Pink)

€20.95

300g Fire Roasted Pork Neck, Served
With Miso & Shitakee Pork Jus, Smoked
Mash & Robata Grilled Vegetables.

ROBATA DUCK 300-350G

€25.95

Fire Roasted Pork Belly, Served With
Umami Jus, Smoked Mash, Sweet
Cherries & Robata Grilled Vegetables.

ROBATA SALMON

€21.99

250g Fire Roasted Salmon, Glazed With
Our House Teriyaki, Furikake, Choice of
potatoes & Robata Grilled Vegetables.

SASHI SAGYU SIRLOIN

€38.99

300g Char Grilled Sashi Sagyu Sirloin,
served with a choice of potatoes &
robata Grilled Vegetables.

YUZU & LEMON SEABASS

€19.95

Served With Our Yuzu, Lime & Coriander
Gremolata, Furikake & Robata Grilled
Vegetables.

OSAKA ROBATA PLATTER

€79.99

150g Robata Pork Belly, 6 Pieces Chicken
Yakitori Skewers, 150G Prime beef ribeye,
150G sashi sagyu sirloin, 100G japanese
wagyu, Smoked Mash, Seasoned Fries,
Robata Grilled Veg & Pickles.

MAIN
COURSE

メイン
コース

CLASSICS

CHICKEN KATSU CURRY

€15.95

Sticky Rice, Panko Chicken, Japanese
Curry & Furikake.

OSAKA STYLE CRISPY DUCK

€18.50

Glazed Duck, Pancakes, spring onions,
cucumbers, shredded carrots, signature
hoisin sauce, crispy onions & pickled
cabbage.

SIDES & SAUCES

SMOKED MASH

€4.15

STEAMED RICE

€3.50

SEASONED FRIES

€3.75

Umami, Togorashi,
Wasabi or Salt

ROBATA GRILLED VEG

€3.95

SIDE SALAD

€3.50

SAUCES

€2.80

Umami Jus, Shitake Cream
Sauce, Lime & Coriander
Gremolata

FUTOMAKI ROLL

8 PCS

Futomaki is a Japanese sushi roll literally translated as "fat rolled sushi".

NISHI

€8.50

Panko chicken, cream cheese, mayo, teriyaki and cucumber.

HOSO SAKE

€8.99

Salmon, avocado, and cucumber.

SUMO ROLL

€9.50

Prawn tempura, cucumber, avocado, yuzu mayonnaise & Tempura crumbs.

TUNA AVOCADO

€8.99

Tuna, avocado and cucumber.

KANI CHĪZU

€8.75

Crab, avocado and cream cheese.

SASHIMI

5 PCS

Fresh Slices of Raw Fish.

SALMON SASHIMI

€9.99

Five slices of raw salmon.

TUNA SASHIMI

€8.95

Five slices of raw tuna.

WHITE FISH SASHIMI

€8.99

Five slices of raw white fish.

ZEN RITUAL SASHIMI PLATTER

€13.99

5 slices salmon and 6 slices tuna sashimi

OCEAN DELUXE SASHIMI PLATTER

€22.99

5 slices salmon, 5 slices tuna sashimi, 5 slices white fish sashimi, wakame salad, cucumber & fresh avocado.

NIGIRI

2 PCS

Nigiri is a small rice ball topped with fish.

SALMON NIGIRI

€4.99

Salmon and sushi rice.

TUNA NIGIRI

€4.99

Tuna and sushi rice.

EBI NIGIRI

€4.10

Sushi rice, and steamed prawn.

UNAGI NIGIRI

€4.60

Roasted eel, teriyaki, nori, and sushi rice.

SALMON ABURI NIGIRI

€4.10

Flame torched salmon and sushi rice and masago.

WHITE FISH NIGIRI

€4.50

White Fish Nigiri.

OTORO NIGIRI

€4.50

Tuna belly Nigiri.

SEARED BEEF NIGIRI

€4.50

Seared Beef Nigiri.

MINI MAKI ROLL

6 PCS

*Small sushi rolls made with only one filling***AVOCADO HOSOMAKI** €3.75

Nori, Rice & Avocado.

CREAM CHEESE HOSOMAKI €2.99

Nori, Rice & Cream Cheese.

KANI HOSOMAKI €3.99

Nori, Rice & Crab.

TUNA HOSOMAKI €4.99

Tuna Hosomaki.

DAIKON HOSOMAKI €3.45

Nori, Rice & Pickled Radish.

KAPPA HOSOMAKI €3.45

Nori, Rice & Cucumber.

SALMON HOSOMAKI €4.99

Nori, Rice & Salmon.

BRULEE ROLLS

8 PCS

WAGYU BEEF BRULEE €18.95

Tempura prawn, avocado, cucumber, eel, teriyaki & sesame.

SALMON BRULEE €8.95

Tempura prawn, avocado, pickled daikon, sesame, mayo, & crispy potato ribbons.

TEMPURA BRULEE €9.35

Tempura prawn, avocado, salmon, spicy mayo, pickled daikon, teriyaki, & tempura crumbs.

TOFU POCKETS

2 PCS

*Seasoned tofu pocket with sushi rice and fillings.***SALMON TOFU POCKET** €4.50

Salmon, avocado, masago, & unagi sauce.

CALIFORNIA TOFU POCKET €4.50

Crab, Kewpie Mayo, masago & avocado.

SPECIAL ROLLS

8 PCS

OSAKA DRAGON ROLL €13.95

Tempura prawn, avocado, cucumber, eel, teriyaki & sesame.

OSAKA SPECIAL €8.95

Tempura prawn, avocado, pickled daikon, sesame, mayo, & crispy potato ribbons.

SAKE ABURI ROLL €9.35

Tempura prawn, avocado, salmon, spicy mayo, pickled daikon, teriyaki, & tempura crumbs.

TOKYO FLAME €8.99

Cream cheese, avocado, cucumber, smoked salmon, panko crumbs, teriyaki & togarashi.

OSAKA RAINBOW €10.99

Tempura prawn, cucumber, salmon, tuna, white fish, avocado, mayo, teriyaki & masago.

URAMAKI ROLL

8 PCS

The meaning of its name is, literally, "inside out" roll.

CALIFORNIA ROLL €7.95

Crab, avocado, cucumber, & masago.

PHILADELPHIA ROLL €8.99

Salmon, cucumber, Cream cheese & Sesame.

SPICY TUNA ROLL €8.99

Tuna, sriracha mayonnaise, Togorashi & avocado.

TORI KATSU ROLL €9.35

Panko chicken, katsu sauce, carrots, cucumber, & sesame.

CHICKEN PHILADELPHIA ROLL €9.85

Panko chicken, cream cheese, cucumber, yuzu mayo & tempura crumbs.

SPICY SALMON AVO ROLL €10.99

Spicy salmon, mayo, avocado, & Cucumber.

SAKE MANGO ROLL €9.75

Salmon, cucumber, cream cheese, mango, & mayo.

SMOKED SALMON ROLL €9.10

Fresh salmon, cream cheese, cucumber, smoked salmon, & yuzu mayo.

CHICKEN AVOCADO ROLL €8.75

Panko chicken, avocado, pickled daikon, crispy onions, sesame, mayo, & teriyaki sauce.

CRISPY SALMON SKIN ROLL €8.90

Crispy salmon skin, salmon tempura, cucumber, sesame & crispy onion.

GOMA ROLL €9.75

Pulled Crab, avocado, cucumber, wakame, teriyaki & sesame.

TUNA CRISP ROLL €9.80

Tempura prawn, avocado, cucumber, tuna, mayo, teriyaki & tempura crumbs.

SPICY CHICKEN ROLL €9.80

Panko Chicken, Cucumber, Avocado, Spicy Mayo & Furikake.

BEEF ROLL €9.50

Cream Cheese, Avocado, Cucumber, Seared Beef, Sweet Chilli Mayo, Teriyaki, Furikake & Sriracha.

NEW WORLD URAMAKI ROLL

8 PCS

The meaning of its name is, literally, "inside out" roll.

ALASKA ROLL €8.95

Crab, avocado, tempura crumbs, smoked salmon & mayo.

DYNAMITE ROLL €8.50

Crab, cream cheese, avocado, cucumber, tempura prawn, sweet chilli mayo & tempura crumbs.

SAKE CREAM CHEESE ROLL €10.25

Crispy salmon skin, salmon tempura, cucumber, sesame & crispy onion.

CORN TEMPURA ROLL €6.99

Crispy tempura corn, carrots, sesame seeds, spicy mayo & teriyaki sauce.

SWEET POTATO ROLL €6.99

Tender & crispy sweet potato, cucumber, tempura crumbs & sweet chili mayo.

SUSHI

寿司

PLATTERS

Sushi Platter crafted by our chefs.

WESTERN TRIBUTE - 32 PIECES €32.99

8 pieces chicken avocado roll,
8 pieces tori katsu roll,
8 pieces chicken Philadelphia roll,
8 pieces nishi roll.

MEGA ROLL - 32 PIECES €34.99

8 smoked salmon roll,
8 pieces spicy salmon avocado roll,
8 pieces california roll,
8 pieces chicken avocado roll.

THE KAMI - 22 PIECES €29.99

2 pieces kani nigiri,
2 pieces salmon nigiri,
2 pieces ebi nigiri,
8 pieces california roll,
8 pieces salmon avocado roll.

SALMON DREAM - 38 PIECES €42.25

salmon hosomaki, philadelphia,
sake cream cheese roll,
4 pcs nigiri, 4pcs sashimi,
Sake mango roll.

THE FULL SHINTO - 60 PIECES €69.99

8 pieces osaka special roll,
8 pieces salmon aburi roll,
8 pieces spicy tuna roll,
8 pieces tori katsu roll,
4 pieces tuna sashimi,
4 pieces salmon sashimi,
2 pieces tuna nigiri,
6 pieces kappa hosomaki,
6 pieces tuna hosomaki,
6 pieces salmon hosomaki.

NIGIRI SELECTION - 8 PIECES €15.99

2pcs tuna nigiri,
2 pcs prawn nigiri,
2 pcs crab nigiri,
2pcs salmon nigiri.

ALL YOU CAN EAT

Weekday Lunches - €24.99/pp

Weekends, Evenings & Public Holidays - €32.99/pp

TO START WITH

STARTERS

Primavera Spring Roll
Yaki Udon Noodles
Duck Spring Roll
Chicken Dumplings

BOA BUNS

Pulled Beef Bao
Pulled Pork Bao
Panko Chicken Bao
Prawn Tempura Bao

SUSHI & SASHIMI

MINI MAKI

Crab Hosomaki
Tuna Hosomaki
Salmon Hosomaki
Daikon Hosomaki
Cucumber Hosomaki
Avocado Hosomaki
Cheese Hosomaki
Wakame Hosomaki



FUTOMAKI

Nishi
Sumo Roll 
Salmon Avocado 
Tuna Avocado 

URAMAKI

Chicken Avocado Roll
Sake Mango Roll
Tori Katsu Roll
Philadelphia Roll
California Roll
Goma Roll
Creamy Mango Roll

NEW WORLD ROLLS

Alaska Roll 
Dynamite Roll 
Sake Cream cheese Roll
Corn Tempura Roll
Sweet Potato Roll

SPECIAL ROLLS

Spicy Salmon Avo
Osaka Special
Tokyo Flame
Smoked Salmon Roll

NIGIRI

Salmon Aburi
Salmon
Tuna
Crab

TERMS

You have unlimited rounds of orders. A maximum of 3 items can be ordered per person per round. Beverages and desserts are not included in the all-you-can-eat price. Limited options are labeled with an 'L', these can only be ordered once during your meal. Food waste is prohibited, a charge will be applied with leftovers at €1 per piece. For allergens please kindly seek advice from one of our attendants or check the menu which has allergen icons. Please check and confirm items with the quantity ordered each round. Once an order has been submitted you will have to wait for the next round of orders to add another item.

 - Limited



VEGAN ROLLS

Plant based sushi rolls

VEGAN OSAKA CHICKEN (8PCS) €9.95

Vegan chicken, cucumber, avocado, tempura crumbs, teriyaki & vegan mayo.

UNAGI & AVOCADO (8PCS) €7.70

Jackfruit unagi, avocado, tempura crumbs & unagi sauce.

TOCHI (8PCS) €7.50

Crispy tofu tempura, pickled daikon, avocado, & vegan sweet chili mayonnaise.

TOFU ABURI (8PCS) €7.80

Torched tofu, cucumber, pickled daikon, vegan mayonnaise, tempura crumbs & teriyaki sauce.

MORI ROLL (8PCS) €7.80

Shredded jackfruit, mango, cucumber & vegan mayonnaise.

KANISH (8PCS) €7.95

Vegan tempura Shrimp, Avocado, Tempura Crumbs, Vegan Mayo & Cucumber.

CORN TEMPURA ROLL (8PCS) €6.99

Crispy tempura corn, carrots, sesame seeds, spicy mayo & teriyaki sauce.

SWEET POTATO ROLL (8PCS) €6.99

Tender & crispy sweet potato, cucumber, tempura crumbs & sweet chili mayo.

AVOCADO HOSOMAKI (6PCS) €3.20

Nori, Rice & Avocado.

DAIKON HOSOMAKI (6PCS) €2.99

Nori, Rice & Pickled Radish.

KAPPA HOSOMAKI (6PCS) €2.99

Nori, Rice & Cucumber



SUSHI
寿司

PLATTERS

VEGAN DELUXE (44PCS) €39.99

8 pieces mori roll, 8 pieces tofu aburi, 8 pieces Tochi, 2 pieces avocado tofu pocket, 6 pieces avocado hosomaki, 6 pieces daikon hosomaki & 6 pieces cucumber hosomaki.

VEGAN TASTING (28PCS) €19.99

8 pieces mori roll, 8 pieces tofu aburi roll, 6 pieces avocado hosomaki roll & 6 pieces kappa hosomaki roll.

VEGAN NINJA (38PCS) €38.99

8pcs Vegan Osaka Chicken Roll, 8pcs Unagi & Avocado, 8 Pcs Sweet Potato Roll, 8 Pcs Corn Tempura Roll & 6 pcs wakame hosomaki.

VEGAN SUSHI

AVOCADO TOFU POCKET (2PCS) €4.50

Tofu pocket, sushi rice, marinated avocado, vegan mayo, unagi sauce, & pickled chili.

WAKAME TOFU POCKET (2PCS) €4.50

Tofu pocket, sushi rice & marinated wakame.

AVOCADO NIGIRI (2PCS) €4.50

Avocado, Nori & Sushi Rice.

TOFU INARI NIGIRI (2PCS) €4.50

Tofu, Teriyaki, Sushi Rice, & Crispy Potato Crumbs.

ALL YOU CAN EAT

Plant Based

Weekday Lunches - €24.99/pp

Weekends, Evenings & Public Holidays - €29.99/pp

VEGAN

ビーガン

TO START WITH

STARTERS

Primavera Spring Roll
Yaki Udon Noodles
Vegan Dumplings

BOA BUNS

Veg Bao
Teriyaki Tofu Bao
BBQ Jackfruit Bao

CURRY

Tofu Katsu Curry

SUSHI & SASHIMI

MINI MAKI

Daikon Hosomaki
Cucumber Hosomaki
Avocado Hosomaki

URAMAKI

Unagi & Avocado
Tochi
Mori

TOFU POCKETS

Avocado Inari
Wakame Inari
Jackfruit Inari

FUTOMAKI

Vegan Sumo Roll
Tofu Avocado
Jackfruit Avocado

NEW WORLD ROLLS

Corn Tempura Roll
Sweet Potato Roll

NIGIRI

Tofu Aburi
Kanish

TERMS

You have unlimited rounds of orders. A maximum of 3 items can be ordered per person per round. Beverages and desserts are not included in the all-you-can-eat price. Food waste is prohibited, a charge will be applied with leftovers at €1 per piece. For allergens please kindly seek advice from one of our attendants or check the menu which has allergen icons.

Please check and confirm items with the quantity ordered each round.

Once an order has been submitted you will have to wait for the next round of orders to add another item.

 - Limited

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BRUNCH

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BRUNCH

Served till 2PM.

CRISPY PRAWN BAO TOAST €12.99

Tiger Prawns, Sesame, Chives, garlic, ginger, green onions & bang bang sauce.

MISO BENEDICT €9.65

Japanese Style Brioche, Eggs, Toched Miso Hollandaise, Thinly Sliced Pork Belly, Soy Marinated Tomatoes & Chives.

CALIFORNIA MOUNTAIN €9.99

Japanese Style Brioche, Avocado, California Shredded Crab & Tobiko.

CHICKEN KATSU SANDO €9.99

Chinese Cabbage, Kewpie Mayo, Chicken, Tonkatsu Sauce & Japanese Bread.

KEWPIE TRUFFLED EGGS €13.95

Japanese Style Brioche, Eggs, Crispy Seaweed, Panko Chicken, Miso Hollandaise & Truffle.

TOKYO CRUNCH €9.99

Crispy rice, Avocado, Kewpie Mayo, Smoked Salmon, Chives, Tempura Crumbs & Ikura.

BOTTOMLESS BRUNCH

€25.99 per person

Choose any brunch item & Free-flowing drinks of your choice for 2 hours.

Choose from Prosecco | Aperol Spritz | Mimosa.

Applies for the whole table.

COCKTAILS

KISS FROM A ROSE €8.99

Premium Gin, Soda Water, Raspberry Syrup & Lime Juice.

APEROL SPRITZ €7.99

Aperol, Prosecco & Soda Water.

NEGRONI €8.49

Premium Gin, Vermouth & Campari.

MIMOSA €7.49

Orange Juice & Prosecco.

ELDERFLOWER GIN FIZZ €8.99

Premium Gin, Elderflower Tonic, Cardamom, Yuzu.



WHITE WINE

WINE

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COLOMBA BIANCA, RESILIENCE €23.00 GRILLO SICILIA

Refreshing, Citrus, Green Apple, Herbal, Light-bodied.

Grape Variety: Grillo.
Country: Italy, Sicily.

CLAUDIO QUARTA, SAN PAOLO €28.00 FALANGHINA

Crisp, Citrus, Floral, Fresh, Light-bodied.

Grape Variety: Falanghina.
Country: Italy, Puglia.

CLAUDIO QUARTA, GRECO DI €28.00 TUFO DOCG

Rich, Apricot, Almond, Minerally, Full-bodied, Balanced Acidity.

Grape Variety: Greco.
Country: Italy, Campania.

CANTINA SANTA MARIA LA €27.00 PALMA, VERMENTINO DI SARDEGNA D.O.C. 'BLU'

Fresh, Citrus, Herbal, Mineral, Crisp Finish.

Grape Variety: Vermentino.
Country: Italy, Sardegna.

ANNO DOMINI PINOT GRIGIO €25.00

Light, Crisp, Apple, Pear, Floral, Subtle Minerality.

Grape Variety: Pinot Grigio.
Country: Italy, Friuli.

DI CAMILLO, PECORINO TERRE €28.00 DI CHIETI IGP - LE COSTE

Crisp, Green Apple, Citrus, Fresh, Floral.

Grape Variety: Pecorino.
Country: Italy, Abruzzo.

AZEVEDO, LOUREIRO €29.00 ALVARINHO

Crisp, Floral, Peach, Citrus, Light-bodied.

Grape Variety: Grillo.
Country: Italy, Sicily.

BORDEAUX, CHÂTEAU MARJOSSE €29.00

Fresh, Crisp, Citrus, Grass, Light-bodied.

Grape Variety: Sauvignon Blanc, Sauvignon Gris, Sémillon & Muscadelle.
Country: France, Bordeaux.

DOMAINE ALLIMANT-LAUGNER, €28.00 RIESLING

Crisp, Floral, Peach, Honey, Mineral Finish.

Grape Variety: Riesling.
Country: France, Alsace.

LES JAMELLES, SAUVIGNON BLANC €20.00

Crisp, Citrus, Gooseberry, Light-bodied.

Grape Variety: Sauvignon Blanc.
Country: France, Languedoc.

ERIC LOUIS, SANCERRE BLANC €44.00

Crisp, Herbal, Lime, Fresh, Floral.

Grape Variety: Sauvignon Blanc.
Country: France, Loire.

LOUIS ROBIN CHABLIS €39.00

Mineral, Crisp, Lemon Zest, Green Apple, Elegant.

Grape Variety: Chardonnay.
Country: France, Burgundy.

MANZANOS, BLANCO BARRICA €27.50

Oak-aged, Vanilla, Citrus, Apple, Medium-bodied.

Grape Variety: Spain, Rioja.
Country: Viura Chardonnay.

LOS BOLDOS, SANAMA RESERVE €23.50 SAUVIGNON BLANC

Fresh, Tropical Fruit, Citrus, Crisp Finish.

Grape Variety: Sauvignon Blanc.
Country: Chile, Valle Central

RED WINE**COLOMBA BIANCA, VITese
NERO D'AVOLA** €23.00

Rich, Bold, Cherry, Dark Fruits,
Balanced Tannins.

Grape Variety: Nero D'Avola.
Country: Italy, Sicily.

**CLAUDIO QUARTA,
ANIMA DI PRIMITIVO** €30.00

Full-bodied, Bold, Dark Fruits, Spicy,
Blackberry, Peppery.

Grape Variety: Primitivo.
Country: Italy, Puglia.

**LAFICAIA, BARBERA D'ASTI
DOCG** €26.50

Fruity, Medium-bodied, Cherry, Plum,
Light Tannins, Subtle Oak.

Grape Variety: Barbera.
Country: Italy, Piemonte.

MARCO GAVIO, CHIANTI €24.00

Vibrant, Cherry, Earthy, Medium-bodied,
Balanced Acidity.

Grape Variety: Sangiovese.
Country: Italy, Toscana.

**LA MAGIA, ROSSO DI
MONTALCINO** €49.00

Rich, Bold, Cherry, Earthy, Tobacco,
Balanced Tannins.

Grape Variety: Sangiovese.
Country: Italy, Toscana.

SINNAE, CÔTES DU RHÔNE RED €27.00

Fruit-forward, Medium-bodied, Cherry,
Raspberry, Soft Tannins.

Grape Variety: Grenache Blend.
Country: France, Rhône.

**CHÂTEAU FARGUEIROL
CHÂTEAUNEUF-DU-PAPE JEAN XXII** €56.00

Complex, Spicy, Dark Fruits, Herbs,
Full-bodied, Silky Finish

Grape Variety: Grenache Blend.
Country: France, Rhône.

**SOGRAPE, SILK AND SPICE
RED BLEND** €30.00

Rich, Bold, Cherry, Dark Fruits, Balanced
Tannins.

Grape Variety: Touriga Nacional, Baga,
Alicante Bouschet, Syraha.
Country: Portugal,

BERCEO, CRIANZA €29.00

Smooth, Vanilla, Cherry, Leather,
Medium-bodied, Oak-aged.

Grape Variety: Tempranillo.
Country: Spain, Rioja.

**CONTRACARA CALLIA
SELECTED MALBEC** €25.00

Bold, Dark Fruit, Spicy, Blackberry, Violet,
Rich Finish.

Grape Variety: Malbec.
Country: Argentina, Mendoza.

ROSE

LES JAMELLES, REFLETS SECRETS €26.00**ROSE**

Light, Floral, Strawberry, Crisp,
Refreshing.

Grape Variety: Reflets Secrets Rosé.
Country: France, Languedoc.

**LA PROMENADE, CÔTES DE
PROVENCE - 750ML** €28.00

Crisp, Floral, Strawberry, Light-bodied.

Grape Variety: Rosé Blend.
Country: France, Provence.

SPARKLING

VILLA FOLINI, PROSECCO €20.00

Crisp, Light, Green Apple, Refreshing.

Grape Variety: Glera.
Country: Italy, Veneto

CELENE BORDEAUX CRÉMANT €35.00
(TRADITIONAL METHOD)

Crisp, Citrus, Gooseberry,
Light-bodied, Fresh.

Grape Variety: Semillon, Muscadelle
or Caberne Franc.
Country: France, Bordeaux.

ANNO DOMINI, DIAMOND €35.00
PROSECCO DOC SPUMANTE
BIO VEGAN EXTRA-DRY

Crisp, Green Apple, Citrus, Light-bodied.

Grape Variety: Glera.
Country: Italy, Veneto.

WINE BY THE GLASS

WHITE WINE €5.50

RED WINE €5.50

SAKE

SAKE DAN BIZEN OMACHI 72CL €50.00

Smooth, Rice, Subtle, Umami.

Country: Japan, Okayama

SAKE SHIRAYUKI €59.00

Smooth, Umami, Rice, Subtle.

Country: Japan, Gifu

SHICHIKAN SPARKLING SAKE €50.00
72CL

Fresh, Bubbly, Rice, Light.

Country: Japan, Nagano

CHOYA SAKE THE REFINED €29.00
JAPANESE SAKE

Fresh, Bubbly, Rice, Light.

Country: Japan, Nagano

COCKTAILS

KISS FROM A ROSE €8.99

Premium Gin, Soda Water,
Raspberry Syrup & Lime Juice.

APEROL SPRITZ €7.99

Aperol, Prosecco & Soda Water.

NEGRONI €8.49

Vermouth, Campari & Premium Gin

MIMOSA €7.49

Orange Juice & Prosecco.

ELDERFLOWER GIN FIZZ €8.99

Premium Gin, Elderflower Tonic,
Cardamom, Yuzu.

BURNING MANDRIN €9.99

Premium vodka, red chili,
fresh lemon, orange & cranberry.

OSAKA FRESH €9.99

Vodka, sake, cucumber juice & yuzu.

FRENCH 75 €8.99

Gin, Lemon Juice, Syrup, Prosecco.

HIROSHIMA SMOKE €10.99

Japanese Gin, elderflower,
orange & Cointreau.

LIQUEURS

Sambuca €3.60

Limoncello €3.50

Midori Melon €3.90

Baileys €3.70

Amaretto Disaronno €3.60

Campari €3.50

PREMIUM GIN

Bombay €3.50

Roku €4.70

Malfy €4.50

Kinobi €5.90

Etsu €6.50

Opihr €6.90

PREMIUM WHISKEY

Akashi €4.50

Black Label €4.50

Tenjaku €4.50

Shinobu €4.50

WATER & SOFT DRINKS

Water 33cl €2.50

Water 75cl €3.95

Soft Drinks 33cl €2.70

Soft Drinks 50cl €3.60

BEER

Cisk Lager €3.50

Cisk Excel €3.50

Asahi €3.70

Kirin €5.90

PREMIUM TONICS

Cherry Blossom €3.95

Elderflower €3.95

Botanical €3.95

Light Tonic €3.95