

TRADITIONAL TEPPANYAKI GRILL

Served with Miso soup or green salad. Fried rice, Mixed vegetables and Sauté potato.

(soybean, crustaceans, fish, sesame, egg, gluten, dairy)

FILLET STEAK 10oz.-283.4g. **(soybean, gluten, dairy, sesame)** € 38.95

Soya, garlic butter, salt & pepper, sesame, oil, garlic flake, spring onions, flame w/ brandy.

SIRLOIN STEAK 10oz.-283.4g. **(soybean, gluten, dairy, sesame)** € 36.95

Soya, garlic butter, salt & pepper, sesame, oil, garlic flake, spring onions, flame w/ brandy.

CHICKEN BREAST FILLET **(soybean, gluten, dairy, sesame)** € 26.95

Teriyaki sauce, garlic butter, sesame oil and spring onions

DUCK **(soybean, gluten, dairy, sesame)** € 28.95

Deep friend marinated BBQ duck breast fillet in Hoisin BBQ sauce

SHRIMPS-crustaceans **(soybean, gluten, dairy, sesame)** € 28.95

Soya, lemon, garlic butter, pepper, sesame oil and spring onions

KING TIGER PRAWN-crustaceans **(soybean, gluten, dairy, sesame)** € 29.95

Soya, lemon, garlic butter, pepper, spring onions

Organic SALMON-fish **(soybean, gluten, dairy, sesame, molluscs)** € 28.95

Seafood sauce, garlic butter, lemon, pepper, sesame oil and onions

SEABASS-fish **(soybean, gluten, dairy, sesame, molluscs)** € 26.95

Seafood sauce, garlic butter, lemon, pepper, sesame oil and onions

VEGETARIAN DINNER **(soybean, gluten free, dairy, sesame)** € 21.95

Mixes seasonal vegetables w/ grilled tofu in garlic butter & vegetarian teriyaki sauce

TIPPENYAKI CHEFS SPECIAL

SPRING RACK OF LAMB **(soybean, gluten, dairy, sesame)** € 36.95

Soya, garlic butter, pepper, teriyaki sauce, garlic flakes, spring onions, flame w/ brandy

TUNA STEAK-fish **(soybean, gluten, dairy, sesame, molluscs)** € 33.50

Seafood sauce, lemon, garlic butter, pepper, sesame oil, spring onions

SCALLOPS-molluscs **(soybean, gluten, dairy, sesame, molluscs)** € 34.95

Seafood sauce, white wine, garlic butter, lemon, sesame oil, pepper & spring onions

+ 10% Service charged for a group of 4 people and above.

***All 14 allergens are openly used throughout our kitchen.
Trace amounts may be present at all stages of cooking".
ANY DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER***

GRILL COMBINATION of 2 (for one person) € 38.95

*Served with Miso soup or green salad. Fried rice, mixed vegetables,
and sauté potato. (crustaceans, fish, soybean, gluten, egg, dairy, sesame)*

MAIN COURSE: (Choose two mains of your own choice below)

CHICKEN (soybean, gluten, dairy, sesame)

DUCK (soybean, gluten, dairy, sesame)

SEABASS-fish (molluscs, soybean, gluten, dairy, sesame)

Organic SALMON-fish (molluscs, soybean, gluten, dairy, sesame)

SHRIMPS-crustaceans (soybean, gluten, dairy, sesame)

KING TIGER PRAWN-crustaceans (soybean, gluten, dairy, sesame)

SIRLOIN STEAK (soybean, gluten, dairy, sesame)

FILLET STEAK (soybean, gluten, dairy, sesame)

******We use Olive Oil in all of our cooking and
All of our Meats are of Irish Origin.....***

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TEPPANYAKI GRILL SET MEAL (for one person) € 46.95

Served with Miso soup or green salad. Fried rice, mixed vegetables, and sauté potato. (crustaceans, fish, soybean, gluten, egg, dairy, sesame)

STARTER: (Choose one starter of your own choice below)

Breaded Squid Rings-molluscs

Ebi Furai-crustaceans (crumbed and deep-fried prawn)

(egg, gluten, soybean)

Tempura Moriawase-crustaceans (Mix of Prawn & Vegetable Tempura)

(egg, gluten, soybean)

MAIN COURSE: (Choose two mains of your own choice below)

CHICKEN (soybean, gluten, dairy, sesame)

DUCK (soybean, gluten, dairy, sesame)

SEABASS-fish (molluscs, soybean, gluten, dairy, sesame)

Organic SALMON-fish (molluscs, soybean, gluten, dairy, sesame)

SHRIMPS-crustaceans (soybean, gluten, dairy, sesame)

KING TIGER PRAWN-crustaceans (soybean, gluten, dairy, sesame)

SIRLOIN STEAK (soybean, gluten, dairy, sesame)

FILLET STEAK (soybean, gluten, dairy, sesame)

DESSERT: (Choose one dessert of your own choice below)

Cinnamon Apple Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Chocolate Ganache Pudding with Vanilla Ice Cream

Sorbet(mixed berry and lemon)

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SIDE ORDERS

Fried Rice (soybean, gluten, dairy, egg, sesame)	€ 6.95
Boiled Rice	€ 5.95
Miso Soup (crustaceans, fish, soybean, gluten, sesame)	€ 4.95
Green Salad	€ 4.95
Wakame Salad (seaweed) (soybean, gluten)	€ 6.95
Sauté potato	€ 5.95
Plain fried egg noodles (soybean, gluten, dairy, egg, sesame)	€ 7.95
Grilled vegetables (soybean, gluten, dairy, sesame)	€ 7.50
Marinated Sushi Rice	€ 6.95

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