

Maneki マネキ



JAPANESE RESTAURANT & KARAOKE BOX

日本味



JAPANESE CUISINE ENCOMPASSES THE REGIONAL AND TRADITIONAL FOODS OF JAPAN,
WHICH HAVE DEVELOPED THROUGH CENTURIES OF POLITICAL, ECONOMIC, AND SOCIAL CHANGES.
THE TRADITIONAL CUISINE OF JAPAN IS BASED ON RICE WITH MISO SOUP AND OTHER DISHES;
THERE IS AN EMPHASIS ON SEASONAL INGREDIENTS.



信じられないほど、信じられないほどおいしいです。
信じられないほどおいしいです。

「おいしい食べ物」の
私の好きな食べ物

**FOR ALLERGY AND INTOLERANCE
INFORMATION PLEASE ASK YOUR SERVER.**

-  **1. Cereals Containing Gluten - グルテンを含むシリアル**
-  **2. Crustaceans - 甲殻類**
-  **3. Eggs - 卵**
-  **4. Fish - 魚**
-  **5. Peanuts - ピーナッツ**
-  **6. Soya, Soybeans - 大豆**
-  **7. Milk - ミルク**
-  **8. Nuts, Tree Nuts - ナッツ、木の实**
-  **9. Celery - セロリ**
-  **10. Sesame Seed - ゴマ種子**
-  **11. Mustard - マスタード**
-  **12. Sulfur Dioxide - 二酸化硫黄**
-  **13. Lupin - ルパン**
-  **14. Mollusks (inc.Oyster Sauce) - 軟体動物**

» 12.5% Service charge will be added to bills for the table of 6 and more people. A wine-service fee per 750ml bottle will be charged if you wish to bring your own wine (Restaurant Only). »

{ DINNER }

SUSHI NIGIRI

— (Price Per 2 Pieces) - 1.2.3.4.10.11

201 SALMON	€ 4.50
202 TUNA	€ 4.65
203 SEABASS	€ 4.20
204 PRAWN	€ 4.20
205 🍷 EEL	€ 4.50
206 OCTOPUS	€ 4.20
207 SWEET SHRIMPS	€ 4.20
208 SMOKE SALMON	€ 4.20
209 CRAB STICK	€ 4.20
210 🍷 INARI-FRIED TOFU	€ 4.20
212 TAMAGOYAKI - EGG	€ 4.20
213 🍷 AVOCADO	€ 3.60
214 🍷 CUCUMBER	€ 3.60
215 🍷 ASPARAGUS	€ 3.60
216 🍷 MASAGO	€ 4.50
217 SMALL SUSHI SET » 4 nigiri, 4 nudo norimaki	€ 12.00
218 LARGE SUSHI SET » 9 nigiri, 6 nudo norimaki	€ 20.40

SASHIMI PLATTER

— 2.3.4.10.11

219 4 PIECES OF SALMON	€ 8.40
220 4 PIECES OF TUNA	€ 8.40
221 🍷 8 PIECES CHEF'S SELECTION » Chef's Selection	€ 16.95
222 15 PIECES CHEF'S SELECTION » Chef's Selection	€ 28.50
801 LOBSTER * » Advanced booking is essential to avoid disappointment	€ 48.00

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SUSHI & SASHIMI PLATTER

— 1.2.3.4.10.11

- 223 **👑 JO MORIAWASE 22** € 38.40
» 6 pieces sashimi, 6 pieces nigiri,
6 pieces nudo norimaki, 4 pieces
norimaki and a sunomono salad
- 224 **NAMI MORIAWASE 12** € 28.40
» 4 pieces sashimi, 4 pieces nigiri,
4 pieces nudo morimaki and a
sunomono salad

NORIMAKI - SMALL SUSHI ROLL

— 8 Pieces - 1.2.3.4.10.11

- 225 **TUNA** € 7.35
- 226 **SALMON** € 7.20
- 227 **PRAWN** € 7.20
- 228 **ROAST CHICKEN** € 6.90
- 229 **🍅 CUCUMBER** € 6.90
- 230 **CRAB STICK** € 6.90
- 232 **🍅 AVOCADO** € 7.20

NORIMAKI - MEDIUM SUSHI ROLL

— 6 Pieces - 1.2.3.4.10.11

- 233 **SALMON WITH AVOCADO** € 9.60
- 234 **EBI TEMPURA MASAGO** € 9.60
- 236 **TUNA WITH SPRING ONION AND GINGER** € 9.60
- 237 **👑 CALIFORNIA ROLL** € 9.60
- 238 **TUNA AVOCADO** € 9.60
- 239 **👑 SMOKE SALMON AND CREAM CHEESE** € 9.60
- 240 **SALMON AND ASPARAGUS TEMPURA** € 9.60

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NORIMAKI SPECIALS

— 8 Pieces - 1.2.3.4.6.10.11

- 241 **👑 RAINBOW ROLL** € 19.50
» Prawn, avocado, salmon, tuna, seabass, tobiko mix in a sushi roll
- 242 **👑 DRAGON ROLL** € 19.50
» Deep-fried jumbo tiger prawn with avocado wasabi mango sauce
- 243 **CRAYFISH AVOCADO/SUMMER ROLL** € 19.50
» Cooked crayfish meat with avocado and masago
- 244 **EBI LOVER** € 18.60
» Ebi tempura and sushi Ebi with mayonnaise and avocado on top
- 245 **CRISPY CHICKEN ROLL** € 18.60
» Breaded chicken with avocado
- 246 **FUTOMAKI - LARGE SEAWEED AND SUSHI RICE ROLL** € 19.50
» Smoke salmon, tamagoyaki egg, cucumber, prawn, inari tofu, carrot and radish
- 247 **👑 SPIDER ROLL** € 19.50
» Fried soft shell crab with avocado and benito on top

248 TEMAKI

» Hand Roll Cone with Norimaki Filling

- CRAY FISH TEMAKI** € 5.70
- SALMON AVOCADO TEMAKI** € 5.70
- PRAWN TEMPURA TEMAKI** € 5.70
- EEL CUCUMBER TEMAKI** € 5.70
- CALIFORNIA TEMAKI** € 5.70

TEMPURA SET

— Traditional Japanese deep fried cuisine

- 249 **👑 EBI TEMPURA — 1.2.3.4.6** € 9.60
» Black tiger prawns coated in a light crispy batter served with tempura sauce
- 250 **👑 YASAI TEMPURA — 1.3.6** € 9.60
» Mixed vegetable coated in a light crispy batter served with tempura sauce
- 251 **SEAFOOD TEMPURA — 1.2.3.4.6** € 9.60
» Mixed seafood coated in a light crispy batter served with tempura sauce
- 252 **HADDOCK TEMPURA — 1.2.3.4.6** € 9.60
» Fresh fillet of haddock coated in a light crispy batter served with tempura sauce
- 253 **TEMPURA MORIAWASE — 1.2.3.4.6** € 11.60
» Assorted mix vegetable and fresh seafood coated in a light crispy batter served with tempura sauce

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TEPPAN TERIYAKI

— Traditional Japanese grill dish

- 254 **TEPPAN BEEF TERIYAKI** — 6.10 € 23.40
» Grilled 8oz prime Irish striploin steak served on the hot plate with stir-fried vegetable and sweet teriyaki sauce
- 255 **TEPPAN SALMON TERIYAKI** — 4.6.10 € 23.40
» Grilled fresh salmon served on the hot plate with stir-fried vegetable and sweet teriyaki sauce
- 256 **TEPPAN CHICKEN TERIYAKI** — 6.10 € 21.60
» Grilled 8oz chicken breast served on the hot plate with stir-fried vegetable and sweet teriyaki sauce
- 257 **TEPPAN DUCK TERIYAKI** — 6.10 € 23.40
» Grilled fresh duck breast served on the hot plate with stir-fried vegetable and sweet teriyaki sauce
- 258 **TEPPAN SEABASS TERIYAKI** — 4.6.10 € 23.40
» Grilled fresh fillet of seabass served on the hot plate with stir-fried vegetable and sweet teriyaki sauce
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RAMEN AND UDON

- 262/3 🍣 **KIMCHI RAMEN / UDON** — 3.6 € 18.60
» Choice of mixed seafood, chicken, beef or a slice of pork with kimchi spicy chilli broth
- 262/3 🍷 **TONKOTSU RAMEN / UDON** — 3.6 € 18.60
» Choice of chicken, sirloin beef or a slice of pork in Japanese sake in a soup with beansprout, bamboo shoot, scallion, seaweed, and boiled egg
- 262/3 **SEAFOOD MISO RAMEN / UDON** — 3.4.6 € 18.60
» A combination of fresh seafood in Japanese flavor miso soup with beansprout, bamboo shoot, scallion, seaweed, and boiled egg
- 262/3 **SHOYU RAMEN / UDON** — 3.6 € 18.60
» Light soy broth, choice of seafood, chicken, sirloins beef or sliced pork in Japanese soup noodles
- 262/3 **CURRY RAMEN / UDON** — 3.6 € 18.60
» Noodle in Japanese curry sauce Topped with breast of bread crumbs chicken, beef is cooked in curry sauce with the carrot
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WOK FRIED NOODLE

- 266 **SEAFOOD YAKI SOBA** — 1.3.4.6.10 € 18.00
» Stir-fried egg noodle with a combination of fresh seafood and seasonal vegetables in Japanese yakisoba sauce
- 267 **BEEF YAKI SOBA** — 1.3.6.10 € 18.00
» Stir-fried egg noodle with a slice of beef seasonal vegetables in Japanese yakisoba sauce
- 268 🍷 **MANEKI YAKI SOBA** — 1.3.4.6.10 € 18.50
» Stir-fried egg noodle with roasted chicken, king prawn, roast pork and seasonal vegetables in Japanese yakisoba sauce
- 269 🍷 **MANEKI YAKI UDON** — 1.4.6.10 € 18.50
» Stir-fried udon noodle with roasted chicken, king prawn, roast pork and seasonal vegetables in Japanese yakisoba sauce
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CHA HAN

— Wok-fried rice

- 270 🍷 **SEAFOOD CHA HAN** — 3.4.6.10 € 20.70
» Egg fried rice with a mix of fresh seafood and vegetable
- 271 🍷 **CHA HAN** — 3.6.10 € 20.70
» Egg Fried Rice with Chicken, King Prawn, Roast Pork and Vegetable

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VEGAN SUSHI

— 3.6.7.10.11

272	V	YASAI SUSHI SET (8)	€ 12.90
273	V	CUCUMBER NORIMAKI (8)	€ 7.50
274	V	AVOCADO NUDO NORIMAKI (6)	€ 9.60
275	V	CUCUMBER AVOCADO NUDO NORIMAKI (6)	€ 9.60
277	V	AVOCADO NORIMAKI (8)	€ 9.60
279	V	TOFU NORIMAKI (8)	€ 7.95
280	V	INARI NIGIRI (4)	€ 7.95

VEGAN NOODLE AND SIDE DISH

— 1.6.10

281	V	YASAI YAKI UDON	€ 14.40
282	V	YASAI SHOYU RAMEN (SOUP)	€ 18.00
284	V	YASAI GYOZA	€ 9.45
285	V	AGEDASHI TOFU	€ 8.85
286	V	PUMPKIN KOROKKE	€ 8.85
287	V	EDAMAME	€ 6.00

GLUTEN-FREE FOOD

— 3.4.6.10.11

288		SALMON AVOCADO	€ 9.45
289		CALIFORNIA ROLL	€ 9.45
290		CRAYFISH AVOCADO	€ 9.45
291		CRAYFISH MASAGO	€ 15.00
292		RAINBOW STEAMED PRAWN ROLL	€ 17.70
293		NORIMAKI » Choice of Prawn, Salmon, Tuna, Avocado, Cucumber, Kanpyo, Oshinko	€ 8.55
294		EDAMAME	€ 6.00
295		SEAFOOD CHA HAN	€ 20.55
296		CHA HAN	€ 20.55

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SIDE DISHES / STARTER

- 298 **NEGIMA YAKITORI** — 6.10 € 7.95
» Grilled chicken skewer served with yakitori sauce
- 300 **👑 GYOZA** — 1.6.10 € 9.60
» Finely chopped chicken dumpling steamed and then grilled served with traditional gyoza sauce
- 301 **🍷 YASAI GYOZA** — 1.6.10 € 9.60
» Finely chopped seasonal vegetable dumpling steamed and then grilled served with traditional gyoza sauce
- 303 **TORI KARAAGE** — 1.3.6.10 € 7.50
» Fried battered chicken
- 304 **👑 PUMPKIN KOROKKE** — 1.3.6 € 8.85
» Pumpkin in bread crumbs stuffing
- 305 **👑 TAKO KARAAGE** — 1.3.4.6 € 8.85
» Deep-fried battered octopus
- 306 **👑 TAKO SUNOMONO** — 4.6.10.14 € 6.90
» Japanese salad made with cucumber wakame seaweed and sushi octopus served with sweet vinegar dressing
- 307 **👑 AGEDASHI TOFU** — 1.4.6 € 8.70
» Deep-fried tofu served with seaweed, bonito and tempura sauce
- 308 **EDAMAME** — 6.13 € 6.00
» Young soya beans steamed in the pot, seasoned with salt (Great accompaniment to beer)

DONBURI JAPANESE RICE BOWL

— All donburi include miso soup

- 317 **👑 UNAGI DONBURI** — 3.4.6.10 € 15.60
» Grilled eel served on a bed of rice bowl with miso soup
- 318 **👑 CHICKEN KATSU CURRY DONBURI** — 1.3.6.7 € 15.60
» Breaded chicken fillet served on a bed of rice bowl with curry sauce and miso soup. Beef is cooked in curry sauce with the carrot
- 319 **TENDON** — 1.3.4.6 € 15.60
» Mixed tempura served on a bed of rice bowl with miso soup
- 320 **BEEF DONBURI** — 6.10 € 15.60
» Grilled thin sliced beef with soy ginger sauce served on a bed of rice bowl with miso soup
- 900 **CHIRASHIZUSHI DONBURI** — 1.2.3.4.6.10.11 € 15.60
» Mirin soy sauce over the raw fish on a bed of rice bowl with miso soup

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EXTRA

322	MISO SOUP	€ 2.85
901	MISO SEAFOOD SOUP	€ 5.25
323	<small>For Kids</small> NOODLE FOR KID WITH CHICKEN	€ 7.50
324	STEAMED RICE	€ 2.40
325	EGG FRIED RICE	€ 4.50
326	TERIYAKI SAUCE	€ 2.10
327	TONKATSU SAUCE	€ 2.10
328	JAPANESE CURRY SAUCE	€ 2.10
329	CHIPS	€ 2.40
330	WASABI	€ 1.50
902	SUSHI GINGER	€ 1.50
903	PLAIN NOODLE	€ 4.80

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EARLY BIRD (4.30PM - 6.30PM)

EARLY BIRD - 2 COURSE

€ 19.95

— Starters

» Gyoza (Choice of chicken or Veg) Spring Roll Tako Karaage Tori Karaage Eyemame

— Mains

» EBI Tempura Beef Donburi Chicken Katsu curry Donburi Yasai Soba

— Tea or Coffee Included

MEAL

MEAL FOR TWO

€ 75.00

— Starter * Any 2 of:

» 1. Sashimi Platter 4 pcs (Tuna or Salmon) 2. Ebi Tempura 3. Gyoza or Yasai Gyoza 4. Spring Roll

— Main Course * Any 2 of:

» 1. Cha Han 2. Any Wok Fried Noodles 3. Norimaki Rainbow Roll-8pcs

— Dessert * Any 2 of:

» 1. Japanese Mochi Ice Cream 2. White Cheese Cake, Pistachio Ice Cream 3. Selection of Ice Cream, Tuille Basket and Berries

— Drink:

» Two Glasses Red or White House Wine Coffee and Tea Included

MEAL FOR FOUR

€ 144.00

— Starter:

» Sashimi Platter 15 pcs

— Main Course * Any 4 of:

» 1. Tempura Moriawase 2. Teppan Salmon Teriyaki 3. Norimaki Rainbow Roll-8pcs 4. Maneki Yaki Soba

— Dessert * Any 4 of:

» 1. Japanese Mochi Ice Cream 2. White Cheese Cake, Pistachio Ice Cream 3. Selection of Ice Cream, Tuille Basket and Berries. 4. Belgian Chocolate Hazelnut Crème Pyramid, Hazelnut Ice Cream

— Drink:

» One Bottle Red or White House Wine Coffee and Tea Included

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