

Kuma's Selection Menu

Shimo Furi

Poached thinly sliced monkfish, yuzupon dipping sauce,
julienne vegetables, Tobiko

Or

Unagi Roll

Kabayaki Eel, julienne scallions, red ginger



Miso Soup

Soy bean paste soup with tofu, scallion, wakame



Chirashi Sushi

Sushi rice bowl topped with tuna, salmon,
salmon roe, prawn, umeboshi, kanpyo,
cucumber, julienne nori

Or

Barbary Duck Breast

Thinly sliced marinated duck breast, with mirin,
sake, stock and konbu served with grated ginger,
scallion and sakura mix, balsamic sauce

Or

Omakase Sushi

Chef's Platter: 6 pieces of nigiri and maki sushi

Nigiri- swordfish, salmon belly, prawn, tuna,
barbequed eel, sea bass:

Maki- Kappa, kanpyo, umeboshi

Or

Sashimi

Assorted Raw fish served chilled, sliced, with
Julienne daikon, wasabi



Homemade Sweet Chocolate Encased Sushi

Green tea ice cream

€35

Nigiri Sushi

Pieces of fish, shellfish, or fish roe over vinegared rice balls.
Choose from swordfish, salmon belly, prawn, tuna,
barbequed eel, seabass.

6 pieces of assorted nigiri of the day	€12.50
12 pieces of assorted nigiri of the day	€25
À la carte pieces (two per portion)	€4.50

Maki Sushi

California Roll with sesame seeds €8.00

Crabmeat, avocado, mustard cress, mayonnaise

Yellow fin tuna €7.50

Yellow fin tuna, tobiko, mustard cress, wasabi

Salmon Belly €7.00

Salmon belly, tobiko, mustard cress, wasabi

B C roll €7.50

Teriyaki salmon, salmon skin, tobiko, mustard cress

Green Dragon Roll €7.50

Tempura scampi, avocado, mustard cress

Unagi Roll €7.50

Kabayaki Eel, julienne scallions, red ginger

Spider Roll €7.50

Deep Fried soft shell crab, avocado, mustard cress

Kappa or Marinated Marrow (kanpyo) €4.00

mustard cress, (Wasabi in Kappa roll)

Mixed Vegetarian Roll €5

Cucumber, Avocado, Kanpyo, Mustard Cress, Toasted
Sesame Seeds

Gunkan Maki

Choose any two from: €4

Crab meat, Salmon Roe or Sea Scallops, Salsify,
Shiitake Mushroom, Kanpyo, Umeboshi

Temaki Sushi

Hand rolled cones of sushi rice wrapped in seaweed

Tuna or Salmon Belly Temaki €6.50

Tobiko, mustard cress, wasabi

Umeboshi Temaki €6

Umeboshi, mustard cress,

Omakase Sushi

Chef's Platter: 6 pieces of nigiri and maki sushi €18.00

Nigiri- swordfish, salmon belly, prawn, tuna,
barbequed eel, sea bass.

Maki- Kappa, kanpyo, umeboshi

Oshi Sushi

Osaka-style sushi: squares of pressed rice topped
with vinegared/cooked fish

Prawns €10

Cooked prawns, nori, wasabi, tobiko

Mackerel €8

Marinated Mackerel, nori, shiso seasoning
julienne red ginger

Chirashi

Sushi rice bowl topped with yellow fin tuna €12.50

Salmon, prawn, cucumber, kanpyo, salmon roe, julienne
ginger, nori, nikiri sauce

Vegetarian Chirashi

Umeboshi, Salsify, Shiitake, Kappa, €12.50
Red Ginger, Takuwan

Something Different

Edamame €3.00

Salted soy beans

Miso Soup €3.50

Soy bean paste soup with tofu, scallion, wakame

Inari €4

Marinated bean curd stuffed with sushi rice.

Cured Salmon €13.00

Cured with sea salt, sugar, lime zest Grainy
mustard mayonnaise, avocado, salmon roe, sakura mix,
red onion

Yellow Fin Tuna "tataki" €13

Seared tuna fillet marinated with sake, soy
sauce and vinegar. Served with scallion,
Garlic, ginger, grated daikon, sakura mix

Ceviche "Raw Style" €13

Baby cuttlefish, octopus, scampi, scallop (all poached)
tossed with ceviche dressing, cherry tomato, diced
peppers, red onion, coriander

Sea Scallops €13

Thinly sliced scallops with julienne vegetables,
baby leaf salad and sakura mix, nikiri reduction

Sashimi €13

Four assorted raw fish served chilled, sliced, with
Julienne daikon, wasabi.

Brill Carpaccio €13

Seared thinly sliced brill, goma miso, julienne daikon,
carrot, radish, mange-tout

Barbary Duck Breast €13

Thinly sliced marinated duck breast, with mirin,
sake, stock, konbu served with grated ginger,
scallion and sakura mix, balsamic sauce

Wakame Salad €6.50

Mixed seaweed and leaf salad, shiso dressing