

TAKE HOME SOME AUTHENTIC JAPANESE CUISINE FROM RAW – SUSHI IN THE SKY!

You can now enjoy an exciting selection of authentic Japanese sushi and sashimi from RAW in the comfort of your own home.

Perfect for dinner with a difference, fun for friends to share and a great talking point at a party, traditional Japanese sushi, sashimi and other goodies are now available for collection or delivery from RAW.

Created by master craftsman, RAW's chef, Hisashi Kumagai, RAW has something for everyone, from the sushi newbie to the biggest fan!

Order from the delicious takeaway menu from 4.00 p.m. to 9.30 p.m. Tuesday to Saturday on 091 538212. Our staff are also happy to answer queries and explain any ingredients.

Collect your order from RAW at the Radisson Blu Hotel & Spa or alternatively if you live within a five mile radius of Galway City, we can deliver this to you at a €5 delivery charge. Please note we require 24 hour notice for private parties.

We hope you enjoy the taste of true Japanese cuisine from RAW – sushi in the sky.

NIGIRI SUSHI

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

6 pieces of assorted nigiri of the day	€12.50
12 pieces of assorted nigiri of the day	€25.00
À la carte pieces (two per portion)	€4.50

MAKI SUSHI

Vinegared rice and fish (or other ingredients) rolled in nori seaweed.

California Roll With Sesame Seeds	€8.00
Crab meat, 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	
Spider Roll	€7.50
Deep fried soft shell crab, avocado, mustard cress	
Green Dragon	€7.50
Tempura scampi, avocado, mustard cress	
Marinated Marrow (Kanpyo)	€4.00
Kanpyo, mustard cress	
Mixed Vegetarian Roll	€5.00
Cucumber, avocado, kanpyo, mustard cress, sesame seeds	

GUNKAN MAKI

Choose any two from:	€4.00
Crab meat, salmon roe or sea scallops	

TEMAKI SUSHI

Hand rolled cones of sushi rice and/or vegetables wrapped in seaweed.

Tuna or Salmon Belly Temaki	€6.50
Tobiko, mustard cress, wasabi	
Umeboshi Temaki	€6.00
Umeboshi, Mustard cress	

CHIRASHI SUSHI

	€12.50
Sushi rice bowl topped with yellow fin tuna, salmon, prawn, cucumber, kanpyo, salmon roe, julienne ginger, nori, nikiri sauce	

OMAKASE SUSHI

Chef's Platter: 6 pieces of nigiri and maki sushi	€16.50
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	€10.00
Cooked prawns, nori, wasabi, tobiko	
Mackerel	€8.00
Marinated mackerel, nori, shiso seasoning, julienne red ginger	

SOMETHING DIFFERENT

Edamame Salted soy beans	€3.00
Inari	€4.00
Marinated bean curd stuffed with sushi rice	
Wild Turbot Carpaccio	€14.00
Thinly sliced turbot, julienne cucumber, sakura mixed sprouts, umeboshi salsa, wasabi soy mayonnaise	
Yellow Fin Tuna "Tataki"	€13.00
Seared tuna fillet marinated with sake, soy sauce and vinegar. Served with scallion, garlic, ginger, grated daikon and sakura mix	
Cured Organic Salmon & Seaweed Salad	€13.00
Thinly sliced salmon, mixed wakame seaweed salad	
Sea Scallops	€13.00
Thinly sliced scallops with julienne vegetables, baby leaf salad and sakura mix, nikiri reduction	
Sashimi	€13.00
Assorted raw fish served chilled, sliced with julienne daikon, wasabi	
Octopus, Squid, Scampi Salad	€13.00
Julienne cucumber, scallion, ginger, mixed leaf salad, Ponzu dressing	
Barbary Duck Breast	€13.00
Marinated duck breast with mirin, sake, stock, konbu served with grated ginger, scallion and sakura mix, balsamic sauce	
Miso Soup	€3.50
Soy bean paste soup with tofu, scallion, wakame	

KUMAS RECOMMENDATIONS

Sushi Novice	Best Sellers
Vegetarian Maki Selection	Edaname
California Roll	Tuna Maki
B C Roll	Assorted Nigiri
Green Dragon Roll	Crab Gunkan

Satisfying	Healthy Options
Miso Soup	Edaname
Chirashi	Salmon Nigiri
California Roll	Tuna Maki
Omakase	Mackerel Oshi

DESSERT

Sweet Chocolate Encased Sushi €7.00

Sweet vinegared sushi rice in chocolate casing with fruit served with raspberry coulis

Yokan €6.50

Traditional Japanese delicacy with sweet Adzuki beans, lime jelly, green tea anglaise and strawberries

SUSHI MASTER CLASSES



Enjoy a glass of wine on arrival whilst Chef Kuma talks you through what equipment and utensils are required to create perfect sushi. With tips on where to buy and source the very best fish, you will also join in with helping to prepare a selection of delicious sushi rolls including Nigiri, Maki, Oshi and Temaki.

ROLL WITH IT...

Join in with helping to roll the sushi and of course there will be plenty of flavoursome morsels for you to sample! Experience exactly how good expertly-made sushi can taste.

First Saturday of Every Month

3:00pm - 4:30pm

€25p.p. including glass of wine



**DINE IN
OR
TAKE AWAY**

Call 091 538 212

CONTACT US

Email raw@sushiinthesky.ie

Twitter [@rawgalway](https://twitter.com/rawgalway)

Facebook [RadissonGalway](https://www.facebook.com/RadissonGalway)

