

## Noodles Dishes

74. Yaki Soba (1,2,3,6,11,14).....€13.75  
Stir-fried egg noodles with chicken,egg,prawns and seasonal vegetables,garnished with red pickled,fried shallots and sesame seeds
75. Seafood Yaki Soba(1,2,3,4,6,11,14).....€13.95  
Stir-fried egg noodles with a combination of seafood, beansprout and seasonal vegetables, garnished with shallots and seaweed
76. Yasai Yaki Soba (V) (1,3,6,11,14).....€12.95  
Stir-fried egg noodles with crispy tofu,beansprout and seasonal mixed vegetables,topped with a fried egg, garnished with shallots and pickle ginger vinegar and sesame seeds
77. Yaki Udon (1,3,4,6,11).....€13.75  
Wok-fried udon noodles with chicken, egg,prawns and fish chikuwa, beansprout and seasonal vegetables garnished with shallots, fish power, pickles and sesame seeds

### Teriyaki Soba

Grilled chicken,salmon or beef sirloin on a bed of fried egg noodles with mangetout,onions,beansprout, shiitake mushroom, chillies and pak choi garnished with coriander and sesame seeds

78. Chicken (1,3,6,11,12,14).....€14.75
79. Salmon (1,3,6,11,12,14).....€16.30
80. Beef (1,3,6,11,12,14).....€17.80

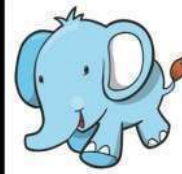


## Ramen (big bowls of noodles in soup)

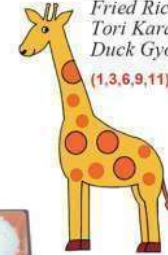
81. Chicken Ramen (1,3,6,9,10,11,12).....€13.95  
Noodles in a lightly spicy chicken and pork soup topped with grilled chicken and pak choi, garnished with spring onion and menma
82. Kimchi Chicken Ramen (1,3,6,9,10,11,12).....€14.50  
Noodles in a spicy chicken and pork soup,topped with chicken breast,beansprout,chillies,onions, garnished with coriander and lime
83. Salmon Miso Ramen (1,2,3,4,6,9,11,12)..... €14.50  
Noodles in a miso and chicken flavored broth, topped with wok fried seasonal vegetables and salmon.garnished with seaweeds,coriander and spring onion,chilli oil
84. Kimchi Beef Ramen (1,3,6,9,10,11,12).....€14.50  
Noodles in a spicy chicken and pork soup topped with thinly sliced beef beansprout,chillies,onions garnished with coriander and lime
85. Yasai Itame Ramen (V) (1,3,6,9,11).....€13.50  
Noodles in a vegetable soup topped with wok fried tofu, beansprout and seasonal vegetables,garnished with spring onion



## Kids Bento €9.50



**Elephant**  
Katsu Chicken  
Steamed Rice  
Salad  
Gyoza  
(1,3,6,9,11)



**Giraffe**  
Edamame  
Fried Rice  
Tori Kara Age  
Duck Gyoza  
(1,3,6,9,11)



**Monkey**  
Edamame  
Fried Noodle  
Tori Kara Age  
Cucumber Roll  
(1,2,3,6,7,10,11)

### Extras

- 86.Steamed rice €2.50
- 87.Curry Sauce €2.00
- 88.Teriyaki Sauce €2.00
89. Kimchee Sauce €2.00
90. Tonkatsu Sauce €2.00
- 91.Gari (sushi ginger) €1.00
- 92.Fresh Chillies €1.00
- 93.Wasabi €1.00
- 94.Miso €2.00
- 95.Raw Salad €3.00
- 96.Fried Noodles €3.50
97. Wakame Seaweed €2.50
98. Soya Sauce €0.50

### Drinks

- Coke €2.00
- Diet Coke €2.00
- Coke Zero €2.00
- 7 Up €2.00
- 7Up Free €2.00
- Fanta €2.00
- Still Water €2.00
- Sparkling Water €2.00

# ZAKURA

13 Wexford Street Dublin 2

Tel: 01-5558000

www.zakura.ie

### Opening Hours

Sun - Wed 12:00pm - 10:00pm  
Thur - Sat 12:00pm - 11:00pm

### Delivery Hours

4:00pm - Close



Please advice your server, if you are allergic to any ingredients list below.

Please Note :

Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of those ingredients

### Sushi & Sashimi

#### Sashimi (Delicate Slices of Fish)

1. Salmon Sashimi (5 pieces) (4).....€6.90
2. Tuna Sashimi (5 pieces) (4).....€7.50

#### A La Carte Sushi (2 pieces per portion)

3. Maguro-Tuna (4).....€4.20
4. Sake- Salmon (4).....€3.90
5. Ebi-Prawn(2).....€3.90
6. Ika-Squid (14).....€3.90
7. Tako-Octopus (14).....€3.90
8. Ama Ebi-Sweet Shrimps (2).....€3.90
9. Pickle Mackerel (4).....€3.90
10. Smoked Salmon (4).....€4.20
11. Unagi-Eel (1,4,6).....€4.20
12. Masago Gunkan-Capelin Roe (4).....€3.90
13. Suzuki-Seabass (4).....€3.90
14. Tamago Yaki-egg (V) (1,3,6).....€3.60
15. Inari- Fried Tofu (V) (1,6).....€3.60
16. Avocado (V) (7).....€3.60
17. Cucumber (V) (7).....€3.60
18. Asparagus (V) (7).....€3.60

#### Norimaki-Medium Sushi Roll (8 pieces)

19. California (1,2,3,11).....€7.80
20. Ebi Tempura Masago (1,2,3,4,11).....€8.30
21. Salmon Avocado (4,11).....€8.30
22. Tuna Avocado (4,11).....€8.50
23. Smoked Salmon Cream Cheese (4,7,11).....€8.50
24. Eel Cucumber (1,4,6,11).....€8.50
25. Salmon Rocket (4,7,11).....€8.30
26. Eel Avocado (1,4,6,11).....€8.50
27. Crab Cucumber (1,2,3,11).....€7.80
28. Avocado (V) (11).....€8.00
29. King Prawn Avocado (1,2,3,4,11).....€8.30

#### Hosomaki-Small Sushi Roll (8 pieces)

30. Salmon Roll (4).....€6.00
31. Spicy Salmon Roll (4,11,14).....€6.30
32. Tuna Roll (4).....€6.80
33. Spicy Tuna Roll (4,11,14).....€7.00
34. Cucumber Roll (V) (11).....€4.90
35. Avocado Roll (V) (11).....€4.90
36. Temaki-Hand Rolled Cone with one of the Norimaki Filling.....€4.90

#### Futomaki-Big Sushi Roll (chef selection)

37. Seafood Futomaki 4 pc (1,2,3,4,11).....€8.50
38. Seafood Futomaki 8 pc (1,2,3,4,11).....€14.95
39. Vegetarian Futomaki 4pc (V) (3,7,11).....€7.50
40. Vegetarian Futomaki 8pc(V) (3,7,11).....€12.95

#### Sushi Combination (all combination are chef selection)

41. Matsu(pine tree) Sushi Selection (1,2,3,4,6,7,11,14).....€18.95  
10 pieces of nigiri sushi and 4 pieces of medium sushi roll
42. Nami(wave)Sushi Selection (2,3,4,11,14).....€13.75  
7 pieces of sushi nigiri and 4 pieces of small sushi roll
43. Kiyomi(pure beauty)Sushi Selection.....€14.75  
4 pieces sliced selection of fish and 4 pcs of sushi nigiri and small sushi roll (2,4,11,14)
44. Tempura Sushi Roll (8pc) (1,3,4,6,7,11).....€15.50  
deep fried sushi roll in a high crispy batter
45. Bara(rose) Sashimi Selection (2,4,11,14).....€18.95  
12 pieces sliced selection of fish



#### Side Dishes

46. Gyoza (1,3,6,11).....€7.00  
Deep Fried chicken and vegetable dumplings served with gyoza sauce
47. Yasai Gyoza (V) (1,3,6,11).....€7.00  
Deep Fried six vegetable dumplings serve with gyoza sauce
48. Ebi Gyoza (1,2,3,6,11,14).....€7.30  
Homemade prawn and garlic chive dumpling steamed and grilled served with gyoza sauce
49. Pork Gyoza (1,3,6,11,14).....€7.30  
Homemade mince pork and vegetable dumplings steamed and grilled served with gyoza sauce
50. Duck Gyoza (1,3,6,11).....€7.30  
Deep fried duck and vegetable dumplings served with gyoza sauce
51. Ebi Katsu (1,2,3,6,9,10,11).....€7.30  
Deep-fried black tiger prawns in panko(breadcrumbs) served with a spicy chilli and garlic sauce
52. Ebi Tempura (1,2,3,6,7,10,12).....€7.30  
Black tiger prawns coated in a light crispy batter served with tempura sauce
53. Yasai Tempura (V) (1,3,6,7,10,12).....€7.30  
Red pepper, courgette, aubergine, sweet potato, shiitake mushroom and asparagus coated in a light crispy batter served with tempura sauce
54. Shichimi Chilli Squid (6,11,14).....€7.50  
Squid fried in shichimi flour served with a spicy vinegar dipping sauce
55. Tori Kara Age (1,3,6,11).....€7.50  
Seasoned, crispy deep-fried chicken pieces, served with gyoza sauce and a wedge of lime
56. Negima Yakitori (1,6,11,12).....€7.00  
Three skewers of grilled chicken and scallions coated in yakitori sauce
57. Agedashi Tofu (V) (1,6,12).....€5.80  
Deep-fried tofu topped with a ginger and daikon sauce garnished with mustard cress
58. Wok Tossed Green (V) (1,6,11).....€6.50  
Chinese cabbage, courgette, asparagus, pak choi, mangetout stir-fried in garlic and soy sauce
59. Edamame (V) (6).....€5.20  
Steamed green soya beans served with salt or chilli pepper salt
60. Tako Sunomono (1,11,14).....€5.80  
Traditional japanese salad made with cucumber, spring onion, red onion, wakame and sushi octopus served with sweet vinegar dressing

#### Rice Dishes

61. Chicken Katsu Curry (1,3,6,9,11).....€13.95  
Chicken fillet deep fried in breadcrumbs, served with a curry sauce and steamed rice, garnished with salad and japanese pickles
62. Yasai Katsu Curry (V) (1,3,6,9,11).....€13.50  
Sweet Potato, aubergine and courgettes deep-fried in breadcrumbs served with a curry sauce and steamed rice, garnished with salad and japanese pickles
63. Cha Han (1,2,3,6,11).....€13.95  
Stir-fried rice with chicken and prawn, egg, mangeout mushroom, shiitake mushroom, sweetcorn, red pepper pak choi and spring onions, served with a side portion of miso soup and pickles
64. Yasai Cha Han (V) (1,3,6).....€13.50  
Stir-fried rice with fried tofu, egg, mangetout, mushroom shiitake mushroom, sweetcorn, red pepper, pak choi and spring onions, served with a side portion of miso soup and pickles
65. Tatsuta Chicken (1,3,6,9,11,12).....€13.95  
Marinated chicken fillet crispy fried with egg and served with wok fried vegetables, salad, steamed rice and teriyaki sauce

#### Donburi (Rice Bowl Dish)

66. Teriyaki Chicken Donburi (1,3,6,11,12).....€13.95  
Marinated-fried chicken thigh on top of stir-fried veg and steamed rice with carrots lamb lettuce and cucumber in tonkatsu sauce and teriyaki sauce garnished with sesame seeds and served with miso soup
67. Tonkatsu (Pork) Donburi (1,3,6,11,12).....€13.95  
Marinated-fried pork fillet on top of stir-fried veg and steamed rice with carrots lamb lettuce and cucumber in tonkatsu sauce and teriyaki sauce garnished with sesame seeds and served with miso soup
68. Salmon Teriyaki Donburi (1,4,6,11,12,14).....€14.50  
Grilled Salmon in teriyaki sauce on top of stir-fried vegetables and steamed rice, finished with carrots, lamb lettuce and cucumber garnished with seasame seeds, served with miso soup
69. Karubi Beef (1,3,6,11,12,14).....€17.50  
8oz prime irish striplion steak on a bed of stir-fried rice in a traditional clay pot, topped with a fried egg and served with kimchee sauce and miso soup

#### Traditional Japanese Grill

##### Teppan Teriyaki

Stir-fried seasonal vegetables topped with a choice of grilled 8oz prime Irish striplion steak, chicken, salmon or tuna on a hot plate, garnished with teriyaki sauce and sesame seeds, served with a bowl of japanese rice

70. Chicken (1,6,11,12).....€14.75
71. Beef (1,6,11,12).....€17.80
72. Salmon (1,4, 6,11,12).....€16.30
73. Tuna (1,4, 6,11,12).....€17.50

Please advice your server, if you are allergic to any ingredients list right side

1. Cereals Containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur Dioxide 13. Lupin 14. Molluses (V) Vegetarian