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Menus of the 21st Century

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2017

## Musashi Menu 2017

Musashi

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**Ramen/soba noodles:** thin, wheat egg noodles

**Miso:** Japanese salty paste made from fermented soya beans

**Yasai:** vegetable

**Ebi:** prawns

**Gyoza:** dumplings

**V:** vegetarian

#### **One type Sashimi**

The word sashimi means "pierced body", Sashimi often is the first course in a formal Japanese meal, but it can also be the main course.

Tuna Sashimi 5 pcs - **€6.30**

Salmon Sashimi 5 pcs - **€5.80**

#### **A La Carte Sushi - 2 pieces per portion**

Maguro - Tuna - **€3.50**

Sake - Salmon - **€2.99**

Ebi - Prawn - **€3.50**

Ika - Squid - **€3.20**

Tako - Octopus - **€3.20**

Ama Ebi - Sweet shrimps - **€3.50**

Smoked Salmon - **€3.20**

Pickle Mackerel - **€2.99**

Tamago yaki-egg **V - €2.99**

Unagi - Eel - **€3.50**

Masago Gunkan - Capelin Roe - **€3.50**

Inari - Fried Tofu **V - €2.99**

Avocado **V - €2.99**

Cucumber **V - €2.99**

Asparagus **V - €2.99**

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

Ebi Tempura Masago - **€7.50**

Eel Cucumber - **€7.50**

California - **€6.50**

Salmon Avocado - **€6.50**

Tuna Avocado - **€7.00**

Smoked Salmon Cream Cheese - **€7.00**

Eel Avocado - **€7.50**

Crab Cucumber - **€6.50**

Salmon Rocket - **€6.50**

Avocado **V - €6.00**

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

Tuna Roll - **€5.80**

Spicy Tuna Roll - **€5.80**

Salmon Roll - **€4.80**

Cucumber Roll **V - €4.50**

Spicy Salmon Roll - **€5.50**

Temaki- Hand Rolled Cone with small Roll of Filling - **€4.50**

**Big Sushi Roll - Futomaki Chef Selection**

Seafood Futomaki (8 Pieces) - **€14.00**

Seafood Futomaki (4 Pieces) - **€7.50**

Vegetarian Futomaki (8 Pieces) - **€12.00**

Vegetarian Futomaki (4 Pieces) - **€6.50**

**Bodan sushi selection**

Bodan in Japanese is the name of peony

10 pieces of nigiri sushi plus 4 pieces of medium sushi roll, chef selection.

**€18.00**

**Bara sushi selection**

Bara in Japanese is the name of rose

7 pieces of sushi nigiri plus 4 pieces of small sushi roll, chef selection.

**€12.50**

**Sakura sushi selection**

Sakura in Japanese is the name of cherry flower

5 pieces of sushi nigiri, chef selection.

**€7.00**

**Kiku sashimi selection**

kiku in Japanese is the name of chrysanthemum

12 pieces chef selection.

**€18.00**

**Ume sashimi selection**

Ume in Japanese is the name of blossoms

8 pieces chef selection

**€12.00**

**Negima Yakitori**

Three skewers of chicken breast and scallions glazed with Teriyaki sauce sprinkled with 7 spice.

**€5.95**

**Kushi Katsu**

Deep fried pork fillet with onion coated with breadcrumbs, served with Tonkatsu Sauce and mustard.

**€5.95**

**Ebi Tempura**

Black tiger prawns coated in a light crispy batter, served with Tempura sauce.

**€6.50**

**Squid Tempura**

Squid rings coated in a light crispy batter, served with Tempura sauce

**€6.50**

**Yasai Tempura V**

Red pepper, Aubergin, Sweet potato, shiitake mushroom and baby corn, coated in a light crispy batter, served with tempura sauce.

**€6.00**

**Ebi Katsu**

Deep fried black tiger prawns coated in breadcrumbs, served with Japanese sauce.

**€6.50**

**Tako Sunomono**

Traditional Japanese salad made with cucumber, Wakame seaweed and sushi Octopus, served with sweet vinegar dressing.

**€5.50**

**House Mixed Tempura**

Prawn, squid, oyster, white fish and seasonal vegetable coated in a light crispy batter. Served with a ginger and shoyu dip.

**€8.50**

**Ebi Gyoza**

Japanese style prawn and garlic chive dumplings steamed and then grilled. Served with gyoza sauce.

**€6.50**

**Pork Gyoza**

Japanese style mince - pork and garlic chive dumplings steamed and then grilled, served with gyoza sauce.

**€6.50**

**Chicken Gyoza**

Six chicken and vegetable dumplings served with chili, garlic, sesame and soy sauce.

**€6.50**

**Yasai gyoza**

Six vegetable dumplings served with chili, garlic, sesame and soy sauce.

**€5.95**

**Agedashi - Tofu V**

Deep fried Tofu served with a sweet ginger and daikon sauce.

**€4.95**

**Eda - mame V**

Young soya beans steamed in the pot, seasoned with salt.

**€3.95**

**Tofu steak V**

Marinated crispy fried tofu piece with teriyaki sauce, served with stir fried vegetables, steamed rice and a bowl of vegetable miso soup.

**€12.95**

**Chicken Katsu Curry**

Breaded chicken fillet served with a Japanese curry sauce, steamed rice, salad and Japanese pickles.

**€13.95**

**Tatsuta chicken**

Soy and Ginger marinated breast of chicken, crispy fried with egg, served with grilled vegetables, salad, steamed rice and teriyaki sauce.

**€13.95**

**Wok fried Rice - MUSASHI cha Han**

Stir-fried rice with king prawns, chicken, beef .finely diced peppers, sweet corn, mushrooms and broccoli, topped with a fried egg and served with a bowl of miso soup.

**€12.95**

**Wok fried Rice - Seafood Cha Han**

Stir-fried rice with seasonal seafood including prawn,squid,salmon and tuna, wok fried with oriental vegetable, top with a fried egg and served with a bowl of miso soup.

**€12.95**

**Wok fried Rice - Vegetable Cha Han V**

Stir-fried rice with crispy tofu, cashew nuts, finely diced peppers, sweetcorn, mushrooms and broccoli, topped with a fried egg and served with a bowl of vegetable miso soup.

**€11.95**

**Wok fired Noodles - MUSASHI yaki Soba**

Stir-fried egg noodles with black tiger prawns, chicken, beef and seasonal vegetables, garnished with red pickled ginger and sesame seeds.

**€13.95**

**Wok fired Noodles - Ya sai Yaki Soba V**

Stir-fried egg noodles with crispy Tofu, cashew nuts, mushrooms, oriental vegetables, leek and garlic, egg and vegetarian oyster sauce, garnished with pickled ginger.

**€12.95**

**Wok fired Noodles - Yaki Udon**

Stir-fried and lightly curried udon noodles with chicken, tiger prawns and seasonal vegetables combined with egg and garnished with red pickled ginger.

**€12.95**

**MUSASHI Ramen**

Ramen is a big bowls of noodles in soup and selection of toppings

Grilled chicken, beef, char shu, king prawns, fried tofu egg, shiitake and oriental vegetables served in a miso, chicken flavored broth.

**€13.95**

**Seafood Ramen**

Ramen is a big bowls of noodles in soup and selection of toppings

A combination of wok fried mixed seafood and vegetables. Served with shiitake mushrooms in miso flavored broth.

**€13.95**

**Chicken Ramen**

Ramen is a big bowls of noodles in soup and selection of toppings

Stir-fried chicken and oriental vegetables, served in a miso and chicken flavored broth, garnished with spring onion and sesame seeds.

**€12.95**

**Beef Ramen**

Ramen is a big bowls of noodles in soup and selection of toppings

Stir-fried beef and oriental vegetables, served in a miso and chicken flavored broth, garnished with spring onion and sesame seeds.

**€13.95**

**Traditional Japanese Grill - Teppan Beef Teriyaki**

(All Tappan grills are served with a bowl of rice)

Grilled 9oz prime Irish strip loin steak served on a hot plate with stir-fried vegetables and sweet teriyaki sauce.

**€16.95**

**Traditional Japanese Grill - Teppan Chicken Teriyaki**

(All Tappan grills are served with a bowl of rice)

Grilled 8oz chicken breast, served on a hot plate with stir-fried vegetables and sweet teriyaki sauce.

**€13.95**

**Traditional Japanese Grill - Teppan Salmon Teriyaki**

(All Tappan grills are served with a bowl of rice)

Grilled fresh supreme of salmon served on a plate with stir-fried seasonal vegetables and sweet teriyaki sauce.

**€14.95**

**Traditional Japanese Grill - Teppan Tuna Teriyaki**

(All Tappan grills are served with a bowl of rice)

Grilled fresh supreme of Tuna served on a plate with stir-fried seasonal vegetables and sweet teriyaki sauce.

**€16.95**

**Miso Soup - €2.00**

**Vegetarian Miso Soup - €2.00**

**Steamed Rice - €2.00**

**Noodles - €3.80**

**Kids Noodles with Chicken - €4.80**

**Teriyaki/Chili Sauce - €1.00**

**Curry Sauce - €1.00**

**Seaweed - €1.00**

**Gari(Pickled Ginger) - €1.00**

**Japanese mix salad - €2.50**

**Apple Juice - €2.50**

**Orange Juice - €2.50**

**Cranberry Juice - €2.50**

**Mango & Passion Fruit Smoothie - €2.50**

**Strawberry & Banana Smoothie - €2.50**

**Coke - €2.00**

**Diet Coke - €2.00**

**7 up - €2.00**

**Diet 7up - €2.00**

**Club Orange - €2.00**

**Still Water - €2.50**

**Sparkling Water - €2.50**

**Sparkling Water(L) - €4.95**

**Japanese Green Tea - €1.95**

**Espresso - €1.95**

**Double Espresso - €2.50**

**Irish Tea - €1.95**

**Cappuccino - €2.50**

**Latte - €2.50**

**Hot Chocolate - €2.50**

**Americano - €1.95**

**White Coffee - €1.95**

**Macabeo - Senorio de Ayud | Calatayud DO, Spain**

The talented Cesar Langs is completely at home with local here Macabeo.

**€4.50** / glass  
**€18.00** / bottle

**Chardonnay - Donaine Felines | Coteaux de Bessiles IGP, France**

Reminiscent of summer holiday sunshine.

**€19.50** / bottle

**Sauvignon Blanc - Korta For Two | Lontue Valley, Chile**

Fresh melon aromas with a crisp & zingy refreshing finish.

**€5.25** / glass  
**€21.00** / bottle

**Pinot Grigio - Bidoli | Friuli, Italy**

Pear & apple aromas dominate with a lively, tangy, fresh palate.

**€5.75** / glass  
**€22.50** / bottle

**Chenin Blanc - Coriole | McLaren Vale, Australia**

Fresh & dry with characters of lime, citrus & Pear.

**€24.00** / bottle

**Sauvignon Blanc - Stables | Hawke's Bay, New Zealand**

Clean Fruit aromas with soft gooseberry & tropical fruit flavours.

**€26.00** / bottle

**Cortese - Broglia Gavi'il Doge' | Piedmont, Italy**

Clean Fruit aromas with soft gooseberry & tropical fruit flavours.

**€27.00** / bottle

**Garnacha Syrah - Senorio de Ayud | Calatayud DO, Spain**

Clock ful of sunny Spanish fruit originally grown too.

**€4.50** / glass  
**€18.00** / bottle

**Cabernet Sauvignon - Domaine Felines | Coteaux de Bessiles IGP, France**

Cabernet Sauvignon needs lots of sun, just what it does get in this sunny part of Southern France.

**€19.50** / bottle

**Malbec Tannat - Chateau De Gaudou Exception | Cahors, France**

Malbec & Tannat have made quite a name for themselves in South America, now try them at home in Franc's Douth West.

**€22.50** / bottle

**Merlot - Kortá For Two | Lontue Valley, Chile**

Intense varietal aromas & fresh herbal notes.

**€5.25** / glass  
**€21.00** / bottle

**Montepulciano - Terrana | Montepulciano D'Abruzzo, Italy**

Ripe, Cherry & Blackberry fruit.

**€24.50** / bottle

**Tempranillo - Vina Constantine Crianza | Rioja DO, Spain**

Fresh ripe red fruits highlighted by spice & cedar.

**€27.00** / bottle

**Egiodola - Domaine de Millet Rose, France**

A refreshing glassful of summer fruits.

**€20.00**

**Prosecco - Marsuret Frizzante, Italy**

Fruity nose with an elegant palate.

**€27.00**

**Hakatsuru Sake - 160ml**

The most popular brand of Japanese rice wine.

**€7.95**

**Plum Wine - 160ml**

Japanese alcoholic drink made by steeping green plum in Shoch, its sweet & smooth.

**€7.95**

**Asashi**

Asashi, means "Rising Sun" and is Japan's premium beer known for its clean, crisp and refreshing taste.

**€4.75**

**Kirin**

Ichiban Shibori or 'First Press', is the unique, uncompromising process by which this legendary Japanese beer is made - using only the sweet, flavoursome liquid from a single pressing of the finest ingredients. Ichiban Shibori, beer at its purest.

**€4.75**

**Tiger**

Tiger is brewed with dedication to a unique Far Eastern recipe since 1932 with the finest quality hops and malted barley and has a distinctive taste.

**€4.75**

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