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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 - Korta 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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