

Banyi Saké Cocktail Menu



All cocktails 8.50

Mount Fuji

A spiced winter cocktail that accompanies you through the long winter nights. With Cinnamon, Lime and Saké

Sunrise

A light and crispy cocktail that carefully combines our Apricot Saké with Cranberry juice and a dash of lemon jus

Summer Time

A refreshing and silky melange that blends the tropical and crunchy Mango with the freshness of our citrus Saké, and Cranberry

Red Lantern

The red refreshing power of Raspberries accompanied with the homemade Strawberry infused Saké

Lychees Saké Mojito

An old time classic with a Japanese twist.. Lychees, Lime, Mint, and Saké

Sakura Ko

The healthy and yummy choice: Grapes, Lychees, Strawberries, Cranberries, carried by hand by the fantastic homemade Citrus Infused Saké

Blood Bath

The mystic and sexy combination of Blackberries with the homemade Vanilla Infused Saké

Plum Wine Fizz

Fresh, Thirst-quenching, and delicious: Mint, Plum Wine, and Chilled Soda

Strawberry Sakétini

When the red sweetness of strawberries and cranberries encounters the mighty Saké..

Cucumber Sakétini

Nothing is more refreshing than this smooth and elegant Sakétini.. with a exiting crunchy touch: Cucumber, Lychees, and Saké

Midori Saké Kiwi

Genuinely delicate and silky: Kiwifruit, Lime, Saké, and Sauvignon Blanc

Sakura Blossom

The beauty of the blossoming season of Japan in a cocktail glass: Cranberries, Ginger, Lychees, Saké, and Sauvignon Blanc

Cosmo Saké

The classy Japanese: Lime, Lemon, Orange, Cranberries, Raspberries, with the homemade Citrus Infused Saké

Saké Cruz

An exotic explosion of flavours: Pineapple, Cranberries, Raspberries, with Sayuri Saké



Lunch Bento Box Menu

10.90

All Bento Include Rice & Miso Soup

Tori Kara Age Bento

Moyashi (beanspout) Salad

Hoso Maki 3pcs Chef Selection

Maguro Isobe Age 3pcs Deep Fried Tuna, Avocado and Seaweed Wrap

Tori Kara Age Japanese Deep Fried Chicken served with Tonkatsu Sauce

Salmon Teriyaki Bento

Moyashi (beanspout) Salad

Hoso Maki 3pcs Chef Selection

Maguro Isobe Age 3pcs Deep Fried Tuna, Avocado and Seaweed Wrap

Salmon Teriyaki Pan Fried Salmon Steak served with Chef's Teriyaki Sauce

Shogayaki Bento

Moyashi (beanspout) Salad

Hoso Maki 3pcs Chef Selection

Maguro Isobe Age 3pcs Deep Fried Tuna, Avocado and Seaweed Wrap

Shogayaki (Pan Fried Marinated Pork served with Ginger Soy Sauce)

Please ask for Vegetarian Options!

Lunch Noodle Menu

Tempura Udon/Ramen Deep Fried Tempura Prawn & Vegetable served In Soya Broth	10.90
Nabeyaki Udon Chicken, Prawn Tempura, Egg & Mixed Vegetable served in a Clay pot	12.90
Yakisoba Stir Fried Soba with Chicken, Vegetable Katsuobushi Fish Flakes	10.90
YakiUdon Stir Fried Udon with Fish, Vegetable, Katsuobushi Fish Flakes	11.90
Sukiyaki Konnyaku Noodle with Thin Slices of Beef & Vegetable in Soya Broth	11.90
Tonkotsu Ramen Braised Pork with Rich & Creamy Pork Stock Broth	12.90

10% Service Charge will be Added for Group of 6 or More - Minimum Charge €10 per person - All our Beef is of 100% Irish Origin - All Desserts Are Homemade



Lunch Set Menu

2 Course Set 17.90

3 Course Set 23.90

Aperitif: Cosmo Saké /Glass Prosecco (supplement €8.50)

Starters

Fish Cake Furai Deep Fried Fish Cake Croquette

Yakitori Japanese Chicken Skewers

Tebasaki Deep Fried Chicken Wings Served with Chef's Home Made Teriyaki Sauce

Salmon Karupatcho Slightly Seared Salmon Carpaccio served with Chef's ponzu sauce

Main Course

Teppanyaki Beef Pan Fried Diced Fillet Beef served with Banyu Yakiniku sauce **(supplement €3)**

Tori Kara Age Japanese Deep Fried Chicken served with Tonkatsu Sauce

Salmon Teriyaki Pan Fried Salmon Steak served with Chef's Teriyaki Sauce

Pork Katsu Curry Deep Fried Breaded Pork served with Japanese Curry Sauce

Dessert

Matcha Fondant Green Tea Fondant with Red Bean Ice Cream (15 minutes preparation time)

Matcha Crème Brûlée Green Tea Crème Brûlée served with Vanilla Ice Cream

Blanc Manger Japanese Style Layer Panna Cotta served with Black Sesame Ice Cream

Selection of Ice Cream Homemade Ice Cream (Please Ask Staff for Flavours)

A La Carte Menu



Aperitif: Cosmo sake 8.50 /Glass Prosecco 8.50

Starters

Maguro Tartare 8.50

Minced Tuna and Avocado

Gyu kushiyaki 8.50

Grilled Fillet Beef Steak Skewers

Tempura Ika 7.50

Deep Fried Calamari Ring

Gyoza 7.50

Pan Fried Japanese Chicken Dumpling

Sunomono 7.50

Japanese Seafood Seaweed Salad

Main Course

Minty Lamb Rack 19.90

Pan Fried Lamb Rack Served Medium with Minty Miso Paste

Teppanyaki Fillet Beef 19.90

Pan Fried Diced Fillet Beef served with Banyu Yakiniku sauce

Halibut Nitsuke 18.90

Halibut Simmered with our Homemade Fish Broth

Sizzling Duck Breast 19.90

Roasted Barbary Duck Breast Served Medium Well with Sanzoku Sauce

Kakuni 19.90

Japanese Braise Pork Belly

Desserts

Chocolate Fondant served with Matcha Ice-Cream 7.90 (15 minutes preparation time)

Walnut Banana Suponji served with Coffee Ice Cream 7.90

Mango Cheesecake served with Pineapple Sorbet 7.90

Mango Mochi and Coconut Tapioca 7.90

Black Berries Soufflé served with Almond Ice Cream 7.90 (15 minutes preparation time)

10% Service Charge will be Added for Group of 6 or More - Minimum Charge €10 per person - All our Beef is of 100% Irish Origin - All Desserts Are Homemade

Nigiri & Sashimi

Nigiri 2 pcs



Rice topped with following ingredient

Maguro Tuna	4.50
Salmon	3.90
Ebi Prawn	3.90
Tako Octopus	3.90
Unagi Eel	4.50
Kani Kama Crab Stick	3.90
Inari Sweet Tofu	3.90
Ika Squid	3.90
Suzuki Seabass	3.90
Karei Turbot	4.50
Hokkigai Surf Clam	4.50
Tamago	3.90
Aburi Salmon	5.50
Ohyou Halibut	4.50
Ama Ebi Raw Shrimp	3.90
Saba Mackerel	3.90

Sushi Nigiri Platter

8 Pieces Chef Selection	14.90
16 Pieces Chef Selection	26.90

Aburi Sushi Nigiri Platter

Flamed Sushi Nigiri

8 Pieces Chef Selection	18.90
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Sashimi 4 pcs



Raw fish slices

Maguro Tuna	6.90
Salmon	5.90
Suzuki Seabass	5.90
Karei Turbot	6.90
Hokkigai Surf Clam	6.90
Ohyou Halibut	6.90
Saba	5.90

Sashimi Platter

12 Pieces Chef Selection	14.90
25 Pieces Chef Selection	26.90

GunKan Maki 2 pcs



Rice wrapped in Nori sheet and topped with following ingredients

Wakame Salad Seaweed	3.90
Kani Crab Meat with Mayo	4.50
Cray Fish with Mayo	4.50
Ikura Salmon Roe	4.50
Masago Capelin Roe	4.50
Spicy Ika Squid with Spicy Mayo	4.50
Spicy Tuna Tuna with Spicy Mayo	4.50
Spicy Salmon Salmon with Spicy Mayo	4.50



Nigiri, Sashimi, & Sushi Roll Combos

Classic Combo

12.90

2 Pieces Salmon Nigiri
2 Pieces Ebi Nigiri
2 Pieces Salmon Sashimi
2 Pieces Seabass Sashimi

Deluxe Combo

18.90

2 Pieces Salmon Nigiri
2 Pieces Ika Nigiri
2 Pieces Turbot Nigiri
2 Pieces Salmon Sashimi
2 Pieces Tuna Sashimi
2 Pieces Seabass Sashimi

Supreme Combo

22.90

8 pieces of Nigiri & 8 pieces of Sashimi
Chef Selection

Banyi Combo

31.90

12 pieces of Nigiri & 12 pieces of Sashimi
Chef Selection

Banyi Platter for Two

31.90

2 pieces Each of Following:

Salmon Nigiri
Tuna Nigiri

4 pieces Each of Following:

Salmon Sashimi
Tuna Sashimi
Dragon Roll
Spider Roll

Banyi Platter for Four

65.90

4 pieces Each of Following:

Halibut Nigiri
Salmon Nigiri
Seabass Nigiri

8 pieces Each of Following:

Salmon Sashimi
Tuna Sashimi
Turbot Sashimi
Imperial Roll
Aburi Roll



Hoso Maki Rolls 8pcs

California Roll Crab Meat, Avocado, Wasabi Mayo	9.25
Tekka Roll Tuna	8.50
Kappa Roll Cucumber	7.00
Unagi Roll Eel, Cucumber, Unagi Sauce	9.25
Salmon & Avocado Roll Salmon, Avocado, Wasabi Mayo	9.25
Salmon Skin Roll Crispy Fried Salmon Skin, Teriyaki Sauce	7.50
Tempura Prawn & Avocado Roll Tempura Prawn, Avocado, Wasabi Mayo	9.25
Cray Fish & Avocado Roll Crayfish, Avocado, Wasabi Mayo	9.25
Cray Fish & Spicy Mayo Crayfish, Cucumber, Kimuchi Base	9.25

Uramaki Rolls 8pcs

Tataki Roll King Prawn, Rocket, slightly seared Fillet Beef Slices, Teriyaki Sauce	14.50
Special Spicy Tuna/Salmon Roll Minced Tuna/ Salmon, Scallion, Chives, Kimuchi base	14.50
California Tempura Roll Tempura Prawns, Eel, Avocado, Unagi Sauce	14.50
Ebi Tempura Roll Prawn Tempura, Asparagus Tempura, Wasabi Mayo, Masago	12.50
Salmon Avocado Cream Cheese Roll Salmon, Philadelphia Crème Cheese, Avocado, Masago	13.50
Rainbow Roll Cray Fish & Cucumber Top with Salmon, Seabass, Tuna, Avocado, Wasabi Mayo	14.50
Spider Roll Tempura Soft Shell Crab, Avocado, Wasabi Mayo, Masago	14.50
Smoked Salmon Roll Smoked Salmon, Cream Cheese, Cucumber, Sun-Dried Tomato, Wasabi Mayo	12.50
Dragon Roll Deep Fried Breaded Jumbo Prawn, Avocado, Wasabi Mayo, Masago	12.50
Futomaki Seafood Roll Eel, Salmon, Tuna, Seabass, Cucumber, Radish, Unagi Sauce, Masago	16.90
Futomaki Vegetable Roll Mix Baby Leaf, Avocado, Cucumber, Radish, Wasabi, Mayo	11.90
Temaki Choose your Favourite Ingredient	6.50

Banyi Signature Rolls 8pcs

Summer Roll Crayfish, Avocado, Cucumber, Mango, Masago	14.50
Aburi Roll Tempura Prawn, Cucumber, Masago, selection of Flamed Sashimi	16.90
Tiger Roll Breaded Prawn, Avocado, Sesame Seeds, Masago, Katsou Bushi, Unagi Sauce, Wasabi Mayo	14.50
Banyi Special Roll Tempura Crab Stick, Avocado, Unagi, Masago, Crunchy Tempura, Mayo	14.50
Imperial Roll Jumbo Breaded Prawn, Unagi, Avocado, Unagi Sauce, Tamago	14.50
Hotate Roll Tempura Prawns, Cucumber, Masago, Avocado, Scallops, Unagi Sauce	16.90
Fuji Volcano Maki Crabstick, Cucumber, Scallion, Masago, Mayo, Abury Salmon, Unagi sauce	14.50
Dynamite Roll Jumbo breaded prawns, Spring onions, Crème cheese, Aburi Tuna, Masago	14.50
Midori Yama Maki Pan Fried Salmon, Carrot, Wakame salad, Mayo, Masago	14.50
Banyi Futomaki Roll Eel, Cucumber, Radish, Shitake Mushroom, Tamago, Dry Gourd	14.50

Lunch Daily Special



Every day we feature a lunch value deal. Please ask our staff for more details
on our daily special

We are proud to use Irish Suppliers and contribute to the local economy

Our Meats are from Mullingar Meat

Our Vegetables and Fruits are from Keeling Farm Fresh

Our Fish is from Wrights of Marino

Our Poultry is from Conaty Food & Catering

Our minimum charge is €10 per person