



## SUSHI

### NIGIRI (2 pieces)

Salmon, rice and wasabi	€2.50
Flamed salmon, rice and wasabi	€2.75
Tuna, rice and wasabi	€3.00
Prawns, rice and wasabi	€2.75
Sea bass, rice and wasabi	€2.75
Flamed eel, rice and wasabi	€2.75

### SASHIMI (2 pieces)

Shake salmon	€3.00
Maguro tuna	€3.50
Suzuki seabass	€3.50

### URAMAKI (8 pieces)

Steamed salmon, rucola, cucumber and Philadelphia	€9.95
Spicy salmon, cucumber, panko and togarashi mayo	€9.95
Seared salmon in teriyaki glaze, avocado topped with fresh salmon, masago and wasabi mayo	€10.50
Fresh salmon, marinated seaweed, onion, mango mayo and basil wrapped in nori and Vietnamese wrapper	€10.50
Spicy tuna, cucumber, panko and togarashi mayo	€9.95
Seared tuna in teriyaki glaze, avocado, topped with fresh tuna, masago and wasabi mayo	€10.50
Fresh tuna, spring onion, mango and basil in nori and Vietnamese wrapper	€10.50
Vesuvius hot spicy tempura prawn, cucumber, panko and togarashi mayo	€9.95
Seared prawns in teriyaki glaze and avocado, topped with prawns, masago, and wasabi mayo	€10.50
Spicy eel, cucumber, panko and togarashi mayo	€9.95
Glazed eel, seaweed, spring onion, mango and basil in nori with Vietnamese wrapper	€9.95
Seared eel kabayaki, teriyaki glaze, avocado, topped with glazed eel, masago, wasabi mayo and sesame seed	€10.50

### GUNKAN (2 pieces)

Seared salmon in teriyaki glaze, avocado, topped with fresh salmon, masago and wasabi mayo	€5.75
Spicy salmon, cucumber, panko and togarashi mayo	€5.75
Seared tuna in teriyaki glaze and avocado, topped with masago and wasabi mayo	€5.75
Spicy tuna, cucumber, panko and togarashi mayo	€5.75
Seared prawns in teriyaki glaze, avocado, topped with masago and wasabi mayo	€5.75
Spicy tempura prawn, cucumber, panko and togarashi mayo	€5.75
Sea bass, olive oil, spring onion, coriander, mango and basil	€5.75

## POKE BOWL

<b>Salmon Lover</b>	€13.50
Teriyaki salmon, steamed salmon, fresh salmon, spicy salmon served with avocado, cucumber, marinated seaweed topped with spring onions, sesame, fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice	
<b>Tuna Lover</b>	€14.50
Seared tuna, spicy tuna and fresh tuna served with mango, avocado, cucumber, topped with spring onions, sesame fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice	
<b>Prawn Lover</b>	€14.50
Seared prawns and crispy tempura prawns served with mango, avocado, cucumber, topped with spring onions, sesame, fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice	
<b>EEL Lover</b>	€14.50
Flamed eel served with served with mango, avocado, cucumber, topped with spring onions, sesame, fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice	

## VIETNAMESE GỎI CUỐN SPRING ROLLS

(cut into 4 pieces)

<b>Prawn Vietnamese rice rolls</b> 🌶️	€7.95
Grilled prawns in a mild spiced chilli sauce, bean noodles, coriander, mint, basil, cucumber and salad leaves served with a sweet chilli sauce	
<b>Duck Vietnamese rice paper spring roll</b>	€7.50
Shredded duck with cucumber, carrots, scallions, spring onions mint and hoisin sauce	

## SALADS

<b>Thai Beef</b> 🌶️🌶️	€9.00
Seared beef fillet dressed with a nam jim fish sauce, served with mixed lettuce, cucumber, spring onions, lime, cilantro and fresh mint	
<b>Shake Salmon sashimi</b>	€12.50
Salmon sashimi in a soy wasabi dressing, served on a bed of Goma Wakame seaweed, avocado and mixed salad leaves	

<b>Maguro Tuna Butsu</b>	€13.50
Tuna sashimi in soy wasabi dressing served on a bed of hijiki and edamame bean seaweed, nori strips, vegetables and salad leaves	

## HOT STARTERS

<b>Samosas</b> (3 pieces)	
Chicken samosas served with a vegetable raita	€7.50
<b>Tikka</b> 🌶️🌶️ (3 pieces)	
Marinated grilled chicken on a stick brushed with tikka sauce	€7.50

Marinated grilled prawns on a stick brushed with tikka sauce	€9.50
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<b>Satè</b> 🌶️🌶️ (3 pieces)	
Grilled chicken on a stick brushed with peanut sauce	€7.50

Grilled pork on a stick brushed with peanut sauce	€8.50
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Grilled prawns on a stick brushed with peanut sauce	€9.50
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Grilled beef on a stick brushed with peanut sauce	€11.50
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<b>Hoy yang</b> 🌶️🌶️🌶️	€15.00
Grilled scallops in shell served with a Thai nam jim chilli fish sauce dressing	

## DUCK

<b>Peking duck</b>	Half 🧑🧑 €18.50	Full 🧑🧑🧑🧑 €33.00
Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce		

## PLATTERS

<b>TemptAsian Platter</b> 🌶️🌶️	🧑 €11.75	🧑🧑 €21.50
Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, sweet corn fritter, chao shao sticky spareribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and satè		

<b>Veggie basket</b> V 🌶️	🧑 €9.00	🧑🧑 €16.00
Consisting of vegetable samosas, vegetable spring rolls, and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce		

<b>Combination basket</b> 🌶️	🧑 €10.50	🧑🧑 €19.00
Consisting of crispy rice puffed prawn, chicken samosas, duck parcel, vegetable spring rolls and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce		

<b>Prawn prawn prawn</b>	🧑 €11.50	
Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chilli sauce and garlic soy sauce		

## SOUPS

<b>Dal ka Shorba</b> V 🌶️	€8.00
Lentil soup finished with coriander, spring onion and a dash of lime juice	

<b>Malaysian Laksa Lemak</b> 🌶️🌶️	€9.00
Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, green leaves and almond flakes	

<b>Tom Kha Kai</b> (medium or spicy) 🌶️🌶️	€7.75
Chicken, galangal, mushroom, and coconut soup	

<b>Tom Yum Goong</b> (medium or spicy) 🌶️🌶️	€9.00
Spicy prawn curry-based soup enhanced with lemongrass, coriander and kaffir lime leaves	

## RAMEN

<b>Vegetable ramen with tofu</b> V	€14.50
Japanese style vegetable based soup enhanced with soy sauce, curry powder, rice wine, mirin and rice noodles served with grilled vegetables, bamboo shoots, garlic, ginger and tofu	

<b>Chicken ramen</b> 🌶️🌶️	€17.50
Udon wheat flour noodles, grilled chicken served in a miso soy-based soup enhanced with garlic, ginger, bamboo shoots, oriental style vegetables and coriander leaves	

<b>Spiced duck</b> 🌶️🌶️	€18.50
Udon wheat flour noodles, sliced roast duck breast served in a miso soy-based soup enhanced with garlic, ginger, bamboo shoots, oriental style vegetables, coriander leaves and togarashi chili.	

<b>Beef miso ramen</b>	€18.50
Udon wheat flour noodles, sliced grilled beef fillet served in a miso soy-based soup enhanced with garlic, ginger, bamboo shoots, oriental style vegetables and coriander leaves	

## 'LAND TO WOK'

### Chicken

<b>Yao Guo Ji</b>	€14.50
Chinese stir fry chicken with spring onions, coloured peppers and cashew nuts	

<b>Murgh Makhani</b> 🌶️🌶️	€15.85
Indian butter chicken marinated in a blended tomato-based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves	

<b>Mo Gu Ji</b>	€17.50
Stir fried chicken with shiitake, oyster and wood ear mushrooms	

<b>Panang</b> 🌶️🌶️	€15.50
Thai chicken dish, with pineapple, basil, coriander, onion, chilli, garlic, ginger, fish sauce and Panang curry paste	

### Pork

<b>Duo Cin Rou Ding</b>	€13.00
Strips of pork served in a black bean sauce with vegetables	

<b>Gu Lao Xi Lie</b>	€13.50
Sweet and sour pork served with fresh pineapple and oriental vegetables	

### Lamb

<b>Lamb in yellow Thai curry</b> 🌶️🌶️	€13.75
Slowly cooked lamb, tendered with spices and enhanced with kaffir lime leaves	

<b>Lamb Vindaloo</b> 🌶️🌶️🌶️	€13.00
Spiced lamb, onion, garlic, tomato pulp, curry, vinegar and chilli powder	

## Beef

- Singaporean crispy beef** €13.00  
Beef strips marinated using the secret Singaporean method, deep fried and served with a sweet chilli sauce
- Empal Daging** 🌶️🌶️ €17.50  
Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions, garlic
- Chinese-style sizzled beef fillet** €22.50  
Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

## Duck

- Itek Goreng** 🌶️🌶️🌶️ €18.00  
Wok tossed sliced duck breast served in a spiced honey and soy sauce

## Vegetables

- Thai vegetable curry** 🌶️🌶️ €12.00  
A selection of fresh vegetables, green curry, coconut milk and fish sauce
- Thai vegetable and tofu curry** 🌶️🌶️ €13.50  
Crisp fried tofu, a selection of fresh vegetables, green curry sauce, garlic, ginger, coconut milk, chili, lemongrass, and kaffir lime leaves.
- Sweet and sour tofu** V €9.50  
Sweet and sour tofu served with fresh pineapple, garlic, ginger and oriental vegetables
- Indian Chana Masala** V 🌶️🌶️ €8.50  
Chickpeas, onions, tomato, coriander, cumin, curry powder and fresh lemon

## 'SEA TO WOK'

- Japanese Wok Fried Prawns** €17.75  
Prawns tossed in wok, stir-fried in a Japanese apple sauce, finished with cream and apple soy
- Indian Butter Prawns** 🌶️🌶️ €18.00  
Prawns marinated in a blended tomato-based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves
- Thai prawns** 🌶️🌶️ €17.75  
Prawns served in a creamy Thai green curry, coconut milk, lemongrass and kaffir lime leaves
- Mixed Seafood Masala** 🌶️🌶️ €19.50  
Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce
- Sizzled shellfish** €19.50  
Stir fried medley of prawns, calamari and scallops cooked in a delicate ginger sauce

## FROM THE SEA

- Shake Yaki** €20.75  
Grilled salmon in a Saikyo miso sauce, served with teppanyaki grilled vegetables
- Pepes Ikan** €22.00  
Steamed fillet of sea bream served with onion, ginger, chilli, palm sugar, lemon grass, turmeric, galangal, shrimp paste, tamarind, basil and wrapped in banana leaves
- Kaeng kung mangkawn** 🌶️🌶️ €40.00  
Spicy whole lobster in a red Thai curry with fish sauce, coconut milk, lime leaves, tamarind, basil, garlic, ginger and pineapple.

## TEPPANYAKI AND CHARCOAL GRILL

- Charcoal grilled chicken** €21.50  
Kyoto-style chicken marinated in cider, soy and ground ginger sauce served on teppanyaki grilled vegetables
- BBQ grilled ribs** 🌶️🌶️ €21.50  
BBQ grilled pork baby-ribs marinated in kecap manis, hoi sin palm sugar and rice wine
- Teppanyaki duck** €25.50  
Duck breast, shiitake mushrooms, asparagus, spring onions and garlic cooked on a hot griddle and seasoned with soy and sake, served with a Japanese ponzu dipping sauce
- Beef teppanyaki** €27.50  
Fillet of beef, shiitake mushrooms, asparagus, spring onions and garlic cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce
- Grilled rack of lamb** 🌶️🌶️ €29.00  
Grilled Indonesian style BBQ style lamb rack, marinated with Asian aromatic spices served with grilled vegetables
- Teppanyaki foie gras** €46.00  
Teppanyaki foie gras, vegetables, marinated in herbs, seasoning and sake with a miso dipping sauce
- Teppanyaki mixed BBQ** €32.00  
Prawns, chicken, beef, Shiitake mushrooms, onions, red capsicums and spring onions, cooked on a hot griddle and seasoned with soy and sake, served with a Japanese Ponzu dipping sauce
- TemptAsian teppanyaki mixed BBQ** €44.00  
Foie gras, scallops, prawns, chicken, beef, shiitake mushrooms, onions, coloured capsicums and spring onions, garlic, cooked on a hot griddle and seasoned with soy, sake served with a Japanese Ponzu dipping sauce

## SIDE DISHES

### Rice

- Jasmine steamed rice** V €4.00
- Kashmir aromatic rice** €4.25  
With turmeric, raisins, star anise, fried onions and toasted almonds
- Japanese egg fried rice** €4.50  
served with beans
- Khao pad** €8.75  
Fried rice with crab meat, prawns and fish sauce
- Indonesian nasi goreng fried rice** 🌶️🌶️ €14.50  
Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and lime
- Duck nasi goreng fried rice** 🌶️🌶️ €15.75  
Indonesian nasi goreng with shredded duck, egg, shrimp paste, garlic, chili sambal oelek, kecap manis, finished with fresh coriander and lime
- Tofu crisp fried rice** 🌶️🌶️🌶️ €14.25  
Crisp fried tofu tossed with egg, stir- fried vegetables served with fresh chili sambal oelek- kecap manis sauce, topped with coriander and salted peanuts

### Noodles

- Singaporean style noodles** €7.25  
Egg fried green bean noodles served with vegetables
- Phad Thai noodles** 🌶️🌶️ €8.00  
Rice noodles served with prawns, egg and vegetables, finished with a tamarind and fish sauce base
- Bami Goreng noodles** 🌶️🌶️🌶️ €12.75  
Egg fried noodles, chicken, spring onion, garlic, ginger, Chinese cabbage, bean sprouts and a chili sambal oelek sauce
- Combination chow mein noodles** €14.75  
Served with chicken, beef, prawns and vegetables
- Vegetable Chow Mein Noodles** V €12.00  
Egg fried noodles served with vegetables

## Vegetables

- Stir fried vegetables** V €6.00  
Served with fermented black bean sauce and roasted cashew nuts
- Sweet corn fritters** V 🌶️ €7.50  
Thai style sweet and spicy corn cakes with chili, spring onions, egg and curry paste

## SET MENUS

### "LOTUS"

**COMBINATION BASKET** 🌶️  
Sweet corn fritters, chicken saté, duck parcel and crispy prawn coated in puffed rice accompanied with sweet chili sauce

**TOM KHAH KAI** 🌶️🌶️  
Chicken, galangal, mushroom, and coconut soup

### MAIN COURSES

**MO GU JI**  
Stir fried chicken with shiitake, oyster and Wood Ear mushrooms

**GU LAO XI LIE**  
Sweet and sour pork served with fresh pineapple and oriental vegetables

**EMPAL DAGING** 🌶️🌶️  
Sweet and spicy Indonesian style marinated beef in a galangal and tamarind base, cooked with vegetables, sambal oelek, kecap manis, onions, garlic

### RICE AND NOODLES

Singapore style noodles  
Egg fried vegetable rice

### DESSERT

Mango pudding topped with fresh mango and mint

€40 per person (Minimum order for 2)

### "SAKURA"

#### SUSHI

Sushi served with ginger, soy and wasabi

#### PRAWN PRAWN PRAWN

Prawn tempura, crispy rice puffed prawn and prawn wrapped in blanket, served with sweet chilli sauce and garlic soy sauce

#### MALAYSIAN LAKSA LEMAK

Spicy clam, fish, prawn, aubergine, spring onion and green bean noodles, finished with coconut milk, green leaves and almond flakes

#### PEKING DUCK

Traditional Chinese duck served with pancakes, scallions, cucumber and hoisin sauce

### MAIN COURSES

#### Murgh Makhani

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Indian butter chicken marinated in a blended tomato-based sauce with yoghurt, garam masala, cumin, ginger and garlic paste, lime, coriander, chilli, turmeric, ground cashews and fenugreek leaves

#### MIXED SEAFOOD MASALA

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Scallops, calamari, prawns, onions, ginger, seasonal vegetables and spices served in a buttery masala sauce

#### CHINESE-STYLE SIZZLED BEEF FILLET

Sliced fillet of beef served with spring onions, butter, ginger and garlic, served on a hot griddle

#### VEGETABLE PHAD THAI NOODLES

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#### NASI GORENG FRIED RICE

#### DESSERT

Spiced lava cake served with coconut ice cream

€60 per person (Minimum order for 2)