



2017

# Amuse Restaurant Spring Menu 2017

Amuse Restaurant

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RESERVE  
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## SAMPLE MENUS | WINE LIST



### Spring Menu

Soy and Mirin cured Mackerel, Apple  
Avocado, Wasabi, Sam-Bai Dressing

Loin of Yellow Fin Tuna, Parma Ham  
Pickles, Shiro Miso Dressing

Atlantic Cod, Yuzu, Sushi Rice Cream  
Aged "Kamebishi" Soy Broth

Peking Duck, Hoisin, Beetroot  
Black Garlic, Fermented Red Cabbage

Caramel Milk Chocolate, Coffee, Caramel Miso, Bergamot

€65

Matching Wines €45



SAMPLE  
MENUS |  
WINE LIST



NEWS/REVIEWS





ABOUT US



BUY A  
VOUCHER

AMUSE

22 DAWSON STREET, DUBLIN 2, IRELAND  
FOR RESERVATIONS T: +353 1 639 4889  
OR E: [INFO@AMUSE.IE](mailto:INFO@AMUSE.IE)

OPENING HOURS

LUNCH / TUESDAY - SATURDAY 12.30 - 2.30PM  
DINNER / TUESDAY - SATURDAY 6 - 9.30PM  
CLOSED / SUNDAY & MONDAY

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website by Sue Morley & Neo-Archaic