どーも

MR.DOMO

DUBLIN

3 NORTH HIGH STREET
DOMOSKBDUBLIN@GMAIL.COM
(614) 389-6060
WWW.DOMOSKB.COM

COCKTAILS

Lychee & Melon Smash
Watershed Vodka, Lychee liquor, Melon Calpico, lime juice and simple syrup 15

Hibiscus on High
Hibiscus flower infused Watershed Four Peel Gin, grapefruit liquor, lime juice, simple syrup topped with soda water 15

Two World Old Fashion
Watershed Bourbon, Toki Japanese Whiskey, simple syrup, orange and angostura bitters 15

Ichigo Strawberry Smash
Espolon Blanco Tequila, strawberry liquor, Strawberry Calpico, lime juice, and simply syrup 15

Mango Taiyou
Espolon Reposado Tequila, Aperol, mango juice, lime juice and simple syrup 15

Silk Road
Watershed Vodka, pomegranate liqueur, simple syrup, and soda 15

Lychee Martini
Watershed Vodka, lychee liquor, elderflower, and lychee juice 16

Shiso Fine
Shiso infused Watershed Vodka, raspberry liqueur, lemon juice, simple syrup, peychaud bitters, and soda water 15

Bourbon Highball
Watershed Bourbon, peach liqueur and simple syrup 15
| Pineapple Juice or Ginger ale |

Tokyo Cafe Martini
Stoli Vanilla Vodka, Van Gogh Double Espresso vodka, cacao liquor, freshly brewed espresso, and Canteranegra Cafe 16

Yuzu Playground
Watershed Strawberry Gin, yuzu, strawberry liqueur, simple syrup, and soda 18

Shoguns Remedy
Rey Supremo Anejo, Suntory Toki Whiskey, orange and aromatic bitters 24

BEER

Asahi 7
Kirin 7
Sapporo Lite 7
Sapporo 7
Sapporo Black 9
Sapporo Reserve 9
Saucy Brew IPA 8
Corona 7
JPOP - Japanese Seltzer - Lychee 7
JPOP - Japanese Seltzer - White Peach 7

SPARKLING

Zonin Prosecco Italy 13 Bottle
Yes Way Rose, Brut Rose 12 Bottle
Aperol Spritz 15 Glass
Domo Spritz 15 Glass

SAKE

Original Soju 14 Bottle
Green Grape Soju 14 Bottle
Strawberry Soju 14 Bottle
Peach Soju 14 Bottle
House Cold Sake 13
House Hot Sake 13
Sho Chiku Bai Nigori 15
Lychee Nigori 17 Bottle
Strawberry Nigori 17 Bottle
Sho Chiku Bai Ginjo 15
Sho Chiku Bai Nama Organic 17 Bottle
Sho Chiku Bai Junmai Daiginjo 22 Bottle
Sho Chiku Bai - Junmai Organic Ginjo 39 Bottle
Shirakabe Gura - Tokubetsu Junmai 24 Bottle / 1.8 L 90 Bottle

WHITE WINE

Chalk Hill, Chardonnay (2021) 11 Glass / 36 Bottle
The Seeker, Pinot Grigio (2021) 8 Glass / 28 Bottle
Honing, Sauvignon Blanc Napa Valley (2022) 13 Glass / 47 Bottle
Kim Crawford, Sauvignon Blanc 11 Glass / 37 Bottle
Kungfu Girl, Riesling 8 Glass / 25
Kinsen Plum Wine 6 Glass / 20 Bottle
Cast D Poggio, Moscato Pavia 9 Glass / 27 Bottle
Trivento RSV, White Malbec 8 Glass / 24 Bottle

RED WINE

Joel Gott Palisades (2020) 9 Glass / 40 Bottle
Wente, Cabernet Sauvignon (2020) 10.5 Glass / 35 Bottle
Oberon, Cabernet Sauvignon Napa Valley (2021) 15 Glass / 52 bottle
Unshackled by Prisoner, Red Blend California (2021) 12 Glass / 39 Bottle
Davis Bynum, Pinot Noir (2021) 14 Glass/50 Bottle

NON ALCOHOLIC

Soda 3
San Pellignino Sparking Water 7
Hot Green Tea 3
Shirley Temple 5
Sapporo NA Beer 7
Mocktail 10

* APPETIZERS

GF - **Miso Soup 3**
White miso bonito broth with tofu, seaweed, and scallions

GF - **House Salad 5**
Fresh mixed greens, carrot, cucumber, and tomato, with ginger dressing

GF - **Seaweed Salad 7**
Fresh seaweed marinated in a sweet, savory, tangy dressing and cherry tomatoes

GF - **Edamame 7**
Sea salt or spicy soy

GF - **Agadashi Tofu 9**
Lightly fried tofu with our house made tempura sauce, nori, bonito flakes, sesame seeds and scallion

GF - **Yaki Tori (2 skewers)**
Veg - grilled king oyster mushroom, asparagus, and cherry tomato **9**
Chicken - grilled chicken thigh, scallion, and cherry tomato **11**
American wagyu - grilled American Wagyu, king oyster mushroom, and cherry tomato **15**

GF - **Domo Wings 15**
Marinated for 48 hours in our house brine, fried, then tossed with a lemon pepper, spicy togarashi seasoning

GF - **Chicken Karrage 17**
Japanese style crispy fried chicken, lightly coated, and fried until golden brown, with a side of togarashi lemon aioli

GF - **Salmon Crudo 21**
Six cuts of salmon, midori sauce, ponzu, jalapeno oil, microgreens and crispy onion

GF - **Tuna Crudo 23**
Six cuts of yellowfin tuna, spicy chili garlic oil, crispy quinoa, wasabi vinaigrette and microgreens

GF - **Hamachi Crudo 25**
Six cuts of hamachi, jalapeño, daikon, scallions, ponzu, and chili garlic oil

GF - **Toro Tartar 35**
Finely chopped fatty bluefin belly with scallions, cucumber, topped with tobiko over sushi rice

Harumaki 8
Vegetable spring rolls with a side of sweet chili sauce

Gyoza 11
Choice of pan fried or deep fried
Chicken and pork vegetable gyoza or vegetable only, served with our house sauce

Crab Rangoons 13
Cream cheese, lump crab, with a side of sweet chili sauce

Vegetable Tempura 11
Assorted fresh vegetables, fried in light tempura batter, with tempura sauce
Shrimp Tempura + 4

Domo Crab Salad 13
Chopped iceberg lettuce, cucumber, tomato, spicy kani kama, mixed with spicy mayo, and tempura flakes

Crispy Rice 16
Gently fried rice bites, avocado, and scallion, with sweet soy
| Spicy Kani | Spicy Salmon | Spicy Tuna | Spicy Yellowtail |

Domo Loaded Fries 15
Crispy waffle fries, mozzarella cheese, scallions, jalapeños, sautéed kimchi, poached egg, and spicy aioli
Steak +6

Sushi Panini 16
Gently fried rice patties with avocado and sweet soy
| Spicy Crab | Spicy Salmon | Spicy Tuna |

Bang Bang Shrimp 18
Crispy shrimp, tossed in our signature tropical sauce, in a sizzling stone pot, with steamed crispy rice and scallions

Soft Shell Crab 20
Panko fried soft shell crab with lemon aioli and soy vinaigrette

Calamari 20
Grilled or Sapporo beer battered, with lemon aioli and soy vinaigrette
(Grilled option is GF)

* ENTREES

GF - **Teriyaki**
Rice, onion, broccolini, carrots, asparagus, shiitake mushroom, and miso soup
| Tofu 17 | Chicken 20 | Shrimp 23 | Salmon 24 |

Extra Protein +5
Extra Vegetables +4

GF - **Hibachi Style Fried Rice**
Egg, carrot, onion, edamame, scallion, crispy garlic, and miso soup
| Vegetable 15 | Tofu 17 | Chicken 18 | Shrimp 19 | Ribeye 21 |

GF - **Pad Thai**
Stir fried rice noodles with egg, green onion, carrot, bean sprouts, cilantro with a side crushed peanuts, and lime
| Vegetable 15 | Tofu 17 | Chicken 18 | Shrimp 20 | Ribeye 21 |

GF - **Kalbi - 37**
Grilled marinated short ribs, fried enoki rice, sautéed kimchi, and miso soup

GF - **Beef Bulgogi - 29**
Thinly sliced ribeye, marinated in a sweet savory sauce with stir fried onion, carrot, shiitake mushroom, broccolini served with rice and miso soup

Bento Box
Rice, stir fry vegetables, one roll (cali, salmon avocado, cucumber avocado), miso soup, house salad, two shrimp, and vegetable tempura, cucumber kimchi, Japanese style potatoes and a spring roll
| Tofu 22 | Chicken 25 | Shrimp 26 | Salmon 27 | Kalbi 32 |

Creamy Udon Carbonara - 24
Crab meat, Berkshire pork, poached egg, scallion, fresh grated parmesan
| Shrimp +4 | Extra Crab +4 |

Nabayaki Udon - 19
Bonito broth, bok choy, enoki, carrot, scallions, poached egg, fish cake, kani kama tempura, shrimp tempura, and nori

Spicy Pork Stir Fry - 25
Thinly sliced pork, marinated in spicy gochujang sauce with stir fried carrot, onion, green onion, cabbage, served with rice, and miso soup

Tonkatsu - 25
Deep-fried Berkshire pork cutlet coated in crispy panko breadcrumbs, served with a side of rice, balsamic spring mix, cucumber kimchi, Japanese style potatoes, dipping sauce, and a miso soup
| Vegetable Curry +5 |

Katsudon - 22
Breaded, deep-fried pork cutlet (tonkatsu) and onions simmered in a savory-sweet tempura broth, bound together with egg, and served over a bowl of steamed rice, and miso soup

Yaki Udon Stir Fry
Stir fried flour noodles with onion, shiitake mushroom, carrot, mixed bell pepper, cabbage, broccolini topped with scallions
| Vegetable 15 | Tofu 17 | Chicken 18 | Shrimp 19 | Ribeye 21 |

Spicy Shrimp Stir Fry - 23
Stir fry shrimp, onion, carrot, broccolini in our house made gochujang sauce with a side of rice and miso soup

* SUSHI ENTREE

Chirashi - 49
7 varieties, 2 pieces each of sashimi over a bed of sushi rice and miso soup

Nigiri Deluxe - 69
11 pieces of composed nigiri, Negi Toro roll and miso soup

Sashimi Deluxe - 81
21 pieces of composed sashimi, Negi Toro roll and miso soup

Turbo Combo - 22
Standard Handroll flight (No Substitution)
| Supreme Cali, Spicy Tuna, Spicy Salmon, Shrimp Tempura |

Jido Combo - 26
Composed Handroll flight (No substitution)
| Negi Toro, Negi Hama, Salmon, Tuna |

* NIGIRI / SASHIMI

GF- Tuna (Maguro) - 5

GF- Bluefin Tuna (Hon Maguro) - 9

GF- Bluefin Tuna Mid Belly (Chu Toro) - 11

GF- Bluefin Tuna Belly (Toro) - 13

GF- Salmon (Sake) - 5 / Belly +2

GF- Yellowtail (Hamachi) - 6 / Belly +2

GF- Bass (Suzuki) - 4

GF- Shrimp (Ebi) - 4

GF- Flounder (Hirame) - 5

GF- Sea Bream (Madai) - 7

GF- Mackerel (Saba) - 5

GF- Octopus (Tako) - 6

GF- Smoked Salmon - 4

GF- Egg (Tamago) - 4

GF- Crab (Lump crab) - 7

GF- Tobiko (Flying Fish Roe) - 4

GF- Masago (Smelt Roe) - 4

GF- Ikura (Salmon Roe) - 7

GF- Scallop (Hotate) - 8

GF- Japanese Urchin (Uni) - 18

GF- Sweet Shrimp (Ama Ebi) - 9 / Fried Head +2

GF- Surf Clam (Hokkigai) - 5

GF- Squid (Sudamae Ika) - 5

Eel (Unagi) - 6

Crab Stick (Kani Kama) - 4

* VEGETABLE

Avocado Roll - 7

Cucumber Roll - 6

Asparagus Roll - 7

Oshinko Roll - 7

Kanpyo Roll - 7

Sweet Potato Roll - 8

Veg Tempura Roll - 13

* CLASSIC

Tuna Roll - 8

Salmon - 7

Negi Hama Roll - 10

Negi Toro Roll - 13

Supreme Cali Roll - 13

Spicy Tuna - 12

Spicy Salmon - 10

Philadelphia Roll - 11

Salmon Avo Roll - 11

Hamachi Cucumber Roll - 13

Tuna Avocado Roll - 13

California Roll - 8

Shrimp Tempura Roll - 12

Eel Avo Cuc Roll - 15

Salmon Skin Roll - 15
Baked salmon skin, cucumber, kaiwari, gobo, and sweet soy

Rainbow Roll - 20
Lump crab, avocado and cucumber with tuna, salmon, seasonal whitefish, and shrimp

Futomaki Roll - 14
Cucumber, avocado, pickled radish, mountain carrot, calabash gourd, kani kama, and tamago

Potato Potato Roll - 13
Fried sweet potato, cream cheese, avocado wrapped in soy paper, and sweet soy

Salmon Teriyaki Roll - 13
Cooked salmon, tempura flakes, cucumber and sweet soy

Spider Roll - 16
Crunchy soft-shelled crab, kani kama, avocado, cucumber, masago with sweet soy reduction

Baked Cali Roll - 15
Kani kama, avocado, cucumber baked with spicy mayo, sweet soy reduction topped with tobiko, and scallions

Mr. Kim Roll - 16
Baked eel, avocado, tamago, jalapeño, and sweet soy reduction

Super Shrimp Roll - 18
Shrimp tempura, cream cheese, avocado, masago, spicy mayo, soy crepe, and sweet soy reduction

Dragon Roll - 19
California roll topped with baked eel and avocado, sweet soy reduction, spicy mayo, and tempura flakes

* CRUNCHY (FRIED)

Sunset Roll - 17
Smoked salmon, cream cheese, avocado with sweet soy, spicy mayo, Domo sauce, black tobiko, and scallions (Panko)

Volcano Roll - 18
Spicy tuna avocado, jalapeño, topped with spicy tuna, wasabi mayo, sweet soy, crispy onion, and scallions (Panko)

Ninja Roll - 16
Spicy crab, cream cheese, avocado, sweet soy and spicy mayo (Panko)

Spicy Tekka Crunch Roll - 17
Spicy tuna, avocado, sweet soy, spicy mayo, and scallions (Panko)

Ohio Roll - 16
Eel, tuna, salmon, avocado, sweet soy, tobiko and spicy mayo (Tempura)

* SPECIALTY

Domo Roll - 29
Lobster tempura, asparagus, avocado, soy crepe, seared spicy salmon with citrus aioli, sweet soy reduction, and scallions

Mamba Roll - 28
Shrimp tempura, kani, asparagus topped with seared wagyu top sirloin, konbu butter, spicy mayo, nori tsukudani and microgreens

GF - **Short North Roll - 26**
Salmon, hamachi, cucumber topped with tuna, avocado, mango Thai chili and microgreens

GF - **Tsunami Roll - 25**
Salmon, tuna, bass, steamed shrimp, cucumber topped with house-cured salmon roe and microgreens

Komo-su Roll - 28
Kani tempura, asparagus, spicy tuna topped with tuna, yellowtail, spicy mayo, sweet soy, torched with crispy onion, and lemon

Hime Roll - 27
Negi toro, jalapeño topped with tuna, avocado, soy vinaigrette, Domo sauce and microgreens

High Street Roll - 24
Yellowtail, scallion, jalapeño, black tobiko mix, cucumber, topped with tuna, soy vinaigrette, and crispy onion

Godzilla Roll - 28
Soft shell crab, shrimp tempura, jalapeño topped with eel, avocado, sweet soy reduction and Domo sauce

Seafood Surf Roll - 27
Salmon, seasonal white fish, steamed shrimp, avocado wrapped in cucumber, microgreens, and soy vinaigrette

Orchid Roll - 25
Tuna, avocado, jalapeño, topped with spicy tuna, soy vinaigrette, furikake, masago and microgreens

Baked Hamachi Roll - 24
Baked spicy kani kama, avocado, topped with yellowtail, spicy mayo, sweet soy reduction, and jalapeño

T.T. Roll - 24
Salmon, yellowtail, cucumber topped with unagi, avocado, Domo sauce, sweet soy reduction and micro greens

Bang Bang Roll - 22
Kani, avocado, topped with shrimp tempura, spicy kani kama baked with our signature tropical sauce and scallions

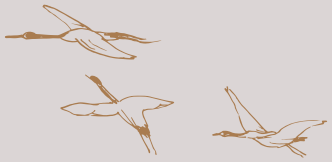
Sakura Roll - 24
Spicy tuna, avocado, cucumber topped with tuna, Domo sauce, sweet soy reduction, and micro greens

Salmon Enso Roll - 22
Spicy salmon and cucumber, topped with seared salmon, avocado, house-cured salmon roe, Domo sauce, and scallions

Kanga Roll - 22
California roll topped with chef choice sashimi, kani, tobiko, tempura flakes, spicy mayo, sweet soy reduction and microgreens

Baked Sake Roll - 21
Spicy kani kama, cream cheese, avocado, topped with salmon, baked with spicy mayo, togarashi, tempura flakes and sweet soy reduction

Oto - Jmynt Roll - 19
Shrimp tempura, cream cheese, avocado topped with spicy crab, sweet soy reduction, and tempura flakes
| Baked +2 |



Firecracker Roll - 19
Shrimp tempura, avocado, topped with spicy tuna, spicy mayo, sweet soy reduction, and tempura flakes

Spicy Scallop Roll - 18
Kani kama, avocado topped with baked scallops, mozzarella cheese and tempura flakes

Midori Goddess Roll - 18
Sweet potato, enoki mushroom, onion tempura, avocado, topped with avocado, quinoa, sweet soy reduction, and goddess dressing

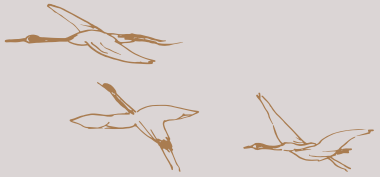
Garden Roll - 17
Avocado, cucumber, asparagus, oshinko, mountain carrot, calabash gourd, kaiware wrapped in soy crepe

* KIDS MENU (12 AND UNDER)

Kids Buttered Udon - 6
Udon noodles pan fried with unsalted butter

Kids Chicken Karrage - 11
House made lightly battered chicken, rice, steamed broccolini side of teriyaki sauce and an orange

Kids Bulgogi - 13
Rice, beef bulgogi, steamed broccolini and an orange



Consuming raw or undercooked proteins may increase your risk of foodborne illness. The following major food allergens are used as ingredients: Eggs, Fish, Shellfish, Soy, Wheat, Peanuts and Sesame. Please talk to our staff for more information.