



DRGNFLY

PAN-ASIAN RESTAURANT & BAR

平安清

NIBBLES	EDAMAME (v) (gf) <i>Steamed edamame with Viking salt or Japanese chilli</i>	3.5
	CRISPY NORI (v) (gf) <i>Nori crisps served with guacamole</i>	4.5
	HOUSE PICKLES (v) (gfa)	3.5
	MISO SHIRU (vg) (gf) <i>White miso soup</i>	3
	SHISHITO PEPPERS (vg) (gf) <i>Sweet soy &amp; ginger</i>	4
	EBI SENBEI (gfa) <i>Prawn crackers served with chilli jam</i>	4
	CRISPY AUBERGINE (gfa) <i>Honey vinagrette</i>	4.5
GYŌZA	PORK GYŌZA <i>Pork dumplings served with a Japanese soy dressing</i>	8
	YASAI GYŌZA (v) <i>Vegetable dumplings served with a Japanese soy dressing</i>	7
	TORI GYŌZA <i>Chicken dumplings served with yuzo mayo</i>	8
	EBI GYŌZA <i>Crispy prawn dumplings served with Drgnfly garlic &amp; chilli sauce</i>	8.5
	DUCK GYŌZA <i>Crispy duck dumplings served with hoisin sauce</i>	8
STICKS	YASAI - 3pcs (vg) (gfa) <i>Vegetable skewers with wasabi &amp; citrus dressing</i>	8
	TAKOYAKI 5PCS <i>Fried octopus ball skewers with tonkatsu sauce</i>	8.5
	PERI PERI TORI - 3pcs <i>Chicken skewers with Drgnfly spicy sauce</i>	9.5
	EBI - 5pcs <i>Prawn skewers with oriental chilli sauce</i>	12
	BUTA NO KAKUN - 3pcs <i>Braised pork belly skewers with yakiniku sauce</i>	12
	YAKI HOTATE - 3pcs (gf) <i>Charred scallop lollipops with Drgnfly salsa</i>	12.5



## SMALL PLATES

NASU DENGAKU (vg) (gf) <i>Aubergine in sweet miso</i>	7
LOBSTER & PRAWN TOAST <i>Sweet chilli sauce</i>	8.5
TORI KARAAGE (gfa) <i>Crispy chicken pieces with ponzu</i>	9
KANI KARAAGE (gfa) <i>Crispy soft shell crab with ponzu</i>	9
SHIO KOSHŌ <i>Salt &amp; pepper squid with chilli Jam</i>	9
YASAI NO TEMPURA (v) (gfa) <i>Seasonal vegetable tempura with chilli mayonnaise</i>	9.5
EBI NO TEMPURA - 5pcs (gfa) <i>King prawn tempura with chilli mayonnaise</i>	12.5
SAKE TARTARE - (gfa) <i>Salmon, crispy nori, avocado, chive, tobiko, mayo</i>	13

## TATAKI & SALADS

GYU TATAKI (gfa) <i>Sirloin steak lightly seared, filled with onion salad, shiso dressing &amp; soy jelly</i>	12.5
BUTTERFISH TATAKI (gf) <i>Butterfish lightly seared, served with truffle oil soy jelly, ponzu dressing &amp; crispy capers</i>	13
MAGURO TATAKI (gf) <i>Sesame crusted tuna lightly seared, onion salad &amp; ponzu dressing</i>	12.5
DORSET KANI (gf) <i>Spicy Dorset crab salad served with avocado &amp; cucumber</i>	9.5
SMOKED DUCK SALAD <i>Smoked duck served in baby gem leaves with shiso dressing</i>	9.5
DRGNFLY CEVICHE (gf) <i>Seabass, prawns, tomatoes, red onions, lime zest, chilli, coriander cress, coconut milk</i>	13



## SUSHI MAKI ROLLS

*All our Sushi is lovingly  
hand made to order so  
please allow approx  
20 minutes*

YASAI MAKI - 5pcs (vg) (gfa) <i>Mixed vegetables</i>	7
SAKE TO AVOCADO MAKI - 8pcs (gf) <i>Salmon, avocado &amp; roasted sesame seeds (Spicy mayo on request)</i>	8
MAGURO TO AVOCADO MAKI - 8pcs (gf) <i>Tuna, avocado, roasted sesame seeds (Spicy mayo on request)</i>	9
UNAKYU MAKI - 8pcs <i>Grilled eel, cucumber, roasted sesame seeds, sticky soy</i>	9
CALIFORNIA ROLL - 8pcs (gfa) <i>Dorset crab, avocado, cucumber, tobiko, Japanese mayo, roasted sesame seeds</i>	9.5
EBI FURAI TO AVOCADO MAKI - 8pcs (gfa) <i>Crispy prawn, avocado, ao nori, sticky soy</i>	11
SUMO-SAKI TO AVOCADO MAKI - 8pcs (gf) <i>Smoked salmon, salmon, cream cheese, avocado, cucumber &amp; tobiko</i>	12
RAINBOW ROLL - 8pcs (gfa) <i>Dorset crab, cucumber, avocado, topped with tuna, salmon &amp; prawn</i>	13.5
SPIDER ROLL - 5pcs (gfa) <i>Soft shell crab tempura, avocado, cucumber, orange tobiko, spicy mayo</i>	14.5
RED DRAGON ROLL - 8pcs (gfa) <i>Our signature lobster sushi roll (subject to availability)</i>	MP

## NIGIRI & SASHIMI

*All our Sushi is lovingly  
hand made to order so  
please allow approx  
20 minutes*

	NIGIRI (1pc)	SASHIMI (3pcs)
YELLOWTAIL	3.5	12.0
EEL	3.5	12.5
TUNA	4.0	14.0
SEABASS	3.0	-
SCALLOP	3.5	16
SALMON	3.0	12
PRAWN	3.5	-
SWEET PRAWN	3.0	-
MACKEREL	3.0	12.5



*Allergens: Gluten free (gf), Vegan (vg), Vegetarian (v), Gluten free available (gfa), Vegan alternative (vga)*

## DAILY CHEF SELECTION

SASHIMI SELECTION - 3 KINDS (gfa)	28
SASHIMI SELECTION - 5 KINDS (gfa)	40
DRGNFLY NIGIRI SELECTION (gf) 7 kinds + 4pcs salmon & avocado maki	30

## DRGNFLY PLATTERS

SASHIMI & SUSHI PLATTER Chef selection sashimi, nigiri & sushi roll	
PLATTER FOR 2 (12pcs)	30
PLATTER FOR 4 (24 pcs)	58

## BIG PLATES ROBATA

\* Choice of sauces:  
sesame dressing, ponzu,  
chimichurri, wasabi mayo or  
korean sauce (gfa)


TOFU TERIYAKI (vg) (gf) Shitake mushrooms	12
TORI TERIYAKI (gf) Chicken teriyaki with exotic mushrooms & vegetables	14
SUZUKI NO MISO-YAKI Sea bass fillet marinated in miso & mirin	14
MACKEREL MISO Mackerel fillet marinated in miso	14
SAKE TERIYAKI (gf) Salmon fillet teriyaki with exotic mushrooms	15
GINDARA NO SAIKYO - 200g Black cod marinated in yuzo miso	30
ANKOU (gf) 7oz lobster in spicy oriental sauce	MP
AIGAMO (gf) Marinated duck with orange sauce	20
SĀROINSUTĒKI (gf) 10oz 28 day aged Sirloin steak served pink with your choice of sauce* & amazu pickle	24
KANKOKU FU KOHITSUJI - 4pcs (gf) Lamb cutlets served pink with spicy miso & amazu pickle	24.5
FIRESUTĒKI (gf) 8oz 28 day aged fillet of beef served pink with your choice of sauce* & amazu pickle	28



## CURRIES

VEGETABLE CURRY (vg) <i>Mixed seasonal vegetables served with Japanese curry sauce &amp; steamed rice</i>	12.5
KABOCHA CROQUETTE (vg) <i>Pumpkin Croquette served with an aromatic Japanese curry sauce &amp; sticky white rice</i>	13
TORI KATSU CURRY <i>Chicken breast coated in panko breadcrumbs served with an aromatic Japanese curry sauce &amp; steamed white rice</i>	16
EBI KATSU CURRY <i>Butterflied king prawns coated in panko breadcrumbs served with steamed rice &amp; spicy sauce</i>	18

## NOODLES & STIRFRY

 *If you like it spicy please ask your server to add some extra spice!*

NOODLES <i>Your choice of:</i> <i>Udon (vg), Yaki Soba (vg), Shirataki (vg) (gf) noodles</i>	
+ Vegetables (vg)	12
+ Tofu (vg)	13
+ Chicken	14.5
+ Beef	15
+ Prawn	15
+ Chicken & prawn	16
CHOP SUEY <i>Mixed stirfried vegetables, tofu (vg)</i>	10.5
+ Chicken	12.5
+ Prawn	13.5
BROCCOLI NO SHINME (vg) (gf) <i>Tender stem broccoli, exotic mushrooms with garlic &amp; soy</i>	10
TORI KUROZU-AN <i>Dragonfly sweet &amp; sour chicken</i>	12
IKA ITAME <i>Stirfried squid &amp; vegetables with oriental sauce</i>	12
TORI ORENJI <i>Chicken thighs lightly battered &amp; served in a thick orange sauce</i>	11

## SIDES

MISO SOUP	3
SPICY MISO SOUP	3
STEAMED RICE	3.5
EGG FRIED RICE	4
DRGNFLY SPECIAL FRIED RICE	4.5
PLAIN YAKISOBA NOODLES	4
GREENS	4.5
PAK CHOI & OYSTER SAUCE	6
SEAWEED SALAD	5
CURRY SAUCE	3



*Allergens: Gluten free (gf), Vegan (vg), Vegetarian (v), Gluten free available (gfa), Vegan alternative (vga)*

## PRIX FIXE

2 COURSES £15

3 COURSES £20

AVAILABLE DAILY

12-4PM & 5-7PM\*

(\*Only valid between 12-4 pm  
on Friday & Saturdays)

## STARTERS

BEEF TATAKI (gf)

PERI PERI CHICKEN STICKS (gf)

SALMON & AVOCADO MAKI (gf)

VEGETABLE MAKI (vg)

VEGETABLE GYOZA (v)

## MAINS

SALMON TERIYAKI (gf)

PUMPKIN CROQUETTE (vg)

CHICKEN KATSU CURRY

TOFU TERIYAKI (vg) (gf)

CHASHU RAMEN

## DESSERTS

CHOCOLATE BROWNIE

BERRY CHEESECAKE

SELECTION OF ICE CREAMS OR SORBETS

## BENTO BOXES

AVAILABLE DAILY

12-4PM

ALL OUR BENTO BOXES INCLUDE MISO SOUP,  
RICE, & EDAMAME

TORI KATSU BENTO 14

*Chicken katsu, cucumber maki & 2 kinds nigiri.*

YASAI CURRY BENTO (vg) 12.5

*Pumpkin croquette, cucumber maki*

*& 2 pcs inari sushi*

SUSHI BENTO 15

*2 Kinds Sashimi, 2 Kinds Nigiri, Salmon Maki*

*& Cucumber Maki*

Allergens: Gluten free (gf), Vegan (vg), Vegetarian (v), Gluten free available (gfa), Vegan alternative (vga)

Please ask your waiter for assistance with information on allergens or any dietary requirements. Our dishes are prepared in areas where allergic ingredients are present so we cannot guarantee our dishes are 100% free of these ingredients.

Service is not included, however a discretionary 10% service charge will be added to tables of 8 & above which is then shared out to the DRGNFLY waiting & kitchen team



斗破苍穹



DRGNFLY  
PAN-ASIAN RESTAURANT & BAR

T: 01202 25 2133 | E: INFO@DRGNFLY.CO.UK | WWW.DRGNFLYCO.UK