





DRGNFLY
CHAMPAGNE & SUSHI BAR

FONDE EN 1743

MOËT & CHANDON
CHAMPAGNE



NIBBLES

EDAMAME  
Steamed Edamame with: Sea salt, Viking salt, Japanese chilli or wasabi dressing.


HOUSE PICKLES  

CRISPY WONTON
Wonton chips served with guacamole.

EBI SENBEI 
Prawn crackers served with chilli jam.

YASAI STICKS - 3pcs  
Seasonal vegetable sticks with miso dressing.

DUMPLINGS - (5pcs)

YASAI 
Seasonal vegetables served with a Japanese soy dressing.

BUTA
Pork dumplings served with a Japanese soy dressing.



EBI
Steamed prawn & vegetable dumplings with spicy garlic & chilli sauce.

SHUMAI
Cantonese style prawn & vegetable dumplings with a chilli garlic sauce.

BAO BUNS - (1pc)

CHAR SIU BAO
Pork BBQ, pickled veg, cucumber, lettuce, caramelized onion, spicy mayo, tonkatsu sauce & rice crispies.

AIGAMO BAO
Smoked duck, leeks, cucumber, amazu pickles, sesame seeds, coriander & hoisin sauce.


YASAI BAO  
Seasonal vegetables, sesame seeds, coriander & teriyaki sauce.

DONBURI

UNA DON
Freshwater eel kabayaki on steamed rice, shredded nori, sesame seeds, scallions & ginger.


TEKKA DON
Marinated tuna on sushi rice, shredded nori, spring onions, tobiko, ginger & wasabi.


SAKE ZUKE DON
Salmon sashimi on sushi rice, green shiso, ikura, shredded nori, wasabi & ginger.

GINDRA NO SAIKYO DON 
Miso marinated black cod on steamed rice, wakame furikake, spring onions, yuzu miso.

CHIRASHI DON 18
Salmon, tuna, hamachi, crabstick on steamed rice, tamago, shiso leaf & shredded nori.

TATAKI

3.5 SAKE TARTARE  11
Salmon, avocado, mango, micro greens, ikura & lotus chips.


4 MAGURO TATAKI  12
Lightly seared sashimi grade tuna, wakame salad with ginger & soy dressing.



5 YELLOWTAIL CARPACCIO 13
Yellowtail, sriracha, red & green peppers, shallots, yuzu kosho, yuzu tobiko, & ponzu.



DRGNFLY HOUSE SPECIALS

6 GINDARA NO SAIKYO MAKI - 6 cuts 16
Miso marinated black cod, avocado, cream cheese, red onion, asparagus, daikon & yuzu tobiko.

8 DAIKON ROLL - 4 cuts   7
Salmon, avocado, cucumber, oshinko, tamago, shiso leaf rolled in mooli sheets.

9 SPRING MAKI ROLL - 6 cuts  10
Prawn, pancetta, cucumber, avocado, chives, red onions rolled in lettuce & rice paper, served with sesame dressing.

6 VIETNAMESE ROLL - 2pcs   9
Vermicelli noodles, mango, cucumber, carrots, wakame salad, avocado rolled in lettuce & rice paper, served with sweet chilli sauce

5.5 BUDDAH POKE BOWL   13
Diced salmon & tuna, sweet corn, edamame, tamago, mixed leaves, lotus chips, rice, tobiko, red raddish, avocado with ume dressing.

5 SUSHI BURRITO - 2 cuts 13
Tuna, salmon, tempura, avocado, lettuce, wakame salad, cucumber, spicy light mayo, crispy sticky rice & nori.

URAMAKI - (8 cuts) Inside-Out Rolls

12 CRUNCHY CALIFORNIA ROLL 12
Dorset crab, avocado, cucumber, orange tobiko, roasted sesame seeds, crispy onions & teriyaki sauce.

12 HELLS KITCHEN ROLL 12
Spicy tuna, cucumber, kimchi, sriracha & tobiko.

12 RAINBOW ROLL 13
Dorset crab, cucumber, avocado, topped with tuna, salmon, prawns & tobiko.

SUMOMAKI - (5 cuts) Thick Cut Sushi Roll

SUMO ROLL
Salmon, tuna, crabstick, yellowtail, avocado, cream cheese, cucumber topped with black & white sesame seeds & japanese chilli.

YASAI DRAGON ROLL 
Seasonal vegetables, topped with avocado, teriyaki sauce & sesame seeds.



BIG BOSS ROLL
Salmon, avocado, tamago, mango, cucumber, cress & sesame seeds.

OSHISUSHI - (5 cuts) Rectangular Cut Sushi

SALMON AVOCADO 
Salmon, avocado, sesame topped with caviar

UNAGI
Freshwater eel, cucumber, sesame, nitsume sauce & spring onions.

HOSOMAKI - (6 cuts) Thin Cut Sushi Roll

AVOCADO 
CUCUMBER 
SALMON
TAMAGO
TUNA AVOCADO
EEL CUCUMBER

TEMAKI - Hand Roll Sushi

SEAFOOD TEMAKI
Salmon, tuna, cucumber, spicy mayo, tobiko & cress.

YASAI TEMAKI
Avocado, cucumber, seaweed salad, sesame seeds.

ABURI - (3 pcs) Flame Seared Sushi

SAKE ABURI
Flame seared salmon topped with mayo, nitsume sauce & ikura.


HOTTATE ABURI
Juicy scallops topped with mayo, nitsume sauce and black tobiko lightly seared with a blow torch for a delicious taste.

SAKE & HOTTATE ABURI
Salmon & scallop with cream cheese, tobiko & nitsume sauce.

SASHIMI - (5 pcs)

SALMON
TUNA
SCALLOPS
YELLOWTAIL

SASHIMI PLATES



13 ASSORTED SASHIMI - 15 pcs  30
Salmon, Tuna, Kingfish, Scallops, Raw Prawns & Ikura

MIXED SASHIMI - 12 pcs  25
4 Salmon, 4 Tuna, 4 Kingfish

NIGIRI - (2 pcs)

SALMON 5
11 TUNA 6
KINGFISH 7
UNAGI 6
EBI 5
AVOCADO  4

INARI - (2 pcs) Filled Tofu Pockets

10 KANIKAMA MAYO 5
BLACK COD 10
PLAIN  4
SEAWEED  5

GUNKAN - (2 pcs) - Caviar Sushi

3.5 SALMON / IKURA 6
3 ORANGE TOBIKO 4
4 CUCUMBER AVOCADO  4
6


OMAKASSE

6 SALMON LOVERS PLATE 18
4 salmon nigiri, 4 salmon sashimi & salmon avocado roll.
TUNA LOVERS PLATE 20
4 tuna nigiri, 4 tuna sashimi & tuna avocado roll
5 DRGNFLY PLATTER FOR 2 25
Chef selection of sashimi, aburi & maki roll.

SIDES

8 CUCUMBER MOROMI   4
SEAWEED SALAD  4
10 MISO SOUP (*SPICY AVAILABLE)   3
KIMCHI   3
GREEN SALAD   3
WONTON CHIPS 4

SWEET

MOCHI - 3 pcs  6
Green tea, mango, vegan chocolate, coconut
BERRY CHEESECAKE - Served with vanilla ice cream 7
MATCHA TIRAMISU - Served with coconut ice cream 7
BROWNIES - Served with vanilla ice cream 7
MATCHA ICE CREAM (3 Scoops) 8
15 DRGNFLY PLATTER - Selection of 5 kinds of desserts 14



DRGNFLY
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BOBBY
& CO
BOURNEMOUTH
• EST 1915 •

Allergens:  Vegetarian  Vegan  Gluten-Free  Gluten-Free Available  Vegan Alternative

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.

A discretionary 10% service charge will be added to all bills which is then shared out to the DRGNFLY waiting & kitchen team