

FABRIC DINE
DUNFERMLINE

BAR - JAPANESE KITCHEN - PRIVATE DINING - MARQUEE

THE MCEWAN ROOM

FIRST FLOOR AT FABRIC

WITH VICTORIAN ARCHITECTURAL CHARM, MODERN AMENITIES,
THE MCEWAN ROOM MAKES THE PERFECT SETTING FOR YOUR
NEXT BUSINESS PRIVATE DINNING OR PERSONAL EVENT.

CONTACT DEATAILS INFO@FABRIC-DUNFEMLINE.CO.UK

TWO COURSE LUNCH £13

STARTERS

CHILLI MUSHROOMS

LIGHTLY BATTERED KING OYSTER MUSHROOMS WITH DIPPING SAUCE

GYOZA – CHICKEN

DUMPLINGS PACKED WITH FLAVOUR WITH DIPPING SAUCE

CHICKEN YAKITORI

SUCCULENT CHICKEN BREAST SKEWERS, MARINATED IN SWEET TERIYAKI GARLIC SAUCE, GARNISHED WITH SPRING ONION AND SESAME SEEDS

PUMPKIN CROQUETTE

LIGHTLY FRIED MASHED PUMPKIN CROQUETTE DOUSED IN JAPANESE MAYONNAISE

MAINS

VEGETARIAN SOBA

SOBA NOODLES, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPROUTS, RED ONION, SHREDDED CARROT IN SOBA & TERIYAKI SAUCE

SALMON YAKI SOBA

SOBA NOODLES, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPROUTS, RED ONION, SHREDDED CARROT IN SOBA & TERIYAKI SAUCE

KATSU CHICKEN

AROMATIC KATSU CURRY SAUCE, CHICKEN IN CRISPY PANKO BREADCRUMBS, RICE, MIXED LEAF SALAD

KATSU PUMPKIN

AROMATIC KATSU CURRY SAUCE, PUMPKIN IN CRISPY PANKO BREADCRUMBS, RICE, MIXED LEAF SALAD

CHEESEBURGER

PRIME STEAK BURGER, CHEDDAR CHEESE ON A BRIOCHE BUN, SERVED WITH FRIES

KATSU CHICKEN BURGER

CHICKEN BREAST IN CRISPY PANKO BREADCRUMBS, AROMATIC KATSU SAUCE, MIXED LEAF SALAD AND ASIAN SLAW

PETERHEAD HADDOCK

HAND CUT CHIPS, MUSHY PEAS

DESSERTS

CLASSIC VANILLA CHEESECAKE 5.95

WITH RASPBERRY COULIS

LEMON PANACOTTA TARTE 5.95

WITH RASPBERRY SORBET

CHOCOLATE TORTE 5.95

VANILLA ICE CREAM

THREE COURSE DINNER FOR 2 INC A BOTTLE OF WINE £45

STARTERS

CHILLI MUSHROOMS

LIGHTLY BATTERED KING OYSTER MUSHROOMS WITH DIPPING SAUCE

GYOZA – CHICKEN

DUMPLINGS PACKED WITH FLAVOUR WITH DIPPING SAUCE

MISO SOUP

WAKAME, TOFU, SPRING ONIONS

CHICKEN YAKITORI

SUCCULENT CHICKEN BREAST SKEWERS, MARINATED IN SWEET TERIYAKI GARLIC SAUCE, GARNISHED WITH SPRING ONION AND SESAME SEEDS

PUMPKIN CROQUETTE

LIGHTLY FRIED MASHED PUMPKIN CROQUETTE DOUSED IN JAPANESE MAYONNAISE

MAINS

BLACK GARLIC RAMEN

KARAGE CHICKEN BREAST, RAMEN NOODLES, HOMEMADE CHICKEN BROTH, BLACK GARLIC OIL, SEASONAL GREENS, SOFT BOILED EGG

STEAK RAMEN

SPICY CHICKEN BROTH, RAMEN NOODLES, STEAK, RED ONION, BEANSPROUTS, CHILLI, CRISPY ONIONS, SOFT BOILED EGG

VEGETARIAN SOBA

SOBA NOODLES, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPROUTS, RED ONION, SHREDDED CARROT IN SOBA & TERIYAKI SAUCE

SALMON YAKI SOBA

SOBA NOODLES, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPROUTS, RED ONION, SHREDDED CARROT IN SOBA & TERIYAKI SAUCE

KATSU CHICKEN

AROMATIC KATSU CURRY SAUCE, CHICKEN IN CRISPY PANKO BREADCRUMBS, RICE, MIXED LEAF SALAD

KATSU PUMPKIN

AROMATIC KATSU CURRY SAUCE, PUMPKIN IN CRISPY PANKO BREADCRUMBS, RICE, MIXED LEAF SALAD

CHEESEBURGER

PRIME STEAK BURGER, CHEDDAR CHEESE ON A BRIOCHE BUN, SERVED WITH FRIES

KATSU CHICKEN BURGER

CHICKEN BREAST IN CRISPY PANKO BREADCRUMBS, AROMATIC KATSU SAUCE, MIXED LEAF SALAD AND ASIAN SLAW

PETERHEAD HADDOCK

HAND CUT CHIPS, MUSHY PEAS

DESSERTS

CLASSIC VANILLA CHEESECAKE

WITH RASPBERRY COULIS

LEMON PANACOTTA TARTE

WITH RASPBERRY SORBET

CHOCOLATE TORTE

VANILLA ICE CREAM

WINES

SAUVIGNON BLANC, LOS TORTOLITOS – CHILE 12.5%

MERLOT, PRIMERA LUZ – CHILE 13%

JOLASETA ROSADO, BODEGAS AGRONAVARRA – SPAIN 12%

COMFORT FOOD

PRIME STEAK BURGER HAND CUT CHIPS	10.95
CHEESE BURGER CHEDDAR CHEESE, HAND CUT CHIPS	11.95
PETERHEAD HADDOCK HAND CUT CHIPS, MUSHY PEAS	12.95
KATSU CHICKEN BURGER CHICKEN BREAST IN CRISPY PANKO BREADCRUMBS, AROMATIC KATSU SAUCE, MIXED LEAF SALAD AND ASIAN SLAW	11.95

SIDES

EDAMAME V GF BEANS WITH SALT OR CHILLI GARLIC SALT. POP THEM OUT OF THEIR POD	4.5
WOK FRIED GREENS V TENDERSTEM BROCCOLI, PAK CHOI, GARLIC, SOY SAUCE	5.5
KIMCHI HOMEMADE JAPANESE PICKLE WITH CABBAGE, CARROT & SPRING ONION	4.5
KAISOU SALAD MARINATED SWEET SEAWEEED , WITH SESAME DRESSING	5.5
PRAWN TEMPURA DEEP FRIED PRAWN IN BREADCRUMB SERVED WITH DASHI BROTH	8.9

STARTERS

CHILLI MUSHROOMS LIGHTLY BATTERED KING OYSTER MUSHROOMS, SHICHIMI, STICKY DIPPING SAUCE, FRESH CHILLI, CORIANDER	5.5
CHILLI SQUID CRISPY FRIED SQUID, SHICHIMI SPICE, CHILLI, SRIRACHA MAYO	5.7
GYOZA - CHICKEN DUMPLINGS PACKED WITH FLAVOUR, SERVED WITH DIPPING SAUCE	7.3
GYOZA - VEGETABLES v DUMPLINGS PACKED WITH FLAVOUR, SERVED WITH DIPPING SAUCE	7
GYOZA - PRAWN v DUMPLINGS PACKED WITH FLAVOUR, SERVED WITH DIPPING SAUCE	7
HIRATA STEAMED BUNS WITH CHICKEN SPICY TERIYAKI CHICKEN, SOYA, FRIED SHALLOTS. CHICKEN, SPICY TERIYAKI SAUCE MIXED MUSHROOMS, PANKO AUBERGINE, MAYONNAISE, CORIANDER	6.5
HIRATA STEAMED BUNS WITH BEEF SPICY TERIYAKI BEEF, SOYA, FRIED SHALLOTS. BEEF, SPICY TERIYAKI SAUCE MIXED MUSHROOMS, PANKO AUBERGINE, MAYONNAISE, CORIANDER	7
HIRATA STEAMED BUNS WITH TOFU v SPICY TERIYAKI TOFU, SOYA, FRIED SHALLOTS. TOFU, SPICY TERIYAKI SAUCE MIXED MUSHROOMS, PANKO AUBERGINE, MAYONNAISE, CORIANDER	7
HIRATA STEAMED BUNS WITH OYSTER MUSHROOM SPICY TERIYAKI OYSTER MUSHROOMS, SOYA, FRIED SHALLOTS. TOFU, SPICY TERIYAKI SAUCE MIXED MUSHROOMS, PANKO AUBERGINE, MAYONNAISE, CORIANDER	7
MISO SOUP v GF WAKAME, TOFU, SPRING ONION	5
SOFT SHELL CRAB SALAD, TONKATSU SAUCE	7.3
PUMPKIN CROQUETTE LIGHTLY FRIED MASHED PUMPKIN CROQUETTE DOUSED IN JAPANESE MAYONAISE	6.9
TAKOYAKI DEEP FRIED DOUGH BALLS WITH OCTOPUS SERVED WITH TERIYAKI SAUCE, MAYONISE & HOUSE SAUCE	6.9

SUSHI**HOSOMAKI 6 PIECES**

AVOCADO MAKI V GF AVOCADO WRAPPED IN A NORI ROLL	5.5
CUCUMBER MAKI V GF CUCUMBER WITH TOASTED SESAME SEEDS, IN A NORI ROLL	5.5
SALMON MAKI GF SALMON, WRAPPED IN A NORI ROLL	6.5

URAMAKI 4 PIECES / 8 PIECES

CRUNCHY PRAWN ROLL CRUNCHY PRAWN TEMPURA, AVOCADO & MAYO ROLLED IN PURPLE SHISO	7	13.5
DYNAMITE ROLL SALMON, CHILLI OIL & AVOCADO, ROLLED IN CRISPY ONIONS. TOPPED WITH SRIRACHA SAUCE & MAYO	5.5	10
SPICY TUNA ROLL GF DICED YELLOWFIN TUNA, AVOCADO & SPRING ONION IN A SPICY SAUCE, ROLLED IN SHICHIMI POWDER	7	13.5
SOFTSHELL CRAB ROLL CUCUMBER & LIGHTLY BATTERED CRAB		15
SALMON TERIYAKI ROLL AVOCADO, CUCUMBER & GRILLED SALMON	8	13.9
SPICY CHICKEN KATSU ROLL DELICIOUS CHICKEN TEMPURA & LETTUCE, ROLLED IN SHICHIMI POWDER & TOPPED WITH MAYONISE	6	11.5
CRUNCHY CALIFORNIA ROLL SURIMI & AVOCADO ROLL, TOPPED WITH MAYO, TERIYAKI & CRUNCHY ONION	6	11.5
GREEN DRAGON ROLL PRAWN TEMPURA, CUCUMBER, AVACADO	7	13.5
VEGETARIAN ROLL V GF TAMAGO, INARI, AVOCADO, CUCUMBER, VEGAN MAYO	7	13
SALMON AND AVOCADO ROLL SALMON, AVOCADO, SESAME SEEDS	7	13.5
RAINBOW ROLL CRAB MIX, AVOCADO, SALMON, TUNA, PRAWN	7	13.5

SUSHI**NIGIRI - 4 PIECES**

SALMON NIGIRI GF	6.5
TUNA NIGIRI GF	8.5
INARI NIGIRI V GF	6.5
AVOCADO NIGIRI V GF	6.5
SURFCLAM NIGIRI	7.5
OCTOPUS NIGIRI	7.5

SASHIMI - 5 PIECES

SALMON SASHIMI GF SLICED SALMON	8
TUNA SASHIMI GF SLICED YELLOWFIN TUNA	9
PRAWN SASHIMI GF FRESH WATER PRAWNS	7

TEMPURA ROLLS 10 PIECES

DRAGONS EYE ROLL TAMAGO, CRAB MIX, AVACADO, SALMON	15
BAKED SALMON ROLL SALMON, AVACADO, CREAM CHEESE, SIRACHA MAYO	14.9

SUSHI SETS

SALMON SET 15.9 3 SASHIMI 4 URAMAKI 3 NIGIRI	TUNA SET 16.9 3 SASHIMI 3 NIGIRI 4 URAMAKI
VEGETARIAN SET 14.9 2 INARI NIGIRI 2 TAMAGO NIGIRI KAISOU SALAD 1 CUCUMBER AVOCADO TEMAKI	GRILLED SUSHI SET 16.9 3 PRAWN NIGIRI 2 SALMON NIGIRI 2 SURFCLAM/OCTOPUS NIGIRI
SASHIMI SET 18.9 4 SALMOM 4 TUNA 4 PRAWN	

RAMEN

KARE BUROSU MISO BASED BROTH SERVED WITH SOFT TOFU ,SOFT BOILED EGG , SEASONAL GREENS (WAKAME, SPRING ONION, CORIANDER, CARROT , FRESH RED CHILLI)	11.9
SALMON RAMEN MISO BASED BROTH WITH GRILLED SASHIMI SALMON, SERVED WITH SESONAL GREEN AND A SOFT BOILED EGG	13.9
CHICKEN PAITAN (HALAL) SHREDDED CHICKENBREAST WITH DRIZZLE OF TERIYAKI, EGG, SEASONAL GREENS, MENMA SPRING ONION, CHICKEN BROTH	12.9
SPICY CHICKEN KARAGE RAMEN (HALAL) SPICY CHICKEN MISO BROTH, SOFT BOILED EGG, SPRING ONION, BEANSPOUTS, CORIANDER, FRESH LIME & CHICKEN BREAST KARAGE	12.9
STEAK RAMEN (HALAL) CHICKEN BROTH, STEAK, RED ONION, SPRING ONIONS, CHILLI, CORIANDER, FRESH LIME	15.9
BLACK GARLIC RAMEN (HALAL) KARAGE CHICKEN BREAST, DRIZZLE OF BLACK GARLIC OIL, FRIED SHALLOT & FRESH MINCED GARLIC, SEASONED GREENS, SOFT BOILED EGG, CHICKEN BROTH.	14.9

DONBURI

TERIYAKI SALMON TERIYAKI SAUCE, SHREDDED CARROTS, SEASONAL GREENS, SPRING ONION, SESAME SEEDS, KIMCHI	13.9
TERIYAKI CHICKEN TERIYAKI SAUCE, SHREDDED CARROTS, SEASONAL GREENS, SPRING ONION, SESAME SEEDS, KIMCHI	12.9
TERIYAKI BEEF TERIYAKI SAUCE, SHREDDED CARROTS, SEASONAL GREENS, SPRING ONION, SESAME SEEDS, KIMCHI	15.9
TERIYAKI PRAWN TERIYAKI SAUCE, SHREDDED CARROTS, SEASONAL GREENS, SPRING ONION, SESAME SEEDS, KIMCHI	13.9

TEPPANYAKI

VEGETARIAN SOBA v SOBA SAUCE, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPOUTS, RED ONION, SHREDDED CARROT, TERIYAKI SAUCE, SESAME SEED, CORIANDER	10.5
SALMON YAKI SOBA SOBA SAUCE, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPOUTS, RED ONION, CARROT, TERIYAKI SAUCE, SESAME SEED, CORIANDER	13.9
CHICKEN KARAGE YAKISOBA SOBA SAUCE, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPOUTS, RED ONION, CARROT, TERIYAKI SAUCE, SESAME SEED, CORIANDER	12.9
BEEF YAKI SOBA SOBA SAUCE, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPOUTS, RED ONION, CARROT, TERIYAKI SAUCE, SESAME SEED, CORIANDER	15.9
PRAWN YAKI SOBA THIN NOODLES, SOBA SAUCE, MANGETOUT, PAK CHOI, SPRING ONION, CHILLI, BEANSPOUTS, RED ONION, CARROT, TERIYAKI SAUCE, SESAME SEED, CORIANDER	13.9

CURRY

RAISUKAREE CHICKEN CITRUS AND MILD, COCONUT, MANGETOUT, PEPPERS, SPRING ONION, SESAME SEEDS, CHILLI, CORIANDER, FRESH LIME, MIXED LEAFS & RICE	12.9
RAISUKAREE SALMON CITRUS AND MILD, COCONUT, MANGETOUT, PEPPERS, SPRING ONION, SESAME SEEDS, CHILLI, CORIANDER, FRESH LIME, MIXED LEAFS & RICE	13.9
RAISUKAREE BEEF CITRUS AND MILD, COCONUT, MANGETOUT, PEPPERS, SPRING ONION, SESAME SEEDS, CHILLI, CORIANDER, FRESH LIME, MIXED LEAFS & RICE	15.9
RAISUKAREE PRAWN CITRUS AND MILD, COCONUT, MANGETOUT, PEPPERS, SPRING ONION, SESAME SEEDS, CHILLI, CORIANDER, FRESH LIME, MIXED LEAFS & RICE	13.9
KATSU CHICKEN AROMATIC KATSU CURRY SAUCE, CHICKEN IN CRISPY PANKO BREADCRUMBS, RICE, DICED CARROTS AND POTATOES, MIXED LEAFS & JAPANESE PICKLE	12.9
KATSU TOFU v AROMATIC KATSU CURRY SAUCE, TOFU IN CRISPY PANKO BREADCRUMBS, RICE, DICED CARROTS AND POTATOES, MIXED LEAFS & JAPANESE PICKLE	11.9
KATSU PRAWN AROMATIC KATSU CURRY SAUCE, PRAWN IN CRISPY PANKO BREADCRUMBS, RICE, DICED CARROTS AND POTATOES, MIXED LEAFS & JAPANESE PICKLE	13.9
KATSU PUMPKIN AROMATIC KATSU CURRY SAUCE, PUMPKIN IN CRISPY PANKO BREADCRUMBS, RICE, DICED CARROTS AND POTATOES, MIXED LEAFS & JAPANESE PICKLE	12.9

DESSERTS

CLASSIC VANILLA CHEESECAKE 5.95 WITH RASPBERRY COULIS	
LEMON PANACOTTA TARTE 5.95 WITH RASPBERRY SORBET	
CHOCOLATE TORTE 5.95 VANILLA ICE CREAM	



CAFÉ CONTINENTAL

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THE MCEWAN ROOM

FIRST FLOOR AT FABRIC

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