

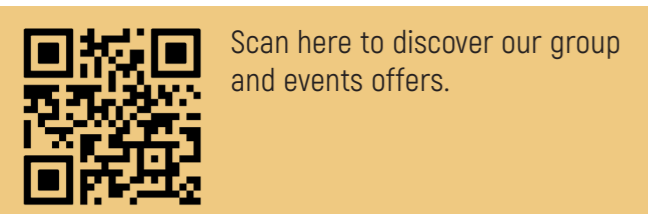


BITES & SNACKS

- PRESSED SPICED CUCUMBER** 6.80
Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame
- STEAMED BAO SLICES** 5.25
Served with whipped aubergine, harissa and walnut baba ganoush

RAW & SEARED

- CHILLED NATIVE OYSTERS** (each) 3.95
White soya, white balsamic dressing, chive oil, cucumber & shallot
- TUNA TARTARE** 13.50
With tomato, avocado, shiso & togarashi
- MISO CURED SALMON** 14.75
Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe



TEMPURA & FRIED

- CRISPY RICE CAKES** 8.50
Rolled in Korean hot sauce, sesame & spring onion
- JAPANESE FRIED CHICKEN** 14.50
Dressed in Korean dragon sauce, spice pepper and spring onion
- OUR SPICY CHIPS** 5.75
Rolled in toasted spice, fermented chilli & white mayo
- OUR TRUFFLE CHIPS** 6.50
Truffle mayo, parmesan and chives

VEGETABLES & RICE

- CHARRED BROCCOLI** 7.50
With its own purée, fried batter & garlic, warm sesame & ponzu dressing
- ROAST PUMPKIN CURRY** 20.00
With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice
- LIME JASMINE RICE** 5.50
Bound in sweetened lime juice, topped with crispy shallots and chives

Please inform your server of any allergies or dietary requirements before placing your order. All Rustic Stone beef is 100% Irish 12.5% service charge applies

ON THE STONE | OFF THE STONE

- RUMP OF BEEF** (Sliced 8oz, John Stone) 29.50
Kimchi salad & kimchi emulsion (served sukiyaki style)
- PICANHA** 300g 35.00
Served with our spicy fries 600g 65.00
- FILLET OF BEEF** 6oz | 170g 39.00
(Gilligans Farm) 8oz | 227g 47.00
10oz | 280g 57.50
Brushed with beef butter & rosemary, steamed egg yolk for dipping with ponzu & bonito vinegar dressing
- SIRLOIN OF BEEF** (8oz, John Stone) 36.50
With smoked béarnaise & spicy fries
- DELMONICO RIB EYE** 43.00
(10oz, Peter Hannan)
- TUNA** (180g Sliced, served sukiyaki style) 33.00
With side of sushi rice, soft poached egg, warm kimchi mousse, crispy shallot and chilli dressing, ponzu & soya

ROBATA GRILL

- CUMIN SPICED PORK RIBS** 33.00
16h slow cooked with homemade barbecue sauce, dried onions lime (serves two)
- CHAR SIU PORK RIB-EYE** 26.50
Charred broccoli and beetroots, crispy cavolo nero

- CHATEAUBRIAND 100G** 16.50
- T-BONE 100G** 12.75
- RIB OF BEEF 100G** 13.75

All meats brushed with Aka miso & sesame

We have a range of cuts from our trusted suppliers: Peter Hannan, John Stone, Gilligans Farm, Pat McLoughlin

BAO BUNS

- PORK BAO** 15.75
Fried pork belly, pickled cucumber, spring onion and pickled shiitake
- TOFU BAO** 14.75
Fried in spiced flour, avocado purée, mint & coriander yoghurt
- CRISPY TUNA BAO** 18.00
Rustic fermented chilli sauce, iceberg lettuce and spring onions

EXTRAS

- PEPPERCORN SAUCE** 4.75
- SMOKED BEARNAISE** 4.75
- HOMEMADE BARBEQUE SAUCE** 3.50
- KOREAN HOT SAUCE** 3.50
- RUSTIC FERMENTED CHILLI HOT SAUCE** 3.75
- MISO MAYONNAISE** 3.75
- CURRIED AUBERGINE BABA GANOUSH** 3.75
- CITRUS, GINGER, CAMEL DRESSING** 3.50
- KIMCHI EMULSION** 3.50

- RECOMMENDED GARNISH** 5.50pp
lettuce & shiso parcels, pickled red onion & cucumber, homemade kimchi, soft spring onion relish, herbs, crunchy garlic & shallot

CHESUR

ENOHS

by Dylan Mcgrath