

COCKTAILS

Enjoy some of our signature cocktails from Bonsai Bar for €9.50 only

BONSAI MULE

Infused rose petals vodka, lime, passion fruit pulp, ginger beer

MAI TAI

White rum, especial rum, triple sec, lime, orgeat and coconut syrup

NIWA SMASH

Dingle gin, Italicus, elderflower liqueur, lemon, rose water, basil

UME SOUR

Ume Sake, Kraken rum, lemon, wild strawberry syrup, thyme, egg whites, angostura & plum bitters

SUNDAY SHARING MENU

€38pp 2 courses | €45pp 3 courses

STARTERS (To share)

PRESSED SPICED CUCUMBER

bound in avocado and ginger puree, soya glazed cashew nuts, shiso, onion and sesame

PADRON PEPPERS

fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

STEAMED BAO SLICES

served with spiced aubergine baba ganoush

SERVED WITH A CHOICE OF

TATAKI TORCHED SEABASS

shiitake mushrooms and tomato unami stew

OR

SLOW COOKED & SMOKED PORK BELLY

roasted with shiitake and fermented chili mayo

MAINS (Choose one)

SPATCHCOCKED CORN FED MANOR FARM CHICKEN

marinated in honey fermented chilli rub with fresh coriander

OR

PAUPIETTE OF SEABREAM

stuffed with lemongrass, wrapped in banana leaf with yuzu, bergamot, shiso, hollandaise sauce and chives

SERVED WITH A SELECTION OF SIDES TO SHARE

Fried Duck Fat Hash Browns

Spicy Cucumber Salad

Homemade steamed bao buns

Fried corn ribs & Go-chu-jang

BITES & SNACKS

PRESSED SPICED CUCUMBER

6.80

Bound in avocado & ginger puree, 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

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

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

ON THE STONE

RUMP OF BEEF (Sliced 8oz, John Stone)

29.50

Kimchi salad & kimchi emulsion (sukiyaki style)

SIRLOIN OF BEEF (8oz, John Stone)

36.50

With smoked béarnaise & spicy fries

DELMONICO RIB EYE (12oz, Peter Hannan)

47.00

FILLET OF BEEF (2 x 4oz cuts, Gilligans)

48.00

Brushed with beef butter & rosemary, steamed egg yolk for dipping with ponzu & bonito vinegar dressing

TUNA (180g Sliced)

33.00

With a side of sushi rice, soft poached egg, warm kimchi mousse, crispy shallot and chilli dressing, ponzu & soya (served sukiyaki style)

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

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

FROM THE BOARD

CHATEAUBRIAND 100G

16.50

T-BONE 100G

12.75

RIB OF BEEF 100G

13.75

All meats brushed with Aka miso & sesame

RECOMMENDED GARNISH

5.50pp

lettuce & shiso parcels, pickled red onion & cucumber, homemade kimchi, soft spring onion relish, herbs, crunchy garlic & shallot

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, CARAMEL DRESSING

3.50

KIMCHI EMULSION

3.50

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

CHESUR

ENOHS

by Dylan Mcgrath