

## LUNCH BENTO BOX

Choose from Fish, Meat or Veg all priced at €18pp.  
Available Friday & Saturday between 12pm - 3pm

## BITES & SNACKS

### PRESSED SPICED CUCUMBER 6.50

Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

### CHARRED PADRON PEPPERS 7.50

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

### STEAMED BAO SLICES 4.50

Served with whipped aubergine, harissa and walnut baba ganoush

### GLAZED CHICKEN WINGS 8.50

Sticky soya, lime & Sansho pepper and pickled mooli

## RAW & SEARED

### CHILLED NATIVE OYSTERS (each) 3.75

White soya, white balsamic dressing, chive oil, cucumber & shallot

### TUNA TARTARE 12.00

With tomato, avocado, shiso & togarashi

### MISO CURED SALMON 12.50

Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

### CARROT & ORANGE SALAD 8.50(S) 15.00(L)

Our Rustic classic with shaved fennel, white cabbage, spinach, roasted peanuts, coriander and orange dressing

### PAPAYA SALAD 9.00(S) 16.50(L)

White cabbage, glass noodles, roasted peanuts, crispy shallots, chilli, mint & coriander with a lemon cherry blossom vinegar dressing

## VEGETABLES & RICE

### TERIYAKI FRIED GREENS 8.50

Cavolo nero, charred broccoli, curly kale, bok choy, garlic, shallots, bound in homemade teriyaki sauce

### HEIRLOOM TOMATO & TORN BURRATA 14.00

Whipped tofu sesame cream, togarashi & coriander

### CHARRED BROCCOLI 6.50

With its own purée, fried batter & garlic, warm sesame & ponzu dressing

### ROAST PUMPKIN CURRY 18.95

With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmine rice

### GLASS NOODLES 9.50

Rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil

### STEAMED SUSHI RICE 6.00

Dressed in Japanese sweet vinegar, topped with sesame seeds

### LIME JASMINE RICE 5.00

Bound in sweetened lime juice, topped with crispy shallots and chives

## TEMPURA & FRIED

### CRISPY RICE CAKES 7.00

Rolled in Korean hot sauce, sesame & spring onion

### JAPANESE FRIED CHICKEN 12.50

Dressed in Korean dragon sauce, spice pepper and spring onion

### AVOCADO TEMPURA 9.00

Pickled chilli, lime & curried aubergine walnut baba ganoush

### OUR SPICY CHIPS 5.50

Rolled in toasted spice, fermented chilli & white mayo

### OUR TRUFFLE CHIPS 6.00

Truffle mayo, parmesan and chives

## ON THE STONE

### RUMP OF BEEF (Sliced 8oz, John Stone) 28.00

Kimchi salad & kimchi emulsion (served sukiyaki style)

### 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

### SIRLOIN OF BEEF (8oz, John Stone) 34.50

With smoked béarnaise & spicy fries

### DELMONICO RIB EYE 44.00

(10oz, Peter Hannan)

### TUNA (180g Sliced) 29.00

Ponzu & soya & ginger dressing with mango, pickled ginger and cucumber rice paper rolls (served sukiyaki style)

### CHATEAUBRIAND 100G 15.50

### T-BONE 100G 12.00

### RIB OF BEEF 100G 13.00

### RIDGEWAY WAGYU 100G 40.00

Soft steamed egg, cracked pepper, sesame & bonito vinegar

All meats brushed with Aka miso & sesame

## ROBATA GRILL

### CUMIN SPICED PORK RIBS 26.00

16h slow cooked with homemade barbecue sauce, dried onion & lime (serves two)

### COAL ROASTED AUBERGINE 9.50

Glazed in soya, lime & herbs (Recommended side dish of Glass Noodles)

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

## BAO BUNS

### PORK BAO 15.00

Fried pork belly, pickled cucumber, spring onion and pickled shiitake

### TOFU BAO 14.00

Fried in spiced flour, avocado purée, mint & coriander yoghurt

### SOFT SHELL CRAB BAO 17.00

Coriander yoghurt, mint, Korean hot sauce, black garlic mayonnaise

### RECOMMENDED GARNISH 5.00pp

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

## EXTRAS

### PEPPERCORN SAUCE 4.50

### SMOKED BEARNAISE 4.50

### HOMEMADE BARBEQUE SAUCE 3.00

### KOREAN HOT SAUCE 3.00

### RUSTIC FERMENTED CHILLI HOT SAUCE 3.50

### MISO MAYONNAISE 3.50

### CURRIED AUBERGINE BABA GANOUSH 3.50

### CITRUS, GINGER, CAMEL DRESSING 3.00

### KIMCHI EMULSION 3.00

CHESUR

ENOHS

by Dylan Mcgrath