

BITES & SNACKS

PRESSED SPICED CUCUMBER Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame	6.50
CHARRED PADRON PEPPERS Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds	7.50
PLAIN EDAMAME Lemon salt	6.00
SPICY EDAMAME Rolled in dragon sauce	6.50
STEAMED BAO SLICES Served with whipped aubergine, harissa and walnut baba ganoush	4.50
GLAZED CHICKEN WINGS Sticky soya, lime & Sansho pepper and pickled mooli	8.50

RAW & SEARED

CHILLED NATIVE OYSTERS (each) White soya, white balsamic dressing, chive oil, cucumber & shallot	3.75
TUNA TARTARE With tomato, avocado, shiso & togarashi	12.00
MISO CURED SALMON Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe	12.50
CRAB MAYONNAISE Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime	13.50
CARROT & ORANGE SALAD Our Rustic classic with shaved fennel, white cabbage, spinach, roasted peanuts, coriander and orange dressing	8.50(S) 15.00(L)
PAPAYA SALAD White cabbage, glass noodles, roasted peanuts, crispy shallots, chilli, mint & coriander with a lemon cherry blossom vinegar dressing	9.00(S) 16.50(L)

VEGETABLES & RICE

HEIRLOOM TOMATO & TORN BURRATA Whipped tofu sesame cream, togarashi & coriander	14.00
CHARRED BROCCOLI With its own purée, fried batter & garlic, warm sesame & ponzu dressing	6.50
ROAST PUMPKIN CURRY With fried onion, bound in a coconut cream, natural yoghurt, toasted pumpkin seeds, lime jasmine rice	18.95
GLASS NOODLES Rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil	9.50
STEAMED SUSHI RICE Dressed in Japanese sweet vinegar, topped with sesame seeds	6.00
LIME JASMINE RICE Bound in sweetened lime juice, topped with crispy shallots and chives	5.00

TEMPURA & FRIED

CRISPY RICE CAKES Rolled in Korean hot sauce, sesame & spring onion	7.00
JAPANESE FRIED CHICKEN Dressed in Korean dragon sauce, spice pepper and spring onion	12.50
CRISPY SOFT CRAB Spiced flour, pickled chilli, caramel citrus dressing, lime	15.00
AVOCADO TEMPURA Pickled chilli, lime & curried aubergine walnut baba ganoush	9.00
OUR SPICY CHIPS Rolled in toasted spice, fermented chilli & white mayo	5.50
OUR TRUFFLE CHIPS Truffle mayo, parmesan and chives	6.00

ON THE STONE

RUMP OF BEEF (Sliced 8oz, John Stone) Kimchi salad & kimchi emulsion (served sukiyaki style)	28.00
FILLET OF BEEF (2 x 4oz cuts, Gilligans) Brushed with beef butter & rosemary, steamed egg yolk for dipping with ponzu & bonito vinegar dressing	48.00
SIRLOIN OF BEEF (8oz, John Stone) With smoked béarnaise & spicy fries	34.50
DELMONICO RIB EYE (10oz, Peter Hannan)	44.00
TUNA (180g Sliced) Ponzu & soya & ginger dressing with mango, pickled ginger and cucumber rice paper rolls (served sukiyaki style)	29.00

CHATEAUBRIAND 100G	15.50
T-BONE 100G	12.00
RIB OF BEEF 100G	13.00
RIDGEWAY WAGYU 100G Soft steamed egg, cracked pepper, sesame & bonito vinegar	40.00
All meats brushed with Aka miso & sesame	

ROBATA GRILL

COAL ROASTED AUBERGINE Glazed in soya, lime & herbs (Recommended side dish of Glass Noodles)	9.50
CHAR SIU PORK RIB-EYE Charred broccoli, char siu beetroots, crispy cavolo nero	26.00
CUMIN SPICED PORK RIBS 16h slow cooked with homemade barbecue sauce, dried onions lime (serves two)	26.00

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



Scan here to discover our group and events offers.

BAO BUNS

PORK BAO Fried pork belly, pickled cucumber, spring onion and pickled shiitake	15.00
TOFU BAO Fried in spiced flour, avocado purée, mint & coriander yoghurt	14.00
CRISPY TUNA BAO Rustic fermented chilli sauce, iceberg lettuce and spring onions	17.00

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