

## DINNER MENU

2 courses €43 | 3 courses €50

### STARTERS

#### CHARRED PADRON PEPPERS

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

#### MISO CURED SALMON

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

#### JAPANESE FRIED CHICKEN

Rolled in Korean hot sauce

### MAINS

#### RUMP OF BEEF

Baby gem, black garlic, shallots and crispy garlic salad with a side of miso jus and spicy chips

#### ROAST PUMPKIN CURRY

Pumpkin seeds and fried onions bound in coconut cream with lime jasmine rice

#### TUNA

Sliced tuna with ponzu, soya & ginger served with sushi rice, soft poached egg and warm kimchi

### ON THE BOARD

**CHATEAUBRIAND** serves 2 **€18.00pp** (supplement)

**RIB OF BEEF** serves 3 **€20.00pp** (supplement)

These are our favourite meat cuts to share, be warned they sell out quickly. Supplements apply, portions are pre-cut to sizes written up on our chalkboard.

### DESSERTS

#### DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

#### DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soy sauce caramel

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.

## DINNER MENU

3 courses €58

### STARTERS

#### PRESSED SPICED CUCUMBER

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

#### MISO CURED SALMON

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

#### JAPANESE FRIED CHICKEN

Rolled in Korean hot sauce

#### HEIRLOOM TOMATO & TORN BURRATA

Whipped tofu sesame cream, togarashi & coriander

### MAINS

#### SIRLOIN OF BEEF

Smoked bearnaise sauce and side of our spicy chips

#### ROAST PUMPKIN CURRY

Pumpkin seeds and fried onions bound in coconut cream with lime jasmine rice

#### GRILLED SEABREAM

Baby gem dressed with pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

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### DESSERTS

#### GINGER & VANILLA CHEESECAKE IN A GLASS

Umeboshi & sake plums, candied ginger and ginger mousse

#### DOUBLE VANILLA ICE CREAM

Barrel aged soy sauce caramel

12.5% service charge for groups of 6 and over

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## DINNER MENU

3 courses €67.50

### STARTERS

#### PRESSED CUCUMBER

Bound in avocado & ginger puree, soya glazed cashew, shiso & sesame

#### JAPANESE FRIED CHICKEN

Rolled in Korean hot sauce

#### MISO CURED SALMON

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

#### CRAB MAYONNAISE

Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime

### MAINS

#### SIRLOIN OF BEEF

Smoked bearnaise sauce and side of our spicy fries

#### CHAR SIU PORK RIB-EYE

Charred broccoli, char siu beetroots and crispy cavolo nero

#### TUNA

Sliced tuna with ponzu, soya & ginger served with sushi rice, soft poached egg and warm kimchi

#### ROAST PUMPKIN CURRY

Pumpkin seeds and fried onions bound in coconut cream with lime jasmine rice

### ON THE BOARD

**CHATEAUBRIAND** serves 2 **€18.00pp** (supplement)

**RIB OF BEEF** serves 3 **€20.00pp** (supplement)

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### DESSERTS

#### DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

#### DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soy sauce caramel

#### GINGER & VANILLA CHEESECAKE IN A GLASS

Umeboshi & sake plums, candied ginger and ginger mousse

12.5% service charge for groups of 6 and over

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