

BITES & SNACKS

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| PRESSED SPICED CUCUMBER Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame | 6.80 |
| CHARRED PADRON PEPPERS Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds | 8.00 |
| PLAIN EDAMAME Lemon salt | 6.50 |
| SPICY EDAMAME Rolled in dragon sauce | 6.80 |
| STEAMED BAO SLICES Served with whipped aubergine, harissa and walnut baba ganoush | 5.25 |
| GLAZED CHICKEN WINGS Sticky soya, lime & Sansho pepper, pickled mooli | 12.50 |

RAW & SEARED

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| CHILLED NATIVE OYSTERS White soya, white balsamic dressing, chive oil, cucumber & shallot | (each) 3.95 |
| TUNA TARTARE With tomato, avocado, shiso & togarashi | 13.50 |
| MISO CURED SALMON Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe | 14.75 |
| CRAB MAYONNAISE Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime | 16.50 |
| RADISH SALAD New season radish pickled and raw, with smoked yoghurt, charred cured cucumber, spring onions, fresh herbs and crispy leaves | 15.75 |
| PICKLED GINGER CABBAGE SALAD Crunchy shaved white cabbage, with pickled ginger, a lots of white sesame seeds, with our special house special white sesame seeds dressing | 12.75 |

VEGETABLES & RICE

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| HEIRLOOM TOMATO & TORN BURRATA Whipped tofu sesame cream, togarashi & coriander | 14.75 |
| CHARRED BROCCOLI With its own purée, fried batter & garlic, warm sesame & ponzu dressing | 7.50 |
| ROAST PUMPKIN CURRY With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice | 20.00 |
| GLASS NOODLES Rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil | 11.00 |
| STEAMED SUSHI RICE Dressed in sweet vinegar, with sesame seeds | 6.50 |
| LIME JASMINE RICE Bound in sweetened lime juice, topped with crispy shallots and chives | 5.50 |

TEMPURA & FRIED

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| CRISPY RICE CAKES Rolled in Korean hot sauce, sesame & spring onion | 8.50 |
| JAPANESE FRIED CHICKEN Dressed in Korean dragon sauce, spice pepper and spring onion | 14.50 |
| CRISPY SOFT CRAB Spiced flour, pickled chilli, caramel citrus dressing, lime | 17.50 |
| OUR SPICY CHIPS Rolled in toasted spice, fermented chilli & white mayo | 5.75 |
| OUR TRUFFLE CHIPS Truffle mayo, parmesan and chives | 6.50 |

ON THE STONE | OFF THE STONE

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

ROBATA GRILL

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| COAL ROASTED AUBERGINE Glazed in soya, lime, herbs & peanuts (Recommended side dish of Glass Noodles) | 10.00 |
| CHAR SIU PORK RIB-EYE Charred broccoli, char siu beetroots, crispy cavolo nero | 26.50 |
| CUMIN SPICED PORK RIBS 16h slow cooked with homemade barbecue sauce, dried onions lime (serves two) | 33.00 |

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| 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



Scan here to discover our group and events offers.

BAO BUNS

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

EXTRAS

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| 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 |

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

ENOHS

by Dylan Mcgrath