

BITES & SNACKS

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

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

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

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

RUMP OF BEEF (Sliced 8oz, John Stone) Kimchi salad & kimchi emulsion (served sukiyaki style)	29.50
SIRLOIN OF BEEF (8oz, John Stone) With smoked béarnaise & spicy fries	36.50
DELMONICO RIB EYE (12oz, Peter Hannan)	47.00
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
TUNA (180g Sliced) With side of sushi rice, soft poached egg, warm kimchi mousse, crispy shallot and chilli dressing, ponzu & soya (served sukiyaki style)	33.00

ROBATA GRILL

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

CHATEAUBRIAND 100G	16.50
T-BONE 100G	12.75
RIB OF BEEF 100G	13.75

All meats brushed with Aka miso & sesame



Scan here to discover our group and events offers.

BAO BUNS

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

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, CAMEL DRESSING	3.50
KIMCHI EMULSION	3.50

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

CHESUR

ENOHS

by Dylan Mcgrath