

BITES & SNACKS

PRESSED SPICED CUCUMBER Bound in avocado & ginger purée, soya glazed cashew, spring onion & seasme	6.50
DEEP FRIED SPICED CRISPY PORK SKIN Squid tapioca crackers, pea guacamole	6.00
PLAIN EDAMAME Lemon salt	6.00
SPICY EDAMAME Rolled in dragon sauce	6.50
WHITE MISO & PEANUT EDAMAME	7.00
CHARRED PADRON PEPPERS Aged sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds	7.50

RAW & SEARED

CHILLED NATIVE OYSTERS 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
SASHIMI SLICED KING FISH Avocado, moulis & cucumber with smoked crème fraiche, light soya & ponzu, bonito vinegar	14.50
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

CHARRED SWEETCORN Smoked maple syrup, nut brown & truffle butter (grated fresh truffle, ask your server)	7.00
TERIYAKI FRIED GREENS Cavolo nero, charred broccoli, curly kale, bok choy, garlic, shallots, bound in homemade teriyaki sauce	8.50
63° SOFT POACHED EGG & RICE Fried sushi rice topped with: spring onion, broccoli, fried shiitake, sake omelette, crispy shallots, puffed rice, miso mayo, pickled ginger, shimeji mushroom, chive, bound in a hot pickled ginger vegetable stock	10.50(S) 17.50(L)
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, cashew nuts, lime jasmine rice	18.95
GLASS NOODLES Rolled in coconut sauce, roasted peanut, coriander, mint, chilli oil & chive oil	9.50
ADD SUSHI RICE €6 LIME JASMINE RICE €5	
TEMPURA & FRIED	
CRISPY RICE CAKES Rolled in Korean hot sauce, sesame & spring onion	7.00
CRISPY RICE CAKES Truffle mayonnaise, toasted sesame, chives	7.50
FRIED SKATE Spiced flour, chilli, caramel citrus ginger dressing	12.00
OUR SPICY CHIPS Rolled in toasted spice, fermented chilli & white mayo	5.50
OUR TRUFFLE CHIPS Truffle mayo, parmesan and chives	6.00
JAPANESE FRIED CHICKEN Rolled in Korean hot sauce	12.50
PRAWN & SHISO TEMPURA Hot white miso mayonnaise	16.50
MUSHROOM TEMPURA Large cap mushroom, chestnut, shiitake & fried enoki with black garlic dipping mayonnaise	9.00
AVOCADO TEMPURA Pickled chilli, lime & curried aubergine walnut baba ganoush	9.50

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)	44.00
WAGYU (100g Ridgeway Wagyu) Soft steamed egg, cracked pepper, sesame & bonito vinegar	40.00
TUNA (Sliced) Ponzu & soya & ginger dressing (served sukiyaki style)	29.00

ROBATA GRILL

GLAZED CHICKEN WINGS Sticky soya, lime & Sansho pepper	7.00
BAKED TANDORI MONKFISH With coriander yoghurt & steamed jasmine rice	28.00
DRY AGED RARE BREED CHAR SIU PORK CHOPS Charred cavolo nero, Asian pear, pickled ginger, smoked crème fraiche	26.00
SPICED MISO GLAZED LAMB CHOPS With Mojo sauce	33.00
CUMIN SPICED PORK RIBS 16h slow cooked with homemade barbecue sauce, dried onion & lime (serves two)	26.00
COAL ROASTED AUBERGINE Glazed in soya, lime & herbs (Recommended side dish of Glass Noodles)	9.50

CHATEAUBRIAND 100G	15.50
T-BONE 1KG (SERVES 2-3)	120.00
RIB OF BEEF 100G	13.00
DEXTER SIRLOIN 100G	15.00

All meats brushed with Aka miso & sesame

RECCOMENDED GARNISH	5.00pp
lettuce parcels, pickled red onion, cucumber, lettuce kimchi, spring onion, soft herbs, crunchy garlic & shallot	

BAO & BURGERS

PORK BAO Fried pork belly, pickled cucumber, thinly sliced iceberg lettuce, soya apple ketchup	15.00
CRISPY PORK BAO Smoked soya pork rillettes, coated in crispy Japanese bread crumbs with aged balsamic vinegar and Rustic fermented chilli hot sauce & spring onion	15.00
TOFU BAO Fried in spiced flour, avocado purée, mint & coriander yoghurt	17.00
SOFT SHELL CRAB BAO Coriander yoghurt, mint, Korean hot sauce & black garlic mayonnaise	24.00
BEEF BAO BURGER Gilligan farm fried aged beef burger with smoked cheese & fried onion, onion marmalade, served with spicy fries	

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
MOJO SAUCE	3.00
CITRUS, GINGER, CARAMEL DRESSING	3.00
KIMCHI EMULSION	3.00
FRESH TRUFFLE (add to any dish)	15.00

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

RDSTHO
SHOZE

by Dylan Mcgrath