

## BITES & SNACKS

<b>PRESSED SPICED CUCUMBER</b> Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame	<b>6.50</b>
<b>CHARRED PADRON PEPPERS</b> Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds	<b>7.50</b>
<b>PLAIN EDAMAME</b> Lemon salt	<b>6.00</b>
<b>SPICY EDAMAME</b> Rolled in dragon sauce	<b>6.50</b>
<b>STEAMED BAO SLICES</b> Served with whipped aubergine, harissa and walnut baba ganoush	<b>4.95</b>
<b>GLAZED CHICKEN WINGS</b> Sticky soya, lime & Sansho pepper, pickled mooli	<b>11.50</b>

## RAW & SEARED

<b>CHILLED NATIVE OYSTERS</b> White soya, white balsamic dressing, chive oil, cucumber & shallot	(each) <b>3.95</b>
<b>TUNA TARTARE</b> With tomato, avocado, shiso & togarashi	<b>12.50</b>
<b>MISO CURED SALMON</b> Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe	<b>14.00</b>
<b>CRAB MAYONNAISE</b> Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime	<b>15.50</b>
<b>CARROT &amp; ORANGE SALAD</b> Our Rustic classic with shaved fennel, white cabbage, spinach, roasted peanuts, coriander and orange dressing	<b>13.50</b>
<b>RADISH SALAD</b> New season radish pickled and raw, with smoked yoghurt, charred cured cucumber, spring onions, fresh herbs and crispy leaves	<b>15.00</b>
<b>PICKLED GINGER CABBAGE SALAD</b> Crunchy shaved white cabbage, with pickled ginger, a lots of white sesame seeds, with our special house special white sesame seeds dressing	<b>12.00</b>

## VEGETABLES & RICE

<b>HEIRLOOM TOMATO &amp; TORN BURRATA</b> Whipped tofu sesame cream, togarashi & coriander	<b>14.00</b>
<b>CHARRED BROCCOLI</b> With its own purée, fried batter & garlic, warm sesame & ponzu dressing	<b>6.90</b>
<b>ROAST PUMPKIN CURRY</b> With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice	<b>18.95</b>
<b>GLASS NOODLES</b> Rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil	<b>10.50</b>
<b>STEAMED SUSHI RICE</b> Dressed in sweet vinegar, with sesame seeds	<b>6.00</b>
<b>LIME JASMINE RICE</b> Bound in sweetened lime juice, topped with crispy shallots and chives	<b>5.00</b>

## TEMPURA & FRIED

<b>CRISPY RICE CAKES</b> Rolled in Korean hot sauce, sesame & spring onion	<b>7.95</b>
<b>JAPANESE FRIED CHICKEN</b> Dressed in Korean dragon sauce, spice pepper and spring onion	<b>13.50</b>
<b>CRISPY SOFT CRAB</b> Spiced flour, pickled chilli, caramel citrus dressing, lime	<b>16.50</b>
<b>AVOCADO TEMPURA</b> Pickled chilli, lime & curried aubergine walnut baba ganoush	<b>9.00</b>
<b>OUR SPICY CHIPS</b> Rolled in toasted spice, fermented chilli & white mayo	<b>5.50</b>
<b>OUR TRUFFLE CHIPS</b> Truffle mayo, parmesan and chives	<b>6.00</b>

## ON THE STONE

<b>RUMP OF BEEF</b> (Sliced 8oz, John Stone) Kimchi salad & kimchi emulsion (served sukiyaki style)	<b>28.00</b>
<b>FILLET OF BEEF</b> (2 x 4oz cuts, Gilligans) Brushed with beef butter & rosemary, steamed egg yolk for dipping with ponzu & bonito vinegar dressing	<b>48.00</b>
<b>SIRLOIN OF BEEF</b> (8oz, John Stone) With smoked béarnaise & spicy fries	<b>34.50</b>
<b>DELMONICO RIB EYE</b> (10oz, Peter Hannan)	<b>44.00</b>
<b>TUNA</b> (180g Sliced) With side of sushi rice, soft poached egg, warm kimchi mousse, crispy shallot and chilli dressing, ponzu & soya (served sukiyaki style)	<b>31.50</b>

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

## ROBATA GRILL

<b>COAL ROASTED AUBERGINE</b> Glazed in soya, lime, herbs & peanuts (Recommended side dish of Glass Noodles)	<b>9.50</b>
<b>CHAR SIU PORK RIB-EYE</b> Charred broccoli, char siu beetroots, crispy cavolo nero	<b>26.00</b>
<b>CUMIN SPICED PORK RIBS</b> 16h slow cooked with homemade barbecue sauce, dried onions lime (serves two)	<b>28.50</b>

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

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

<b>RECOMMENDED GARNISH</b>	<b>5.00pp</b>
lettuce & shiso parcels, pickled red onion & cucumber, homemade kimchi, soft spring onion relish, herbs, crunchy garlic & shallot	

## EXTRAS

<b>PEPPERCORN SAUCE</b>	<b>4.50</b>
<b>SMOKED BEARNAISE</b>	<b>4.50</b>
<b>HOMEMADE BARBEQUE SAUCE</b>	<b>3.00</b>
<b>KOREAN HOT SAUCE</b>	<b>3.00</b>
<b>RUSTIC FERMENTED CHILLI HOT SAUCE</b>	<b>3.50</b>
<b>MISO MAYONNAISE</b>	<b>3.50</b>
<b>CURRIED AUBERGINE BABA GANOUSH</b>	<b>3.50</b>
<b>CITRUS, GINGER, CAMEL DRESSING</b>	<b>3.00</b>
<b>KIMCHI EMULSION</b>	<b>3.00</b>

CHESUR

ENOHS

by Dylan Mcgrath