

## BITES & SNACKS

<b>PRESSED SPICED CUCUMBER</b>	<b>6.50</b>
Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame	
<b>CHARRED PADRON PEPPERS</b>	<b>7.50</b>
Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds	
<b>PLAIN EDAMAME</b>	<b>6.00</b>
Lemon salt	
<b>SPICY EDAMAME</b>	<b>6.50</b>
Rolled in dragon sauce	
<b>STEAMED BAO SLICES</b>	<b>4.50</b>
Served with whipped aubergine, harissa and walnut baba ganoush	
<b>GLAZED CHICKEN WINGS</b>	<b>8.50</b>
Sticky soya, lime & Sansho pepper and pickled mooli	

## RAW & SEARED

<b>CHILLED NATIVE OYSTERS</b>	(each) <b>3.75</b>
White soya, white balsamic dressing, chive oil, cucumber & shallot	
<b>TUNA TARTARE</b>	<b>12.00</b>
With tomato, avocado, shiso & togarashi	
<b>MISO CURED SALMON</b>	<b>12.50</b>
Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe	
<b>CRAB MAYONNAISE</b>	<b>13.50</b>
Chopped egg, crushed avocado, lettuce taco, sesame, coriander & lime	
<b>CARROT &amp; ORANGE SALAD</b>	<b>8.50(S)</b> <b>15.00(L)</b>
Our Rustic classic with shaved fennel, white cabbage, spinach, roasted peanuts, coriander and orange dressing	
<b>PAPAYA SALAD</b>	<b>9.00(S)</b> <b>16.50(L)</b>
White cabbage, glass noodles, roasted peanuts, crispy shallots, chilli, mint & coriander with a lemon cherry blossom vinegar dressing	

## VEGETABLES & RICE

<b>HEIRLOOM TOMATO &amp; TORN BURRATA</b>	<b>14.00</b>
Whipped tofu sesame cream, togarashi & coriander	
<b>CHARRED BROCCOLI</b>	<b>6.50</b>
With its own purée, fried batter & garlic, warm sesame & ponzu dressing	
<b>ROAST PUMPKIN CURRY</b>	<b>18.95</b>
With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice	
<b>GLASS NOODLES</b>	<b>9.50</b>
Rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil	
<b>STEAMED SUSHI RICE</b>	<b>6.00</b>
Dressed in Japanese sweet vinegar, topped with sesame seeds	
<b>LIME JASMINE RICE</b>	<b>5.00</b>
Bound in sweetened lime juice, topped with crispy shallots and chives	

## TEMPURA & FRIED

<b>CRISPY RICE CAKES</b>	<b>7.00</b>
Rolled in Korean hot sauce, sesame & spring onion	
<b>JAPANESE FRIED CHICKEN</b>	<b>12.50</b>
Dressed in Korean dragon sauce, spice pepper and spring onion	
<b>CRISPY SOFT CRAB</b>	<b>15.00</b>
Spiced flour, pickled chilli, caramel citrus dressing, lime	
<b>AVOCADO TEMPURA</b>	<b>9.00</b>
Pickled chilli, lime & curried aubergine walnut baba ganoush	
<b>OUR SPICY CHIPS</b>	<b>5.50</b>
Rolled in toasted spice, fermented chilli & white mayo	
<b>OUR TRUFFLE CHIPS</b>	<b>6.00</b>
Truffle mayo, parmesan and chives	

## ON THE STONE

<b>RUMP OF BEEF</b> (Sliced 8oz, John Stone)	<b>28.00</b>
Kimchi salad & kimchi emulsion (served sukiyaki style)	
<b>FILLET OF BEEF</b> (2 x 4oz cuts, Gilligans)	<b>48.00</b>
Brushed with beef butter & rosemary, steamed egg yolk for dipping with ponzu & bonito vinegar dressing	
<b>SIRLOIN OF BEEF</b> (8oz, John Stone)	<b>34.50</b>
With smoked béarnaise & spicy fries	
<b>DELMONICO RIB EYE</b>	<b>44.00</b>
(10oz, Peter Hannan)	
<b>TUNA</b> (180g Sliced)	<b>29.00</b>
Ponzu & soya & ginger dressing with mango, pickled ginger and cucumber rice paper rolls (served sukiyaki style)	

<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>	<b>40.00</b>
Soft steamed egg, cracked pepper, sesame & bonito vinegar	
All meats brushed with Aka miso & sesame	

## ROBATA GRILL

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

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

<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