

BITES & SNACKS

PRESSED SPICED CUCUMBER 6.80
Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

CHARRED PADRON PEPPERS 8.00
Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

STEAMED BAO SLICES 5.25
Served with whipped aubergine, harissa and walnut baba ganoush

RAW & SEARED

CHILLED NATIVE OYSTERS (each) 4.10
White soya, white balsamic dressing, chive oil, cucumber & shallot

TUNA TARTARE 13.50
With tomato, avocado, shiso & togarashi

MISO CURED SALMON 14.75
Radish, apple, citrus ponzu dressing, shiso mayonnaise, smoked trout roe

PICKLED GINGER CABBAGE SALAD 12.75
Crunchy shaved white cabbage, with pickled ginger, a lots of white sesame seeds, with our special house special white sesame seeds dressing

VEGETABLES & RICE

CHARRED BROCCOLI 7.50
With its own purée, fried batter & garlic, warm sesame & ponzu dressing

ROAST PUMPKIN CURRY 20.00
With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice

STEAMED SUSHI RICE 6.50
Dressed in sweet vinegar, with sesame seeds

LIME JASMINE RICE 5.50
Bound in sweetened lime juice, topped with crispy shallots and chives

TEMPURA & FRIED

CRISPY RICE CAKES 8.50
Rolled in Korean hot sauce, sesame & spring onion

JAPANESE FRIED CHICKEN 14.50
Dressed in Korean dragon sauce, spice pepper and spring onion

OUR SPICY CHIPS 5.75
Rolled in toasted spice, fermented chilli & white mayo

OUR TRUFFLE CHIPS 6.50
Truffle mayo, parmesan and chives

SMOKED COD CRISPY BEIGNET 15.00
Okonomiyaki style with kewpie mayonnaise, teriyaki sauce and bonito

ON THE STONE | OFF THE STONE

RUMP OF BEEF (Sliced 8oz, John Stone) 29.50
Kimchi salad & kimchi emulsion (served sukiyaki style)

PICANHA 300g 35.00
Served with our spicy fries 600g 65.00

FILLET OF BEEF 6oz | 170g 39.00
(Gilligans Farm) 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) 36.50
With smoked béarnaise & spicy fries

DELMONICO RIB EYE 43.00
(10oz, Peter Hannan)

TUNA (180g Sliced, served sukiyaki style) 33.00
With side of sushi rice, soft poached egg, warm kimchi mousse, crispy shallot and chilli dressing, ponzu & soya

ROBATA GRILL

CHAR SIU PORK RIB-EYE 26.50
Charred broccoli, char siu beetroots, crispy cavolo nero

BAO BUNS

PORK BAO 15.75
Fried pork belly, pickled cucumber, spring onion and pickled shiitake

TOFU BAO 14.75
Fried in spiced flour, avocado purée, mint & coriander yoghurt

CRISPY TUNA BAO 18.00
Rustic fermented chilli sauce and spring onions

EXTRAS

PEPPERCORN SAUCE 4.75

SMOKED BEARNAISE 4.75

HOMEMADE BARBEQUE SAUCE 3.50

KOREAN HOT SAUCE 3.50

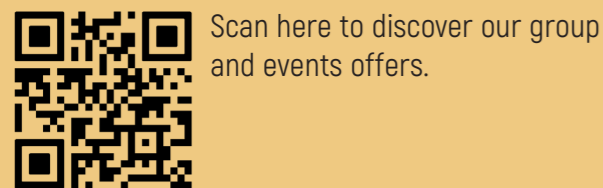
RUSTIC FERMENTED CHILLI HOT SAUCE 3.75

MISO MAYONNAISE 3.75

CURRIED AUBERGINE BABA GANOUSH 3.75

CITRUS, GINGER, CARAMEL DRESSING 3.50

KIMCHI EMULSION 3.50



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

CHATEAUBRIAND 100G 16.50

T-BONE 100G 12.75

RIB OF BEEF 100G 13.75

KINGSBURY IRISH WAGYU 100G 44.00

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

RECOMMENDED GARNISH 5.50pp

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

CHESUR

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by Dylan Mcgrath