

LUNCH & EARLY EVENING

Here is a selection of our most popular dishes perfect for Lunchtime.
Available from 12pm - 4pm

FRESH PEA GUACAMOLE 7.50

Crispy nori and lettuce parcels

PRESSED SPICED CUCUMBER 7.50

Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

GLAZED CHICKEN WINGS 14.50

Sticky soya, lime & Sansho pepper, and pickled mooli

CHARRED PADRON PEPPERS 8.50

Fermented sriracha sauce, black garlic yogurt, crispy garlic and sesame seeds

OPEN SUSHI OF BLUE FIN TUNA 16.50

Dressed with smoked oil, white soya, spring onion, ginger, roasted nori, warm sushi rice and furikake

PICKLED GINGER CABBAGE SALAD 13.95

Crunchy shaved white cabbage, with pickled ginger, with our special house white sesame seeds dressing

PORK BAO 16.50

Fried pork belly, pickled cucumber, spring onion and pickled shiitake

TOFU BAO 14.75

Fried in spiced flour, avocado purée, mint & coriander yoghurt

GLASS NOODLES 12.50

Rolled in coconut sauce, roasted peanut, coriander, mint & chilli oil

COAL ROASTED AUBERGINE 11.50

Glazed in soya, lime, herbs & peanuts
(Recommended side dish of Glass Noodles)

ROAST PUMPKIN CURRY 20

With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice

PORK BELLY RAMEN 15.50

Chose spicy or with truffle butter (€2 supplement), with soft poached egg, spring onion and noodles

MISO CURED CORN-FED CHICKEN THIGHS 17.50

Spiced coconut curry sauce, peanuts, coriander and and jasmine rice

ASIAN CRISPY RICE SALAD 14.50

Cucumber, melon, white cabbage & radish with soya & chilli dressing, mint, coriander and roasted nuts

CHAR SIU PORK FILLET 17

Served on sushi rice with ginger, wilted greens and puffed pork skin

WAGYU BURGER 26

Kingsbury ground beef patty with onion lyonnaise, chilli crunch dressing and toasted burger bun served with skinny fries

8oz RUMP OR SIRLOIN STEAK RUMP 30

John Stone steak with heritage tomato salad, SIRLOIN 37.50
our own kimchi, green beans, served with fries

COCKTAILS

Try selection of our signature cocktails for €11.50

BONSAI MULE

Infused rose petals vodka, lime, passion fruit pulp, ginger beer

MAI TAI

White rum, especial rum, triple sec, lime, orgeat, coconut syrup

NIWA SMASH

Dingle gin, Italicus, elderflower liqueur, lemon, rose water, basil

UME SOUR

Ume Sake, Kraken rum, lemon, wild strawberry syrup, thyme, egg whites, angostura & plum bitters

MOCKTAILS

Try our non alcoholic cocktails for €8

PINK & COSMO

Seedlip aromatic, cranberry juice, citrus, lemongrass, lavender, fee bros foam

SYMPHONY NO. 42

Seedlip citrus, pineapple, citrus, strawberry puree, coconut

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.