

Hideout Summer Menu 2024

Small Plates

Crunchy Miso Salad 7

Julienne cabbage, carrot and onion tossed in a sweet and salty miso dressing, with coriander, peanuts and edamame.

(soya, peanuts, sesame)

Seared Beef Tataki 12.5

Seared and thinly sliced seasoned beef dressed in a zingy coriander and salsa verde.

Seared Vegan Tuna Tataki 9

Seared and thinly sliced watermelon. Baked and marinated to mimic tuna sashimi.

Dressed in a zingy coriander and mint salsa verde.

(soya)

Karaage Cauliflower or Chicken 9.5/10.5

Tender and crispy Japanese fried chicken (cauliflower), served with lime, pickled red onion and garlic mayo.

(soya, mustard)

Sesame Broccoli 10.5

Fried broccoli tossed in our famous sesame dressing.

(soya, sesame, peanuts, mustard)

Miso Soup 7 (Add Chashu Pork Belly 9.5)

Traditional Japanese soup with nori and spring onion.

(soya, gluten)

Crispy Korean Enoki Mushrooms 9.5

Crispy enoki mushrooms tossed in a spicy gochujang sauce served with pickled ginger.

(sesame)

Vegetable Spring Rolls 9.5

Crispy spring rolls served with tamarind sauce.

(sesame, Soya, gluten)

Blistered Edamame 7

Charred edamame in a sticky, spicy glaze.

(soya, gluten, sesame)

Mixed Pickles 5

Assortment of house pickled veg.

Kimchi 5

House made spicy kimchi

(soya)

Disclaimer. Although we take the greatest care to limit cross contamination in our kitchen, we cannot guarantee that any of our products are safe for those with specific allergies. Please make our team aware of any allergens and we will do our best to accommodate your needs.

Bowls

Nasi Goreng with Tofu, Chicken or Prawn 22/23/24

Indonesian fried rice topped with a fried egg and fresh garnish
(sesame, egg, fish (meat version), soya, gluten, crustacean (prawn version))

Teriyaki Bowl with Tofu or Chicken 23/24

Marinated chicken or tofu in a teriyaki glaze served with sticky sushi rice, mixed pickles and salad.
(soya)

Spicy Sichuan Noodles with Tofu, Chicken or Prawn 23/24/25

Spicy stir-fried Rice noodles in a mouth numbing Sichuan pepper sauce with egg, broccoli, bean sprouts and fresh greens. Hideout's spin on traditional dan-dan noodles.
(soya, eggs, sesame, crustacean (prawn version))

Brown Butter and Miso Udon Noodles with Tofu or Chashu Pork Belly 23/24

Bouncy udon noodles with crispy chashu pork belly or tofu, with Stir-fried oyster mushrooms, broccoli and greens. In a rich butter-miso sauce, finished with chilli and parmesan (in meat version).
(gluten, soya, milk, sesame)

Peanut and Ginger Noodle Salad with Tofu, Chicken or Prawn 22/23/24

Cold rice noodles with crunchy veg, edamame, peanuts and coriander. Tossed in a zingy peanut and ginger dressing, served with mixed pickles.
(soya, peanuts, sesame, crustacean (prawn version))

Japanese Rice Bowl with Tofu, Chicken or Prawn 22/23/24

Seasoned sushi rice (hot) with fresh kimchi, wakame salad, edamame, chilli cucumbers, crispy shallots and mixed pickles. Served with a soy-stained egg and sesame dressing.
(soya, sesame, eggs, mustard, crustacean (prawn version))

Rice

Egg Fried Rice (Spicy or Mild) 5

Jasmine rice with soy sauce, fish sauce (vg available), chilli and garlic.
(soya, gluten, eggs, fish (vg available))

Sushi Rice 4.5

Seasoned sticky Japanese rice (hot)

Desserts

White chocolate and matcha cheesecake 8.5

Creamy cheesecake jar flavoured with Japanese matcha tea and white chocolate, with a ginger biscuit base.
(gluten, milk)

Vegan Chocolate Cashew Mousse 6

Rich and chocolatey mousse made with a base of cashews and coconut cream. Lightly salted with a hint of cinnamon.
(nuts)

A selection of ice cream and sorbet is also available, 2 euros per scoop

