



COLD DISHES

- YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 17.1
- BEEF TARTARE* UME & TRUFFLE 25.8
- TUNA O-TORO KOMBU CURED & SMOKED 26.8
- SALMON TARTARE* KOREAN SPICE 15.3
- TUNA TATAKI* SPICY PONZU 17.1
- OCTOPUS CARPACCIO BLACK OLIVE & YUZU 16.9
- THINLY SLICED SEABASS WHITE ASPARAGUS 17.6
- ADD CAVIAR 4G 12

SALADS

- SPICY HERITAGE TOMATOES SESAME 9.7
- CRISPY DUCK WATERMELON & POMEGRANATE 21.9
- GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 13.6 V
- CRISPY TRUFFLED TOFU AVOCADO & EDAMAME 17.8 VG

GYOZA

- WAGYU FOIE GRAS & TRUFFLE 32.8
- EDAMAME SZECHUAN PEPPER 14.3 V
- PRAWN COCONUT & GINGER 15.9

SKEWERS

- GRILLED TIGER PRAWN CHILLI & LIME 18.6
- CHICKEN YAKITORI 11.8
- GLAZED PORK BELLY PEAR & GINGER 16.9
- GRILLED MUSSELS & BACON 13.6
- SCALLOPS JALAPEÑO & PICKLED APPLE 17.1

TEMPURA

- SEASONAL VEGETABLE 13.6
- ERYNGII MUSHROOM TRUFFLE 15.2 V
- TIGER PRAWN DASHI BROTH 18.6
- LOBSTER TEMPURA SMOKED MARIE ROSE 42.1

CAVIAR*

- SIBERIAN 30G 60
- OSCIETRA 30G 115 | BELUGA 30G 215
- CAVIAR DIP & PRAWN CRACKERS 31.8

OYSTER*

GILLARDEAU 6.1 EACH

SNACKS

- SALT AND PEPPER SQUID 14.9
- SMOKED EEL & FOIE GRAS BAO BUN 18.1
- SPICY CHICKEN WINGS 10.8
- WAGYU & KIMCHI TOAST (2 PIECES) 18.9
- CRISPY PINK SHRIMP YUZU MAYO 17.6
- MISO SOUP 4.9

FRUITS DE MER*

42 PER PERSON
MINIMUM 2 PEOPLE
SELECTION OF MAKI, SASHIMI,
TARTARE & OYSTER

FISH & SEAFOOD

- GRILLED SEABASS DAIKON & SHISO 24.7
- SALMON TERIYAKI GOMA & WATERCRESS 25.6
- RED SEA BREAM 'PUFFED SCALE' 29.8
- CARAMELISED BLACK COD SPICY MISO 45.8
- KING CRAB & BONE MARROW TRUFFLE & TOAST 89.1

MEAT

- SPICY BEEF TENDERLOIN* 200G GINGER 42.3
- WHOLE BABY CHICKEN HUMMUS & YUZU 28.6
- CARAMELISED LAMB RACK* RED YUZU KOSHU & HERBS 38.1
- BONE-IN RIBEYE 800G TRUFFLE MP
- USDA PRIME RIBEYE SEAWEED BUTTER 52.4

WAGYU BEEF

- CHILEAN STRIPLOIN* BMF7 200G 72
- JAPANESE A5 SIRLOIN* 150G 106
- JAPANESE A5 FILLET* 150G 110

VEGETABLES

- GRILLED SWEET POTATO COCONUT WASABI 10.4 VG
- GREEN ASPARAGUS SMOKED CREAMY PONZU 12.6
- TENDERSTEM BROCCOLI SPICY MISO QUINOA 11.8

RICE & NOODLES

- KIMCHI FRIED RICE 14.9
- ADD PORK +9 / ADD DUCK +12
- SWEET CORN FRIED RICE & TRUFFLE 21.8 V
- STEAMED RICE 5.1 VG
- LOBSTER NOODLES 43.8

OMAKASE MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE)
SUBJECT TO AVAILABILITY

HIRO CLASSIC 58

- WINE PAIRING 38
- SALT & PEPPER SQUID
- PRAWN GYOZA COCONUT & GINGER
- TUNA TATAKI SPICY PONZU
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- GREEN DRAGON MAKI
- SPICY YELLOWTAIL MAKI
- GRILLED MUSSELS & BACON SKEWER
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- SPICY HERITAGE TOMATOES SESAME
- BROCCOLI SPICY MISO QUINOA
- BABY CHICKEN HUMMUS & YUZU
- SWEET CORN RICE
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- CINNAMON DOUGHNUTS
- CHOCOLATE DELICE

SEKUSHI SEASONAL 96

- WINE PAIRING 56
- CRISPY PINK SHRIMP YUZU MAYO
- THINLY SLICED YELLOWTAIL
- SCALLOPS JALAPEÑO & PICKLED APPLE
○○○○○○
- CRISPY DUCK & WATERMELON
- WAGYU GYOZA FOIE GRAS & TRUFFLE
○○○○○○
- SASHIMI & MAKI PLATTER
○○○○○○
- SPICY BEEF TENDERLOIN* GINGER
- CHILEAN SEABASS RAMSON MISO
- GRILLED SWEET POTATO
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- VANILLA CHEESECAKE
- SOFT SERVE

PREMIUM PREMIUM 142

- WINE PAIRING 79
- OYSTERS* SMOKED CHILLI
- KOMBU CURED & SMOKED O-TORO
- LOBSTER TEMPURA
○○○○○○
- SEABASS WHITE ASPARAGUS & CAVIAR
- WAGYU & KIMCHI TOAST
- EDAMAME GYOZA SZECHUAN PEPPER
○○○○○○
- PREMIUM SUSHI & SASHIMI*
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- ASPARAGUS & SMOKED PONZU
- CARAMELISED BLACK COD
- CRISPY ERYNGII MUSHROOM & TRUFFLE
- GLAZED LAMB CUTLETS & RED YUZU KOSHO
- SUBSTITUTE LAMB CUTLETS FOR A5 WAGYU +21
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- SEXY FISH DELUXE DESSERT PLATTER

SIGNATURE MAKI

- SPICY TUNA* 15.8
- SPICY YELLOWTAIL* 15.6
- O-TORO* & CAVIAR 39.2
- GREEN DRAGON 13.8 VG
- ASPARAGUS & TRUFFLE 15.6
- SOFT SHELL CRAB & SPICY MISO 19.7

SIGNATURE SUSHI

- 2 PIECES
- WAGYU & FOIE GRAS* MOUNTAIN PEACH 25.1
- SALMON & IKURA GUNKAN 12.8
- WAGYU & TRUFFLE GUNKAN 19.6

SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

- TUNA* SPAIN 12.1
- CHU-TORO* SPAIN 17.8
- O-TORO* SPAIN 24.8
- YELLOWTAIL* JAPAN 11.6
- SALMON* SCOTLAND 9.8
- SEABASS* FRANCE 9.6

CHEF'S SELECTION

- 3 VARIETIES SASHIMI* (6 PIECES) 28.4
- 5 VARIETIES SASHIMI* (10 PIECES) 43.5
- 8 NIGIRI* SELECTION 37.8
- VEGAN SUSHI (10 PIECES) 23.4 VG

CLASSIC MAKI

- SALMON & AVOCADO 15.1
- TIGER PRAWN TEMPURA 16.1
- SNOW CRAB CALIFORNIA 23.6
- CHU TORO* & NEGI 25.4
- DRAGON ROLL 21.2
- ASPARAGUS & AVOCADO 11.2
- CUCUMBER SHISO 8.6



SEXY FISH ICONS | V = VEGETARIAN | VG = VEGAN
A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.
COVER CHARGE £2 PER PERSON.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.

LUNCH
MONDAY - SATURDAY

BRUNCH
SUNDAY

DINNER
MONDAY - SUNDAY

LATE NIGHT BAR
THURSDAY - SATURDAY