

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

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

TEMPURA

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

GYOZA

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

VEGETABLES

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

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

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

OYSTER*

GILLARDEAU 6.1 EACH

CAVIAR*

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

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

SKEWERS

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

FISH & SEAFOOD

- GRILLED SEABASS
- DAIKON & SHISO 24.7
- SALMON TERIYAKI
- COMA & 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 RIBEYE
- SEAWEED BUTTER 52.4

WAGYU BEEF

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

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

LUNCH

AVAILABLE MONDAY - SATURDAY

TREATS OF THE SEA

32 PER PERSON
SELECTION OF 12 SPECIALLY CHOSEN TREATS OF THE OCEAN
(SASHIMI, TARTARE, CURED & SMOKED)
SERVED WITH MISO SOUP

SET MENU

2 COURSES

32

STARTER

- SALMON TARTARE KOREAN SPICE
- BLACK COD CROQUETTE
- MIXED VEGETABLE TEMPURA VG
- TIGER PRAWN TEMPURA
- EDAMAME GYOZA, AVOCADO & SZECHUAN V
- BURRATA KIMCHI & PRAWN CRACKERS
- HOUSE SALAD VG
- GREEN DRAGON MAKI VG

MAIN COURSE

- GRILLED SEABASS DAIKON & SHISO
- SPICY SASHIMI & SUSHI RICE
(VEGETARIAN OPTION AVAILABLE)
- CRISPY TRUFFLED TOFU AVOCADO & EDAMAME VG
- WHOLE BABY CHICKEN HUMMUS & YUZU
- SALMON TERIYAKI CUCUMBER
- JAPANESE WAGYU 2oz +36
- LOBSTER NOODLES +24

ALL SERVED WITH
A COMPLIMENTARY DETOX SHOT, MISO SOUP & STEAMED RICE

DESSERT

- CHOCOLATE CARAMEL DELICE 10.8 | DOUGHNUTS 7.2 | SOFT SERVE 6.9 | PETIT FOURS 7.6

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

- GREEN DRAGON MAKI
- SPICY YELLOWTAIL MAKI

- GRILLED MUSSELS & BACON SKEWER

- SPICY HERITAGE TOMATOES SESAME

- BROCCOLI SPICY MISO QUINOA
- BABY CHICKEN HUMMUS & YUZU

- SWEET CORN RICE

- 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

- 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*

- ASPARAGUS & SMOKED PONZU
- CARAMELISED BLACK COD

- CRISPY ERYNGII MUSHROOM & TRUFFLE
- GLAZED LAMB RACK & RED YUZU KOSHO
- SUBSTITUTE LAMB CUTLETS FOR A5 WAGYU +21

- SEXY FISH DELUXE DESSERT PLATTER

SEXY FISH SIGNATURE DISH | 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

DINNER
MONDAY - SUNDAY

LATE NIGHT BAR
THURSDAY - SATURDAY

BRUNCH
SUNDAY