

SEXY FISH

セクシーフィッシュ

OYSTER*

GILLARDEAU 5.8 EACH

FRUITS DE MER*

34.8 PER PERSON
MINIMUM 2 PEOPLE

SELECTION OF MAKI, SASHIMI,
TARTARE & OYSTER

CAVIAR*

SIBERIAN 30G 60

OSCIETRA 30G 115 | BELUGA 30G 215

SALADS

SPICY HERITAGE TOMATOES SESAME 9.7

 CRISPY DUCK WATERMELON & POMEGRANATE 21.9

BABY GEM & AVOCADO SMOKED CHILLI SOY 14.8 V

 CRISPY TRUFFLED TOFU JAPANESE HERBS & EDAMAME 18.1 VG

COLD DISHES

 YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 18.1

BEEF TARTARE* UME & TRUFFLE 25.8

O-TORO TARTARE* & CAVIAR 26.2

SALMON TARTARE* KOREAN SPICE 15.3

TUNA TATAKI* SPICY PONZU 17.1

SEABASS CARPACCIO AVOCADO & YUZU 18.6

SCALLOP CEVICHE CUCUMBER, BUTTERMILK & SHISO 21.7

TEMPURA

SEASONAL VEGETABLE 13.6

 ERYNGII MUSHROOM TRUFFLE 15.2 V

TIGER PRAWN DASHI BROTH 18.6

 LOBSTER TEMPURA SMOKED MARIE ROSE 42.1

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 15.2

ADD PORK +9 / ADD DUCK +12

SWEET CORN FRIED RICE & TRUFFLE 21.8 V

STEAMED RICE 5.1 VG

 LOBSTER NOODLES 43.8

SNACKS

CAVIAR DIP & PRAWN CRACKERS 32

SMOKED SALMON BAO BUN 14.6

 SALT AND PEPPER SQUID 15.7

SPICY CHICKEN WINGS 10.8

CRISPY PINK SHRIMP YUZU MAYO 18.1

SKEWERS

GRILLED TIGER PRAWN CHILLI & LIME 18.6

CHICKEN YAKITORI 11.8

GLAZED PORK BELLY PEAR & GINGER 16.9

CARAMELISED BEEF ANCHO CHILLI 18.1

GYOZA

 WAGYU FOIE GRAS & TRUFFLE 32.8

EDAMAME SZECHUAN PEPPER 14.3 V

PRAWN COCONUT & GINGER 15.9

FISH & SEAFOOD

GRILLED SEABASS DAIKON & SHISO 25.7

SALMON TERIYAKI GOMA & WATERCRESS 27.1

 CARAMELISED BLACK COD SPICY MISO 47.9

 GRILLED LOBSTER FERMENTED CHILLI, YUZU & MINT 35.6 \ 68.8

MEAT

SPICY BEEF TENDERLOIN* 200G GINGER 42.3

 WHOLE BABY CHICKEN HUMMUS & YUZU 29.2

 CARAMELISED LAMB RACK* RED YUZU KOSHU & HERBS 41.2

BONE-IN RIBEYE 800G TRUFFLE MP

USDA PRIME RIBEYE SEAWEED BUTTER 52.4

WAGYU BEEF

 JAPANESE A5 SIRLOIN* 150G 106

 JAPANESE A5 FILLET* 150G 110

SIGNATURE SUSHI

2 PIECES

WAGYU & FOIE GRAS* MOUNTAIN PEACH 25.1

SALMON & IKURA GUNKAN 12.8

WAGYU & TRUFFLE GUNKAN 16.7

SIGNATURE MAKI

 SPICY TUNA* 15.8

SPICY YELLOWTAIL* 15.6

O-TORO* & CAVIAR 39.2

CHU TORO* & NEGI 25.4

ASPARAGUS & TRUFFLE 15.6

 SOFT SHELL CRAB & SPICY MISO 18.3

SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

TUNA* SPAIN 12.1

CHU-TORO* SPAIN 16.8

O-TORO* SPAIN 21

YELLOWTAIL* JAPAN 12.1

SALMON* SCOTLAND 9.8

SEABASS* FRANCE 9.6

SEA BREAM* FRANCE 9.6

IKURA* JAPAN 12.8

SCALLOP* CANADA 12.1

UNAGI JAPAN 12.1

TIGER PRAWN THAILAND 11.6

SMOKED EEL FRANCE 12.1

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

DRAGON ROLL 21.2

ASPARAGUS & AVOCADO 11.2 VG

CUCUMBER SHISO 8.6

 SEXY FISH ICONS | V = VEGETARIAN | VG = VEGAN | MP = MARKET PRICE

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.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS