



### SALADS

- BEETROOT SALAD MATCHA & GOMA 11.2 VG
- CRISPY DUCK WATERMELON & POMEGRANATE 23.1
- BABY GEM & AVOCADO SMOKED CHILLI SOY 14.8 V
- CRISPY TRUFFLED TOFU JAPANESE HERBS & EDAMAME 18.1 VG

### RAW DISHES

- YELLOWTAIL SASHIMI\* GREEN MANDARIN PONZU 18.6
- BEEF TARTARE\* UME & TRUFFLE 25.8
- O-TORO TARTARE\* & CAVIAR 28.1
- SALMON TARTARE\* KOREAN SPICE 15.6
- TUNA TATAKI\* SPICY PONZU 17.1
- SEABASS CARPACCIO BLACK OLIVE & YUZU 18.6

### SKEWERS & GYOZA

- GRILLED TIGER PRAWN SKEWERS CHILLI & LIME 18.6
- CHICKEN YAKITORI SKEWERS 12.1
- CARAMELISED BEEF SKEWERS ANCHO CHILLI 18.1
- GLAZED PORK BELLY SKEWERS PEAR & GINGER 16.9
- WAGYU GYOZA FOIE GRAS & TRUFFLE 32.8
- EDAMAME GYOZA SZECHUAN PEPPER 14.3 V
- PRAWN GYOZA COCONUT & GINGER 15.9

### VEGETABLES

- GRILLED SWEET POTATO COCONUT WASABI 11.2 VG
- GREEN ASPARAGUS SMOKED CREAMY PONZU 12.6
- TENDERSTEM BROCCOLI SPICY MISO QUINOA 11.8
- SEASONAL VEGETABLE TEMPURA 13.6

### SIGNATURE MAKI

- SPICY TUNA\* 16.2
- 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
- SEXY ROLL 21.8

### CAVIAR\*

- SIBERIAN 30G 60
- OSCIETRA 30G 115 | BELUGA 30G 215
- CAVIAR DIP & PRAWN CRACKERS 32

### OYSTER\*

- GILLARDEAU 6 EACH
- LOUËT-FEISSER 4.3 EACH

### SNACKS

- SALT AND PEPPER SQUID 16.2
- SPICY CHICKEN WINGS 10.8
- SMOKED SALMON BAO BUN 14.6
- CRISPY ROCK SHRIMP YUZU MAYO 18.1
- ERYNGII MUSHROOM TEMPURA TRUFFLE 17.6 V
- TIGER PRAWN TEMPURA DASHI BROTH 18.6

### FRUITS DE MER\*

- (FOR 2 PEOPLE)
- CHILLED 68
- SELECTION OF MAKI, SASHIMI, TARTARE & OYSTER
- ROASTED 118
- WHOLE LOBSTER, SCALLOPS, OCTOPUS & GRILLED PRAWNS

### LOBSTER

- GRILLED LOBSTER FERMENTED CHILLI, YUZU & MINT 38.6 \ 76.8
- LOBSTER TEMPURA SMOKED MARIE ROSE 42.1
- LOBSTER NOODLES 43.8

### FISH

- GRILLED SEABASS DAIKON & SHISO 25.7
- SALMON TERIYAKI GOMA & WATERCRESS 27.1
- CARAMELISED BLACK COD SPICY MISO 48.9
- CHILEAN SEABASS BLACK TRUFFLE 54.2

### MEAT

- SPICY BEEF TENDERLOIN\* 200G GINGER 43.2
- 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
- IBERICO STICKY PORK RIBS GREEN ONION & CHILLI 27.2

### WAGYU BEEF

- JAPANESE A5 SIRLOIN\* 150G 106
- JAPANESE A5 FILLET\* 150G 110
- AUSTRALIAN 7MBS PICANHA\* 200G 62

### RICE & SOUP

- KIMCHI FRIED RICE 15.2
- ADD PORK +9 / ADD DUCK +12
- SWEET CORN FRIED RICE & TRUFFLE 21.8 V
- STEAMED RICE 5.1 VG
- MISO SOUP 4.9

## OMAKASE MENUS

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

### HIRO

- CLASSIC 58
- WINE PAIRING 42

- SALT & PEPPER SQUID
- BEETROOT SALAD MATCHA & GOMA
- SPICY YELLOWTAIL MAKI
- 
- PRAWN GYOZA COCONUT & GINGER
- GLAZED PORK BELLY SKEWER
- 
- SALMON TERIYAKI GOMA & WATERCRESS
- GRILLED SWEET POTATO
- SWEET CORN FRIED RICE
- 
- RASPBERRY & GREEN MATCHA DOUGHNUTS

### SEKUSHI

- SEASONAL 96
- WINE PAIRING 75

- CRISPY PINK SHRIMP YUZU MAYO
- THINLY SLICED YELLOWTAIL
- CRISPY DUCK & WATERMELON
- 
- GRILLED TIGER PRAWN CHILLI & LIME
- WAGYU GYOZA FOIE GRAS & TRUFFLE
- 
- SASHIMI & MAKI PLATTER
- 
- SPICY BEEF TENDERLOIN\* GINGER
- CARAMELISED BLACK COD
- TENDERSTEM BROCCOLI
- 
- VANILLA CHEESECAKE
- PUMPKIN SPICE SOFT SERVE

### PREMIUM

- PREMIUM 162
- WINE PAIRING 120

- OYSTERS\* SMOKED CHILLI
- O-TORO TARTARE\* & CAVIAR
- CRISPY ERYNGII MUSHROOM & TRUFFLE
- 
- SEABASS CARPACCIO BLACK OLIVE & YUZU
- KING CRAB SWEET CORN & BONE MARROW
- EDAMAME GYOZA SZECHUAN PEPPER
- 
- PREMIUM SUSHI & SASHIMI\*
- 
- ASPARAGUS & SMOKED PONZU
- GRILLED LOBSTER FERMENTED CHILLI
- JAPANESE A5 WAGYU
- 
- SEXY FISH DELUXE DESSERT PLATTER

### SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

- TUNA\* SPAIN 12.1
- SEA BREAM\* FRANCE 9.6
- CHU-TORO\* SPAIN 16.8
- IKURA\* JAPAN 12.8
- O-TORO\* SPAIN 21
- SCALLOP\* CANADA 12.1
- YELLOWTAIL\* JAPAN 12.1
- UNAGI JAPAN 12.1
- SALMON\* SCOTLAND 9.8
- TIGER PRAWN THAILAND 11.6
- SEABASS\* FRANCE 9.6
- SMOKED EEL FRANCE 12.1

### SIGNATURE SUSHI

2 PIECES

- WAGYU & FOIE GRAS\* MOUNTAIN PEACH 25.1
- SALMON & IKURA GUNKAN 12.8
- WAGYU & TRUFFLE GUNKAN 17.6

### 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 17.6
- 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