



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

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

FRUITS DE MER*

(FOR 2 PEOPLE)
CHILLED 68
SELECTION OF MAKI, SASHIMI, TARTARE & OYSTER

ROASTED 118
WHOLE LOBSTER, SCALLOPS, OCTOPUS
& GRILLED PRAWNS

CAVIAR*

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

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 SEAWEEED 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

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

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* 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

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





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
TAKOYAKI CROQUETTE
MIXED VEGETABLE TEMPURA VG
TIGER PRAWN TEMPURA
EDAMAME GYOZA, AVOCADO & SZECHUAN V
BURRATA KIMCHI & PRAWN CRACKERS
BABY GEM & AVOCADO SALAD VG
ASPARAGUS & TRUFFLE 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 42

SALT & PEPPER SQUID
BEETROOT SALAD MATCHA & COMA
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
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



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