



OYSTER*

GILLARDEAU 6 EACH
LOUËT-FEISSER 4.3 EACH

SNACKS

SALT AND PEPPER SQUID 16.2
SPICY CHICKEN WINGS 10.8
CRISPY ROCK SHRIMP YUZU MAYO 18.1
 ERYNGII MUSHROOM TEMPURA TRUFFLE 17.6 V
TIGER PRAWN TEMPURA DASHI BROTH 18.6
MISO SOUP 4.9

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 CARPACCIO* BLACK TRUFFLE & BONE MARROW 32.6
O-TORO TARTARE* & CAVIAR 28.1
SALMON TARTARE* KOREAN SPICE 15.6
TUNA TATAKI* SPICY PONZU 17.1
THINLY SLICED TURBOT* & WHITE TRUFFLE 56.8

GYOZA

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

SKEWERS

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
GRILLED SCALLOP KIMCHI & PICKLED APPLE 15.8

VEGETABLES

GRILLED SWEET POTATO COCONUT WASABI 11.2 VG
 GREEN ASPARAGUS SMOKED CREAMY PONZU 12.6
TENDERSTEM BROCCOLI SPICY MISO QUINOA 11.8
PUMPKIN TEMPURA 10.6

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 PINE MAYO 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
KING CRAB BONE MARROW & BLACK TRUFFLE 102

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 & 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
WHITE TRUFFLE UDON 42.1

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 | KING CRAB NORWAY 21

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

STARTER

SALMON TARTARE KOREAN SPICE
TAKOYAKI CROQUETTE
PUMPKIN TEMPURA VG
TIGER PRAWN TEMPURA
EDAMAME GYOZA, AVOCADO & SZECHUAN V
BURRATA KIMCHI & PRAWN CRACKERS
BABY GEM & AVOCADO SALAD VG
ASPARAGUS & TRUFFLE MAKI VG

32

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 | PETIT FOURS 7.6

OMAKASE MENUS

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

SEKUSHI

SEASONAL
92

WINE PAIRING 80

CRISPY PINK SHRIMP YUZU MAYO
THINLY SLICED YELLOWTAIL
CRISPY DUCK & WATERMELON
○○○○○
GRILLED TIGER PRAWN CHILLI & LIME
EDAMAME GYOZA SZECHUAN PEPPER
○○○○○
SASHIMI & MAKI PLATTER
○○○○○
SPICY BEEF TENDERLOIN* GINGER
SALMON TERIYAKI GOMA & WATERCRESS
GRILLED SWEET POTATO
○○○○○
VANILLA CHEESECAKE
CHRISTMAS DOUGHNUTS

FISHMAS

FESTIVE
134

WINE PAIRING 110

SMOKED SALMON & CAVIAR
PUMPKIN TEMPURA & TRUFFLE
CHU TORO TATAKI* JAPANESE EGGPLANT
○○○○○
KING CRAB CROQUETTE SAFFRON
WAGYU GYOZA FOIE GRAS & TRUFFLE
GRILLED SCALLOP KIMCHI & PICKLED APPLE
○○○○○
SASHIMI & MAKI PLATTER
○○○○○
AUSTRALIAN WAGYU 7BMS PICANHA*
GRILLED LOBSTER FERMENTED CHILLI
GREEN ASPARAGUS SMOKED DASHI

SEXY SWEET
CHRISTMAS BOWL

PREMIUM

PREMIUM
176

WINE PAIRING 140

GILLARDEAU OYSTERS* SMOKED CHILLI
O-TORO TARTARE* & CAVIAR
LOBSTER TEMPURA PINE & MANDARIN
○○○○○
TURBOT CARPACCIO* & WHITE TRUFFLE
KING CRAB SWEET CORN & BONE MARROW
WAGYU TOAST & SMOKED KIMCHI
○○○○○
PREMIUM SUSHI & SASHIMI*
○○○○○
UDON NOODLES & WHITE TRUFFLE
GOLD FISH
JAPANESE A5 WAGYU* & BBQ
○○○○○
SEXY SWEET
CHRISTMAS BOWL



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