

TASTING MENUS

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

SEKUSHI

SEASONAL 92
WINE PAIRING 75 | NON-ALCOHOLIC PAIRING 40

CRISPY ROCK SHRIMP YUZU MAYO
THINLY SLICED YELLOWTAIL
CRISPY DUCK & WATERMELON

○ ○ ○ ○ ○ ○ ○

GRILLED TIGER PRAWN CHILLI & LIME
EDAMAME GYOZA SZECHUAN PEPPER

○ ○ ○ ○ ○ ○ ○

SASHIMI & SUSHI PLATTER

○ ○ ○ ○ ○ ○ ○

SPICY BEEF TENDERLOIN
SALMON TERIYAKI GOMA & WATERCRESS
TENDERSTEM BROCCOLI SPICY MISO QUINOA

○ ○ ○ ○ ○ ○ ○

VANILLA CHEESECAKE
PAVLOVA



HIRO

CLASSIC 58
WINE PAIRING 42 | NON-ALCOHOLIC PAIRING 32

SALMON CEVICHE
EDAMAME HUMMUS MINT OIL
MISO SOUP
SALT & PEPPER SQUID

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SPICY TUNA MAKI
TIGER PRAWN TEMPURA MAKI
ASPARAGUS & AVOCADO MAKI

○ ○ ○ ○ ○ ○ ○

GRILLED SEABASS DAIKON & SHISO
BABY GEM & AVOCADO SMOKED CHILLI SOY
GRILLED SWEET POTATO

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CINNAMON DOUGHNUTS

PREMIUM

SEASONAL 138
WINE PAIRING 110 | NON-ALCOHOLIC PAIRING 40

OYSTERS SMOKED CHILLI
COURGETTE TEMPURA YUZU AIOLI
SALMON & CHU TORO TIRADITO

○ ○ ○ ○ ○ ○ ○

KING CRAB CROQUETTES SAFFRON
WAGYU & FOIE GRAS GYOZA JALAPEÑO DRESSING
GRILLED SCALLOP JALAPEÑO & PICKLED APPLE

○ ○ ○ ○ ○ ○ ○

PREMIUM SUSHI & SASHIMI

○ ○ ○ ○ ○ ○ ○

JAPANESE A5 WAGYU
CARAMELISED BLACK COD SPICY MISO
GREEN ASPARAGUS SMOKED DASHI

○ ○ ○ ○ ○ ○ ○

SEXY FISH DELUXE DESSERT PLATTER

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.
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. FOR DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS PLEASE SCAN THE QR CODE. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS

