

SEXY FISH

セクシーフィッシュ

WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES.
FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

WHILE YOU DECIDE

HONEY & GOCHUJANG MILK BUN 13

MISO BUTTER

A5 WAGYU TOAST 26

SMOKED KIMCHI BUTTER

SALT & PEPPER SQUID 19

WAGYU TACO ANCHO CHILLI GLAZE & TAHOON MAYO 22

KING CRAB CROQUETTES 8 EACH

PRAWN TOAST SWEET CHILLI 12

MISO SOUP 7

CAVIAR & OYSTERS

ROYAL SIBERIAN 30G 65

IMPERIAL 30G 85

OSCIETRA 30G 120

BELUGA 30G 220

GILLARDEAU OYSTERS 7 EACH

LOUET-FEISSER OYSTERS 6 EACH

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



SUSHI COUNTER

CHEF'S SELECTION

3 VARIETIES SASHIMI (6 PIECES) 29

5 VARIETIES SASHIMI (10 PIECES) 44

8 NIGIRI SELECTION 38

VEGAN SUSHI (10 PIECES) 26 VG

SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

AKAMI BLUEFIN TUNA - SPAIN 13

CHU-TORO MEDIUM FATTY TUNA - SPAIN 17

O-TORO FATTY TUNA - SPAIN 21

HAMACHI YELLOWTAIL - DENMARK 13

SAKE SALMON - SCOTLAND 11

SUZUKI SEABASS - FRANCE 10

MADAI SEA BREAM - FRANCE 10

IKURA SALMON ROE - JAPAN 13

ZUWAIGANI SNOW CRAB - CANADA 19

TARABAGANI KING CRAB - NORWAY 21

UNAGI FRESHWATER EEL - JAPAN 13

SIGNATURE SUSHI

2 PIECES

WAGYU & FOIE GRAS 26

PRAWN, BURRATA & CAVIAR 23

TORO WASABI 24

CAVIAR GUNKAN 40

WAGYU & TRUFFLE GUNKAN 21

MAKI

SPICY TUNA 18

O-TORO & CAVIAR 41

SPICY YELLOWTAIL 18

CHU TORO & NEGI 26

SOFT SHELL CRAB SPICY MISO 21

ASPARAGUS & TRUFFLE 16 VG

SEXY ROLL 22

SALMON & AVOCADO 17

TIGER PRAWN TEMPURA 21

SMOKED EEL & FOIE GRAS CRISPY LEEK 16

SNOW CRAB CALIFORNIA 24

DRAGON ROLL 24

ASPARAGUS & AVOCADO 13 VG

CUCUMBER 12 VG

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU 19
SALMON CEVICHE 18
TURBOT CARPACCIO BROWN BUTTER & WHITE TRUFFLE 56
WAGYU TATAKI TARRAGON MUSTARD & TRUFFLE 38
BEEF CARPACCIO BLACK TRUFFLE 35
O-TORO TARTARE & CAVIAR 29
YELLOWTAIL TARTARE & CAVIAR 19
TUNA TATAKI CAVIAR, TRUFFLE MAYO & YUZU SOY 21
SALMON & CHU TORO TIRADITO 24
WHOLE CRAB LEG JAPANESE VINAIGRETTE 80

SALADS

HOUSE SALAD YUZU OLIVE DRESSING 16
CRISPY TRUFFLED TOFU JAPANESE HERBS & EDAMAME 21 VG
CRISPY DUCK & WATERMELON POMEGRANATE 24
FIVE SPICE CHICKEN HONEY MUSTARD 19
LOBSTER COCONUT & POMELO 39

GYOZA

WAGYU & FOIE GRAS UME & BLACK TRUFFLE 32
EDAMAME SZECHUAN PEPPER 15 V
PRAWN KIMCHI MAYO 17

TEMPURA

LOBSTER SMOKED MARIE ROSE 43
CRISPY ROCK SHRIMP YUZU MAYO 21
CRISPY ERYNGII MUSHROOM BLACK TRUFFLE 19 V
TIGER PRAWN DASHI BROTH 22
COURGETTE YUZU AIOLI 12 V

TREATS

ADD-ONS

CAVIAR 5/GR

BLACK TRUFFLE 10/GR

WHITE TRUFFLE 19/GR

SKEWERS

GRILLED SCALLOPS JALAPEÑO & PICKLED APPLE 19
GRILLED TIGER PRAWN CHILLI & LIME 19
CHICKEN YAKITORI 18
GRILLED OCTOPUS RED YUZU KOSHU & CORIANDER 23
GLAZED PORK BELLY PEAR & GINGER 19

ROBATA

GRILLED SEABASS RED YUZU KOSHO & GRAPEFRUIT 28
SALMON TERIYAKI GOMA & WATERCRESS 31
CAMELISED BLACK COD SPICY MISO 52
GRILLED LOBSTER FERMENTED CHILLI, YUZU & MINT 39/77
CHILEAN SEABASS RAMSON MISO, TRUFFLE & BROWN BUTTER 59
KING CRAB & BONE MARROW TRUFFLE & TOAST 95
SPICY BEEF TENDERLOIN 200G GINGER 46
IBERICO PORK SHOULDER TRUFFLE MAYO & WATERCRESS 37
WHOLE BABY CHICKEN PICKLES 30
CAMELISED LAMB RACK RED YUZU KOSHO & HERBS 42
USDA PRIME RIBEYE SEAWEED BUTTER 53

WAGYU

JAPANESE A5 SIRLOIN 150G 95
JAPANESE A5 FILLET 150G 120
AUSTRALIAN TOMAHAWK POTATO FOAM & TRUFFLE MP

RICE, VEGETABLES & NOODLES

KIMCHI FRIED RICE 18
ADD PORK +9 / ADD DUCK +12
SWEET CORN FRIED RICE & TRUFFLE 24 V
STEAMED RICE 7 VG
GRILLED SWEET POTATO COCONUT WASABI 12 VG
GREEN ASPARAGUS SMOKED CREAMY PONZU 13
TENDERSTEM BROCCOLI SPICY MISO QUINOA 12
UDON NOODLES WHITE TRUFFLE 43