

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* GREEN MANDARIN PONZU

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

TUNA & SHISHITO SKEWER

○ ○ ○ ○ ○ ○

SPICY TUNA MAKI

TIGER PRAWN TEMPURA MAKI

ASPARAGUS & AVOCADO MAKI

○ ○ ○ ○ ○ ○

GRILLED SEABASS DAIKON & SHISO

HOUSE SALAD YUZU OLIVE DRESSING-

GRILLED SWEET POTATO

○ ○ ○ ○ ○ ○

CINNAMON DOUGHNUTS

PREMIUM

PREMIUM

138

WINE PAIRING 110

NON-ALCOHOLIC PAIRING 40

OYSTERS* SMOKED CHILLI

CRISPY ERYNGII MUSHROOM BLACK TRUFFLE

CHU TORO TATAKI* JAPANESE EGGPLANT

○ ○ ○ ○ ○ ○

KING CRAB CROQUETTES SAFFRON

WAGYU GYOZA FOIE GRAS & TRUFFLE

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