

TASTING MENUS

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

SEKUSHI

CLASSIC 92

WINE PAIRING 75

NON-ALCOHOLIC PAIRING 45

CRISPY ROCK SHRIMP YUZU MAYO
YELLOWTAIL SASHIMI GREEN MANDARIN PONZU
CRISPY DUCK & WATERMELON

GRILLED TIGER PRAWN CHILLI & LIME
EDAMAME GYOZA SZECHUAN PEPPER

SASHIMI & SUSHI PLATTER

SPICY BEEF TENDERLOIN
SALMON TERIYAKI COMA & WATERCRESS
TENDERSTEM BROCCOLI CHILLI SAUCE

VANILLA CHEESECAKE
CHOCOLATE FONDANT



HIRO

CLASSIC 59

WINE PAIRING 42

NON-ALCOHOLIC PAIRING 32

SALMON CEVICHE
PRAWN GYOZA KIMCHI MAYO
MISO SOUP
SALT & PEPPER SQUID

SPICY TUNA MAKI
TIGER PRAWN TEMPURA MAKI
ASPARAGUS & AVOCADO MAKI

BABY CHICKEN PICKLES
HOUSE SALAD YUZU OLIVE DRESSING
GRILLED SWEET POTATO
STEAMED RICE

CINNAMON DOUGHNUTS

PREMIUM

SEASONAL 134

WINE PAIRING 110

NON-ALCOHOLIC PAIRING 45

OYSTERS GILLARDEAU SMOKED CHILLI
CRISPY ERYNGII MUSHROOM BLACK TRUFFLE
TUNA TATAKI CAVIAR, TRUFFLE MAYO & YUZU SOY

KING CRAB CROQUETTE AJI MAYO
WAGYU & FOIE GRAS GYOZA LIME & TRUFFLE
GRILLED SCALLOPS JALAPEÑO & PICKLED APPLE

SUSHI & SASHIMI PLATTER

JAPANESE A5 WAGYU
GRILLED LOBSTER FERMENTED CHILLI, YUZU & MINT
GREEN ASPARAGUS SMOKED DASHI

FISHMAS DESSERT PLATTER