

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

SALT & PEPPER SQUID 21

WAGYU TACO ANCHO CHILLI GLAZE & TAHOON MAYO 23

KING CRAB CROQUETTES 9 EACH

MISO SOUP 7

A5 WAGYU TOAST TRUFFLE MAYO 21

STEAMED EDAMAME SALT 5



CAVIAR & OYSTERS

ROYAL SIBERIAN 30G 75

IMPERIAL 30G 95

OSCIETRA 30G 120

BELUGA 30G 220

GILLARDEAU OYSTERS 7 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 14
CHU-TORO MEDIUM FATTY TUNA - SPAIN 18
O-TORO FATTY TUNA - SPAIN 21
HAMACHI YELLOWTAIL - DENMARK 14
SAKE SALMON - SCOTLAND 12
SUZUKI SEABASS - FRANCE 12
MADAI SEA BREAM - FRANCE 12
IKURA SALMON ROE - JAPAN 13
ZUWAIGANI SNOW CRAB - CANADA 19
TARABAGANI KING CRAB - NORWAY 21
UNAGI FRESHWATER EEL - JAPAN 13

MIYABI PLATTER 95 (TO SHARE)

SELECTION OF SIGNATURE AND
CLASSIC NIGIRIS, MAKI AND
SASHIMI

SEXY SIGNATURES

2 PIECES

WAGYU & FOIE GRAS 27
PRAWN, BURRATA & CAVIAR 23
TORO WASABI 24
CAVIAR GUNKAN 40
WAGYU & TRUFFLE GUNKAN 24

MAKI

SPICY TUNA 20
O-TORO & CAVIAR 46
SPICY YELLOWTAIL 22
SOFT SHELL CRAB SPICY MISO 22
ASPARAGUS & TRUFFLE 17 VG
SEXY ROLL 23
SALMON & AVOCADO 18
TIGER PRAWN TEMPURA 22
SNOW CRAB CALIFORNIA 24
DRAGON ROLL 24
ASPARAGUS & AVOCADO 13 VG
CUCUMBER 12 VG
SALMON ABURI 19
GYU NIKU & BLACK TRUFFLE 24

TAKUMI PLATTER 135 (TO SHARE)

SELECTION OF PREMIUM NIGIRIS, MAKI
AND SASHIMI

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU 21

SALMON CEVICHE 19

WAGYU TATAKI TARRAGON MUSTARD & TRUFFLE 38

BEEF CARPACCIO GOMA & BLACK TRUFFLE 32

O-TORO TARTARE & CAVIAR 31

YELLOWTAIL TARTARE & CAVIAR 21

TUNA TATAKI CAVIAR, TRUFFLE MAYO & YUZU SOY 23

SALADS

HOUSE SALAD YUZU OLIVE DRESSING 16

ADD OCTOPUS +7

CRISPY TRUFFLED TOFU JAPANESE HERBS & EDAMAME 21 VG

CRISPY DUCK & WATERMELON POMEGRANATE 26

FIVE SPICE CHICKEN HONEY MUSTARD 19

KING CRAB & UDON SALAD UME & GINGER 32

GYOZA

WAGYU & FOIE GRAS UME & BLACK TRUFFLE 32

EDAMAME SZECHUAN PEPPER 16 V

PRAWN KIMCHI MAYO 19

TEMPURA

LOBSTER SMOKED MARIE ROSE 43

CRISPY ROCK SHRIMP YUZU MAYO 23

CRISPY ERYNGII MUSHROOM BLACK TRUFFLE 14

TIGER PRAWN DASHI BROTH 21

PUMPKIN GENMAI TEA & YUZU SYRUP 13 VG

TREATS ADD-ONS

CAVIAR 5/GR

BLACK TRUFFLE 10/GR

SKEWERS

GRILLED SCALLOPS JALAPEÑO & PICKLED APPLE 21

GRILLED TIGER PRAWN CHILLI & LIME 20

CHICKEN YAKITORI 19

GRILLED OCTOPUS RED YUZU KOSHU & CORIANDER 26

GLAZED PORK BELLY PEAR & GINGER 20

ROBATA

GRILLED SEABASS RED YUZU KOSHO & GRAPEFRUIT 31

SALMON TERIYAKI GOMA & WATERCRESS 31

CARAMELISED BLACKCOD SPICY MISO 52

CHILEAN SEABASS TOMATO MISO & BLACK GARLIC 49

GRILLED LOBSTER FERMENTED CHILLI, YUZU & MINT 39/77

KING CRAB & BONEMARROW TRUFFLE & TOAST 95

SPICY BEEF TENDERLOIN 200G GINGER SOY 46

WHOLE BABY CHICKEN PICKLES 31

CARAMELISED LAMBRACK RED YUZU KOSHO & HERBS 44

AUSTRALIAN PRIMERIBEYE YUZU MISO 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 9 VG

LOBSTER UDON RAMEN 55

GRILLED SWEET POTATO COCONUT WASABI 12 VG

GREEN ASPARAGUS SMOKED CREAMY PONZU 13

TENDERSTEM BROCCOLI CHILLI SAUCE 12