

TASTING MENUS

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

HIRO

MONDAY - THURSDAY ALL DAY
SUNDAY FROM 6PM

CLASSIC 65

PUMPKIN TEMPURA GENMAI TEA & YUZU SYRUP
SALMON CEVICHE
EDAMAME HUMMUS

MAKI SELECTION

CHOOSE

GRILLED SEABASS RED YUZU KOSHO & GRAPEFRUIT
OR
BABY CHICKEN PICKLES

HOUSE SALAD YUZU OLIVE DRESSING
GRILLED SWEET POTATO COCONUT WASABI
STEAMED RICE

CINNAMON DOUGHNUTS

SEKUSHI

CLASSIC 95

WINE PAIRING 75
BORDEAUX 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 GOMA & WATERCRESS
TENDERSTEM BROCCOLI CHILLI SAUCE

VANILLA CHEESECAKE
CHOCOLATE FONDANT

PREMIUM

SEASONAL 135

WINE PAIRING 110
TREASURE HUNT WINE PAIRING 160
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 UME & TRUFFLE
GRILLED SCALLOPS JALAPEÑO & PICKLED APPLE

SUSHI & SASHIMI PLATTER

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

PREMIUM DESSERT PLATTER

