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

CAVIAR KISS 39
BOLLINGER PN VZ19 & BUTTER BRIOCHE & 5G IMPERIAL CAVIAR

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

SEXY SIGNATURES

2 PIECES

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

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

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

MIYABI PLATTER 95

(TO SHARE)

SELECTION OF SIGNATURE AND CLASSIC NIGIRIS, MAKI AND SASHIMI

TAKUMI PLATTER 135

(TO SHARE)

SELECTION OF PREMIUM NIGIRIS, MAKI AND SASHIMI

TREATS ADD-ONS

CAVIAR 5/GR
BLACK TRUFFLE 10/GR
WHITE TRUFFLE 30/GR

RAW & CHILLED

TURBOT CARPACCIO BROWN BUTTER & WHITE TRUFFLE 54
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

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 BLACK COD 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 LAMB RACK RED YUZU KOSHO & HERBS 44
AUSTRALIAN PRIME RIBEYE 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
UDON NOODLES WHITE TRUFFLE 46
GRILLED SWEET POTATO COCONUT WASABI 12 VG
GREEN ASPARAGUS SMOKED CREAMY PONZU 13
TENDERSTEM BROCCOLI CHILLI SAUCE 12