

SNACKS & BITES

- TAKO DOG & AUSTRALIAN TRUFFLE 42.6
- CURED ORA KING SALMON* BAO BUN 22.8
- SEXY FISH CROQUETTE & SMOKED AIOLI 18.9
- CRISPY PINK SHRIMP & YUZU KOSHO DIP 21.6
- SALT AND PEPPER SQUID 14.2
- SPICY EDAMAME 10 VG
- STEAMED EDAMAME 8.6 VG
- MISO SOUP 7.1

SEXY FRUITS DE MER*

68 PER PERSON
MINIMUM 2 PEOPLE

- SELECTION OF SIGNATURE SASHIMI,
TARTARE, KING CRAB & OYSTER
- ADD LOBSTER 30 PER PERSON

CAVIAR*

SERVED WITH STEAMED BUNS & SEXY CONDIMENTS

- KRYSTAL 30G 130
- OSCIETRA GOLD 30G | 125G 185 | 780

OYSTER*

- EAST COAST 5.5 | WEST COAST 5.5

TARTARE

- SALMON* TARTARE & KOREAN SPICE 21.6
- YELLOWTAIL* TARTARE, BACON & CAVIAR 35.8
- BEEF TARTARE*, UME & PERIGON TRUFFLE 34.6
- CHUNKY TUNA* TARTARE & BARLEY MISO 26.7

SEXY FISH SIGNATURE DISH

MP = MARKET PRICE | V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

COLD DISHES

- WAGYU* TATAKI A5, JAPANESE MUSTARD & PÉRIGORD AUSTRALIAN TRUFFLE 62.1
- BURRATA, KIMCHI & PRAWN CRACKER 21.8
- TUNA* TATAKI, GRILLED ONION & SPICY PONZU 21.8
- YELLOWTAIL* SASHIMI & GREEN MANDARIN PONZU 24.6
- TORO*, KOMBU CURED & SMOKED 32.6

SALADS

- TOMATO & RHUBARB SALAD 17.1
- CRISPY TOFU & AVOCADO, MAPLE CITRUS DRESSING 19.3 VG
- GREEN HOUSE SALAD, FETA & OLIVE YUZU DRESSING 21.3 V
- CRISPY DUCK & WATERMELON SALAD, POMEGRANATE 28.7
- SPICY KELP NOODLES & RAW VEGETABLES 18.4 VG

VEGETABLES

- SWEET POTATO, LEMONGRASS & CILANTRO 17.8
- GREEN ASPARAGUS, SMOKED CREAMY PONZU 18.1
- GRILLED BROCCOLINI & SPICY QUINOA 15.8 V
- SPINACH & SESAME PONZU 15.1

SKEWERS & GYOZA

- WAGYU GYOZA, FOIE GRAS & AUSTRALIAN TRUFFLE 43.6
- PRAWN GYOZA, SOY & GINGER DRESSING 20.8
- BEEF, SHISHITO PEPPER & SMOKED ANCHO CHILI 23.1
- EDAMAME GYOZA & SECHUAN PEPPER 18.3 VG
- GRILLED TIGER PRAWN, CHILI & LIME 26.1
- GLAZED PORK BELLY, PEAR & GINGER 17.9
- CHICKEN WINGS, LIME 12.1

TEMPURA

- LOBSTER, SMOKED MARIE ROSE DIP 53.1
- TIGER PRAWN, DASHI BROTH & YUZU SALT 21.9
- ERYNGII MUSHROOM TEMPURA & AUSTRALIAN TRUFFLE 28.7 V
- SEASONAL VEGETABLES 16.3 V

FISH & SEAFOOD

- SCALLOP, JALAPEÑO SAUCE & PICKLED APPLE 2 EA 21.9
- STEAMED SEA BASS, CHILI & SOY 38.6
- CARAMELIZED BLACK COD, SPICY MISO 48.8
- CHILEAN BASS, RAMSON MISO, AUSTRALIAN BLACK TRUFFLE 87.1
- HOUSE SMOKED ORA KING SALMON & GINGER 43.6
- LOBSTER (2LB), SANCHO PEPPER & SHISO BUTTER 112.8
- KING CRAB & BONE MARROW, AUSTRALIAN TRUFFLE & TOAST 98.1
- CRISPY GRILLED JAPANESE SEABREAM 12.6/oz

RICE

- KIMCHI FRIED RICE 17.3
- ADD PORK +8.6 | ADD DUCK +12.1
- SWEET CORN FRIED RICE & AUSTRALIAN TRUFFLE 27.3 V
- ADD KING CRAB +56
- STEAMED RICE 5

MEAT

- WHOLE BABY CHICKEN, CHICKPEAS & YUZU 32.6
- STICKY PORK RIBS, SCALLIONS & CHILI 32.7
- 1/2 CARAMELIZED LAMB* RACK, RED KOSHO, ANCHOVY & HERB SALAD 71.2

BEEF

- SPICY BEEF TENDERLOIN*, 6oz, US PRIME, GINGER & BLACK PEPPER 48.6
- TENDERLOIN 8oz US PRIME & YUZU DIP 56.8
- RIB-EYE*, 12oz, US PRIME, SEAWEED BUTTER 72.6
- CARAMELIZED STRIPLOIN*, 8oz, US PRIME GARLIC MISO 68.1
- BONE-IN RIB-EYE*, 24oz, US PRIME & SEXY CONDIMENTS 176

WAGYU

- JAPANESE WAGYU* A5 SIRLOIN, 31/OZ
- JAPANESE WAGYU* A5 FILLET, 35/OZ
- TOMAHAWK*, 32oz+, AUSTRALIAN WAGYU & SEXY CONDIMENTS 280

OMAKASE MENU

SEKUSHI 130 PREMIUM 240

SELECTION OF 10 SIGNATURE DISHES

(ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE)
SUBJECT TO AVAILABILITY

SIGNATURE NIGIRI

PER PIECE

- PRAWN* BURRATA & CAVIAR 28.7
- WAGYU*, FOIE GRAS & MOUNTAIN PEACH 35.8
- WAGYU* & AUSTRALIAN TRUFFLE GUNKAN 23.5

SASHIMI & NIGIRI

PER PIECE

- CHU-TORO* Med 12.6 TUNA* Med 7.6 YELLOWTAIL* Japan 8.9
- O-TORO* Med 18.1 SEA URCHIN* Japan 36 SALMON* Scotland 7.9

CHEF'S SELECTION

- 3 VARIETIES SASHIMI* (6 PIECES) 36.8
- 5 VARIETIES SASHIMI* (10 PIECES) 58.3
- 8 NIGIRI* SELECTION 58.1
- VEGAN SUSHI PLATTER (10 PIECES) 23.6 VG

SIGNATURE MAKI

- SOFT SHELL CRAB & NUOC CHAM 21.8
- SCALLOP* & FOIE GRAS 25.6
- TORO* & CAVIAR 57.6
- WAGYU* & GRILLED SHISHITO 68.1

CLASSIC MAKI

- TIGER TEMPURA 18.1
- KING CRAB CALIFORNIA 32.6
- SPICY TUNA* 21.1
- CHU TORO* & NEGI 24.8
- SALMON* & AVOCADO 17.8
- ASPARAGUS MUSHROOM AUSTRALIAN TRUFFLE 21.2 VG