

SNACKS & BITES

- TAKO DOG & TRUFFLE 37.2
- CURED ORA KING SALMON* BAO BUN 23.2
- SEXY FISH CROQUETTE & SMOKED AIOLI 19.6
- CRISPY PINK SHRIMP & YUZU KOSHO DIP 23.1
- SALT AND PEPPER SQUID 15.6
- SPICY EDAMAME 10 VG
- STEAMED EDAMAME 8.6 VG
- MISO SOUP 7.1

SEXY FRUITS DE MER*

72 PER PERSON
MINIMUM 2 PEOPLE

SELECTION OF SIGNATURE SASHIMI,
TARTARE, KING CRAB & OYSTER

ADD LOBSTER 34 PER PERSON

CAVIAR*

SERVED WITH STEAMED BUNS & SEXY CONDIMENTS

SIBERIAN 5 STARS 50G 136
OSCIETRA 6 STARS 30G | 125G 192 | 810

OYSTER*

EAST COAST 6 | WEST COAST 6

TARTARE

- SALMON* TARTARE & KOREAN SPICE 22.6
- YELLOWTAIL* TARTARE, BACON & CAVIAR 35.8
- BEEF TARTARE*, UME & TRUFFLE 35.8
- CHUNKY TUNA* TARTARE & BARLEY MISO 28.7

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.
ALL SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES.

*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.

COLD DISHES

- TUNA CHU TORO* TATAKI, GRILLED ONION & SPICY PONZU 25.8
- BURRATA, KIMCHI & PRAWN CRACKER 21.8
- WAGYU* TATAKI A5, JAPANESE MUSTARD & TRUFFLE 62.1
- YELLOWTAIL* SASHIMI & GREEN MANDARIN PONZU 24.8
- TORO*, KOMBU CURED & SMOKED 33.6

SALADS

- TOMATO & LEMON, COMA 17.1 VG
- CRISPY TOFU & AVOCADO, MAPLE CITRUS DRESSING 21.3 VG
- GREEN HOUSE SALAD, FETA & OLIVE YUZU DRESSING 21.3 V
- CRISPY DUCK & WATERMELON SALAD, POMEGRANATE 29.7
- SPICY KELP NOODLES & RAW VEGETABLES 18.4 VG

VEGETABLES

- GRILLED SWEET POTATO & COCONUT WASABI 17.8 V
- GREEN ASPARAGUS, SMOKED CREAMY PONZU 18.1
- GRILLED BROCCOLINI & SPICY QUINOA 14.2 V
- CARAMELIZED MUSHROOMS 16

SKEWERS & GYOZA

- WAGYU GYOZA, FOIE GRAS & TRUFFLE 45.6
- PRAWN GYOZA, SOY & GINGER DRESSING 21.9
- BEEF, SHISHITO PEPPER & SMOKED ANCHO CHILI 24.5
- EDAMAME GYOZA & SECHUAN PEPPER 20.3 VG
- GRILLED TIGER PRAWN, CHILI & LIME 26.8
- GLAZED PORK BELLY, PEAR & GINGER 18.9
- CHICKEN WINGS, LIME 12.6
- CHICKEN YAKITORI 16.4

TEMPURA

- LOBSTER, SMOKED MARIE ROSE DIP 54.8
- TIGER PRAWN, DASHI BROTH & YUZU SALT 23.1
- ERYNGII MUSHROOM TEMPURA & TRUFFLE 32.6 V
- SEASONAL VEGETABLES 17.6 V

FISH & SEAFOOD

- SCALLOP, JALAPEÑO SAUCE & PICKLED APPLE 2 EA 24.1
- STEAMED SEA BASS, CHILI & SOY 39.8
- CARAMELIZED BLACK COD, SPICY MISO 49.8
- HOUSE SMOKED ORA KING SALMON & GINGER 45.1
- CHILEAN BASS, RAMSON MISO, BLACK TRUFFLE 89.1
- LOBSTER (2LB), SANCHO PEPPER & SHISO BUTTER 112.8
- KING CRAB & BONE MARROW, TRUFFLE & TOAST 98.1
- CRISPY GRILLED JAPANESE SEABREAM 12.6/OZ

RICE

- KIMCHI FRIED RICE 18.1
ADD PORK +8.6 | ADD DUCK +12.1
- SWEET CORN FRIED RICE & TRUFFLE 32.6 V
ADD KING CRAB +56

STEAMED RICE 5

MEAT

- WHOLE BABY CHICKEN, CHICKPEAS & YUZU 37.1
- STICKY PORK RIBS, SCALLIONS & CHILI 34.7
- 1/2 CARAMELIZED LAMB* RACK, RED KOSHO, ANCHOVY & HERB SALAD 65.7

BEEF

- SPICY BEEF TENDERLOIN*, 6OZ, US PRIME, GINGER & BLACK PEPPER 51.6
- TENDERLOIN 8OZ US PRIME & YUZU DIP 54.2
- RIB-EYE*, 12OZ, US PRIME, SEAWEED BUTTER 74.6
- CARAMELIZED STRIPLOIN*, 8OZ, US PRIME GARLIC MISO 71.1
- BONE-IN RIB-EYE*, 24OZ, US PRIME & SEXY CONDIMENTS 176

WAGYU

- JAPANESE WAGYU* A5 SIRLOIN, 38/OZ
- JAPANESE WAGYU* A5 FILLET, 41/OZ
- AUSTRALIAN WAGYU SKIRT STEAK 14OZ 86.2
- TOMAHAWK*, 32OZ+, AUSTRALIAN WAGYU & SEXY CONDIMENTS 298

OMAKASE MENU

SEKUSHI 130 SEXY FISHMAS MENU 260

SELECTION OF 10 SIGNATURE DISHES

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

SIGNATURE NIGIRI

- PRAWN* BURRATA & CAVIAR 28.7
- WAGYU*, FOIE GRAS & MOUNTAIN PEACH 37.8
- WAGYU* & TRUFFLE GUNKAN 23.5

SASHIMI & NIGIRI

- CHU-TORO* Med 12.6 TUNA* Med 8.2 YELLOWTAIL* Japan 9.2
- O-TORO* Med 18.1 SEA URCHIN* Japan 36 SALMON* Scotland 8.1

CHEF'S SELECTION

- 3 VARIETIES SASHIMI* (6 PIECES) 36.8
- 5 VARIETIES SASHIMI* (10 PIECES) 58.6
- 8 NIGIRI* SELECTION 62.1
- 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 20.1
- KING CRAB CALIFORNIA 34.6
- SPICY TUNA* 23.1
- CHU TORO* & NEGI 24.8
- SALMON* & AVOCADO 19.8
- ASPARAGUS MUSHROOM TRUFFLE 21.2 VG