



## COLD DISHES

- YELLOWTAIL SASHIMI\* MANDARIN PONZU 21
-  TUNA BELLY\* KOMBU CURED & SMOKED 29
- BEEF CARPACCIO\* BONE MARROW & TRUFFLE 43
- CHU-TORO TATAKI\* LIME, CORIANDER & MYOGA 28



## TEMPURA

- TIGER PRAWN DASHI BROTH 23
-  ERYNGII MUSHROOM BLACK TRUFFLE 33 V

## RICE


-  KIMCHI FRIED RICE 18
- ADD PORK +9 / ADD DUCK +12
- SWEET CORN FRIED RICE & BLACK TRUFFLE 33 V
- ADD KING CRAB +56
- STEAMED RICE 5 VG

## FISH & SEAFOOD


- STEAMED SEABASS CHILI & SOY 40
-  CARAMELIZED BLACK COD SPICY MISO 50
- LOBSTER SANSHO PEPPER & SHISO BUTTER 64/113 (FOR 2)
-  KING CRAB & BONE MARROW TRUFFLE & TOAST 98
- CHILEAN SEA BASS RAMSON MISO & TRUFFLE 58

## SASHIMI & NIGIRI

PER PIECE

- TUNA\* MED 8 | CHU-TORO\* MED 14
-  O-TORO\* MED 18 | YELLOWTAIL\* JAPAN 9
- SALMON\* SCOTLAND 8 | SEA URCHIN\* JAPAN 36

## SIGNATURE MAKI

- SPICY TUNA\* 16
- TORO\* & CAVIAR 65
-  GREEN DRAGON 20 VG
- SOFT SHELL CRAB NUOC CHAM 22

## SIGNATURE SUSHI



2 PIECES

- WAGYU & FOIE GRAS\* MOUNTAIN PEACH 38
- SCALLOPS & SEA URCHIN 37
- SPANISH RED PRAWN & CAVIAR 36

## CLASSIC MAKI

- TIGER PRAWN TEMPURA 20
- SPICY YELLOWTAIL\* 16
- KING CRAB CALIFORNIA 35
- CHU-TORO\* & NEGI 25
- SALMON\* & AVOCADO 20


## SALADS

-  CRISPY TRUFFLED TOFU 24 VG
- GREENS, YUZU & OLIVE 21 V
-  CRISPY DUCK WATERMELON 30



## CAVIAR\*

- OSCIETRA 6 STARS
- 30G 192 | 50G 320 | 125G 810

## GYOZA

-  WAGYU FOIE GRAS & TRUFFLE 46
- PRAWN SOY & GINGER DRESSING 25
- CHICKEN UME & GOMA 17


## WAGYU BEEF

-  JAPANESE A5 SIRLOIN\* 1 oz 35
-  JAPANESE A5 FILLET\* 1 oz 37
- AUSTRALIAN SKIRT\* 14 OZ 86

## SKEWERS

- GRILLED TIGER PRAWN CHILI & LIME 27
- CHICKEN YAKITORI 16

## VEGETABLES

- GRILLED SWEET POTATO COCONUT WASABI 15 VG
-  GREEN ASPARAGUS SMOKED CREAMY PONZU 16
- GRILLED BROCCOLINI SPICY MISO QUINOA 15VG

## MEAT

-  PRIME SPICY BEEF TENDERLOIN\* 6 oz 54
- WHOLE BABY CHICKEN & YUZU 38
- CARAMELIZED LAMB CUTLETS\*
- RED KOSHO, ANCHOVY & HERB SALAD 66
- PRIME RIBEYE\* 12 OZ SEAWEED BUTTER 75

## CHEF'S SELECTION

- 3 VARIETIES SASHIMI\* (6 PIECES) 42
- 5 VARIETIES SASHIMI\* (10 PIECES) 62
- 8 NIGIRI\* (8 PIECES) 62
- VEGAN SUSHI (10 PIECES) 24 VG

# SEXY LUNCH

MONDAY TO SATURDAY 12PM TO 4PM

## SNACKS

- 🦑 SALT AND PEPPER SQUID 16
- 🦐 CRISPY PINK SHRIMP YUZU MAYO 23
- 🦞 LOBSTER TEMPURA SMOKED MARIE ROSE 55

- MISO SOUP 8
- OYSTER\* WEST COAST 6 EACH

- 🐟 SMOKED SALMON BAO BUNS\* 23
- WAGYU & KIMCHI TOAST (3 PIECES) 30
- 🦟 STEAMED OR SPICY EDAMAME 9/10 VG

## TREATS OF THE SEA

30 PER PERSON

SELECTION OF 12 SPECIALLY CHOSEN TREATS OF THE OCEAN  
(SASHIMI\*, TARTARE\*, CURED & SMOKED)  
SERVED WITH MISO SOUP

## SET MENU

2 COURSES | 30 PER PERSON

### STARTER

- SALMON TARTARE\* KOREAN SPICE
- SEABASS CARPACCIO\* YUZU & BLACK OLIVES
- MIXED VEGETABLE TEMPURA VG
- TIGER PRAWN TEMPURA
- EDAMAME GYOZA AVOCADO & SZECHUAN PEPPER V
- BURRATA KIMCHI & PRAWN CRACKERS
- GREENS WITH CRISPY TOFU
- TUNA NIÇOISE
- GREEN DRAGON MAKI VG
- CARAMELIZED PUMPKIN & VEGAN KIMCHI VG

### MAIN COURSE

- GRILLED SEA BASS DAIKON & SHISO
- SPICY SASHIMI & SUSHI RICE
- CRISPY TRUFFLED TOFU AVOCADO & EDAMAME V
- WHOLE BABY CHICKEN HUMMUS & YUZU
- UDON, TOMATO & TRUFFLE V
- SALMON TERIYAKI CUCUMBER
- MISO ROASTED CAULIFLOWER GOMA-AE & PEANUTS
- ADD ON
- JAPANESE WAGYU 2oz +36
- GRILLED 1/2 LOBSTER +18

SERVED WITH A DETOX SHOT, MISO SOUP & PICKLES

## DESSERT

CHOCOLATE DELICE 8 | DONUTS 7 | PASSION FRUIT CHAWANMUSHI VG 8 | GOLD FISH 6 | THE ZEN GARDEN 15

## ...A GLASS OF WINE

WHITE  
2022 SAUVIGNON BLANC  
BRANCOTT ESTATE - NEW ZEALAND  
GLASS 11

RED  
2019 RED BLEND  
BIRDS OF PREY - AVIARY - USA  
GLASS 11

TREAT  
G.H.MUMM - CORDON ROUGE  
BRUT - FRANCE  
GLASS 15

SEXY FISH SIGNATURE DISH | V = VEGETARIAN | VG = VEGAN

A DISCRETIONARY SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A STAFF MEMBER.

\*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.