# TASTING MENUS

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

#### **HIRO**

CLASSIC 78

PERFECT PAIRING

N.V. G.H. MUMM - GRAND CORDON ROSÉ 100

SALT & PEPPER SQUID
PRAWN GYOZA LEMONGRASS & GARLIC
SMOKED SALMON BAO BUN\*
SPICY YELLOWTAIL MAKI\*

GLAZED PORK BELLY SKEWER
SALMON TERIYAKI\* GOMA & WATERCRESS
GRILLED SWEET POTATO

WARM CINNAMON DONUTS



#### **SEKUSHI**

SEASONAL 102

PERFECT PAIRING

N.V. PERRIER-JOUËT - GRAND BRUT - 120

CRISPY PINK SHRIMP YUZU MAYO THINLY SLICED YELLOWTAIL\* CRISPY DUCK & WATERMELON

GRILLED TIGER PRAWN CHILI & LIME PRAWN GYOZA LEMONGRASS & GARLIC

SASHIMI & MAKI PLATTER\*

SPICY BEEF TENDERLOIN\* GINGER CARAMELIZED BLACK COD BROCCOLINI YUZU CHIMICHURRI

**VANILLA CHEESECAKE** 

# **PREMIUM**

SEASONAL 182 PERFECT PAIRING

N.V. LOUIS ROEDERER - COLLECTION 244 - 140

OYSTERS\* SMOKED CHILI
CAVIAR DIP & PRAWN CRACKERS
LOBSTER TEMPURA SMOKED MARIE ROSE

BEEF CARPACCIO\* BLACK TRUFFLE SALMON CEVICHE\*
WAGYU GYOZA FOIE GRAS & TRUFFLE

PREMIUM SUSHI & SASHIMI\*

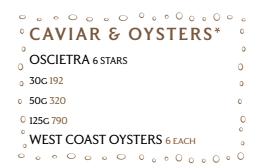
JAPANESE A5 WAGYU\*
CHILEAN SEA BASS MISO CREMA
ASPARAGUS & SMOKED PONZU

SEXY FISH DELUXE DESSERT PLATTER



WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES. FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

# WHILE YOU DECIDE





SALT & PEPPER SQUID 17

**GUACAMOLE** NORI CHIPS 18

GOCHUJANG & HONEY GLAZED MILK BUN SMOKED KOMBU BUTTER 10

STEAMED EDAMAME 8 VG

SPICY EDAMAME 9

MISO SOUP 8

SMOKED SALMON BAO BUN\* 21

V = VEGETARIAN | VG = VEGAN

# SUSHI BAR

# CHEF'S SELECTION

3 VARIETIES SASHIMI\* (6 PIECES) 40 5 VARIETIES SASHIMI\* (10 PIECES) 72 8 NIGIRI SELECTION\* 76

# SASHIMI & NIGIRI\*

SASHIMI 2 PIECES | NIGIRI 2 PIECES

**AKAMI** BLUEFIN TUNA 16

CHU-TORO MEDIUM FATTY TUNA 26

O-TORO FATTY TUNA 36

HAMACHI YELLOWTAIL 16

**SAKE SALMON 14** 

SHIMA - AJI STRIPED JACK 18

MADAI SEA BREAM 16

KINMEDAI GOLDEN EYE SNAPPER 18

HIRAME FLOUNDER 14

BOTAN EBI\* SPOTTED PRAWN 20

**HOKKAIDO - HOTATE SCALLOP 18** 

**HOKKAIDO - UNI SEA URCHIN 36** 

# SIGNATURE NIGIRI\*

WACYU & FOIE GRAS YOUNG PEACH 38 SCALLOPS & SEA URCHIN 37 **BOTAN EBI & CAVIAR 32** 

#### MAKI

SPICY TUNA\* & CRISPY BEEF 26 SALMON CEVICHE\* 26 **TIGER PRAWN TEMPURA 22** TORO\* CAVIAR 56 SOFT SHELL CRAB\* 24 **GREEN DRAGON 20 VG** SALMON & AVOCADO 20 TORO TAKU & NEGI 21 SPICY TUNA 23 SPICY YELLOWTAIL 23 **SNOW CRAB CALIFORNIA 32** 

SEXY FISH MAKI 28

#### **RAW**

YELLOWTAIL SASHIMI\* GREEN MANDARIN PONZU 21 **SALMON CEVICHE 20** BEEF CARPACCIO\* BLACK TRUFFLE 36 TUNA TATAKI\* 31 YELLOWTAIL TARTARE\* YAMASA PONZU 21 SALMON & CHU TORO TIRADITO 27 **SEXY FISH TACO 8 PER PIECE** 

#### **SALADS**

CRISPY TOFU & AVOCADO MAPLE LIME DRESSING 24 VG HEIRLOOM TOMATO SMOKED EGGGPLANT PUREE 17 CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 34 GREENS, YUZU & OLIVE FETA & CRILLED VEGETABLES 18

#### **GYOZA**

WAGYU FOIE GRAS & BLACK TRUFFLE 38 **EDAMAME** SZECHUAN PEPPER 20 V PRAWN LEMONGRASS & GARLIC 25

#### **TEMPURA**

LOBSTER SMOKED MARIE ROSE 49 CHICKEN SPICY LIME DRESSING 12 CRISPY PINK SHRIMP YUZU MAYO 20 TIGER PRAWN 24 SEASONAL VEGETABLE 20 VG



#### **SKEWERS**

GRILLED OCTOPUS CILANTRO & YUZU KOSHO 28 CHICKEN YAKITORI 17 GLAZED PORK BELLY PEAR & GINGER 19

STEAMED SEABASS CHILL & SOY 36

## ROBATA

GRILLED TIGER PRAWN CHILI & LIME 38 **GRILLED BRANZINO DAIKON SHISO 65** SALMON TERIYAKI\* GOMA & WATERCRESS 34 CARAMELIZED BLACK COD SPICY MISO 49 CHILEAN SEA BASS MISO CREMA 56 **CRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 59/98** SPICY BEEF TENDERLOIN\* 6 OZ GINGER & BLACK PEPPER 58 **BABY CHICKEN PICKLES 38** CARAMELIZED LAMB CUTLETS\* RED YUZU KOSHO & HERBS 60

# **WAGYU & PRIME CUTS\***

JAPANESE KAGOSHIMA A5 SIRLOIN 1 oz 40 JAPANESE KAGOSHIMA A5 FILLET 1 oz 48 AUSTRALIAN WAGYU SKIRT 14 oz 86 AUSTRALIAN WACYU TOMAHAWK 32 oz 280 RIBEYE USDA PRIME 12 OZ, SEAWEED BUTTER 68 **BONE-IN RIBEYE 24 OZ, SEXY CONDIMENTS 198** NEW YORK STRIP 10 oz 46

## RICE & VEGETABLES

KIMCHI FRIED RICE 18 ADD PORK +9 / ADD DUCK +12

SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V MUSHROOM FRIED RICE TAKWAN & POACHED EGG 16 STEAMED RICE 5 VG GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG **GREEN ASPARAGUS** SMOKED CREAMY PONZU 12 BROCCOLINI YUZU CHIMICHURRI 12 VG

V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL 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 ILL NESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAWOYSTERS. 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. V = VEGETARIAN | VG = VEGAN

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