#### 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
BURRATA KIMCHI & PRAWN CRACKERS
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\*
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\*

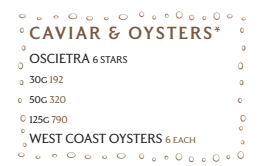
JAPANESE A5 WAGYU\*
CHILEAN SEA BASS MISO CREMA
ASPARAGUS & SMOKED PONZU

SEXY FISH DELUXE DESSERT PLATTER

# SEXY FISH

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 VG

GOCHUJANG & HONEY GLAZED MILK BUN SMOKED KOMBU BUTTER 10

STEAMED EDAMAME 8 VG SPICY EDAMAME 9

MISO SOUP 8

### 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\*

2 PIECES

WAGYU & FOIE GRAS YOUNG PEACH 38 SCALLOP & 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 EACH

#### SALADS

CRISPY TOFU & AVOCADO MAPLE LIME DRESSING 24 VG
HEIRLOOM TOMATO SMOKED EGGPLANT PUREE 17 VG
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 34
GREENS, YUZU & OLIVE FETA & GRILLED 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 14
CRISPY PINK SHRIMP YUZU MAYO 20
TIGER PRAWN 24
SEASONAL VEGETABLE 20 VG

# TREATS ADD-ONS OSCIETRA CAVIAR 8/GR BLACK TRUFFLE 6/GR

V = VEGETARIAN | VG = VEGAN

#### **SKEWERS**

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

#### **ROBATA**

STEAMED SEA BASS CHILI & SOY 36

GRILLED TIGER PRAWN CHILI & LIME 38
GRILLED BRANZINO SHISO PESTO 65
SALMON TERIYAKI\* GOMA & WATERCRESS 34
CARAMELIZED BLACK COD SPICY MISO 49
CHILEAN SEA BASS MISO CREMA 56
GRILLED 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 WAGYU 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 58

#### RICE & VEGETABLES

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

SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V

ADD SNOW CRAB +48

MUSHROOM FRIED RICE TAKUWAN & POACHED EGG 16 V STEAMED RICE 5 VG GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG GREEN ASPARAGUS SMOKED CREAMY PONZU 12

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 illness.

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.