



SEXY FISH
セクシーフィッシュ

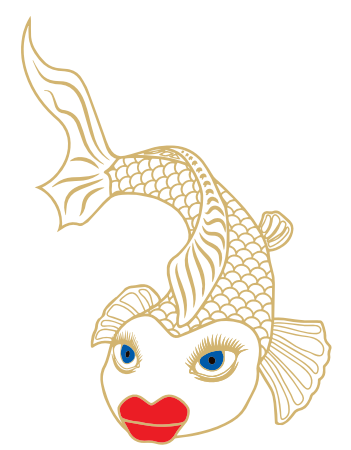
SEXY FISH

セクシーフィッシュ

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

WHILE YOU DECIDE

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- SALT & PEPPER SQUID 17 ◦
- GUACAMOLE NORI CHIPS 18 VG ◦
- STEAMED EDAMAME 8 VG ◦
- SPICY EDAMAME 9 ◦
- MISO SOUP 8 ◦
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SEXY FISH SIGNATURE DISH

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 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.

SALADS

GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18 V
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 34

GYOZA

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

RAW

YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 21
SALMON CEVICHE* 20

ROBATA

GRILLED BRANZINO SHISO PESTO 65
CARAMELIZED BLACK COD SPICY MISO 49
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
RIBEYE* USDA PRIME 12 OZ, SEAWEED BUTTER 65

VEGETABLES

GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG
BROCCOLINI YUZU CHIMICHURRI 12

RICE

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 TAKWAN & POACHED EGG 16 V
STEAMED RICE 5 VG

SUSHI BAR

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

MAKI

TIGER PRAWN TEMPURA 22
TORO* CAVIAR 56
SOFT SHELL CRAB 24
GREEN DRAGON 20 VG
SALMON* & AVOCADO 20
TORO* TAKU & NEGI 21
SPICY TUNA* 25
KING CRAB CALIFORNIA 38
SEXY FISH* & WASABI SOY 28
HAMACHI* & YUZU TRUFFLE 22
SCALLOP* & JALAPEÑO 22

LUNCH SET

MONDAY TO FRIDAY 12PM TO 4PM
UP TO 6 GUESTS

34 PER PERSON

CHOOSE 1 STARTER, 1 MAIN, AND 1 DESSERT

LITTLE BEGINNINGS

CHOICE OF MISO SOUP OR STEAMED EDAMAME

STARTER

YELLOWTAIL SASHIMI* MANDARIN PONZU	HEIRLOOM TOMATO SALAD SMOKED EGGPLANT PUREE VG
TIGER PRAWN TEMPURA DASHI BROTH & YUZU SALT	EDAMAME GYOZA SZECHUAN PEPPER V
SALMON CEVICHE*	BURRATA KIMCHI & PRAWN CRACKERS

MAIN COURSE

SALMON TERIYAKI*	CHIRASHI BOWL*
CRISPY TOFU & AVOCADO MAPLE LIME DRESSING VG	PRIME SKIRT STEAK* 6 oz , CHIMICHURRI
BABY CHICKEN PICKLES	GRILLED TIGER PRAWN CHILI & LIME
HALF GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER +24	KAGOSHIMA A5 SIRLOIN* 2oz +36

DESSERT

WARM DONUTS | ICE CREAM OR SORBET SELECTION | CHOCOLATE SEMIFREDDO

TREATS OF THE SEA

32 PER PERSON

SELECTION OF 12 SPECIALLY CHOSEN TREATS
OF THE OCEAN (SASHIMI*, TARTARE*, CURED* &
SMOKED*)

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