



セクシーフィッシュ

WHILE YOU DECIDE

- SALT & PEPPER SQUID 18
- GUACAMOLE NORI CHIPS 18 VG
- STEAMED EDAMAME 8 VG
- SPICY EDAMAME 11 V
- MISO SOUP 9



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

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

SEASONAL 115
SOMMELIER'S WINE PAIRING - 85

PORK BELLY SKEWERS
EDAMAME GYOZA

SPICY BEEF TENDERLOIN*
SALMON* TERIYAKI GOMA & WATERCRESS
BROCCOLINI YUZU CHIMICHURRI

DESSERT PLATTER

CLASSIC 165
SOMMELIER'S WINE PAIRING - 125

TUNA* TATAKI
WAGYU GYOZA BLACK TRUFFLE
CRISPY DUCK & WATERMELON

JAPANESE A5 WAGYU*
CARAMELIZED BLACK COD
GREEN ASPARAGUS

DESSERT PLATTER

SEASONAL 220
SOMMELIER'S WINE PAIRING - 165

CRISPY DUCK & WATERMELON
WAGYU* TOAST
TURBOT* CARPACCIO

JAPANESE A5 WAGYU*
GRILLED LOBSTER
SWEET CORN FRIED RICE TRUFFLE

SEXY EVER AFTER PLATTER

WAGYU BEEF* TATAKI TARRAGON MUSTARD 32

YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 24

SALMON* CEVICHE 22

BEEF CARPACCIO* BLACK TRUFFLE 36

TUNA TATAKI* 27

YELLOWTAIL TARTARE* YAMASA PONZU 21

SEXY FISH* TACO 2PC 18

KING CRAB JAPANESE VINAIGRETTE 110

TURBOT* CARPACCIO BROWN BUTTER PONZU 32

CRISPY TOFU & AVOCADO MAPLE LIME DRESSING 24 VG
HEIRLOOM TOMATO SMOKED EGGPLANT PUREE 17 VG
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 36
GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18 V
WATERCRESS & FENNEL LEMON MISO 17 V

WAGYU FOIE GRAS & BLACK TRUFFLE 38

EDAMAME SZECHUAN PEPPER 20 V

PRAWN LEMONGRASS & GARLIC 25

TEMPURA

LOBSTER SMOKED MARIE ROSE 52

CRISPY PINK SHRIMP YUZU MAYO 20

TIGER PRAWN 24

WHOLE FRIED SNAPPER TAMARIND DRESSING 57

LOBSTER SMOKED MARIE ROSE 52
CRISPY PINK SHRIMP YUZU MAYO 20
TIGER PRAWN 24
WHOLE FRIED SNAPPER TAMARIND DRESSING 57

GRILLED OCTOPUS CILANTRO & YUZU KOSHO 28
CHICKEN YAKITORI 19
GLAZED PORK BELLY PEAR & GINGER 21
BEEF* & SHISHITO ANCHO CHILI 27

GRILLED TIGER PRAWN CHILI & LIME 38

GRILLED BRANZINO SHISO PESTO 68

SALMON TERIYAKI* COMA & WATERCRESS 36

CARAMELIZED BLACK COD SPICY MISO 52

CHILEAN SEA BASS MISO CREMA 56

GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 62/98

SPICY BEEF TENDERLOIN* 6 OZ , GINGER & BLACK PEPPER 62

BABY CHICKEN PICKLES 38

CARAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 65

KING CRAB & BONE MARROW BLACK TRUFFLE 102

JAPANESE KAGOSHIMA A5 SIRLOIN 1 oz 40
JAPANESE KAGOSHIMA A5 FILLET 1 oz 48
AUSTRALIAN WAGYU SKIRT 14 oz 90
AUSTRALIAN WAGYU TOMAHAWK 32 oz 280
RIBEYE USDA PRIME 12 oz, SEAWEED BUTTER 71
BONE-IN RIBEYE 24 oz, SEXY CONDIMENTS 198
NEW YORK STRIP 10 oz 58

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

SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V
ADD KING 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 17

BROCCOLINI YUZU CHIMICHURRI 16

GRILLED SWEET CORN UME SHISO BUTTER 16 V

CAVIAR & OYSTERS*

ROYAL BAERII
30G 95

OSCIETRA ROYALE
30G 120 50G 210 125G 520

OYSTERS WEST COAST 6 EACH

SEXY SUSHI PLATTER

SELECTION OF SIGNATURE AND
CLASSIC NIGIRIS, MAKI AND SASHIMI 109

WAGYU & FOIE GRAS YOUNG PEACH 38
SCALLOP & SEA URCHIN 37
BOTAN EBI & CAVIAR 32
KING CRAB SPICY MAYO GUNKAN 28
CAVIAR GUNKAN 120

AKAMI BLUEFIN TUNA 18
CHU-TORO MEDIUM FATTY TUNA 29
O-TORO FATTY TUNA 36
HAMACHI YELLOWTAIL 17
SAKE SALMON 16
MADAI SEA BREAM 16
KINMEDAI GOLDEN EYE SNAPPER 19
BOTAN EBI SPOTTED PRAWN 20
HOKKAIDO - HOTATE SCALLOP 18
HOKKAIDO - UNI SEA URCHIN 36

TIGER PRAWN TEMPURA 24
TORO* CAVIAR 56
SOFT SHELL CRAB 24
GREEN DRAGON 20 VG
SALMON* & AVOCADO 20
SPICY TUNA* 27
KING CRAB CALIFORNIA 38
SEXY FISH MAKI* 28
HAMACHI* YUZU TRUFFLE SOY 24
SCALLOP* JALAPENO DRESSING 22

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