SEXY FISH

セクシーフィッシュ

LARGE GROUPS & PRIVATE DINING





FOOD AND DRINKS MENU

THE MENUS

OUR CHEF DIRECTOR HAS CAREFULLY CURATED A SELECTION OF DELECTABLE MENUS ESPECIALLY CREATED FOR EVENTS AND RECEPTIONS. THESE INCLUDE THE VERY BEST SEASONAL INGREDIENTS WITH A FOCUS ON FISH AND SEAFOOD. THE MENUS HAVE BEEN DESIGNED TO SUIT ALL TASTES AND OCCASIONS AND TAKE ON DIFFERENT FORMATS.

*OUR MENUS ARE SEASONAL, AND ARE SERVED FAMILY STYLE WHICH REFLECTS OUR MAIN RESTAURANT SERVICE, WITH ALL THE DISHES BEING SERVED ON PLATTERS IN THE MIDDLE OF THE TABLE.

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY

WE ARE HAPPY TO CATER FOR GUESTS WITH SPECIFIC DIETARY REQUIREMENTS AND ARRANGE ALTERNATIVE DISHES WHERE REQUIRED.

COCKTAILS, WINE & SAKE

WE ARE ABLE TO OFFER A COLLECTION OF COCKTAILS, ALCOHOLIC AND NON-ALCOHOLIC, AND CLASSIC BEVERAGES IN THE PRIVATE DINING ROOM. WE CAN SERVE ANY OF THOSE FOUND IN THE MENU THROUGHOUT THE EVENING, IN ADDITION TO CREATING FURTHER CHOICES ON REQUEST BY WAY OF A PRE-ORDER WITH OUR EXPERIENCED BAR TEAM.

OUR SOMMELIER HAS PUT TOGETHER A LIST OF CHAMPAGNES, FINE WINES, AND SAKE TO COMPLEMENT THE ASIAN INFLUENCED DISHES. THE BALANCED AND THOUGHT-PROVOKING WINE LIST COLLATES VINTAGES AND CEPAGES FROM ALL OVER THE WORLD.

* PRESELECTION OF BEVERAGES, INCLUDING COCKTAILS, WINE OR CHAMPAGNE, IS RECOMMENDED FOR LARGE GROUP DINING TO PROVIDE BEST FLOW IN SERVICE

*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.



SEAWHIP

65

ONLY AVAILABLE FOR LUNCH
MONDAY - SATURDAY
SERVED FAMILY STYLE

SALT & PEPPER SQUID KOMBU & LIME
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW

YELLOWTAIL* SASHIMI GREEN MANDARIN PONZU
PRAWN GYOZA LEMONGRASS & GARLIC

MAKI* SELECTION

STEAMED SEA BASS GINGER & CILANTRO
BABY CHICKEN PICKLES
KIMCHI FRIED RICE EGG & VEGETABLES

WARM CINNAMON DONUTS EXOTIC CREAM & CHOCOLATE SAUCE

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST
PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE & 8% TAXES.
MENUS ARE SEASONAL



HIRO

115

AVAILABLE LUNCH & DINNER
SERVED FAMILY STYLE
SOMMELIER'S WINE PAIRING - 85

SALT & PEPPER SQUID KOMBU & LIME
ZUCCHINI TEMPURA YUZU MAYO
HEIRLOOM TOMATO SALAD SMOKED EGGPLANT PUREE VG

PORK BELLY SKEWERS PEAR & GINGER
EDAMAME GYOZA SZECHUAN PEPPER V

SASHIMI & SUSHI PLATTER*

BABY CHICKEN PICKLES
SALMON* TERIYAKI GOMA & WATERCRESS
BROCCOLINI YUZU CHIMICHURRI

WARM CINNAMON DONUTS EXOTIC CREAM & CHOCOLATE SAUCE

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST
PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE & 8% TAXES.
MENUS ARE SEASONAL



FLOWER GARDEN

VEGETARIAN - 115

AVAILABLE LUNCH & DINNER
SERVED FAMILY STYLE

EDAMAME GYOZA SZECHUAN PEPPER V
GREENS, YUZU & OLIVE SALAD FETA & GRILLED VEGETABLES V

GREEN DRAGON MAKI VG

SWEET CORN FRIED RICE DRIED MISO & TRUFFLE V
CRISPY TOFU & AVOCADO MAPLE LIME DRESSING VG
BROCCOLINI YUZU CHIMICHURRI V
GRILLED SWEET POTATO LEMONGRASS & CILANTRO VG

SORBET & EXOTIC FRUIT PLATTER VG

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST
PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE & 8% TAXES.
MENUS ARE SEASONAL



SEKUSHI

165

AVAILABLE LUNCH & DINNER
SERVED FAMILY STYLE
SOMMELIER'S WINE PAIRING - 125

YELLOWTAIL SASHIMI* MANDARIN PONZU
CRISPY PINK SHRIMP YUZU MAYO

TUNA* TATAKI TRUFFLE MAYO & YUZU SOY
WAGYU GYOZA BLACK TRUFFLE
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW

SASHIMI & SUSHI PLATTER*

SPICY BEEF TENDERLOIN* GINGER & BLACK PEPPER
CARAMELIZED BLACK COD SPICY MISO
BROCCOLINI YUZU CHIMICHURRI V

DESSERT PLATTER

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST
PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE & 8% TAXES.
MENUS ARE SEASONAL



PREMIUM

220

AVAILABLE LUNCH & DINNER
SERVED FAMILY STYLE
SOMMELIER'S WINE PAIRING - 165

OYSTERS* SMOKED CHILI
O-TORO* TARTARE & CAVIAR AVOCADO & PONZU
WAGYU* TATAKI TARRAGON MUSTARD

GREENS, YUZU, & OLIVE SALAD FETA & GRILLED VEGETABLES
BEEF*&SHISHITO SKEWERS ANCHO CHILI

PREMIUM SUSHI PLATTER*

USDA PRIME RIBEYE*
GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER
SWEET CORN FRIED RICE TRUFFLE

SEXY EVER AFTER DESSERT PLATTER

MENU ENHANCEMENTS ARE AVAILABLE UPON REQUEST
PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE & 8% TAXES.
MENUS ARE SEASONAL



ENHANCE YOUR EXPERIENCE

AVAILABLE LUNCH & DINNER
A PRIX-FIXE MENU IS REQUIRED

ADD 3 CANAPES

20 PER PERSON

SEXY CROQUETTES
CHICKEN YAKITORI
WATERMELON, FETA, & SHISO SKEWERS

CAVIAR

ROYAL BAERII
30G 95

OSCIETRA ROYALE
30G 120 50G 210 125G 520

CANAPES

AVAILABLE FOR COCKTAIL RECEPTIONS ONLY
PRICE PER PIECE

SNACKS

SEXY BLACK COD CROQUETTE 5

SEXY FISH* TACO 9

GUACAMOLE 5

SALMON CEVICHE 7

SKEWER

PORK BELLY, PICKLED NASHI PEARS 9

CHICKEN YAKITORI, SCALLIONS & SHICHIMI 9

WATERMELON, FETA & SHISO 6

WATERMELON, DUCK & PEA SHOOTS 9

TOFU, AVOCADO, MAPLE LIME DRESSING 7

SWEET POTATO, LEMONGRASS 5

GYOZA

PRAWN, SOY & GINGER DRESSING 7

WAGYU, FOIE GRAS & TRUFFLE 8

EDAMAME & SECHUAN PEPPER 6

TEMPURA

ZUCCHINI 3

CRISPY PINK SHRIMP & YUZU MAYO 5

LOBSTER, SMOKED MARIE ROSE 11

MAKI

TIGER PRAWN TEMPURA 6

SALMON* & AVOCADO 6

GREEN DRAGON VG 6

SOFT SHELL CRAB 7

NIGIRI*

SELECTION OF NIGIRI 8 EACH

TUNA, YELLOWTAIL, SALMON

SIGNATURE NIGIRI*

WAGYU & FOIE GRAS 19

KING CRAB SPICY MAYO GUNKAN 14

CAVIAR GUNKAN 60

DESSERT

OPEN BAR PACKAGES

SILVER

WINE & BEER
2 HOURS – 60
3 HOURS – 85

SOMMELIER SELECTION
ROSÉ , WHITE , RED

BEER
SEXY FISH LAGER

ADD ON
WELCOME COCKTAIL – 20

GOLD

WINE, BEER & SPIRITS
2 HOURS – 85
3 HOURS – 110

WELCOME DRINK
PROSECCO

SOMMELIER SELECTION
ROSÉ , WHITE , RED

BEER
SEXY FISH LAGER

SPIRITS
REYKA VODKA
BEEFEATER GIN
MILAGRO SILVER TEQUILA
THE LOST EXPLORER ESPADÍN MEZCAL
FLOR DE CAÑA 4YO RUM
MAKER'S MARK BOURBON
MONKEY SHOULDER SCOTCH

ADD ON
WELCOME COCKTAIL – 20

PLATINUM

WINE, BEER, SPIRITS & COCKTAILS
2 HOURS – 130
3 HOURS – 160

WELCOME DRINK
CHAMPAGNE

SOMMELIER SELECTION
ROSÉ , WHITE , RED

BEER
SEXY FISH LAGER

SPIRITS
KETEL ONE VODKA
TANQUERAY NO TEN GIN
DON JULIO BLANCO TEQUILA
THE LOST EXPLORER ESPADÍN MEZCAL
ZACAPA 23 RUM
BULLEIT BOURBON
JW BLACK LABEL SCOTCH
MARTELL VS COGNAC

COCKTAILS
SELECTION OF 3 COCKTAILS



BEVERAGE GUIDELINES

BEVERAGE PACKAGES ARE FOR THE ENTIRE GROUP.
ALL PACKAGES INCLUDE: SOFT BEVERAGES: COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER, CLUB SODA
SPECIALTY COCKTAILS & SHOTS NOT INCLUDED IN BEVERAGE PACKAGES.
BEVERAGES WILL BE SERVED TO GUESTS ONE AT A TIME.
BAR PACKAGES ARE RESERVED FOR GROUPS OF 12 AND OVER. PRICED PER PERSON.