


## SNACKS & BITES

 **SALT & PEPPER SQUID** 14.1  
**WAGYU & KIMCHI TOAST** (2 PIECES) 24.8  
**SALMON BAO BUN** (2 PIECES) 13.8

**AVOCADO TARTARE & CAVIAR** 32.1

**STEAMED EDAMAME** 6.1  
**SPICY EDAMAME** 7.2

**PORK CRACKLING** 9.1  
 **CRISPY PINK SHRIMP** YUZU MAYO 15.8  
**MISO SOUP** 5.9

## CAVIAR\*


SERVED WITH STEAMED BUNS & SEXY CONDIMENTS

**SIBERIAN** 5 STARS 30G 54 | **OSCIETRA** 6 STARS 30G 98 | **BELUGA** 30G 215

## COLD DISHES

**SALMON TARTARE\*** KOREAN SPICE 14.6  
 **YELLOWTAIL SASHIMI\*** MANDARIN PONZU 16.8  
**TUNA TATAKI\*** SPICY PONZU 18.1  
 **TUNA BELLY\*** KOMBU CURED & SMOKED 26.1  
**BEEF TARTARE & TRUFFLE** 25.8  
 **SEA BREAM CEVICHE** AJI AMARILLO 15.2  
**SWEET POTATO CEVICHE** 12.1 VG

## TEMPURA

**TIGER PRAWN** DASHI BROTH 15.8  
 **ERYNGII MUSHROOM & TRUFFLE** 16.7 V  
**SEASONAL VEGETABLES** 13.9 VG  
**LOBSTER** SMOKED MARIE ROSE 42.1

## SKEWERS

**GRILLED TIGER PRAWN** CHILLI & LIME 17.8  
**GLAZED PORK BELLY** PEAR & GINGER 16.4  
 **SCALLOPS** JALAPEÑO & PICKLED APPLE 16.1  
**CHICKEN YAKITORI** 11.2  
**BEEF & GREEN ASPARAGUS** 16.1

## FISH & SEAFOOD

**GRILLED SEABASS**  
SHISO MISO PESTO 24.3  
**SALMON TERIYAKI**  
PICKLED CUCUMBERS 19.1  
**STEAMED SEABASS FILLET**  
GINGER, SOY & SESAME 23.8  
 **CARAMELISED BLACK COD**  
SPICY MISO 48.6  
**GRILLED LOBSTER**  
SANSHO & SHISO BUTTER 41.2 / 79.8  
**KING CRAB & BONE MARROW**  
TRUFFLE & TOAST MP  
**CRISPY LEMON SOLE**  
WASABI DIP & PONZU 35.1  
**MUSSELS & COCONUT**  
LOTUS CHIPS 18.1

## FRUITS DE MER\*

36 PER PERSON  
MINIMUM 2 PEOPLE

SELECTION OF  
SASHIMI, PRAWNS, MUSSELS,  
SCALLOPS, TARTARE & OYSTERS


+ LOBSTER MP  
+ CAVIAR MP

## VEGETABLES

**GRILLED SWEET POTATO**  
COCONUT WASABI 9.6 VG  
 **GREEN ASPARAGUS**  
SMOKED CREAMY PONZU 11.8  
**SAUTÉED MUSHROOM & SHISHITO**  
12.1

**TENDERSTEM BROCCOLI**  
SPICY MISO QUINOA 9.6 VG  
**SPINACH**  
GARLIC PONZU 8.9

## WAGYU

 **JAPANESE A5**  
**SIRLOIN\* / FILLET\*** 150G  
MP / MP  
**AUSTRALIAN**  
**BAVETTE\*** 200G  
58  
**AUSTRALIAN TOMAHAWK** 1.1KG  
MP


## SALADS

**HOUSE SALAD**  
OLIVE & YUZU 14.1 V  
**CRISPY DUCK**  
WATERMELON & POMEGRANATE 21.8  
 **CRISPY TRUFFLED TOFU**  
AVOCADO & PEAS 16.7 VG  
**BURNT TOMATOES**  
SESAME 12.3 VG

## GYOZA

 **WAGYU** FOIE GRAS & TRUFFLE 34.8  
**EDAMAME** SZECHUAN PEPPER 12.6 VG  
**PRAWN** GINGER DRESSING 14.8  
**CHICKEN** UME & SHISO 13.1

## RICE & NOODLES

 **KIMCHI FRIED RICE** 13.1  
ADD PORK +8.1 / ADD DUCK +13.8  
**SWEETCORN FRIED RICE** 12.1 V  
ADD TRUFFLE MP  
**STEAMED RICE** 4.9 VG  
**FRIED SPICY NOODLES** 12.8 VG  
ADD PRAWN +11.7

## MEAT & BEEF

 **SPICY BEEF TENDERLOIN\*** 200G  
PEPPER & GINGER 36.1  
**USDA CARAMELISED SIRLOIN** 250G  
GARLIC MISO 42.8  
**BONE IN RIB-EYE\*** 800G  
TRUFFLE EDITION MP  
**WHOLE BABY CHICKEN**  
HUMMUS & YUZU 26.1  
**STICKEY IBERICO PORK RIBS**  
GREEN ONION & CHILLI 25.4  
 **CARAMELISED LAMB** (2 BONES)  
RED KOSHO, ANCHOVY & HERB SALAD 24.7

# OMAKASE MENUS

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

**HIRO**  
CLASSIC  
58

SALT & PEPPER SQUID  
SMOKED SALMON BAO BUN  
CHICKEN GYOZA  
TUNA TATAKI\*  
SPICY YELLOWTAIL\* MAKI  
GLAZED PORK BELLY SKEWER  
MUSSELS & COCONUT  
GRILLED SWEET POTATO  
BABY CHICKEN & YUZU  
CINNAMON DOUGHNUTS  
CHOCOLATE DELICE

**SEKUSHI**  
SEASONAL  
96

CRISPY PINK SHRIMP YUZU MAYO  
OYSTERS & SHISO  
SCALLOPS JALAPEÑO & PICKLED APPLE  
WAGYU TOAST  
SEABASS CEVICHE  
EDAMAME GYOZA  
SEASONAL SUSHI & SASHIMI\*  
GRILLED TIGER PRAWNS CHILLI & LIME  
ASPARAGUS SMOKED PONZU  
STEAMED SEA BREAM  
SPICY BEEF TENDERLOIN\*  
CHEESECAKE & SEXY TREATS

**PREMIUM**  
PREMIUM  
162

TUNA BELLY\* SMOKED & CURED KOMBU  
OYSTER SMOKED CHILLI  
LOBSTER TEMPURA  
CRISPY DUCK WATERMELON  
YELLOWTAIL SASHIMI \* MANDARIN PONZU  
WAGYU GYOZA FOIE GRAS & TRUFFLE  
PREMIUM SASHIMI\*  
CAMELISED BLACK COD  
BONE MARROW & KING CRAB  
JAPANESE WAGYU SMOKED KIMCHI  
SEXY EVER AFTER  
SWEET FINISH



## SASHIMI & NIGIRI

PER PIECE

TUNA\* SPAIN 5 | CHU-TORO\* SPAIN 8.1 | O-TORO\* SPAIN 9.8  
YELLOWTAIL\* JAPAN 5.9 | SALMON\* SCOTLAND 4.8 | SCALLOP SCOTLAND 7.8

## SUSHI TREATS

2 PIECES

EEL & FOIE GRAS 17.1

WAGYU GUNKAN & TRUFFLE 21.8

SCALLOP & PORK BELLY ABURI 14.8

## CHEF'S SELECTION

3 VARIETIES SASHIMI\* (6 PIECES) 26.8  
5 VARIETIES SASHIMI\* (10 PIECES) 42.1  
VEGAN SUSHI (10 PIECES) 18.9 VG  
5 SUSHI WITH TOPPINGS 24.1

## SIGNATURE MAKI

GREEN DRAGON 12.8 VG  
ASPARAGUS & ERINGII MUSHROOM 14.1  
SOFT SHELL CRAB & SPICY MISO 21.7  
SALMON & SWEETCORN 13.6  
OTORO & CAVIAR 46.7  
WAGYU & SHISHITO 42.8

## CLASSIC MAKI

TIGER TEMPURA 15.8  
SNOW CRAB CALIFORNIA 21.7  
SPICY TUNA\* 16.2 | SPICY YELLOWTAIL\* 16.2  
CHU TORO\* & NEGI 24.1  
SALMON\* & AVOCADO 11.8  
CUCUMBER SHISO 8.1



SEXY FISH SIGNATURE DISH | V = VEGETARIAN | VG = VEGAN

PLEASE NOTE A SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR FINAL BILL. ALL SERVICE CHARGE IS DISTRIBUTED TO EMPLOYEES.

PLEASE SCAN THE QR CODE FOR ALLERGEN & NUTRITIONAL INFORMATION FOR ALL SEXY FISH MENUS



\*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.