



## COLD DISHES

- SALMON TARTARE\* KOREAN SPICE 14.6
-  YELLOWTAIL SASHIMI\* MANDARIN PONZU 16.8
-  TUNA BELLY\* KOMBU CURED & SMOKED 26.1
- BEEF TARTARE\* UME & TRUFFLE 25.8
- TUNA TATAKI\* SPICY PONZU 18.1

## TEMPURA

- TIGER PRAWN DASHI BROTH 15.8
-  ERYNGII MUSHROOM BLACK 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 11.7

## FISH & SEAFOOD

- GRILLED SEABASS
- SHISO MISO PESTO 24.3
-  CARAMELISED BLACK COD
- SPICY MISO 48.6
- SALMON TERIYAKI
- SESAME & WATERCRESS 21.3
- LOBSTER SANSHO PEPPER
- & SHISO BUTTER 41.2 / 79.8
-  KING CRAB & BONE MARROW
- TRUFFLE & TOAST MP

## OYSTER\*

SMOKED CHILLI SAUCE MP

## CAVIAR\*

- SIBERIAN 30G 54
- OSCIETRA 30G 98
- BELUGA 30G 215




## SEXY FRUITS DE MER\*

36 PER PERSON  
MINIMUM 2 PEOPLE

SELECTION OF SASHIMI,  
TARTARE & OYSTER

ADD 1/2 LOBSTER +39

## VEGETABLES

-  GREEN ASPARAGUS
- SMOKED CREAMY PONZU 11.8
- TENDERSTEM BROCCOLI
- SPICY MISO QUINOA 9.6 VG
- GRILLED SWEET POTATO
- COCONUT WASABI 9.6 VG


## WAGYU BEEF

-  JAPANESE A5
- SIRLOIN\* / FILLET\*
- 150G MP / MP


## SALADS

- GREENS, YUZU & OLIVE
- FETA & GRILLED VEGETABLES 13.1 V
-  CRISPY TRUFFLED TOFU
- AVOCADO & EDAMAME 16.7 VG
-  CRISPY DUCK
- WATERMELON & POMEGRANATE 17.2

## GYOZA

- WAGYU FOIE GRAS & TRUFFLE 34.8
-  EDAMAME SZECHUAN PEPPER 13.1 V
- PRAWN SOY & GINGER DRESSING 14.8
- CHICKEN UME & SHISO 13.6

## RICE & NOODLES

-  KIMCHI FRIED RICE 13.1
- ADD PORK +8.1 / ADD DUCK +13.8
- SWEET CORN FRIED RICE 12.1 V
- ADD TRUFFLE +8.6
- SPICY PRAWN NOODLES 21.3


## MEAT

- WHOLE BABY CHICKEN
- HUMMUS & YUZU 26.1
-  SPICY BEEF TENDERLOIN\* 200G
- PEPPER & GINGER 38.9
- STICKY IBERICO PORK RIBS
- GREEN ONIONS & CHILLI 25.4
-  CARAMELISED LAMB RACK\*
- RED KOSHO, ANCHOVY & HERB SALAD 35.7
- USDA CARAMELISED SIRLOIN
- 250G GARLIC MISO 42.8



## 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\* SANCHO PEPPER 17.1
- WAGYU GUNKAN & TRUFFLE 21.8
- CRISPY SCALLOP, YUZU & CAVIAR 18.1

## 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

- SOFT SHELL CRAB & SPICY MISO 21.7
- O-TORO\* & CAVIAR 46.7
- WAGYU & SHISHITO 42.8
-  GREEN DRAGON 12.8 VG

## CLASSIC MAKI

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

## SNACKS & BITES

 SALT AND PEPPER SQUID 14.1  
 CRISPY PINK SHRIMP YUZU MAYO 15.8  
 WAGYU & KIMCHI TOAST (2 PIECES) 24.8

SALMON BAO BUN (2 PIECES) 13.8

MISO SOUP 5.9  
 STEAMED EDAMAME 6.1  
 SPICY EDAMAME 7.2

## OMAKASE MENUS

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

### HIRO

CLASSIC

52

SALT & PEPPER SQUID  
 TUNA TATAKI\*  
 CHICKEN GYOZA  
 SPICY YELLOWTAIL\* MAKI  
 ○○○○  
 GLAZED PORK BELLY SKEWER  
 GRILLED SEABASS  
 GRILLED SWEET POTATO  
 BABY CHICKEN & YUZU  
 ○○○○  
 CINNAMON DOUGHNUTS  
 CHOCOLATE DELICE

### SEKUSHI

SEASONAL

89

OYSTERS SMOKED CHILLI  
 CRISPY PINK SHRIMP YUZU MAYO  
 SCALLOPS JALAPEÑO & PICKLED APPLE  
 ○○○○  
 YELLOWTAIL SASHIMI\* MANDARIN PONZU  
 GRILLED TIGER PRAWNS CHILLI & LIME  
 EDAMAME GYOZA  
 ○○○○  
 SEASONAL SUSHI & SASHIMI\*  
 ○○○○  
 ASPARAGUS SMOKED PONZU  
 CARAMELISED BLACK COD SPICY MISO  
 SPICY BEEF TENDERLOIN\*  
 ○○○○  
 CHEESECAKE & SEXY TREATS

### PREMIUM

PREMIUM

149

TUNA BELLY\* SMOKED & CURED KOMBU  
 OYSTERS SMOKED CHILLI  
 LOBSTER TEMPURA  
 ○○○○  
 CRISPY DUCK WATERMELON  
 YELLOWTAIL TARTARE\* & CAVIAR  
 WAGYU GYOZA FOIE GRAS & TRUFFLE  
 ○○○○  
 PREMIUM SASHIMI\*  
 ○○○○  
 ASPARAGUS  
 ALASKAN KING CRAB  
 JAPANESE WAGYU SMOKED KIMCHI  
 ○○○○  
 SEXY EVER AFTER  
 SWEET FINISH



## LUNCH

MONDAY TO SUNDAY 12PM TO 4PM SERVED WITH MISO SOUP & PICKLES

### SET LUNCH

2 COURSES 29

#### STARTER

SALMON TARTARE KOREAN SPICE  
 TUNA TATAKI\* SPICY PONZU  
 EDAMAME GYOZA SZECHUAN PEPPER V  
 PRAWN TEMPURA GINGER DIP  
 BURRATA KIMCHI & PRAWN CRACKERS

#### MAIN COURSE

GRILLED SEABASS BURNT TOMATOES  
 CRISPY TRUFFLED TOFU & GRILLED ASPARAGUS V  
 SPICY SASHIMI AVOCADO & ASPARAGUS  
 BEEF ONGLET SHISO CHIMICHURRI  
 WHOLE BABY CHICKEN HUMMUS & YUZU

### BOWLS

21.8

PORK KATSU, WILD RICE, BROCCOLI  
 CRISPY TRUFFLED TOFU, PLAIN RICE, AVOCADO

SPICY CHIRASHI DON  
 SALMON TERIYAKI, QUINOA, SWEET POTATO



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.

\*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.