

TASTING MENUS

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

HIRO MENU

58 PER PERSON
(MINIMUM OF 2 PEOPLE)

WINE PAIRING 42
NON-ALCOHOLIC PAIRING 30

MISO SOUP
SALT & PEPPER SQUID
EDAMAME GYOZA SZECHUAN PEPPER

SPICY TUNA MAKI
SALMON CEVICHE

BABY CHICKEN PICKLES
SALMON TERIYAKI GOMA & WATERCRESS
CRISPY POTATO SEAWEED
SERVED WITH STEAMED RICE

VANILLA CHEESECAKE

SEKUSHI MENU

84 PER PERSON
(MINIMUM OF 2 PEOPLE)

WINE PAIRING 66
NON-ALCOHOLIC PAIRING 40

CRISPY PINK SHRIMP YUZU MAYO
YELLOWTAIL SASHIMI ORANGE PONZU
CRISPY DUCK & WATERMELON POMEGRANATE

TIGER PRAWN TEMPURA DASHI BROTH
CHICKEN GYOZA UME & SHISO

SASHIMI & SUSHI PLATTER

SPICY BEEF TENDERLOIN GINGER
CARAMELISED BLACK COD MISO GLAZE
TENDERSTEM BROCCOLI SPICY QUINOA

CINNAMON DOUGHNUTS
CHOCOLATE FONDANT

ENHANCE YOUR MENU

OSCIETRA CAVIAR 1G 5
SHAVES OF BLACK TRUFFLE 1G 10
WAGYU 100G 40



PREMIUM MENU

118 PER PERSON
(MINIMUM OF 2 PEOPLE)

WINE PAIRING 102
NON-ALCOHOLIC PAIRING 40

CARLINGFORD OYSTER SMOKED CHILLI
COURGETTE TEMPURA YUZU AÏOLI
TUNA TATAKI CAVIAR, TRUFFLE MAYO & YUZU SOY

GRILLED TIGER PRAWN SKEWER CHILLI & LIME
PRAWN GYOZA GINGER DRESSING

PREMIUM SUSHI

JAPANESE A5 WAGYU SIRLOIN
GRILLED LOBSTER SHISO BUTTER
BABY GEM & AVOCADO SMOKED CHILLI SOY
KIMCHI FRIED RICE

PREMIUM DESSERT PLATTER

V = VEGETARIAN | VG = VEGAN

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. FOR DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS PLEASE SCAN THE QR CODE. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS

