TASTING MENUS

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

SEKUSHI MENU

75 PER PERSON
(MINIMUM OF 2 PEOPLE)

WINE PAIRING 65
NON-ALCOHOLIC PAIRING 45

FIVE SPICE CHICKEN SALAD HONEY MUSTARD
HAMACHI CEVICHE
COURGETTE TEMPURA YUZU AÏOLI

TIGER PRAWN TEMPURA DASHI BROTH
EDAMAME GYOZA SZECHUAN PEPPER

SPICY TUNA ROLL
TIGER PRAWN MAKI

SPICY BEEF TENDERLOIN GINGER
SALMON TERIYAKI GOMA & WATERCRESS
CRISPY POTATO SEAWEED

CINNAMON DOUGHNUTS
CHOCOLATE FONDANT

PREMIUM MENU

120 PER PERSON
(MINIMUM OF 2 PEOPLE)

WINE PAIRING 110
NON-ALCOHOLIC PAIRING 45

OYSTER & CAVIAR
BEEF & FOIE GRAS GYOZA
O-TORO TARTARE

GRILLED TIGER PRAWN SKEWER CHILLI & LIME
TUNA TATAKI CAVIAR, TRUFFLE MAYO, YUZU SOY

SEXY FISH ROLL
WAGYU & TRUFFLE GUNKAN
SCALLOP NIGIRI

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

FISHMAS DESSERT PLATTER

FISHMAS MENU

95 PER PERSON
(MINIMUM OF 2 PEOPLE)

WINE PAIRING 87
NON-ALCOHOLIC PAIRING 45

CARLINGFORD OYSTER SMOKED CHILLI
CRISPY DUCK & WATERMELON POMEGRANATE
YELLOWTAIL SASHIMI ORANGE PONZU

PRAWN GYOZA GINGER DRESSING
SALT & PEPPER SQUID

CHU-TORO NIGIRI
TUNA & TRUFFLE MAKI ROLL
3 VARIETIES SASHIMI TUNA, YELLOWTAIL, SALMON

CARAMELISED BLACK COD MISO
USDA RIBEYE YUZU MISO BUTTER
TENDERSTEM BROCCOLI

FISHMAS DESSERT PLATTER

ENHANCE YOUR MENU

OSCIETRA CAVIAR 1G 5

SHAVES OF BLACK TRUFFLE 1G 10

WAGYU 100G 40



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