

HOT STONE

STEAK AND SUSHI BAR

Aperitifs

Umeshu | Plum wine 50ml | 7
Henri Benoit Champagne 125ml | 9
Real Japanese wasabi, Pear & Gin Cocktail | 12

Nibbles

Edamame with spicy sea salt (V) | 4.5
Tsukemono | Homemade Japanese Pickles | 5

MIX & MATCH

Perfect for sharing. We recommend 3-4 plates per person.

Tataki

Scallop Tataki | 13
With truffle ponzu & plum sauce

Courgette Tataki (V) | 8
With truffle yuzu soy, dry miso & crispy leek

Butterfish Tataki | 12
With red & green jalapeno sauce

Seabass Tataki | 11
With yuzu miso sauce & truffle onion salsa

Grilled

Grilled aubergine (V) | 8.5
With homemade saikyo miso sauce

Grilled Mackerel | 9
kizami oroshi with ponzu

Grilled Asparagus (V) | 6
With homemade spicy plum sauce

Prawn Yakitori | 9.95
With homemade spicy cumin sauce/2 sticks

Fried

Agedashi Tofu (V) | 7.5
With spicy oroshi & dashi soy sauce

Marinated Seabream Karaage | 9
With kizami truffle salsa

Spicy Rock shrimp tempura with furikake | 9.95

Crispy rice with tuna tartare | 6.95

Carpaccio

Hamachi Carpaccio | 14
With jalapeno & truffle ponzu sauce

Salmon Carpaccio | 9
With Spicy ponzu kizami oroshi

Tofu Carpaccio (V) | 8.5

Octopus Carpaccio | 11
With daikon, fennel & truffle mustard miso sauce

If you have allergy, please ask a member of staff. A discretionary 12.5% service charge will be applied to all bill.

Maki Rolls 6pcs

- Spicy tuna roll | 8
- Soft shell crab roll | 13.95
- Spicy salmon roll | 7.5
- Ebi tempura roll | 8.5
- Seared salmon roll | 10.5
With cream cheese & plum sauce
- Snow crab roll | 9.5
- Mix veg roll (V) | 7
- Spicy King prawn roll | 9
- Crunchy tofu & avocaso roll (V) | 7.5
- Seared Butterfish roll | 11.95
With tuna tartare & teriyaki sauce

Special Maki Rolls 6pcs

- Suzuki roll | 12
Seared seabass slices, pomegranate & yuzu miso
- Crunchy hot stone roll | 11
King prawn tempura, teriyaki sauce, crunchy tempura flakes
- 9 chapel roll | 14.95
Grilled salmon slices, red spicy mayo, tuna tartare
- Crunchy tuna roll | 11
- Chuka wakame tempura roll (V) | 9
with homemade jalapeno sauce
- Crunchy eel roll | 15.95
Grilled eel, teriyaki sauce, crunchy tempura flakes

Sushi Selections

- Sushi selection 7pcs | 18
Salmon, Tuna, Octopus, Hamachi, Scallop, Ebi, Butterfish
- Sashimi selection 7pcs | 18
Salmon, Tuna, Octopus, Seabass, Hamachi, Ebi, Butterfish
- Special Sushi & Sashimi Omakase 7 pcs | 29

Special nigiri 1pc

- Seared butterfish | 5.5
With truffle onion ponzu salsa
- Seared salmon | 4.5
With ikura & saikyo miso sauce
- Hamachi with kizami wasabi | 6
- Seabass with yuzu miso sauce | 5

Special Sashimi 4pcs

- Seared butterfish sashimi | 9.95
- Seared salmon | 9
With spicy truffle yuzu miso sauce

Fresh 100% Japanese Wasabi

We serve fresh 100% Japanese wasabi with all our Sushi & sashimi. It can take up to 3 years to grow wasabi. Real wasabi has a more vibrant flavour and enhances the delicate taste of fish to another level.
Extra Wasabi | 4

Sushi & Sashimi 1pc

- Sake/Salmon | 2.5
- Akami/Tuna | 3
- Chutoro/ Medium Fatty Tuna | 4.5
- Otoro/Fatty Tuna | 6
- Hamachi/ Yellowtail | 3.5
- Suzuki/ Sea bass | 3
- Abura Bozu/ Butterfish | 3
- Unagi/Eel | 3.5
- Hotate/Scallop | 3.5
- Tako/Octopus | 2.8
- Ebi/King prawn | 3
- Tai/Sea bream | 2.5
- Kani/Snow Crab | 4
- Wagyu (nigiri only) | 10

Ishiyaki in Japanese is Hot Stone Cooking

An ancient cooking method. Hot Stone comes heated up to 400C. Please do not touch and put any sauces on the hot stone.

All the meat and seafood should be seared thoroughly on all sides. Please cook within 7-10 minutes as stones gradually start to cool. Enjoy your choice of steak or fish however you like it: Rare, Medium or Well-done. If any questions, please ask a member of staff.

HOT STONES

Served with a choice of sauce & chuka wakame

A5 Japanese wagyu 100g | 39

50p donated to Action Against Hunger for every wagyu sold

Sirloin 150g | 15.95

Sirloin & King prawn | 21

Australian halal wagyu 100g | 27

Meat Platter | 49

Sirlon, Australian Wagyu, Japanese Wagyu

Salmon | 13.95

Tuna | 19

Salmon & Tuna | 17.5

Seafood mix: Scallop, King prawn, Tuna & Salmon | 25

Sauces | 2

Goma | Black pepper sauce | Kizami ponzu salsa

Sides

Kimchi | 4

Yasai Salad with Yuzu Dressing (V) | 5.5

Steamed Rice | 3.5

Horenso Gomaee | 4.5

Spinach with sesame dressing

Japanese Wagyu

We serve authentic 100% Japanese A5 wagyu which is incredibly tender and has rich flavour & melt in your mouth texture. Intense marbling in wagyu beef occurs not only due to superior genetics, but also to the painstaking care taken in their rearing.

They are allowed to grow until three years (for normal beef, it's 15 months). Every single cow has a birth certificate, so every piece of Japanese Wagyu steak can be traced back to a farm.

Desserts & Dessert Wines

Green tea & vanilla mochi ice cream | 5.5

Umeshu, plum wine, Japan | 7

Slightly sweet, well balanced with sour notes. Has a lovely mature aroma of plum

Royal Tokaji Late Harvest, Hungary | 9

Flowery aroma. Flavours of fresh tropical fruits, apricot and peach

Chateau d'Arche Sauternes, France | 11

Rich & sweet with honeyed, tropical fruit flavours

If you have allergy, please ask a member of staff. A discretionary 12.5% service charge will be applied to all bill.

DRINKS MENU

Real Japanese wasabi, Pear & Gin Cocktail | 12

| <u>Sake</u> | 100ml | 200ml | Bottle |
|---|-------|-------|--------|
| Junmai Excellent Kura Dashi Full bodied taste & delicate earthiness | 8 | 15 | |
| Shindo Uragasanryu Koka An elegant honjozo, ripe pear on the nose, refreshing finish | 9 | 17 | |
| Ozeki Nigori Sake, 375ml Sweet & creamy nigori with notes of banana and coconut | 10 | 19 | 29 |
| Ozeki Tokubetsu Junmai, 300ml Rich, rounded from Yamadanishiki rice with a fantastic umami finish | 9.5 | 18 | 27 |
| Asahi Shuzo Dassai, Junmai Daiginjo, 300ml Clean, soft & very subtle. The balanced aromas & mild sweetness envelope the senses | 15 | 28 | 39 |
| Asahi Shuzo Dassai Sparkling, Junmai Daiginjo, 360ml Delicate yet sturdy. Refreshing finish and timbre to the flavour | | | 45 |
| Gassan No Yuki Inmai Ginjo, 300ml An initial strawberry sweetness transforms into an earthy, savouriness | 9 | 17 | 25 |
| Takasago Kokuu Kokushi Junmai, 500ml The use of an apple yeast contributes a sweet & sour flavour which combines with melon fruitiness | | | 42 |
| Kikusui Junmai Ginjo, 300ml Fresh cantaloupe & mandarin orange overtones | | | 37 |
| Yamagata Shoin Junmai, 500ml Elegant with a bouquet of floral fragrances and a clean, fruity palate with a hint of apple tartness | | | 55 |

Sake Set 50ml each (Junmai Excellent, Ozeki Nigori, Dassai Junmai Daiginjo) | 15
A great way to taste a variety of sake and compare side-by-side

Rum & Vodka 50ml

Havana Club 3 years old rum | 8

Ryoma, 7 Year Old Japanese Rum | 14

Ketel One vodka | 8

Eiko, Japanese Vodka | 14

Gin 50ml

Tanqueray | 8

Jinzu | 10

Etsu | 12

Nikka Coffey Gin | 16

Kokoro | 9

Roku | 11

Ki No Bi | 13

Japanese Gin | 14

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Whisky 50ml

| | |
|--------------------------------------|--|
| Johnny Walker Red label 8 | Nikka from the Barrel 13 |
| Nikka Pure Malt Black 14 | Nikka Pure Malt Red 14 |
| Nikka Pure Blended Whisky 12 | Nikka Coffey Grain 13 |
| Nikka Coffey Malt 13 | The Nikka 12 Year Old 25 |
| Togouchi Premium Blended, Japan 12 | Suntory Yamazaki Distillers Reserve 15 |
| Suntory Yamazaki 12 Year Old 22 | Suntory Hakushu, single malt 14 |
| Suntory Chita, single grain 14 | Suntory Hibiki Japanese Harmony 17 |

Sparkling Wines

| | 125ml | Bottle |
|---|-------|--------|
| Vaporetto Prosecco, Italy Fruity & refreshing with citrus, pear & floral notes | 7 | 32 |
| Henri Benoit Brut Reserve NV, Champagne France An elegant and expressive Champagne with delightful floral notes | 9 | 49 |
| Palmer & Co Brut Reserve, Champagne France This champagne has intense apple and citrus fruit with a hint of creamy, biscuity flavours and lots of fine, delicate bubbles | | 69 |

White Wines

| | 175ml | Bottle |
|--|-------|--------|
| Macabeo, El Muro Blanco, Spain Citrus & melon notes. Fresh, simple everyday drinking wine | 6.5 | 24 |
| Trebbiano, Poderi dal Ne, Italy Aromas of orchard fruit & peaches & zesty lemon on the palate | 7.5 | 26 |
| Chardonnay, Santa Rita Gran Hacienda, Chile Medium-bodied, ripe tropical fruit with lots of freshness | 8.5 | 29 |
| Sauvignon Blanc, Spy Valley, Marlborough, New Zealand Full of bold fruity flavours of citrus fruits, passion fruit and gooseberry | 9.5 | 35 |
| Gavi, Tuffolo DOCG, Italy Floral aromas & intense white flowers & citrus fruit flavours | | 38 |
| Riesling, Kung Fu Girl, USA Aromatic & zesty with a touch of sweetness. Lime & stone fruits flavours | | 42 |
| Albarino, A20, Spain Light & Crisp. Great combination of refreshing citrus fruit & peachy flavours | | 45 |
| Chablis, Domaine Costal, Burgundy France Mineral hints with flavours of green plum & mouth-watering green apples | | 49 |

Rose Wines

| | 175ml | Bottle |
|---|-------|--------|
| Pinot Noir Rose, Les Nuages, Loire France Red fruit flavours with some gentle, flowery aromas | 7.5 | 26 |
| Cotes de Provence, Chateau d'Astros Rose, France Refreshing juicy strawberry and raspberry fruit flavours. Crisp & Dry | | 35 |

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| <u>Red Wines</u> | 175ml | Bottle |
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| Tempranillo, El Muro Tinto, Spain Smooth & easy drinking, red and black fruit and a hint of spice | 6.5 | 24 |
| Malbec, Oscuro, Mendoza Argentina Full-bodied, blackberry, dark plum & a hint of vanilla | 7.5 | 26 |
| Beaujolais, Les Roches, Burgundy France Light but expressive with lots of strawberries & raspberries | 8.5 | 29 |
| Bordeaux, A d'arche, France Notes of blackberry, cherry, strawberry, cassis & liquorice | 9.5 | 35 |
| Rioja Crianza, Castillo Viento, Spain Ageing in both barrel and in the bottle. Red cherries & spicy oakiness | | 38 |
| Valpolicella, Classico La Dama, Italy Beautifully modern. Aromas and flavours of fresh red cherries | | 44 |
| Pinot Noir, Spy Valley, Marlborough New Zealand Strawberries, raspberries, red cherries, clove & dark chocolate | | 49 |
| Cabernet Sauvignon, Dry Creek Valley, California USA Well balanced with ripe fruits, refined tannins and is full bodied | | 55 |

| <u>Dessert Wines</u> | 60ml | Bottle |
|---|------|--------|
| Umeshu, plum wine, Japan, 750ml Slightly sweet, well balanced with sour notes. Has a lovely mature aroma of plum | 7 | 45 |
| Royal Tokaji Late Harvest, Hungary, 500ml Flowery aroma. Flavours of fresh tropical fruits, apricot and peach | 9 | 36 |
| Chateau d'Arche Sauternes, France, 375ml Rich & sweet with honeyed, tropical fruit flavours | 11 | 39 |

| <u>Beers</u> | 330ml Bottle |
|-----------------------|--------------|
| Sapporo Premium Lager | 5.5 |
| Kirin Ichiban Beer | 6.5 |

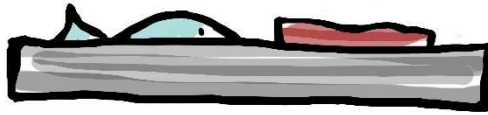
Soft & Hot Drinks

| | |
|--|------|
| Coke Diet Coke | 2.95 |
| Still Sparkling Water | 4.5 |
| Fruit Juices: Orange Apple Pineapple Cranberry | 3.5 |
| Tonic Slimline Tonic Water | 2.95 |
| Lemonade Soda water Ginger ale | 2.95 |
| Premium Japanese Loose Leaf Green Tea | 4.5 |

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With truffle yuzu soy, dry miso & crispy leek

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With red & green jalapeno sauce

Seabass Tataki | 11
With yuzu miso sauce & truffle onion salsa

Grilled

Grilled aubergine (V) | 8.5
With homemade saikyo miso sauce

Grilled Mackerel | 9
kizami oroshi with ponzu

Grilled Asparagus (V) | 6
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Prawn Yakitori | 9.95
With homemade spicy cumin sauce/2 sticks

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Agedashi Tofu (V) | 7.5
With spicy oroshi & dashi soy sauce

Marinated Seabream Karaage | 9
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Spicy Rock shrimp tempura with furikake | 9.95

Crispy rice with tuna tartare | 6.95

Carpaccio

Hamachi Carpaccio | 14
With jalapeno & truffle ponzu sauce

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With truffle onion ponzu salsa
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Sauces | 2

Goma | Black pepper sauce | Kizami ponzu salsa

Sides

Kimchi | 4

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Steamed Rice | 3.5

Horenso Gomaee | 4.5

Spinach with sesame dressing

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Rum & Vodka 50ml

| | |
|-------------------------------------|---------------------------|
| Havana Club 3 years old rum 8 | Ketel One vodka 8 |
| Ryoma, 7 Year Old Japanese Rum 14 | Eiko, Japanese Vodka 14 |

Gin 50ml

| | |
|-----------------------|-------------------|
| Tanqueray 8 | Kokoro 9 |
| Jinzu 10 | Roku 11 |
| Etsu 12 | Ki No Bi 13 |
| Nikka Coffey Gin 16 | Japanese Gin 14 |

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