



HOT STONE

STEAK AND SUSHI BAR

We know what you are thinking

These chopstick rests are very cute.

Good news!

You can take one for yourself for £4.50 only!

More good news...

For every chopstick rest we sell – we will donate 50p to Action Against Hunger

Start With....

Edamame with spicy sea salt (V) | 4.5

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

MIX & MATCH

Perfect for sharing. We recommend 2-3 plates per person.

Tataki 6pcs

Specially created by the head chef & served with one of his secret recipe sauces

Scallop Tataki | 14

With truffle ponzu & plum sauce

Courgette Tataki (V) | 9

With truffle yuzu soy, dry miso & crispy leek

Butterfish Tataki | 13

With red & green jalapeno sauce

Seabass Tataki | 12

With yuzu miso sauce & truffle onion salsa

Carpaccio 6pcs

Specially created by the head chef & served with one of his secret recipe sauces

Octopus Carpaccio | 12

With daikon, fennel & homemade truffle mustard miso sauce

Hamachi Carpaccio | 14

With jalapeno & truffle ponzu sauce

Salmon Carpaccio | 9

With Spicy ponzu kizami oroshi

Specials sashimi 4pcs

Seared wagyu | 25

With homemade truffle jalapeno salsa sauce

Seared butterfish sashimi | 12

With truffle ponzu salsa

Seared salmon | 9

With spicy truffle yuzu miso sauce

Seared fatty tuna sashimi | 17

With homemade truffle jalapeno salsa sauce

Fried & Grilled

Grilled aubergine (V) | 8.5

With homemade saikyo miso sauce

Grilled Mackerel | 9

kizami oroshi with ponzu

Grilled Salmom | 12

48 hours marinated in homemade saikyo miso sauce

Spicy Fried Rock shrimp with furikake | 9.95

Crispy rice with tuna tartare | 6.95

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 salmon roll | 8.5
 Soft shell crab roll | 14.95
 Ebi tempura roll | 9
 Seared salmon roll | 12
 With cream cheese & plum sauce
 Mix veg roll (V) | 8
 Spicy King prawn roll | 9
 Fried tofu & avocado roll (V) | 8.5
 Seared Butterfish roll | 13
 With tuna tartare & teriyaki sauce
 Unagi & cucumber roll | 11.5
 Spicy tuna roll | 9

Special Maki Rolls 6pcs

Suzuki roll | 13.5
 Seared seabass slices, pomegranate & yuzu miso
 Crunchy hot stone roll | 12.5
 King prawn tempura, teriyaki sauce, crunchy tempura flakes
 9 chapel roll | 14.95
 Grilled salmon slices, red spicy mayo, tuna tartare
 Chuka wakame tempura roll (V) | 9
 with homemade jalapeno sauce
 Crunchy eel roll | 15.95
 Grilled eel, teriyaki sauce, crunchy tempura flakes
 Crunchy fried tuna roll | 11

DECEMBER SPECIAL MAKI ROLLS 6PCS

Eel & foie gras roll | 24
 Seared fatty tuna with goma roll | 19
 Seared fatty tuna & truffle caviar roll | 29
 Seared wagyu with goma roll | 27
 Seared wagyu & truffle caviar roll | 35

Sushi Selections

Sushi selection 7pcs | 21
 Salmon, Tuna, Octopus, Hamachi, Scallop, Ebi, Butterfish

Sashimi selection 7pcs | 21
 Salmon, Tuna, Octopus, Seabass, Hamachi, scallop, Butterfish

Special Sushi & Sashimi Omakase 7 pcs | 35
 Head chef's selection of special sushi & sashimi

Special nigiri 1pc

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

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

Wagyu (nigiri only) | 10
 Sake/Salmon | 3
 Akami/Tuna | 3.5
 Chutoro/ Medium Fatty Tuna | 4.5
 Otoro/Fatty Tuna | 6
 Hamachi/ Yellowtail | 4.5
 Suzuki/ Sea bass | 3.5
 Abura Bozu/ Butterfish | 4
 Unagi/Eel | 4
 Hotate/Scallop | 4
 Tako/Octopus | 3.8
 Ebi/King prawn | 3.8

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DECEMBER SPECIALS

Grilled Black Cod | 27

48 hours marinated black cod in our homemade saikyo miso sauce.

Grilled Hamachi cheeks | 25

Served with spicy ponzu oroshi

Premium Japanese A5 Kobe on hot stone | 90

Considered by many, the best beef in the world

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

Add 3 pieces of Black Tiger King Prawns on any Hot Stones | 7

A5 Premium Sirloin Japanese wagyu 100g | 49

50p donated to Action Against Hunger for every wagyu sold

Scottish Sirloin 150g | 17

Scottish Rib eye 150g | 21

Australian halal wagyu 100g | 29

Meat Platter | 55

A5 Japanese Wagyu, Australian Wagyu, Sirlon

Salmon | 13.95 Tuna | 19

Salmon & Tuna | 17.5

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

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.

Sauces | 1

Goma | Black pepper sauce | Kizami ponzu salsa

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

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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	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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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 Nespole, 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
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

We cannot guarantee that all our dishes are free from nuts or derivatives and **our menu descriptions do not contain all ingredients**. Please inform a member of staff if you have allergies. A discretionary 12.5% service charge is added to all bills. All prices are in GBP.

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