



HOT STONE

STEAK AND SUSHI BAR

“Two antennae met on a roof, fell in love and got married. Their wedding ceremony wasn’t fancy. The reception, however, was excellent.”

Joke by Travis R. G.

Start With....

Fresh Oyster | 3.5 per pc
With red & black seaweed & Tosazu sauce
Add Caviar | 7 per pc or 150 per 30gm

House Champagne 125ml | 14
Taittinger Brut Reserve Champagne | 120
Dom Perignon 2009 vintage champagne | 500

MIX & MATCH

Sharing is Caring. We recommend 2-3 plates per person.

Special sashimi 4pcs

Seared butterfish with foie gras | 21
With homemade red jalapeno salsa

Seared fatty tuna sashimi | 17
With homemade green jalapeno salsa

Seared salmon sashimi | 11
With spicy truffle yuzu miso sauce

Tataki 6pcs

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

Scallop Tataki | 14
With truffle ponzu & plum sauce

Butterfish Tataki | 13
With red & green jalapeno sauce

Seabass Tataki | 12
With yuzu miso sauce & truffle onion salsa

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

Crunchy eel roll | 15.95
Grilled eel, teriyaki sauce, crunchy tempura flakes

Seared Butterfish roll | 13
With tuna tartare & teriyaki sauce

Soft shell Crab roll | 14.95

Eel & foie gras roll | 24

Seared wagyu with goma roll | 29

Seared fatty tuna & truffle caviar roll | 35

Grilled

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

Grilled Mackerel | 9
kizami oroshi with ponzu

Grilled Black Cod | 27
48 hours marinated black cod in our homemade saikyo miso sauce.

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

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 Selections Boxes

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 | 39

Selection of special sushi & sashimi

Head Chef Special Premium Omakase 7 pcs | 65

Head Chef Special selection of sushi using premium ingredients such as wagyu, truffle & caviar.

Sushi & Sashimi 1pc

Wagyu (nigiri only) | 10

Sake/Salmon | 3.5

Akami/Tuna | 4

Chutoro/ Medium Fatty Tuna | 5.5

Otoro/Fatty Tuna | 7

Hamachi/ Yellowtail | 4.5

Suzuki/ Sea bass | 3.5

Abura Bozu/ Butterfish | 4

Unagi/Eel | 4

Hotate/Scallop | 4

Tako/Octopus | 4

Ebi/King prawn | 4

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 | 7 Asparagus | 5.5

Premium Japanese Kobe with Asparagus on hot stone | 110
Considered by many, the best beef in the world

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

Seafood mix: Scallop, King prawn, Tuna & Salmon | 27

Surf & Turf on hot stone | 65

100g A5 premium Japanese wagyu with XXXL King Prawn & Asparagus.

Sides

Kimchi | 4.5

Steamed Rice | 4

Horenso Gomaee | 5

Spinach with sesame dressing

Chuka Wakame | 4.5

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

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DRINKS MENU

A prince was put under a spell so that he could speak only one word each year. If he didn't speak for two years, the following year he could speak two words and so on.

One day, he fell in love with a beautiful lady. He refrained from speaking for two whole years so he could call her "my darling." But then he wanted to tell her he loved her, so he waited three more years. At the end of these five years, he wanted to ask her to marry him, so he waited another four years. Finally, as the ninth year of silence ended, he led the lady to the most romantic place in the kingdom and said, "My darling, I love you! Will you marry me?" And the lady said, "Pardon?"

Joke by Vincent F., Manchester, Mo.

White Wines

175ml Bottle

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

Riesling, Kung Fu Girl, USA
Aromatic & zesty with a touch of sweetness. Lime & stone fruits flavours

48

Albarino, A20, Spain
Light & Crisp. Great combination of refreshing citrus fruit & peachy flavours

65

Chablis, Burgundy France
Mineral hints with flavours of green plum & mouth-watering green apples

90

Chassagne-Montrachet, Louis Jadot, France
Elegant, Full-flavoured, nutty & oaked

149

Rose Wines

175ml Bottle

Cotes de Provence, Chateau d'Astros Rose, France
Refreshing juicy strawberry and raspberry fruit flavours. Crisp & Dry

42

Red Wines

175ml Bottle

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

48

Valpolicella, Classico La Dama, Italy
Beautifully modern. Aromas and flavours of fresh red cherries

65

Cabernet Sauvignon, Dry Creek Valley, California USA
Well balanced with ripe fruits, refined tannins and is full bodied

90

Pinotage Reserve, Flagstone Time Manner Place, South Africa
Only 1200 bottles are made each year of this exceptional wine. Incredibly Delicious

149

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Dessert Wines

	60ml	Bottle
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

Sake

	100ml	200ml	Bottle
Junmai Excellent Kura Dashi Full bodied taste & delicate earthiness	8	15	
Ozeki Nigori Sake, 375ml Sweet & creamy nigori with notes of banana and coconut	10	19	29
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
Yamagata Shoin Junmai, 500ml Elegant with a bouquet of floral fragrances and a clean, fruity palate with a hint of apple tartness			55

Rum & Vodka 50ml

Ryoma, 7 Year Old Japanese Rum | 14

Ketel One vodka | 8

Gin 50ml

Etsu | 12

Ki No Bi | 13

Nikka Coffey Gin | 16

Japanese Gin | 14

Whisky 50ml

Nikka Pure Malt Black/Red | 14

The Nikka 12 Year Old | 25

Suntory Yamazaki Distillers Reserve | 15

Suntory Hibiki Japanese Harmony | 17

Beers

	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
Orange or Apple juice	3.5
Tonic Slimline Tonic Water	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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