



HOT STONE STEAK AND SUSHI BAR

Get a cute chopstick rest for £4.50 only!

Start With....

Edamame with spicy sea salt (V) | 4.5

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

House Champagne 125ml | 12

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

Searched butterfish sashimi | 12
With homemade truffle ponzu sauce

Searched fatty tuna sashimi | 17
With homemade green jalapeno salsa

Searched salmon sashimi | 11
With spicy truffle yuzu miso sauce

Maki Rolls 6pcs

Spicy salmon roll | 8.5

Soft shell crab roll | 14.95

California roll | 9

Spicy Ebi tempura roll | 10

Fried tofu & avocado roll (V) | 8.5

Spicy tuna roll | 9

Special Maki Rolls 6pcs

Suzuki roll | 13.5

Searched 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

Searched Butterfish roll | 13

With tuna tartare & teriyaki sauce

Eel & foie gras roll | 24

Searched wagyu with goma roll | 29

Searched fatty tuna & truffle caviar roll | 35

Tataki & carpaccio 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

Octopus Carpaccio | 12
Daikon, fennel & homemade truffle mustard sauce

Hamachi Carpaccio | 14
With jalapeno & truffle ponzu sauce

Hot Dishes

Grilled Scottish Salmon | 12
48 hours marinated in homemade yuzu miso sauce

Grilled aubergine (V) | 8.5
With homemade saikyo miso & sesame

Crispy tofu with spicy plum sauce (V) 4pcs | 7.5

Grilled Mackerel | 9
kizami oroshi with ponzu

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

Crispy rice with tuna tartare 4pcs | 8

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, fatty tuna, 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

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

Salmon & Tuna | 19

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

Meat Platter | 55

A5 Japanese Wagyu, Australian Wagyu, Scottish Sirloin

Hot Stone Add-ons

Add as many add on as you like

Asparagus | 4

3 pieces of Black Tiger King Prawns | 7

XXXL King Prawn 1pc | 11

Scallops 3pcs | 10

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.

Sides

Kimchi | 4.5

Steamed Rice | 4

Horenso Gomaae | 5

Spinach with sesame dressing

Chuka Wakame | 4.5

Sauces | 1

Goma | Black pepper sauce | Kizami ponzu salsa

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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	
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
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			55
Kikusui Junmai Ginjo, 300ml Fresh cantaloupe & mandarin orange overtones			37
<u>Sparkling Wines</u>	125ml		Bottle
Vaporetto Prosecco, Italy	7.5		32
<u>White Wines</u>	175ml		Bottle
Macabeo, El Muro Blanco, Spain			25
Trebbiano, Poderi dal Nespole, Italy	8		27
Chardonnay, Santa Rita Gran Hacienda, Chile Medium-bodied, ripe tropical fruit with lots of freshness			29
Sauvignon Blanc, Spy Valley, Marlborough, New Zealand Full of bold fruity flavours of citrus fruits, passion fruit and gooseberry			35
Gavi, Tuffolo DOCG, Italy Floral aromas & intense white flowers & citrus fruit flavours	9.5		38
Riesling, Kung Fu Girl, USA Aromatic & zesty with a touch of sweetness. Lime & stone fruits flavours	11		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
Chassagne-Montrachet, Louis Jadot, France Elegant, Full-flavoured, nutty & oaked			149

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<u>Rose Wines</u>	175ml	Bottle
Pinot Noir Rose, Les Nuages, Loire France Red fruit flavours with some gentle, flowery aromas		29
Cotes de Provence, Chateau d'Astros Rose, France Refreshing juicy strawberry and raspberry fruit flavours. Crisp & Dry	10	39

<u>Red Wines</u>	175ml	Bottle
Tempranillo, El Muro Tinto, Spain		25
Malbec, Oscuro, Mendoza Argentina	8	27
Beaujolais, Les Roches, Burgundy France Light but expressive with lots of strawberries & raspberries		29
Rioja Crianza, Castillo Viento, Spain Ageing in both barrel and in the bottle. Red cherries & spicy oakiness		35
Valpolicella, Classico La Dama, Italy Beautifully modern. Aromas and flavours of fresh red cherries	9.5	38
Pinot Noir, Spy Valley, Marlborough New Zealand Strawberries, raspberries, red cherries, clove & dark chocolate		44
Cabernet Sauvignon, Dry Creek Valley, California USA Well balanced with ripe fruits, refined tannins and is full bodied	12	49
Pinotage Reserve, Flagstone Time Manner Place, South Africa Only 1200 bottles are made each year of this exceptional wine. Incredibly Delicious		149

<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	55
Royal Tokaji Late Harvest, Hungary, 500ml Flowery aroma. Flavours of fresh tropical fruits, apricot and peach	8	45
Chateau d'Arche Sauternes, France, 375ml Rich & sweet with honeyed, tropical fruit flavours	9	49

<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
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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