



HOT STONE

STEAK AND SUSHI BAR

Get a cute chopstick rest for £4.50 only!

Start With....

Steamed Edamame with spicy sea salt (V) | 5

Fresh Oyster seaweed & Tosazu sauce | 4 per pc
Add Caviar | 7 per pc or 150 per 30gm

House Champagne 125ml | 12

Japanese Whisky & Soda Highball | 14

MIX & MATCH

Sharing Concept. We recommend 2-3 plates per person.

Cold Dishes

Salmon Tartare | 15

Parmesan cheese, crispy leek, yuzu miso sauce & fresh passion fruit

Octopus Carpaccio | 12

Daikon, fennel & homemade truffle mustard sauce

Hamachi Carpaccio | 14

With jalapeno & truffle ponzu sauce

Special sashimi 4pcs

Seared butterfish sashimi | 12

With homemade truffle ponzu sauce

Seared fatty tuna sashimi | 17

With homemade green jalapeno salsa

Seared salmon sashimi | 11

With spicy truffle yuzu miso sauce

Tataki 6pcs

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

Jumbo Soft-shell crab roll | 16

Chuka Wakame tempura roll (V) | 10

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

Premium Crunchy Eel roll | 18

Grilled Eel, teriyaki sauce, crunchy tempura flakes

Seared Butterfish roll | 13

With tuna tartare & teriyaki sauce

Eel & foie gras roll | 24

Seared wagyu with goma roll | 29

Seared fatty tuna & truffle caviar roll | 35

Hot Dishes

Organic Grilled Scottish Salmon | 15

48 hours marinated in homemade yuzu miso sauce

Grilled aubergine (V) | 8.5

With homemade saikyo miso & sesame

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

Fresh 100% Japanese Wasabi

We serve only fresh 100% Japanese wasabi which can take up to 3 years to grow. Fresh wasabi has a more vibrant flavour and enhances the delicate taste of fish to another level.

Extra Wasabi | 4

Sushi Selections Boxes

All served with home-made Tsukemono, Chuka Wakame & Fresh Wasabi grated on the table

Sushi selection 7pcs | 25

Salmon, Tuna, Octopus, Hamachi, Scallop, Ebi, Butterfish

Sashimi selection 7pcs | 25

Salmon, Tuna, Octopus, Seabass, Hamachi, scallop, Butterfish

Special Sushi & Sashimi Omakase 7 pcs | 39

Chefs choice 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 | 4

Akami/Tuna | 4.5

Chutoro/ Medium Fatty Tuna | 6

Otoro/Fatty Tuna | 7.5

Hamachi/ Yellowtail | 4.5

Suzuki/ Sea bass | 4

Abura Bozu/ Butterfish | 4.5

Unagi/Eel | 4.5

Hotate/Scallop | 4.5

Tako/Octopus | 4.5

Ebi/King prawn | 4.5

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.

Meat and seafood should be seared thoroughly on all sides. Please cook within 7 minutes as stones starts to cool. Enjoy your 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

Scottish 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

XXXL King Prawn 1pc | 11

Asparagus | 4

3 pieces of Black Tiger King Prawns | 7

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 Gomaee | 5

Spinach with sesame dressing

Chuka Wakame | 4.5

Sauces | 1

Goma | Black pepper sauce | Kizami ponzu salsa

DRINKS MENU

Real Japanese wasabi, Pear & Gin Cocktail | 12
Japanese Whisky & Soda Highball | 14

<u>Sake</u>	100ml	200ml	Bottle
3 glasses (45ml each) of Sake flight taster 16			
Ozeki Sake Fresh, well balanced flavour & delicate ending on the palate.	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 Junmai 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
Da Luca Prosecco, Italy	8.5	37
House Champagne	12	65
Taittinger Brut Reserve Champagne		120
Dom Perignon 2009 vintage champagne		295

3 glasses (125ml each) of carefully selected wine tasting | £19
Please ask a member of staff

<u>White Wines</u>	175ml	Bottle
LIGHT AND FLORAL		
Organic Verdejo, Castillo de Mureva, Spain Rich smooth body, hints of fennel, herbs, citrus fruits, melon and peach		25
Vine trail Viognier, Rapel Valley Notes of Peach, Apricot, Pear and white Blossom, with a citrus balance on the palate	8.5	29
Chenin Blanc, Kleine Zalze, Stellenbosch Hand-harvested premium quality grapes. Elegant & full-bodied	9.5	34
Marquis de Goulaine, Muscadet de Sevre Green fruits, melon and citrus with yeasty tones		38

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Please ask a member of staff for a good wine to match with your food

MINERAL AND FRUITY

175ml Bottle

Feudi Salentini 125 Malvasia del Salento

36

Tropical and grapey fruit flavours, with notes of almond, apricot and blossom

Gavi Ca' Bianca, Italy

11

42

white flower and green fruit aromas, with a touch of honey and minerality

Chapel Down Flint Dry

45

Aromatic wine with green aromas of green apple, pear and kiwi.

Riesling Alsace Tradition Organic Emile Beyer, France

49

Fresh and lively, shows lemon and grapefruit fruit aromas

Sancerre, Les Collinettes, Joseph Mellot

75

Stylish and crispy aroma with fruity flavours and clean finish

AROMATIC

175ml Bottle

Leefield Station, Sauvignon Blanc

10.5

39

Deliciously ripe, perfumed passion fruit and exotic flavours

Picpoul de Pinet, Les Girelles, Jean-Luc Colombo

44

A rich, mouth filling wine with notes of fresh flowers and Melon

Nederburg, The Beautiful Lady, Gewurztraminer

75

The wine is rich, with aromas of rose, lychee and pineapple

RICH AND STYLISH

Chassagne-Montrachet, Louis Jadot, France

149

Elegant, Full-flavoured, nutty & oaked

Hermitage Blanc, Marsanne, Chante Alouette, Organic

210

Green-gold, complex texture with quince, walnut, honey, ginger and acacia

Rose Wines

175ml Bottle

Granfort Rosé de Cinsault, Pays d'Oc, France

8.5

26

Côtes de Provence Rosé, Héritage, Estandon, France

42

Fresh aromas of peach and pear on the soft and well-balanced palate

Torre Mora Scalunera, Rosato, Etna

55

Small red fruits with delicate notes of ripe peaches and passion fruit

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Red Wines 175ml Bottle

LIGHT AND FRUITY

Tempranillo, El Muro Tinto, Spain 25

Callia, Malbec, Mendoza Argentina 9.5 34
Good concentration of blackberry, plum and herbal flavours

Beaujolais, Les Roches, Burgundy France 11 42
Light but expressive with lots of strawberries & raspberries

Kleine Zalze Vineyard Selection, Cabernet Sauvignon 55

Shannon Merlot, Elgin South Africa 65
Ripe, red fruits fragrance, with plum and dark cherry with a balanced tanning

RICH AND STYLISH 175ml Bottle

Rioja Crianza, Castillo Viento, Spain 36
Ageing in both barrel and in the bottle. Red cherries & spicy oakiness

Pinot Noir, Spy Valley, Marlborough New Zealand 12 44
Strawberries, raspberries, red cherries, clove & dark chocolate

Feudi Salentini 125 Primitivo del Salento, 59
Intense ruby red colour and aroma, with notes of ripe plum, cherry jam, tobacco leaf

Montepulciano d'Abruzzo, Organic, Torre del Beati 75
Firm bodied and smooth, balanced by fine tannings with a good finish

RICH AND FULL OF CHARACTER 175ml Bottle

Bay of Fires, Pinot Noir, Tasmania 79
Complex aromas with berries, anise, cinnamon spice and floral nuances

The Federalist 1776 Zinfandel 84
Rich aromas of plum and cherry backed up by spicy cinnamon

Chateau Cissac, Haut Medoc, Bordeaux 90
A very well balanced blend of Cabernet Sauvignon, Merlot aged in French oak barrels

Chevry Chambertin, Bouchard Aine & Flis 115
Rich oak wine with touch of cinnamon, cloves and morello

Pinotage Reserve, Flagstone Time Manner Place, South Africa 149
Only 1200 bottles are made each year of this exceptional wine. Incredibly Delicious

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Dessert Wines

	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

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

Gin 50ml

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

Rum & Vodka 50ml

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

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 32
Togouchi Premium Blended, Japan 12	Suntory Yamazaki Distillers Reserve 18
Suntory Yamazaki 12 Year Old 39	Suntory Hakushu, single malt 14
Suntory Chita, single grain 14	Suntory Hibiki Japanese Harmony 25

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