

HOT STONE

STEAK AND SUSHI BAR

Start With....

Steamed Edamame with spicy sea salt (V) | 6

Fresh Oyster, Seaweed & Tosazu sauce | 5/pc
Add Caviar | 7 per pc or 79 per 30gm

Wagyu & Butterfish tartare in Seaweed Prawn cracker | 7.95/pc
Add Caviar | 7 per pc or 79 per 30gm

COCKTAILS

Akashi Whisky & Soda Highball | 15

Japanese Wasabi, Pear & Gin | 14

Lychee Martini | 16

Ume Martini | 14

Haruka & Roku Gin | 14

Non-alcoholic Cocktail options | 8

MIX & MATCH

Sharing Concept. We recommend 3 - 4 plates per person.

New Style Special Sashimi's 6pcs

Seared Butterfish, truffle spicy ponzu | 15

Seared Fatty tuna, red jalapeno | 19

Seared Salmon, spicy truffle yuzu miso | 14

Seared Hamachi, Truffle, black pepper ponzu | 17

Premium Signature Special Maki Rolls 6pcs

A5 Japanese wagyu, King Prawn, Goma roll | 59

Seared fatty tuna, King prawn truffle, caviar | 45

Fatty tuna, Horenso goma, Gold leaf, Caviar | 39

Eel, Cream cheese, Crab Stick & Ikura | 32

48hrs marinated Black Cod, Tobiko & Ikura | 28

3 different types New Style Special Sashimi | 32

A5 Japanese wagyu, Truffle ponzu | 2pcs

Seared Seabass, yuzu miso & truffle onion | 2pcs

Seared Butterfish, Red Jalapeno | 2pcs

3 types Vegan New Style Special Kobachi (V) | 24

Tofu, Yuzu Crips with Ponzu miso & Dill oil

Courgette, Yuzu soy sauce, dry miso

Green & red Jalapeño, seaweed, Spicy sauce

Special Signature Maki Rolls 6pcs

Yellowtail, Crab stick, Jalapeño, Ponzu salsa | 19

Chuka wakame tempura, Cream cheese | 14

Seabass, King Prawn tempura, yuzu miso | 21

Premium Crunchy eel roll | 25

Grilled eel, Crab stick, tempura flakes, teriyaki sauce

Tofu tempura roll (V) | 16

Avocado tartare, Spicy plum sauce, Passion fruit

Jumbo Soft-shell crab roll | 18

Special mix Veg roll (V) | 13

Crunchy hot stone roll | 17.5

King prawn tempura, crab sticks, crunchy tempura flakes

9 chapel roll | 19.5

Grilled salmon slices, crab stick, red spicy mayo, tuna tartare

Hot Dishes

Grilled aubergine, saikyo miso & sesame (V) | 14

48 hours marinated Black Cod, saikyo miso sauce | 35

Tataki & Carpaccio 8pcs

Yellowtail Carpaccio, Jalapeno, Truffle ponzu | 17

Seared Scallop, truffle ponzu & plum sauce | 14

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.

Award Winning Sushi & Sashimi Boxes

All served with 100% Fresh Japanese Wasabi grated on the table

Sushi Selection Box 7pcs | 29

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

Sashimi Selection Box 7pcs | 29

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

Special Sushi & Sashimi Omakase 7pcs | 55

Chefs choice of special sushi & sashimi

Head Chef Special Premium Omakase 7pcs | 69

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

Sushi & Sashimi 1pc

Wagyu (nigiri only) | 11

Sake/Salmon | 5

Akami/Tuna | 5.5

Chutoro/ Medium Fatty Tuna | 7

Otoro/Fatty Tuna | 8.5

Hamachi/ Yellowtail | 5.5

Suzuki/ Sea bass | 5

Abura Bozu/ Butterfish | 5.5

Unagi/Eel | 5.5

Hotate/Scallop | 5

Tako/Octopus | 5

Ebi/King prawn | 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.

If any questions, please ask a member of staff.

HOT STONES

Served with a choice of sauce

Japanese Wagyu, Kobe & Meat platter served with all 3 sauces & vegetables

Premium Wagyu Meat Platter 180g | 110

A5 Japanese Sirloin, A5 Japanese Fillet, Australian Picanha wagyu

Premium Japanese Kobe on hot stone 100g | 120

Considered by many, the best beef in the world. One of the 6 restaurant to sell certified Kobe in the whole UK.

A5 Premium Sirloin Japanese wagyu 100g | 69

Australian halal Picanha wagyu 100g | 29

Fatty tuna, Red Tuna & Scottish Salmon | 29

Seafood Mix Platter: Scallop, Black Tiger King prawn,
Fatty Tuna, Red Tuna & Scottish Salmon | 39

Sauces | 2.5

Goma | Soy & Yuzu salsa | Kizami ponzu

Hot Stone Add-ons

Add as many add on as you like

XXXL King Prawn | 16/pc

Asparagus | 3.5

King Mushrooms | 3.5

Black Tiger King Prawns | 4/pc

Scallops | 4/pc

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

Homemade Tsukemono | 6
Japanese Pickles

Steamed Rice | 5

Chuka Wakame | 5.5
Japanese Seaweed

Horenso Gomae | 6
Spinach with sesame dressing

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.