

# HOT STONE

## STEAK AND SUSHI BAR

### Start With....

Steamed Edamame with spicy sea salt (V) | 6  
Fresh Oyster, Seaweed & Tosazu sauce | 5/pc  
*Add Aquitaine Caviar | 7/pc or 29/10gm*

### Salads

Yasai Salad (V) | 8.5  
Soft shell crab salad, *mango salsa* | 18  
Salmon sashimi salad, *watercress, yuzu dressing* | 17

### New Style Sashimi's 4pcs

Seared Butterfish, truffle spicy ponzu | 15  
Seared Fatty tuna, red jalapeno | 19  
Seared Salmon, spicy truffle yuzu miso | 14

### Maki Rolls 6pcs

Yellowtail with mango salsa roll | 19  
Soft-shell crab roll | 18  
Special mix Veg roll (V) | 13  
48hrs marinated Black Cod roll | 24  
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*

### Carpaccio's 6pcs

Yellowtail Carpaccio, Jalapeno, Truffle ponzu | 17  
Scallop carpaccio, truffle ponzu & plum sauce | 15  
Tuna carpaccio, mango & jalapeno salsa | 14

### Highlights

Grilled aubergine, saikyo miso & sesame (V) | 14  
48 hours marinated Black Cod, saikyo miso sauce | 34  
Fatty tuna, Horenso gomaе, Caviar maki roll | 42  
Eel, Cream cheese, Crab Stick & Ikura maki roll | 29

### Award Winning Sushi & Sashimi

Sushi Selection Box 7pcs | 29  
*Salmon, Tuna, Octopus, Hamachi, Scallop, Ebi, Butterfish*

Sashimi Selection Box 7pcs | 29  
*Salmon, Tuna, Octopus, Seabass, Hamachi, scallop, Butterfish*

### Sushi & Sashimi 1pc

Sake/Salmon | 5  
Akami/Tuna | 5.5  
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

### Ishiyaki in Japanese is Hot Stone Cooking

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.

*Served with a choice of sauce. Fresh wasabi, sea salt & asparagus.*

### **Premium Japanese Kobe on hot stone 100g | 120**

*One of the best beefs in the world. 1 of 7 restaurant to sell certified Kobe in the whole UK.*

A5 Premium Sirloin Japanese wagyu 100g/150g | 69/89

Australian halal Picanha/Sirloin wagyu 100g | 29/45

### Sauces | 2.5

Soy & Yuzu salsa | Kizami ponzu

### Hot Stone Add-ons

Black Tiger King Prawns | 4/pc

### Sides

Homemade Japanese pickles | 6  
Steamed Rice | 5  
Chuka Wakame | 5.5  
Spinach with sesame dressing | 6

### Desserts

Homemade Green tea matcha cheesecake | 8  
Mochi selection | 6.5

# DRINKS MENU

**Sake** 100ml/200ml/Bottle

**3 glasses (45ml each) of Sake flight taster | 16**

Ozeki Sake | 8/15/-

Ozeki Nigori Sake | 9/18/28

Asahi Shuzo Dassai, Junmai Daiginjo | 15/29/39

Takasago Kokuu Kokushi Junmai | -/-/48

Gassan no- Yuki, Junmai Ginjo | 12/24/35

**Sparkling Wines** 125ml/Bottle

Da Luca Prosecco, Italy | 8/37

Louis Dornier et Fils Brut Champagne | 12/65

Taittinger Brut Reserve Champagne | -/120

**White Wines** 125ml/175/250/Bottle

Organic Verdejo, Castillo de Mureva, Spain | -/-/25

Vine trail Viognier, Rapel Valley | 6.5/8.2/10.5/29

Gavi Ca' Bianca, Italy | 8/10.6/14.5/42

Organic Riesling Alsace Tradition, Emile Beyer, France | -/-/49

Leefield Station, Sauvignon Blanc | 7.5/10/13.6/38

**Rose Wines** 125ml/175/250/Bottle

Granfort Rosé de Cinsault, Pays d'Oc, France | 6.5/8.2/10.5/29

Côtes de Provence Rosé, Héritage, Estandon, France | -/-/42

**Red Wines** 125ml/175/250/Bottle

Organic Tempranillo, Castillo de Mureva, Spain | -/-/25

Beaujolais-Villages, Pascal Clément, France | 6.5/8.2/10.5/29

Kleine Zalze Vineyard Selection, Cabernet Sauvignon | 8/10.6/14.5/42

Feudi Salentini 125 Primitivo del Salento | 7.5/10/13.6/38

Organic Montepulciano d'Abruzzo, Torre del Beati | -/-/55

**Dessert Wines** 100ml/Bottle

Umeshu, plum wine, Japan | 7/45

Château Grand Jauga, Sauternes, France | 15/75

**Beers**

Sapporo Premium Lager | 6

Kirin Ichiban Beer | 6.5

**Gin 50ml**

Tanqueray | 8

Kokoro | 9

Jinzu | 10

Roku | 11

Etsu | 12

Ki No Bi | 14

Nikka Coffey Gin | 13

Japanese Gin | 15

**Rum & Vodka 50ml**

Ketel One vodka | 9

Havana Club 3 years old rum | 8

Ryoma, 7 Year Old Japanese Rum | 14

**Whisky 50ml**

Johnny Walker Red label | 8

Nikka from the Barrel | 13

Nikka Pure Malt Red\Black | 14

Nikka Pure Blended Whisky | 12

Nikka Coffey Grain\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 | 17

Suntory Chita, single grain | 15

Suntory Hibiki Japanese Harmony | 25

**Cognac 50ml**

Courvoisier VS | 9

Courvoisier XO | 35

Hennessy VS | 10

Hennessy XO | 50

## **Soft & Hot Drinks**

Coke | Diet Coke 3

Still | Sparkling Water 3.5

Orange or Apple juice 4

Tonic | Slimline Tonic Water 3

Soda water | Lemonade | Ginger ale 3

Premium Japanese Loose Leaf Green Tea 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.