

# HOT STONE

## STEAK AND SUSHI BAR

### Start With....

Steamed Edamame with spicy sea salt (V) | 6  
Crispy rice with tuna tartare 2pcs | 7

### Signature Sashimi 4pc

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

### Signature Carpaccio 6pcs

Yellowtail Carpaccio, Jalapeno, Truffle ponzu | 19  
Scallop carpaccio, truffle ponzu & plum sauce | 16  
Tuna carpaccio, mango & jalapeno salsa | 14

### Signature Maki Rolls 6pcs

Jumbo soft-shell crab roll | 19  
Japanese Yellow tail with mango salsa roll | 19  
48hrs marinated black cod roll | 24  
Crunchy hot stone roll | 21  
9 Chapel Roll | 24  
Wagyu sukiyaki roll | 29  
Fatty tuna & caviar roll | 29  
A5 Japanese Wagyu, kizami ponzu roll | 55

### Hot Stone Highlights

Grilled aubergine, saikyo miso, sesame (V) | 16  
48 hours marinated Black Cod, saikyo miso | 34  
A5 Japanese wagyu seared tataki, kizami ponzu | 49

### Award Winning Sushi & Sashimi

*Served with Fresh Japanese wasabi*

Sushi Selection Box 7pcs | 29  
Sashimi Selection Box 7pcs | 29  
*Salmon, Tuna, Octopus, Fatty tuna, Hamachi, scallop, Butterfish*

### Desserts

Homemade Green tea matcha cheesecake | 8  
Mochi selection | 6.5

### Award Winning Sushi & Sashimi

*Served with Fresh Japanese wasabi*

### Sushi & Sashimi 1pc

Sake/Salmon | 5  
Akami/Tuna | 5.5  
Otoro/Fatty Tuna | 8.5  
Hamachi/ Yellowtail | 5.5  
Abura Bozu/ Butterfish | 5.5  
Unagi/Eel | 5.5  
Hotate/Scallop | 5  
Tako/Octopus | 5  
Ebi/King prawn | 5  
Uni/Sea Urchin | 11  
Ikura/Salmon Roe | 9

### Cooking on Hot Stone

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 Yuzu-soy Jalapeño salsa sauce, Fresh wasabi, sea salt & asparagus.*

A5 Sirloin Kobe 100g | 120  
A5 Sirloin Japanese wagyu 100g | 69  
A5 Sirloin Japanese wagyu 150g | 89  
Australian Wagyu 120g | 39  
Add Black Tiger King Prawns 2pcs | 7

### Sides | 6

Homemade Japanese pickles  
Steamed Rice  
Spinach with sesame dressing

*If you have any allergies or dietary requirements, please let a member of staff know when ordering.  
A discretionary 12.5% service charge is added to all bills. All prices are in GBP.*

# DRINKS MENU

## Signature cocktails | 12

Lychee Martini  
Ume Martini  
Cloudy Sake Old Fashion  
Green Tea Negroni

## Sake 100ml/Bottle

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

Ozeki Sake | 8/-  
Ozeki Nigori Sake | 9/28  
Asahi Shuzo Dassai, Junmai Daiginjo | 15/39  
Takasago Kokuu Kokushi Junmai | -/48  
Gassan no- Yuki, Junmai Ginjo | 12/35

## 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/Bottle

Organic Verdejo, Castillo de Mureva, Spain | -/25  
Vine trail Viognier, Rapel Valley | 6.5/29  
Gavi Ca' Bianca, Italy | 8/42  
Organic Riesling Alsace Tradition, Emile Beyer, France | -/49  
Leefield Station, Sauvignon Blanc | 7.5/38

## Rose Wines 125ml/Bottle

Granfort Rosé de Cinsault, Pays d'Oc, France | 6.5/29  
Côtes de Provence Rosé, Héritage, Estandon, France | -/42

## Red Wines 125ml/Bottle

Organic Tempranillo, Castillo de Mureva, Spain | -/25  
Beaujolais-Villages, Pascal Clément, France | 6.5/29  
Kleine Zalze Vineyard Selection, Cabernet Sauvignon | 8/42  
Feudi Salentini 125 Primitivo del Salento | 7.5/38  
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  
Tagouchi 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