

HOT STONE

STEAK AND SUSHI BAR

Start With....

Steamed Edamame with spicy sea salt (V) | 6
Crispy rice with tuna tartare 2pcs | 7
Fresh Oysters with Tosazu Sauce | 5
With Caviar | 12

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

Tuna and mango salsa roll | 15
Salmon cream cheese and plum sauce | 15
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 | 42
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
Add Scallops 2pcs | 9

Sides | 6

Homemade Japanese pickles
Steamed Rice
Spinach with sesame dressing

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A discretionary 12.5% service charge is added to all bills. All prices are in GBP.*

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Sparkling 125ml/Bottle

NV Valdobbiadene Prosecco Superiore D.O.C.G., Della Vita, Italy | 10/60
NV Baron de Marck, France | 12/70
NV Classic Reserve, Hattingley Valley, England | 15/80
NV Cuvee Rose, Laurent Perrier, France | 24/120
2007 Comtes de Champagne Blanc de Blancs, Taittinger, France | 180
2010 Cuvee Dom Perignon, Moet and Chandon, France | 290
2004 Vintage, Krug, France | 420

White Wines 125ml/Bottle

2020 Hills and Valleys Riesling, Pikes, Australia | 9.50/46
2019 Albarino, Mar De Frades, Rias Baixas | 12.50/58
2018 Beurrot Pinot Gris, Kooyong, Australia | 15.50/65
2016 Reserve Chardonnay Organic, Seresin Estate, New Zealand | 80
2018 Sancerre Le Grand Rochoy Blanc, Domaine Laporte, France | 95
2017 Chablis 1er Cru, Montée de Tonnerre, Domaine Louis Michel, France | 100
2018 Condrieu Les Chaillets, Yves Cuilleron, France | 150
NV Chenin Blanc, Dirty Little Secret, Ken Forrester, South Africa | 180
2017 Beaune 1er Cru Clos des Mouches Blanc, Joseph Drouhin, France | 230
2014 Riesling Clos Sainte Hune Trimbach, France | 325

Red Wines 125ml/Bottle

2018 Cairanne Rouge Les Travers, Domaine Brusset, France | 10/50
2017 Leah Pinot Noir Organic, Seresin Estate | 13/62
2017 Indian Wells Cabernet Sauvignon, Chateau Ste Michelle | 16/75
2018 Frankland River Grenache, Swinney, Australia | 82
2017 Crianza, Ribera del Duero, Pago delos Capellanes | 95
2015 Pauillac, La Fleur de Haut-Bages Libéral, France | 105
2016 Pinot Noir Sonoma Coast, Patz and Hall, USA | 120
2017 Pommard, Joseph Drouhin | 150
2011 Amarone Classico DOC, Brtani, Italy | 185
2015 Barbaresco Vigneto Staderi D.O.C.G., La Spinetta, Italy | 210
2008 Château Rauzan-Ségla, Margaux | 240
2009 Château Palmer, France | 550

Rose Wines 125ml/Bottle

2018 IGP Cotes Catalanes Organic Rose Canon du Marechal, Domaine Cazes | 10.50/54
2019 Porte Noire Rose Organic, Chateau Sainte Marguerite, France | 90

Dessert Wines 750ml/Bottle

2018 Muscat de Rivesaltes, Domaine Cazes, France, 750ml | 7/62
2018 Late Harvest Tokaji Katinka, Patricius, Hungary 375ml | 8.50/41

Sake

Junmai 100ml/300ml Bottle

Akitabare Koshiki Junzukuri | 9.50/27.50
Masumi Okuden Kanttsukuri | 30

Ginjo 100ml/300ml Bottle

Dewazakura Oka | 11.80/32
Dewawazakura Dewasansan | 13.50/36

Daiginjo 100ml/720ml bottle

Tedorigawa Iki na Onna | 18/98

Specialty 100ml/Bottle

Kamoizumi Nigori Ginjo, 500ml | 14/54
Kamoizumi Umeshu, 720ml | 25/75
Dewazakura Tobiroku Sparkling, 300ml | 32

Cocktails | 12

Lychee Martini
Ume Martini
Cloudy Sake Old Fashioned
Green Tea Negroni

Spirits

Gin 50ml

Tanquary | 9.50
Kokoro | 10
Jinzu | 11
Etsu | 12.50
Nikka Coffee Gin | 13.50
Ki No Bi | 14.50
Gin Mare | 15
Japanese Gin | 16

Rum 50ml

Havana Club, 3 Year Old Rum | 9.50
Ryoma, 7 year Japanese Rum | 15
Ron Zacapa XO | 32

Vodka 50ml

Ketel One | 9
Eiko | 11
Haku | 12
Crystal Head | 14

Whisky 50ml

Johnny Walker Red Label | 8.50
Nikka Pure Blended Whisky | 12.50
Togouchi Premium Blended | 12.50
Nikka from the Barrel | 13.50
Nikka Coffee Grain/Malt | 14
Suntory Chitta, Single Grain | 15.50
Suntory Hakushu, Single Malt | 17.50
Suntory Yamazaki Distillers Reserve | 19
Suntory Hibiki Japanese Harmony | 27
The Nikka 12 Year Old | 35
Suntory Yamazaki 12 Year Old | 42

Cognac 50ml

Courvoisier VS | 9.50
Courvoisier XO | 37
Hennessy VS | 10.50
Hennessy XO | 52

Soft Drinks

Belu Still / Sparkling Water | 5.50
Coke / Diet Coke | 4
Fever Tree Lemonade/ Ginger Ale | 4.5
Fever Tree Slim Line Tonic/ Soda Water | 4.5
Apple Juice/ Orange Juice/ Cranberry Juice | 5
Premium Japanese Loose Leaf Green Tea | 5.50

Beer

Kirin | 6.50

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