

SEXY FISH

セクシーフィッシュ

WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES.
FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

WHILE YOU DECIDE

COCHUJANG & HONEY GLAZED
MILK BUN SMOKED KOMBU BUTTER 53

CAVIAR DIP 128

TOASTED BRIOCHE

SALT & PEPPER SQUID 79

EDAMAME HUMMUS MINT OIL VG 51

KING CRAB CAKES SAFFRON AIOLI 135

HOUSE MADE JAPANESE PICKLES 65



FISHMAS SPECIALS

CONFIT CHICKEN CROQUETTES WAGYU CECINA & TRUFFLE MAYO 110

HIRAME CARPACCIO WHITE TRUFFLE & BROWN BUTTER PONZU 270

TRUFFLE BABY CHICKEN WHITE TRUFFLE MISO & CHIVES 240

MUSHROOM & JAPANESE PUMPKIN TEMPURA WHITE TRUFFLE & SOBACHA VG 105

WHITE TRUFFLE & KING CRAB DONABE CITRUS TRUFFLE BUTTER 390

KING CRAB & WAGYU WHITE TRUFFLE MAKI 220

OYSTERS

GILLARDEAU NO. 5 42/EACH
SERVED WITH SMOKED CHILLI

CAVIAR

OSCIETRA 450/30G | 730/50G | 1,400/ 125G
BELUCA 2,200/50G
SERVED WITH CONDIMENTS

OCTOPUS PLATTER

(TO SHARE)

SELECTION OF SIGNATURE AND
CLASSIC NIGIRIS, MAKI AND SASHIMI 1,050

UMI

A TASTE OF THE OCEAN (FOR TWO PEOPLE)

SELECTION OF MAKI, SASHIMI, TARTARE & OYSTER 540

V = VEGETARIAN | VG = VEGAN

ALL PRICES ARE IN € INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND SUBJECT TO 7% AUTHORITY FEE

SIGNATURE NIGIRI

PER PIECE

SASHIMI 3 PIECES EACH | NIGIRI 2 PIECES EACH

CHU-TORO MEDIUM FATTY TUNA 88

O-TORO FATTY TUNA 110

HAMACHI YELLOWTAIL 76

SAKE SALMON 68

KINMEDAI GOLDEN EYE SNAPPER 74

HIRAME FLOUNDER 78

HOTATE SCALLOP 72

UNI SEA URCHIN 280

UNAGI FRESHWATER EEL 64

BOTAN EBI SPOT PRAWN 150

IKURA SALMON ROE 75

SALMON & AVOCADO 69

TIGER PRAWN TEMPURA 87

SPICY TUNA 95

YELLOWTAIL 78

KING CRAB CALIFORNIA 159

SEXY FISH CHIRASHI YUZU DRESSING 103

SPICY TUNA & CRISPY BEEF TOMATO RELISH 108

WAGYU ONION RELISH TRUFFLE MAYO 110

GREEN DRAGON ASPARAGUS & AVOCADO RELISH 78

SOFT SHELL CRAB, SEAWEED MAYO 105

PRAWN TEMPURA & SALMON ABURI TERIYAKI DRESSING 108

PER PIECE

WAGYU & FOIE GRAS, YOUNG PEACH 85

TUNA & SCALLOP GUNKAN, CITRUS RICE 75

CHU TORO, BURRATA & CAVIAR 80

YELLOWTAIL CRISPY NORI, KIMCHI HOLLANDAISE 64

INARI NIGIRI CITRUS RICE & PICKLES VG 47

SALMON ABURI JAPANESE CHIMICHURRI 60

3 VARIETIES SASHIMI (6 PIECES) 182

5 VARIETIES SASHIMI (10 PIECES) 264

8 NIGIRI SELECTION 324

UNI 12/GR CAVIAR 15/GR

WHITE TRUFFLE 80/GR

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU & AVOCADO 98

LOBSTER TACO PINEAPPLE & SHISO 90

WAGYU BEEF TACO, SMOKED TOFU 110

THINLY SLICED SEABASS KIZAMI WASABI & SHISO DRESSING 97

SMOKED TUNA BELLY JAPANESE MUSTARD & CRACKERS 121

BLUEFIN TUNA TARTARE CAVIAR, FRESH WASABI,
GINGER PONZU, WARM BRIOCHE 220

WAGYU TATAKI TRUFFLE PONZU, MUSTARD & PICKLED DAIKON 190

WHOLE KING CRAB LEG JAPANESE VINAIGRETTE 390/EACH

SALADS

BABY GEM & AVOCADO SMOKED CHILLI SOY DRESSING 65

BURRATA KIMCHI SAUCE & RICE CRACKERS 104

CRISPY DUCK & PICKLED WATERMELON HOISIN,
PEA SHOOTS & CASHEWS 162

HEIRLOOM TOMATO SMOKED EGGPLANT GOMA & GINGER PONZU 91

CRISPY TRUFFLED TOFU HERBS & AVOCADO VG 78

KING CRAB POTATO SALAD GREEN APPLE, TOBIKO & PONZU 180

SPINACH, SESAME DRESSING & CRISPY SWEET POTATO 65

TEMPURA

LOBSTER WASABI MAYO 289

CRISPY PINK SHRIMP SANSHO PEPPER, YUZU MAYO 108

TIGER PRAWN DASHI BROTH 142

CHICKEN SPICY LIME DRESSING 89

GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 188

EDAMAME SZECHUAN PEPPER V 86

PRAWN GINGER DRESSING 113

SKEWERS

BEEF ANCHO CHILLI GLAZE 90

CHICKEN YAKITORI 75

JAPANESE A5 WAGYU GINGER GLAZE, SHISO & PICKLED ONION 95

SCALLOP CORN & TRUFFLE 125

ROBATA

GRILLED SEABASS SHISO SALSA 168

SALMON TERIYAKI PICKLED CUCUMBER & LEMON 166

TIGER PRAWN CHILLI & LIME 168

CHILEAN SEABASS OCEANIC BEURRE BLANC, CAVIAR & WASABI DAIKON 310

CARAMELISED BLACK COD SPICY MISO & POMELO SALAD 263

GRILLED ROCK LOBSTER LEMON BUTTER, YUZU KOSHO & SOBACHA 585

CARAMELISED LAMB CHOPS RED YUZU KOSHO & PICKLED PEAR 268

VEAL CHOP CHILLI & HONEY GLAZE, KUMQUAT & SHISO RELISH 380

GRILLED OCTOPUS CORIANDER & YUZU KOSHO 180

KING CRAB & BONE MARROW TRUFFLE & TOAST 460

WAGYU

JAPANESE A5 SIRLOIN 150G 650

AUSTRALIAN SIRLOIN 200G 520

AUSTRALIAN 9+ TOMAHAWK 1.5KG 1,650

SPICY BEEF TENDERLOIN GRILLED ONION, GINGER
& BLACK PEPPER SAUCE 278

BRAISED SHORT RIBS BUNS & CONDIMENTS 330

RICE, NOODLES & VEGETABLES

KIMCHI FRIED RICE 82

MUSHROOM FRIED RICE TAKANA & POACHED EGG 82

VEGETABLE DONABE ASPARAGUS, EDAMAME, MUSHROOM & MIZUNA 170

UDON NOODLES BLACK TRUFFLE, CRISPY BEEF & SMOKED EGG 97

CARAMELISED MISO EGGPLANT 62

GREEN ASPARAGUS SMOKED CREAMY PONZU 62

TENDERSTEM BROCCOLI WAFU & GARLIC V 62

GRILLED SHISHITO PEPPER YUZU PEPPER DIP 62

CRISPY POTATO UNAGI SAUCE & FURIKAKE 62

SWEET CORN CITRUS MISO BUTTER 62

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TASTING MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE) SUBJECT TO AVAILABILITY

NAMI

SEASONAL 637

CRISPY ROCK SHRIMP YUZU MAYO
YELLOWTAIL SASHIMI GREEN
MANDARIN PONZU

CRISPY DUCK & WATERMELON
POMEGRANATE

WAGYU GYOZA FOIE GRAS &
BLACK TRUFFLE

SUSHI & SASHIMI PLATTER

TIGER PRAWN CHILLI & LIME

CARAMELISED BLACK COD
SPICY MISO & POMELO

SPICY BEEF TENDERLOIN 200G GINGER
MISO EGGPLANT

VANILLA CHEESECAKE STRAWBERRY &
GOLDEN LIME

CINNAMON DONUTS CHOCOLATE SAUCE
& EXOTIC CURD

ZEITAKU

PREMIUM 879

CAVIAR DIP TOASTED BRIOCHE
OYSTER SERVED WITH SMOKED CHILLI
KING CRAB CAKES SAFFRON

SMOKED TUNA BELLY JAPANESE MUSTARD
EDAMAME GYOZA SZECHUAN PEPPER V
HIRAME CARPACCIO WHITE TRUFFLE &
BROWN BUTTER PONZU

PREMIUM SUSHI & SASHIMI

KIMCHI FRIED RICE
LOBSTER TEMPURA WASABI MAYO

AUSTRALIAN WAGYU SIRLOIN
GREEN ASPARACUS SMOKED CREAMY PONZU

SEXY FISH DELUXE DESSERT PLATTER

YUNIKU

SIGNATURE 1,110

OSCIETRA CAVIAR
GOCHUJANG GLAZED MILK BUN
CHILLED KING CRAB JAPANESE VINAIGRETTE

BLUEFIN TUNA TARTARE FRESH WASABI
& GINGER PONZU
SPINACH SALAD SESAME DRESSING &
CRISPY SWEET POTATO
MUSHROOM & JAPANESE
PUMPKIN TEMPURA WHITE TRUFFLE &
SOBACHA VG

DELUXE SUSHI PLATTER
A SELECTION OF OUR SIGNATURE
NIGIRIS, MAKI & SASHIMI

CHILEAN SEABASS BEURRE BLANC & CAVIAR
MUSHROOM FRIED RICE TAKANA
& POACHED EGG

A5 WAGYU SIRLOIN
BROCCOLINI WAFU & GARLIC

SWEET TSUNAMI

ENJOY OUR CURATED TASTING MENUS, AVAILABLE TO SAVOR UNTIL 10:45 PM

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