

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

GOCHUJANG & HONEY GLAZED
MILK BUN SMOKED KOMBU BUTTER 53

CAVIAR DIP 128
TOASTED BRIOCHE

SALT & PEPPER SQUID 79

EDAMAME HUMMUS MINT OIL VG 51

TAKOYAKI CROQUETTES 74

KING CRAB CAKES SAFFRON AIOLI 135

HOUSE MADE JAPANESE PICKLES 65



CAVIAR

OSCIETRA 450/30G | 730/50G | 1,400/ 125G

BELUGA 2,200/50G

SERVED WITH CONDIMENTS

OYSTERS

GILLARDEAU NO. 5 42/EACH

SERVED WITH SMOKED CHILLI

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

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU & AVOCADO 98
SALMON CARPACCIO HERB CREAM, PONZU VINAIGRETTE & MIZUNA 90
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
PUMPKIN & ZUCCHINI HONEY & BUCKWHEAT VG 65
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
WHOLE BABY CHICKEN HERB MISO & CHIPOTLE JUS 169
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
KING CRAB & CAVIAR DONABE SHELLFISH BUTTER & WAKAME 350
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 PEPPERS YUZU PEPPER DIP 62
CRISPY POTATO UNAGI SAUCE & FURIKAKE 62
SWEET CORN CITRUS MISO BUTTER 62

V = VEGETARIAN | VG = VEGAN

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

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 BROWN BUTTER
PONZU & FRESH WASABI

PREMIUM SUSHI & SASHIMI

KIMCHI FRIED RICE

LOBSTER TEMPURA WASABI MAYO

AUSTRALIAN WAGYU SIRLOIN

GREEN ASPARAGUS 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

ZUCCHINI & PUMPKIN TEMPURA
BUCKWHEAT & HONEY

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

V = VEGETARIAN | VG = VEGAN

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