

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.

LONDON | MANCHESTER | MIAMI | DUBAI



TASTING MENUS

PRICED PER PERSON, AVAILABLE FOR THE WHOLE TABLE, WITH A MINIMUM OF TWO GUESTS.

NAMI

SEASONAL 650

CRISPY ROCK SHRIMP YUZU MAYO
YELLOWTAIL SASHIMI
GREEN MANDARIN PONZU

CRISPY DUCK & WATERMELON
PICKLED WATERMELON

WAGYU GYOZA FOIE GRAS & TRUFFLE

SIGNATURE SUSHI & MAKI PLATTER

TIGER PRAWN CHILLI & LIME

BLACK COD
CARAMELISED MISO & POMELO

SPICY BEEF TENDERLOIN GINGER

SPICED MISO EGGPLANT

VANILLA CHEESECAKE
STRAWBERRY & GOLDEN LIME

CINNAMON DONUTS
CHOCOLATE SAUCE & EXOTIC CURD

ZEITAKU

PREMIUM 890

CAVIAR DIP
CRISPY POTATO CHIPS

HENRI IV OYSTER, NORMANDY, FRANCE
SMOKED CHILLI

KING CRAB CAKES

MUSHROOM GYOZA XO SAUCE VG

SLICED CHUTORO YUZU MISO

PREMIUM SUSHI & MAKI

CHILEAN SEABASS SANSHO PEPPER
& BEURRE BLANC

GREEN VEGETABLES YUZU BUTTER

AUSTRALIAN WAGYU STRIPLOIN

MUSHROOM FRIED RICE
TAKANA & POACHED EGG

SEXY FISH DELUXE DESSERT PLATTER

YUNIKU

SIGNATURE 1,200

OSCIETRA CAVIAR

MILK BUN GOCHUJANG & HONEY GLAZED

BLUEFIN TUNA TARTARE
FRESH WASABI & GINGER PONZU

SPINACH SALAD TOASTED SESAME DRESSING
& CRISPY SWEET POTATO

PUMPKIN & ZUCCHINI TEMPURA
ACACIA HONEY

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

GRILLED SCALLOP
SMOKED CELERIAC & TRUFFLE

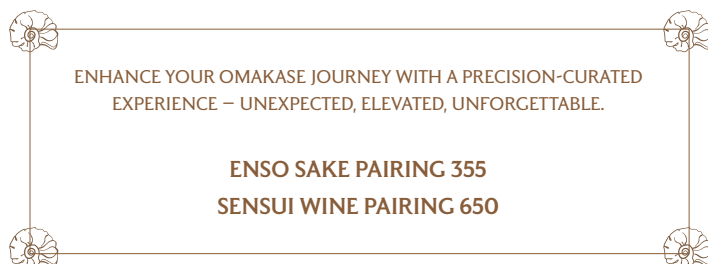
MISO EGGPLANT
BARLEY MISO & GINGER

JAPANESE A5 WAGYU SIRLOIN

KIMCHI FRIED RICE

SWEET TSUNAMI

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



ENCHANCE WITH CAVIAR 75/5G

V = VEGETARIAN | VG = VEGAN

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



BITES

MILK BUN GOCHUJANG & HONEY GLAZED

SMOKED KOMBU BUTTER V 58 

EDAMAME HUMMUS MINT OIL V 53

CAVIAR DIP CRISPY POTATO CRACKERS 126

SQUID SALT & PEPPER 85

OCTOPUS & PRAWN OKONOMIYAKI JAPANESE BBQ SAUCE
& SPRING ONION MAYO 70

KING CRAB CAKES POTATO, GREEN SHISO & YUZU 158 

CRISPY RICE TUNA, YELLOWTAIL & SALMON TARTARE 78 

SIGNATURE DISHES

YELLOWTAIL SASHIMI

GREEN MANDARIN PONZU & AVOCADO 105

HIRAME USUZUKURI

TRUFFLE BUTTER DRESSING & PICKLED MYOGA 156

CRISPY DUCK & PICKLED WATERMELON

HOISIN, PEA SHOOTS, CASHEWS 168

GRILLED SCALLOP 155 

BLACK COD CARAMELISED MISO & POMELO SALAD 263

KING CRAB & BONE MARROW TRUFFLE & TOAST 460 

SPICY BEEF TENDERLOIN GRILLED ONION, GINGER
& BLACK PEPPER SAUCE 320

KIMCHI FRIED RICE V 82

RAW & CHILLED

SLICED CHUTORO YUZU MISO & LEMON OIL 115 

LOBSTER TACO PINEAPPLE & SHISO 98 

MADAI CEVICHE SWEET POTATO, AJI CHILLI, LIME 128

BLUEFIN TUNA TARTARE

CAVIAR, FRESH WASABI, GINGER PONZU, WARM BRIOCHE 224

THINLY SLICED SEA BASS YUZU & SHISO DRESSING 94

SALADS

BUTTERNUT SQUASH HAZELNUTS, MISO & CRISPY KALE VG 84

CRISPY TRUFFLED TOFU HERBS & AVOCADO V 83

BABY GEM & GRILLED CORN AVOCADO & YUZU DRESSING VG 68

KING CRAB SALAD GREEN APPLE, YUZU, HONEY DRESSING 220 

SPINACH TOASTED SESAME & SWEET POTATO CHIPS VG 68

BURRATA KIMCHI & RICE CRACKERS V 104

GYOZA

WAGYU FOIE GRAS & TRUFFLE 193

MUSHROOM XO SAUCE VG 86

PRAWN GINGER DRESSING 113

TEMPURA

CRISPY PINK SHRIMP SANSHO PEPPER, YUZU MAYO 108

TIGER PRAWN TEMPURA DASHI BROTH 128

PUMPKIN & ZUCCHINI ACACIA HONEY V 72

SIGNATURE CHEF'S SELECTION YUZU DASHI BROTH,
UMEBOSHI MAYO 232

CHICKEN NUGGETS & SHIMEJI

SMOKED SEASONING & CHARRED PEPPER SAUCE 96 

SKEWERS

BEEF ANCHO CHILLI GLAZE 90

CHICKEN YAKITORI 65

JAPANESE A5 WAGYU

GINGER GLAZE, SHISO & PICKLED ONION 98

MUSHROOM BROWN BUTTER MISO, CRISPY LEEKS V 63

ROBATA

TIGER PRAWN CHILLI & LIME 168

GRILLED OCTOPUS SPICY YUZU GLAZE & CORIANDER 185

GRILLED SEABASS SHISO SALSA 178

SALMON TERIYAKI PICKLED CUCUMBER & LEMON 172

CHILEAN SEABASS SANSHO PEPPER CRUST, BEURRE BLANC 255 

GRILLED AUSTRALIAN ROCK LOBSTER

HALF, CHILLI PONZU BUTTER & HERBS 590

AUSTRALIAN MB3+ RIBEYE 250G 320

WHOLE BABY CHICKEN KUMQUATS & SHISO 172

LAMB CHOPS RED YUZU KOSHO & PICKLED PEAR 274

SLOW-BRAISED BEEF SHORT RIBS JAPANESE PICKLES
& MILK BUNS 284

WAGYU

JAPANESE A5 SIRLOIN 100G 590

AUSTRALIAN 8/9 SIRLOIN 200G 520

AUSTRALIAN BEEF TARTARE

SMOKED KOREAN BBQ & OCEAN MAYO 195 

AUSTRALIAN 6/7 TOMAHAWK 1,680

RICE, NOODLES & VEGETABLES

MUSHROOM FRIED RICE TAKANA & POACHED EGG V 82

SPICY UDON CARBONARA WAGYU BEEF & CHILLI OIL 89

GREEN ASPARAGUS SMOKED CREAMY PONZU 68 

MIXED GREENS YUZU & HERBS V 75

CRISPY POTATO UNAGI SAUCE & FURIKAKE V 75

SWEET CORN CITRUS MISO BUTTER V 65

SPICED MISO EGGPLANT V 65



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OCTOPUS PLATTER

FOR SHARING

SIGNATURE SELECTION OF NIGIRI,
MAKI & SASHIMI 980

UMI

A TASTE OF THE OCEAN (FOR TWO PEOPLE)

SELECTION OF MAKI, SASHIMI, TARTARE
& OYSTER 565

SASHIMI & NIGIRI

SASHIMI 3 PIECES EACH | NIGIRI 2 PIECES EACH

AKAMI BLUEFIN TUNA 86
CHU-TORO MEDIUM FATTY TUNA 89
O-TORO FATTY TUNA 106
HAMACHI YELLOWTAIL 75
SAKE SALMON 66
KINMEDAI GOLDEN EYE SNAPPER 72
HOTATE SCALLOP 75
UNI SEA URCHIN 280
UNAGI FRESHWATER EEL 65
IKURA SALMON ROE 75
MADAI SEABREAM 72
HIRAME FLOUNDER 68

SIGNATURE NIGIRI

PER PIECE

WAGYU & FOIE GRAS, YOUNG PEACH 93
YELLOWTAIL CRISPY NORI, KIMCHI HOLLANDAISE 62
SALMON ABURI JAPANESE CHIMICHURRI 60
CHUTORO BURRATA CAVIAR 92

CHEF'S SELECTION

3 VARIETIES SASHIMI (6 PIECES) 165
5 VARIETIES SASHIMI (10 PIECES) 255
8 CHEF'S NIGIRI SELECTION 298
5 PREMIUM NIGIRI 330
VEGAN NIGIRI SELECTION (5 PIECES) 128

CLASSIC MAKI

SALMON & AVOCADO IKURA 85
TIGER PRAWN TEMPURA SPICY MAYO 98
YELLOWTAIL CEVICHE PASSION FRUIT DRESSING 78
KING CRAB CALIFORNIA AVOCADO 168 
SPICY TUNA CHILLI MAYO 105

SIGNATURE MAKI

SPICY TUNA & CRISPY BEEF CHILLI MAYO 115
WAGYU CARAMELISED ONION & TRUFFLE MAYO 125
RED DRAGON ASPARAGUS & PIQUILLO PEPPER VG 73
SOFT SHELL CRAB CHILLI SAUCE & PICKLED CUCUMBER 105
CRISPY UNAGI TAMAGO & WASABI TOBIKO 110
PRAWN TEMPURA & SALMON ABURI TERIYAKI DRESSING 113
LOBSTER MAKI YUZU KOSHO AIOLI 142 

TREATS

OSCIETRA 450/30GR | 690/50GR | 1,200/ 125GR
BELUGA 1,950/50GR
SERVED WITH CONDIMENTS
HENRI IV OYSTER, NORMANDY, FRANCE 40/EACH
SERVED WITH SMOKED CHILLI DRESSING
CAVIAR 75/5GR
UNI 85/5GR



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