





SNACKS

- MILK BREAD OCEAN BUTTER 6.8 V
-  SALT AND PEPPER SQUID 13.1
- WAGYU GUNKAN & TRUFFLE 19.6
- CRISPY PINK SHRIMP YUZU MAYO 15.8
- STEAMED EDAMAME 5.1 VG | SPICY EDAMAME 6.2
- MISO SOUP 4.9



COLD DISHES

-  YELLOWTAIL SASHIMI* MANDARIN PONZU 16.2
- BEEF TARTARE* TRUFFLE 19.8
- TUNA TATAKI* SPICY PONZU 15.8
- SALMON TARTARE* KOREAN SPICE 14.6
- THINLY SLICED SEABASS* WHITE ASPARAGUS & YUZU 14.1


SALADS

-  CRISPY TRUFFLED TOFU AVOCADO & EDAMAME 16.7 VG
- GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 13.1 V
-  CRISPY DUCK WATERMELON & POMEGRANATE 17.2
- SPICY HERITAGE TOMATO SESAME 9.8 VG


TEMPURA

- SEASONAL VEGETABLES 12.1 VG
-  ERYNGII MUSHROOM TRUFFLE 15.8 V
- TIGER PRAWN DASHI BROTH 16.2
-  LOBSTER TEMPURA SMOKED MARIE ROSE 42.1
- SOFT SHELL CRAB WASABI MAYO 13.6

VEGETABLES

- GRILLED SWEET POTATO COCONUT WASABI 9.6 VG
-  GREEN ASPARAGUS SMOKED CREAMY PONZU 11.8
- TENDERSTEM BROCCOLI SPICY MISO QUINOA 9.6 V

FISH & SEAFOOD


- GRILLED SEABASS DAIKON & SHISO 23.2
- SALMON TERIYAKI GOMA & WATERCRESS 21.9
-  CARAMELISED BLACK COD SPICY MISO 45.8
- LOBSTER SANSHO PEPPER & SHISO BUTTER 41.2/79.8
- SEXY FISH CURRY 24.6

SASHIMI & NIGIRI


SASHIMI 3 PIECES | NIGIRI 2 PIECES

TUNA* SPAIN 11.2 | CHU-TORO* SPAIN 15.6 | O-TORO* SPAIN 20.6 | YELLOWTAIL* JAPAN 10.8 | SALMON* SCOTLAND 9.8 | SEABASS* FRANCE 9.6

CHEF'S SELECTION

- 3 VARIETIES SASHIMI* (6 PIECES) 26.8
- 5 VARIETIES SASHIMI* (10 PIECES) 42.1
-  VEGAN SUSHI (10 PIECES) 18.9 VG

SIGNATURE MAKI

-  SPICY TUNA* 15.8 | SPICY YELLOWTAIL* 15.6
- SOFT SHELL CRAB & SPICY MISO 18.9
- GREEN DRAGON 12.8 VG

CLASSIC MAKI

- TIGER TEMPURA 15.8
- SNOW CRAB CALIFORNIA 21.7
- SALMON* & AVOCADO 11.8
- CUCUMBER SHISO 8.1

OYSTER*

- CARLINGFORD
- HALF DOZEN 18 | DOZEN 36


CAVIAR*

- SIBERIAN 30G 54 | OSCIETRA 30G 98 | BELUGA 30G 215



SKEWERS

- GRILLED TIGER PRAWN CHILLI & LIME 16.1
- CHICKEN YAKITORI 10.8
- GLAZED PORK BELLY PEAR & GINGER 15.4
- BEEF & ASPARAGUS 17.1



GYOZA

-  WAGYU FOIE GRAS & TRUFFLE 27.6
- CHICKEN UME & SHISO 13.1
- PRAWN SOY & GINGER DRESSING 14.2
- EDAMAME SZECHUAN PEPPER 13.1 VG



RICE & NOODLES

-  KIMCHI FRIED RICE 12.9
- ADD PORK +9 / ADD DUCK +12
- SWEET CORN FRIED RICE 12.1 V
- STEAMED RICE 4.1 VG
-  SPICY PRAWN NOODLES 19.8

MEAT

-  SPICY BEEF TENDERLOIN* 180G GINGER 36.8
-  WHOLE BABY CHICKEN HUMMUS & YUZU 24.2
- CARAMELISED LAMB RACK* RED YUZU KOSHU & HERBS 35.7
- USDA RIBEYE* SEAWEEED BUTTER 48.2

WAGYU BEEF

-  JAPANESE A5 SIRLOIN* 150G MP
-  JAPANESE A5 FILLET* 150G MP

TREATS OF THE SEA

32 PER PERSON

SELECTION OF 12 SPECIALLY CHOSEN TREATS OF THE OCEAN
(SASHIMI, TARTARE, CURED & SMOKED)
SERVED WITH MISO SOUP

LUNCH SET MENU

2 COURSES

28

STARTER

- SALMON TARTARE KOREAN SPICE
- THINLY SLICED SEABASS WHITE ASPARAGUS & YUZU
- MIXED VEGETABLE TEMPURA VG
- TIGER PRAWN TEMPURA
- CHICKEN GYOZA
- HOUSE SALAD VG
- GREEN DRAGON MAKI VG

MAIN COURSE

- GRILLED SEABASS DAIKON & SHISO
- SPICY PRAWN NOODLES (VG AVAILABLE)
- SPICY SASHIMI & SUSHI RICE
- CRISPY TRUFFLED TOFU AVOCADO & EDAMAME VG
- WHOLE BABY CHICKEN HUMMUS & YUZU
- SALMON TERIYAKI CUCUMBER
- JAPANESE WAGYU 2oz +36
- GRILLED 1/2 LOBSTER +18

ALL SERVED WITH
A COMPLIMENTARY
MISO SOUP & STEAMED RICE

OMAKASE MENUS


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

HIRO
CLASSIC
48

- SALT & PEPPER SQUID
- TUNA TATAKI* SPICY PONZU
- PRAWN GYOZA SOY & GINGER DRESSING
- GREEN DRAGON MAKI
- SPICY YELLOWTAIL* MAKI
- GLAZED PORK BELLY SKEWER PEAR & GINGER
- SALMON TERIYAKI GOMA & WATERCRESS
- BROCCOLI SPICY MISO QUINOA
- KIMCHI FRIED RICE
- CINNAMON DOUGHNUTS
- CHOCOLATE DELICE

SEKUSHI
SEASONAL
86

- CRISPY PINK SHRIMP YUZU MAYO
- YELLOWTAIL SASHIMI* MANDARIN PONZU
- CRISPY DUCK WATERMELON & POMEGRANATE
- WAGYU GYOZA FOIE GRAS & TRUFFLE
- SPICY HERITAGE TOMATO SESAME
- SEASONAL SUSHI & SASHIMI*
- GRILLED SWEET POTATO COCONUT WASABI
- CARAMELISED BLACK COD SPICY MISO
- SPICY BEEF TENDERLOIN GINGER
- CHEESE CAKE, FONDANT & SEXY TREATS

 SEXY FISH SIGNATURE DISH | V = VEGETARIAN | VG = VEGAN

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.



*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.