

SNACKS

Salt & Pepper Squid 12.1
Soft Shell Crab *Nuoc Cham* 14.2

Wagyu Gunkan* *Miso & Black Truffle* 15.8
White Miso Soup 4.6

Oysters Gillardeau* *Smoked Chilli Sauce* 5 each
House-Smoked Salmon *Pickled Cucumbers* 14
Sexy Tuna Ham* *Rice Crackers* 18.6

CAVIAR

Served with Steamed Buns & Condiments
Imperial Caviar* 30g 58 Oscietra* 30g 110 Beluga* 30g 210

TARTARE

Chunky Tuna* *Barley Miso* 15.6
Beef* *Ume Boshi & Black Truffle* 19.8
Yellowtail* *Smoked Tofu & Caviar* 19.2

SASHIMI & NIGIRI

per piece

Tuna* <i>Med</i> 4.5	Tiger Prawn <i>France</i> 4.1	Sea Bass* <i>Local</i> 3.2
Chu-Toro* <i>Med</i> 7.4	Yellowtail* <i>Japan</i> 4.8	King Crab <i>USA</i> 8.1
O-Toro* <i>Med</i> 9.2	Ikura* <i>Scotland</i> 4	Spotted Prawn* <i>USA</i> 7.6
Salmon* <i>Scotland</i> 4.2	Unagi <i>Asia</i> 4.5	Sea Urchin* <i>Canada</i> 12
	Scallop* <i>Scotland</i> 5.8	

3 Varieties Sashimi* *(9 pieces)* 27

5 Varieties Sashimi* *(15 pieces)* 42

8 Varieties of Sushi* *(8 pieces)* 28

Premium Tuna* *Sushi, Sashimi, Tartare & Caviar* 32

MAKI

Classic

California 9.6
Spicy Tuna* 11.8
Prawn Tempura 13.6
Salmon & Avocado* 10
Asparagus & Avocado 7.8

Signature

Sexy Fish & Yuzu* 14.6
Soft Shell Crab & Coriander 15.8
Prawn Tempura, Eel & Avocado 16.1
Toro Tataki & Caviar* 36
King Crab & Caviar* 21/42

SEXY FISH

セクシーフィッシュ

SEKUSHI MENU

*A selection of 10 signature dishes
86 per person*

*(only available as a choice for the whole table)
Mon - Sat until 10pm Sun until 9.30pm*

COLD DISHES

Sexy Fish Ceviche 21
Tuna Tataki* *Grilled Onion & Spicy Ponzu* 15.8
Yellowtail Sashimi* *Green Mandarin Ponzu & Myoga* 16.2
Octopus Carpaccio *Yuzu Thyme & Pickled Celery* 15.2
Pepper Crusted Wagyu Tataki* *Tarragon Mustard & Black Truffle* 35.1
Burrata* *Kimchi & Prawn Cracker* 15

SALADS

Green House Salad *Feta & Olive Yuzu Dressing* 11.4
Crispy Duck & Watermelon Salad *Pomegranate & Cashew* 17.8
Crispy Tofu & Avocado *Honey Lime Dressing* 13.4
King Crab & Cold Soba Noodles *Tomato & Ginger* 24.3

TEMPURA

Pink Shrimp *Yuzu Kosho Dip* 16.2
Eringi Mushroom Tempura *Black Truffle & Aka Miso* 14.1
Tiger Prawn *Dashi Broth & Yuzu Salt* 15.8
Lobster *Smoky Marie Rose Dip* 32.6

SKEWERS & GYOZA

Chicken Wings *Lime* 6.2
Glazed Pork Belly *Pear & Ginger* 13.1
Beef* *Green Asparagus & Smoked Ancho Chilli* 15.8
Grilled Tiger Prawn *Chilli & Lime* 17.2
Isle of Mull Scallops* *Jalapeño Sauce & Pickled Green Apple* 15.7
Wagyu Gyoza *Foie Gras & Black Truffle* 28.6
Prawn Gyoza *Soy & Ginger Dressing* 13.6

VEGETABLES

Green Asparagus *Smoked Creamy Ponzu* 8.3
Grilled Tenderstem Broccoli *Spicy Quinoa* 7.8
Grilled Sweet Potato *Chilli & Coriander* 6.8
Caramelised Mushroom & Shishito Peppers 7.2

FISH & SEAFOOD

Salt Grilled Seabass *Spicy Ponzu* 21.3
Chilean Sea Bass *Spicy Mentaiko & Wild Leek* 39.2
Lobster *Sancho Pepper & Shiso Butter* 32/58
Caramelised Black Cod *Spicy Miso* 42.6
King Crab & Bone Marrow *Black Truffle* 78

MEAT

Whole Baby Chicken *Chickpeas & Yuzu* 21.8
Smoked Sticky Iberico Pork Ribs *Green Onions & Chilli* 18.6
Caramelised Lamb Rump *Red Kosho, Anchovies & Herb Salad* 28.1

BEEF

Spicy Beef Tenderloin* *200g Ginger & Black Pepper* 31.6
Caramelised Striploin USDA Prime* *250g Garlic Miso* 38.7
Dry-Aged Rib-Eye UK* *300g Seaweed Butter* 39.1

Japanese Wagyu* A5

Sirloin 150g 89 / Fillet 150g 105

RICE

Steamed Rice 4
Kimchi Fried Rice 11.8 *Add Pork 6.2 / Duck 7.4*
Sweetcorn Fried Rice *Summer Truffle* 12.8

Please notify a member of staff if you have an allergy, or ask for further allergen information

*Our fish is responsibly caught from sustainable sources
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.*

SEXY FISH

セクシーフィッシュ