

# HOT STONE

**Bookatable**<sup>♥</sup>  
by Michelin

## 2 courses

1 Starter from Mix and Match – up to £14

1 Mains from Hotstone- up to £29 (including Picanha wagyu)

## 3 courses with a cocktail

1 Starter from Mix and Match – up to £14

1 Mains from Hotstone- up to £29 (including Picanha wagyu)

1 Dessert up to £5.50

1 Cocktail up to £14

SEE BELOW FOR MENU:

· GUESTS HAVE THE OPTION TO GO ABOVE THE STATED PRICE FOR STARTER, MAINS AND DESSERT & COCKTAIL, DIFFERENCES WILL BE ADDED ON THE BILL.

· NO VEGETARIAN HOTSTONE OPTION AVAILABLE.

· STARTERS, MAINS & DESSERTS CANNOT BE SWAPPED WITH OTHER ITEMS.

· INCLUDES VAT, EXCLUDES SERVICE. NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFERS.

# HOT STONE

## STEAK AND SUSHI BAR

### Start With....

Steamed Edamame with spicy sea salt (V) | 5

Fresh Oyster seaweed & Tosazu sauce | 4 per pc  
*Add Caviar | 7 per pc or 150 per 30gm*

### COCKTAILS

Japanese Whisky & Soda Highball | 14

Japanese Wasabi, Pear & Gin | 14

Lychee Martini | 14

Umeshu & Haku Japanese Vodka | 14

Haruka & Roku Gin | 14

## MIX & MATCH

*Sharing Concept. We recommend 2-3 plates per person.*

### New Style Special Sashimi's 4pcs

Seared Butterfish, truffle spicy ponzu | 14

Seared Fatty tuna, red jalapeno | 17

Seared Salmon, spicy truffle yuzu miso | 13

Seared Hamachi, Truffle, black paper ponzu | 16

### 3 different types New Style Special Sashimi | 25

A5 Japanese wagyu, Truffle ponzu | 2pcs

Seared Seabass, yuzu miso & truffle onion | 2pcs

Seared Butterfish, Red Jalapeno | 2pcs

### Tataki & Carpaccio

Hamachi Carpaccio, Jalapeno, Truffle ponzu | 16

Seared Scallop, truffle ponzu & plum sauce | 14

### Special Maki Rolls 6pcs

Jumbo Soft-shell crab roll | 16

Special mix Veg roll (V) | 12

Eel, Cream cheese, Crab Stick & Salmon Caviar | 24

Crunchy hot stone roll | 14.5

King prawn tempura, crab sticks, crunchy tempura flakes

9 chapel roll | 17.5

Grilled salmon slices, crab stick, red spicy mayo, tuna tartare

Hamachi, Crab stick, Jalapeño, Ponzu salsa | 19

Mackerel, Sesame, pomegranate, ponzu jelly | 21

### Premium Special Maki Rolls 6pcs

A5 Japanese wagyu, Home-made goma roll | 59

Seared fatty tuna, King prawn truffle, caviar | 45

Fatty tuna, Horenso Gomaee, Gold leaf, Caviar | 39

48hrs marinated Black Cod, Tobiko & Ikura | 28

### Hot Dishes

Grilled aubergine, *saikyo miso & sesame* (V) | 12

Chilean Seabass | 35

*48 hours marinated in koji saikyo miso sauce, mixed pepper.*

Grilled avocado, passion fruit,

Creamy mayo or Spicy mayo, Parmesan, Truffle | 17

Grilled Eel don, homemade pickles, Truffle slices & Salmon caviar | 29

*We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not contain all ingredients. Please inform a member of staff if you have allergies. A discretionary 12.5% service charge is added to all bills. All prices are in GBP.*

## Fresh 100% Japanese Wasabi

We serve only fresh 100% Japanese wasabi which can take up to 3 years to grow. Fresh wasabi has a more vibrant flavour and enhances the delicate taste of fish to another level.

### **Extra Wasabi | 4**

#### **Award Winning Sushi & Sashimi Boxes**

***All served with 100% Fresh Japanese Wasabi grated on the table***

Sushi Selection Box 7pcs | 27

Salmon, Tuna, Octopus, Hamachi, Scallop, Ebi, Butterfish

Sashimi Selection Box 7pcs | 27

Salmon, Tuna, Octopus, Seabass, Hamachi, scallop, Butterfish

Special Sushi & Sashimi Omakase 7 pcs | 45

*Chefs choice of special sushi & sashimi*

**Head Chef Special Premium Omakase 7 pcs | 65**

*Head Chef Special selection of sushi using premium ingredients such as wagyu, fatty tuna, truffle & caviar.*

#### **Sushi & Sashimi 1pc**

Wagyu (nigiri only) | 10

Sake/Salmon | 4

Akami/Tuna | 4.5

Chutoro/ Medium Fatty Tuna | 6

Otoro/Fatty Tuna | 7.5

Hamachi/ Yellowtail | 4.5

Suzuki/ Sea bass | 4

Abura Bozu/ Butterfish | 4.5

Unagi/Eel | 4.5

Hotate/Scallop | 4.5

Tako/Octopus | 4.5

Ebi/King prawn | 4.5

## **Ishiyaki in Japanese is Hot Stone Cooking**

An ancient cooking method. Hot Stone comes heated up to 400C. Please do not touch and put any sauces on the hot stone.

Meat and seafood should be seared thoroughly on all sides. Please cook within 7 minutes as stones starts to cool.

If any questions, please ask a member of staff.

## **HOT STONES**

*Served with a choice of sauce*

**Premium Wagyu Meat Platter 180g | 110**

*A5 Japanese Sirloin, A5 Japanese Chuck roll, Australian Picanha wagyu*

**Premium Japanese Kobe on hot stone 100g | 120**

*Considered by many, the best beef in the world. One of the 6 restaurant to sell certified Kobe in the whole UK.*

A5 Premium Sirloin Japanese wagyu 100g | 69

Australian halal chuck tail wagyu 100g | 45

Australian halal Picanha wagyu 100g | 29

Fatty tuna, Red Tuna & Scottish Salmon | 29

Seafood mix platter: Scallop, Black Tiger King prawn, Fatty Tuna, Red Tuna & Scottish Salmon | 39

#### **Hot Stone Add-ons**

***Add as many add on as you like***

**XXXL King Prawn 1pc | 16**

Asparagus | 3.5

Oyster King Mushrooms | 3.5

Black Tiger King Prawns 2pcs | 5.5

Scallops 2pcs | 7.5

#### **Japanese Wagyu**

We serve authentic 100% Japanese A5 wagyu which is incredibly tender and has rich flavour & melt in your mouth texture. Intense marbling in wagyu beef occurs not only due to superior genetics, but also to the painstaking care taken in their rearing.

They are allowed to grow until three years (for normal beef, it's 15 months). Every single cow has a birth certificate, so every piece of Japanese Wagyu steak can be traced back to a farm.

#### **Sauces | 2.5**

Goma | Black pepper sauce | Kizami ponzu salsa

#### **Sides**

Homemade Tsukemono | 5  
*Japanese Pickles*

Steamed Rice | 4

Chuka Wakame | 4.5  
*Japanese Seaweed*

Horenso Gomaee | 5  
*Spinach with sesame dressing*

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