



BREAKFAST & BRUNCH

Until 12 noon

EGGS BENEDICT £11.00

Smoked ham, savory pancake, hollandaise, watercress, chorizo oil.

GRILLED BREAKFAST £12.00

Bacon, sausage, grilled mushroom, hash potato, fried egg, grilled tomato.

OKONOMIYAKI (V) £14.00

Goat's cheese, apricot & walnut pancake, grilled egg, tomato salsa, fresh salad.

GLAZED SALMON £14.00

Kumara pancakes, watercress, feta, pomegranate, grilled egg, miso sauce.

STEAK HASH £19.00

Grilled vine tomato, watercress & parmesan truffle salad, fried egg.

SOUFFLÉ PANCAKES (V) £11.00

Fluffy pancakes with matcha custard, mascarpone lemon cream, fresh berries, viola petals.

MATCHA FRENCH TOAST (V) £11.00

Strawberry, passionfruit custard, crushed meringue, almonds, fresh fruits.

WHITE FOREST WAFFLES (V) £12.00

With white chocolate, coconut ice cream, fresh kiwi, and strawberry.

SUNDAY ROASTS 12 -6pm

28 DAY AGED BEEF RUMP £22.00

ROAST CHICKEN £18.00

HEMISPHERE TRIPLE ROAST £25.00

Beef, chicken, pork belly

SWEET POTATO PIE (VG) £17.00

Roasts include, carrots, parsnips with honey and tarragon, roast and mashed potatoes, and seasonal greens

SUNDAY CRUMBLE £9.00

With apple, apricots, and toasted almonds, brown butter custard.

Kids' Menu Available – Just Ask!

NIBBLES

EDAMAME (VG) £6.00

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

OLIVES (VG) £5.50

Marinated Gordal olives, XV chilli oil. (VG)

BUTTER BOARD (V) £5.50

Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

GREEN CHILLI CRACKERS (V) £5.50

Crispy crackers served with green chili aioli.

ARVO BITES DEAL £21

TWO TAPAS & ONE SIDE

12pm-6pm

CRISPY CAULIFLOWER (V) £11.00

Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

COD TEMPURA £13.00

Black garlic miso, mint, pickled shallot, and daikon salad.

CRAYFISH CRISPY RICE £10.00

With crayfish, cucumber & avocado salad, and a spiced yuzu dressing. (2 pcs)

PORK RIBS £11.00

Tender pork belly paired with crunchy pork puffs, smooth parsnip, and a vibrant pickled apple_Nam Jim salsa.

CRISPY CHICKEN £11.00

Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

HOT CORN CAKES (VG) £10.00

Crispy corn cakes served with shredded mooli and a spicy green chili aioli.

SPICY TUNA ROLL £12.00

Togarashi, paprika crunch, and spiced miso.

SEAFOOD CEVICHE £14.00

Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander, and edible viola flowers.

SIDES

FRIED CORN (V) £5.00

Grilled cheese, sriracha mayo, squeeze of lime.

SWEET POTATO KUMARA (VG) £5.00

With a tangy red pepper sauce.

CHARRED BROCCOLI (VG) £5.00

With goma dressing and spiced nut dukkah.

HEMISPHERE CAESAR SALAD (V) £7.00

Crisp baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons.

LIME & GINGER RICE(VG) £5.00

Fragrant rice mixed with ginger and fresh lime zest.

BUBBLE TEAS

TARO MILK TEA £5.50

Creamy, sweet, and slightly floral with tapioca pearls.

MANGO & PASSIONFRUIT TEA £5.50

Served with vibrant mango popping pearls.

STRAWBERRY & WATERMELON £5.50

Fruit tea with lychee popping boba.

PANDAN SUGAR MILK TEA £5.50

Rich brown sugar milk tea with a hint of aromatic pandan.

HOT DRINKS

We have chosen Papua New Guinea beans with notes of chocolate, toffee, nutmeg, orange, and a winery finish.

ESPRESSO £2.80/£3.20

Single or double shot of concentrated espresso

AMERICANO £3.50

Single espresso topped with hot water to produce a light layer of crème.

CAPPUCCINO £4.00

Double shot of espresso, steamed milk, topped with a layer of foamed milk.

FLAT WHITE £4.00

Double shot of espresso, with a small volume of milk & thin layer of microfoam.

LATTE £4.00

Single shot of espresso, a large amount of steamed milk, and a thin layer of foam

ADD SYRUP £0.50

Choose Vanilla or Caramel

HOT CHOCOLATE £4.10

Steamed milk swirled with rich chocolate

ENGLISH BREAKFAST TEA £3.50

A classic black tea inspired served with milk

SPECIALITY TEAS £3.95

Earl Grey, Peppermint, Lemon & Ginger.

(V) – Vegetarian, (VG) – Vegan. Our menu is 90% gluten-free and adaptable. Please inform our team of any allergies or dietary needs before ordering.

TAPAS MENU

12noon- 9.30pm

Our plates are typically designed for two to share.
Dishes are made fresh and may arrive at different times
to your table.

NIBBLES

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| EDAMAME (VG) Tossed with black garlic, fresh ginger, red chilli, maldon sea salt. | £6.00 |
| OLIVES (VG) Marinated Gordal olives drizzled with extra virgin chili oil. | £5.50 |
| BUTTER BOARD (V) Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia. | £5.50 |
| GREEN CHILI CRACKERS (V) Crispy crackers served with green chili aioli. | £5.50 |

PLANT

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| ASPARAGUS TEMPURA (VG) Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade. | £10.00 |
| HOT CORN CAKES (VG) Corn cakes served with shredded mooli and a spicy green chili aioli. | £10.00 |
| CRISPY CAULIFLOWER (V) Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper. | £11.00 |
| MUSHROOMS SCALLOPS (V) Sautéed King oyster mushrooms drizzled with shiso pesto, black garlic, and a fresh lemon dressing. | £11.00 |

RAW & CURED

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| TUNA TATAKI Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce. | £12.00 |
| SASHIMI ON ICE A chilled selection of fresh tuna, salmon, and swordfish sashimi, served on ice. | £13.00 |
| SALT DUCK CARPACCIO Thinly sliced salt-cured duck with a blackberry & lime vinaigrette, micro watercress, and edible viola flowers. | £14.00 |
| SEAFOOD CEVICHE Fresh seafood cured in tiger’s milk dressing, with kumara, mint, coriander, and edible viola flowers. | £14.00 |

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and adaptable. Please inform our team of any allergies or
dietary needs before ordering.

HEMISPHERE

MEAT

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| CRISPY CHICKEN Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds. | £12.00 |
| LAMB RUMP DUMPLINGS Black garlic miso, shiso, and pickled cucumber. | £12.00 |
| PORK BELLY Tender pork belly paired with crunchy pork puffs, smooth parsnip, and a vibrant pickled apple Nam Jim salsa. | £12.00 |
| THAI BEEF SALAD Chopped beef steak witht mint, coriander, chilli, zesty sour soy dressing, finished with crunchy toasted rice. (2 pcs) | £13.00 |

SEAFOOD

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| CRAYFISH CRISPY RICE With crayfish, cucumber & avocado salad, and a spiced yuzu dressing. (2 pcs) | £11.00 |
| COD TEMPURA Black garlic miso, mint, pickled shallot, and daikon salad. | £13.00 |
| SOFT SHELL CRAB TEMPURA Curried lemongrass velouté,, pink peppercorns, and mango- pineapple crush. | £15.00 |
| LANGOUSTINE & LOBSTER TOAST Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko. (2 pcs) | £16.00 |

SUSHI ROLLS

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| CRISPY EGGPLANT (VG) Chilli miso, spring onion, pickled red onion, and mint. | £11.00 |
| CRISPY DUCK SALAD Cucumber, chilli, spring onion, and hoisin sauce. | £11.00 |
| SPICY TUNA Togarashi, paprika crunch, and spiced miso. | £12.00 |
| CARAMEL SALMON Blow-torched hollandaise, pickled daikon, and cucumber. | £13.00 |
| SOFT SHELL CRAB CALIFORNIA Avocado, spiced hollandaise, and masago. | £15.00 |

ROBATA GRILL

5pm- 9.30pm

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| SWORDFISH Grilled swordfish skewers served with grapefruit salsa and mint butter. (2 pcs) | £14.00 |
| TOBOKI YAKI (VG) Glutinous rice served with nam jim, pickled cucumber, and a spicy gochujang dressing. (2 pcs) | £12.00 |
| CHICKEN YAKITORI Grilled skewers glazed with teriyaki sauce, served with a chilli and lime coriander pesto. (2 pcs) | £12.00 |
| KANGAROO Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries. (2 pcs) | £15.00 |
| LAMB CHOPS Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber. (2 pcs) | £16.00 |
| SHRIMPS ON THE BARBIE Grilled shrimps with chorizo, garlic, samphire, and a rich tomato ragù. (2 pcs) | £22.00 |
| MISO-GLAZED BLACK COD Black cod with passion fruit miso glaze, served with sautéed bok choy. (2 pcs) | £35.00 |
| WAGYU STEAK Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso. (160g) | £43.00 |

SIDES

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| FRIED CORN (V) Grilled cheese, sriracha mayo, and a squeeze of lime. | £5.00 |
| SWEET POTATO KUMARA (VG) with a tangy red pepper sauce. | £5.00 |
| CHARRED BROCCOLI (VG) With goma dressing and spiced nut dukkah. | £5.00 |
| LIME & GINGER RICE (VG) Fragrant rice mixed with ginger and fresh lime zest. | £5.00 |
| HEMISPHERE CAESER SALAD (V) Crisp baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons. | £7.00 |

HEMISPHERE

Uramaki

HANDMADE SUSHI



@hemispherewb | @uramakisushiuk