

# 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

### EDAMAME (VG) £6.00

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

### OLIVES (VG) £5.50

Marinated Gordal olives drizzled with extra virgin chili oil.

### BUTTER BOARD (V) £5.50

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

### GREEN CHILI CRACKERS (V) £5.50

Crispy crackers served with green chili aioli.

## PLANT

### ASPARAGUS TEMPURA (VG) £10.00

Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

### HOT CORN CAKES (VG) £10.00

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

### CRISPY CAULIFLOWER (V) £11.00

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

### MUSHROOMS SCALLOPS (V) £11.00

Sautéed King oyster mushrooms drizzled with shiso pesto, black garlic, and a fresh lemon dressing.

## RAW & CURED

### TUNA TATAKI £12.00

Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce.

### SASHIMI ON ICE £13.00

A chilled selection of fresh tuna, salmon, and swordfish sashimi, served on ice.

### SALT DUCK CARPACCIO £14.00

Thinly sliced salt-cured duck with a blackberry & lime vinaigrette, micro watercress, and edible viola flowers.

### SEAFOOD CEVICHE £14.00

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

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

# HEMISPHERE

## MEAT

### CRISPY CHICKEN £12.00

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

### LAMB RUMP DUMPLINGS £12.00

Black garlic miso, shiso, and pickled cucumber.

### PORK BELLY £12.00

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

### THAI BEEF SALAD £13.00

Chopped beef steak witht mint, coriander, chilli, zesty sour soy dressing, finished with crunchy toasted rice. (2 pcs)

## SEAFOOD

### CRAYFISH CRISPY RICE £11.00

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

### COD TEMPURA £13.00

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

### SOFT SHELL CRAB TEMPURA £15.00

Curried lemongrass velouté,, pink peppercorns, and mango-pineapple crush.

### LANGOUSTINE & LOBSTER TOAST £16.00

Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko. (2 pcs)

## SUSHI ROLLS

### CRISPY EGGPLANT (VG) £11.00

Chilli miso, spring onion, pickled red onion, and mint.

### CRISPY DUCK SALAD £11.00

Cucumber, chilli, spring onion, and hoisin sauce.

### SPICY TUNA £12.00

Togarashi, paprika crunch, and spiced miso.

### CARAMEL SALMON £13.00

Blow-torched hollandaise, pickled daikon, and cucumber.

### SOFT SHELL CRAB CALIFORNIA £15.00

Avocado, spiced hollandaise, and masago.

## ROBATA GRILL 5pm- 9.30pm

### SWORDFISH £14.00

Grilled swordfish skewers served with grapefruit salsa and mint butter. (2 pcs)

### TOBOKI YAKI (VG) £12.00

Glutinous rice served with nam jim, pickled cucumber, and a spicy gochujang dressing. (2 pcs)

### CHICKEN YAKITORI £12.00

Grilled skewers glazed with teriyaki sauce, served with a chilli and lime coriander pesto. (2 pcs)

### KANGAROO £15.00

Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries. (2 pcs)

### LAMB CHOPS £16.00

Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber. (2 pcs)

### SHRIMPS ON THE BARBIE £22.00

Grilled shrimps with chorizo, garlic, samphire, and a rich tomato ragù. (2 pcs)

### MISO-GLAZED BLACK COD £35.00

Black cod with passion fruit miso glaze, served with sautéed bok choy. (2 pcs)

### WAGYU STEAK £43.00

Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso. (160g)

## SIDES

### FRIED CORN (V) £5.00

Grilled cheese, sriracha mayo, and a 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.

### LIME & GINGER RICE (VG) £5.00

Fragrant rice mixed with ginger and fresh lime zest.

### HEMISPHERE CAESAR SALAD (V) £7.00

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

HEMISPHERE

Uramaki

HANDMADE SUSHI



@hemispherewb | @uramakisushiuk

# SET & PARTY MENUS

12noon- 9.30pm

## NATURE-INSPIRED

£38 PP (MIN 2)

### EDAMAME (VG)

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

### HOT CORN CAKES (VG)

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

### MUSHROOM SCALLOPS (V)

Sautéed King oyster mushrooms drizzled with shiso pesto, black garlic, and a fresh lemon dressing.

### ASPARAGUS TEMPURA (VG)

Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

### CRISPY EGGPLANT (VG)

Chilli miso, spring onion, pickled red onion, and mint.

### CRISPY CAULIFLOWER (V)

Tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

### TOBOKI YAKI (VG)

Glutinous rice served with nam jim, pickled cucumber, and a spicy gochujang dressing.

### SWEET POTATO KUMARA (V)

with a tangy red pepper sauce.

#### ADD A SWEET TREAT

Choose any dessert from our main dessert menu to complement your set menu for just £5

# HEMISPHERE

## SIGNATURE

£50 PP (MIN 2)

### EDAMAME (VG)

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

### BUTTER BOARD (V)

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

### SEAFOOD CEVICHE

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

### ASPARAGUS TEMPURA (VG)

Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

### SOFT SHELL CRAB TEMPURA

Curried lemongrass velouté,, pink peppercorns, and mango-pineapple crush.

### CARAMEL SALMON SUSHI ROLL

Blow-torched hollandaise, pickled daikon, and cucumber.

### CRISPY CHICKEN

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

### SWORD FISH

Grilled swordfish skewers served with grapefruit salsa and mint butter

### LAMB CHOPS

Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber.

### BAKED KUMARA (VG)

Red pepper sauce

Our set menus showcase a selection of dishes, giving you the full Hemisphere experience.

You'll enjoy every dish listed — no decisions needed! Plates arrive as they're ready, so feel free to enjoy them as they come.

## INDULGENCE

£70 PP (MIN 2)

### EDAMAME (VG)

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

### BUTTER BOARD (V)

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

### TUNA TATAKI

Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce.

### OMAKASE SUSHI SELECTION

4 types of sushi, expertly crafted by our chefs

### LANGOUSTINE & LOBSTER TOAST

Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko.

### SALT DUCK CARPACCIO

Thinly sliced salt-cured duck with a blackberry & lime vinaigrette, micro watercress, and edible viola flowers

### KANGAROO

Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries.

### MISO-GLAZED BLACK COD

Black cod with passion fruit miso glaze, served with sautéed bok choy.

### WAGYU STEAK

Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso. (160g)

### CHARRED BROCCOLI (VG)

With goma dressing and spiced nut dukkah.

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