

TAPAS MENU

Our ethos is simple to love, share and enjoy.

Our menu is designed to share, plates are typically for two and served tapas-style. We recommend minimum of 2 dishes and a side per person..

NIBBLES

EDAMAME (VG)

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

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chilli oil.

BUTTER BOARD (V)

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

GREEN CHILI CRACKERS (V)

Crispy crackers served with green chili aioli.

SUSHI & SASHIMI

SASHIMI ON ICE

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

* SEAFOOD CEVICHE

Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander.

NIGIRI

Multiples of tuna, swordfish, salmon or red pepper (min 2 pcs)

CRISPY EGGPLANT (VG)

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

CRISPY DUCK SALAD

Cucumber, chilli, spring onion and hoisin sauce.

* SPICY TUNA

Togarashi and spiced miso.

CARAMEL SALMON

Blow-torched hollandaise, pickled daikon, and cucumber.

CRAYFISH CALIFORNIA

Avocado, spiced hollandaise and masago.

* CHICKEN KATSU ROLL

Panko-coated hot chicken maki roll, katsu sauce, and mango salsa.

HOT TENKASU ROLL

Salmon, Tuna, Seabass with sweet miso.

(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

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Uramaki

HANDMADE SUSHI

ARVO BITES DEAL – £21

Choose any 2 dishes marked * + 1 side

Available: Tuesday-Thursday, 12pm-6pm

Friday & Saturday, until 5pm

T&Cs: A drink must be purchased. Deal must be ordered per person

ROBATA GRILL

SWORDFISH JUNGLE CURRY

18

Grilled swordfish, red curry, coconut milk, buttered greens, bush fruits.

GLAZED BEEF SHORT RIB

22

Truffle, miso and parmesan potato puree, teriyaki glaze.

CHICKEN YAKITORI

15

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

KANGAROO STEAK

19

Grilled kangaroo steak with raspberry miso, green onion, redcurrants, pickled brassicas.

LAMB CHOPS

16

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

STEAMED SEABASS

22

Ginger soy and lime dressing with chorizo, garlic, samphire.

MISO-GLAZED BLACK COD

35

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

PICHANA STEAK HOT SLATE

35

Fried onions, green beans, spiced ponzu dressing

* SIDES

FRIED CORN (V)

6

Grilled mozzarella cheese, sriracha mayo.

SWEET POTATO KUMARA (VG)

6

With a tangy red pepper sauce.

CHARRED BROCCOLI (VG)

6.5

With goma dressing and spiced nut dukkah.

LIME & GINGER RICE (VG)

5.5

Fragrant rice mixed with ginger and fresh lime zest.

HEMISPHERE CAESER SALAD (V)

7

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



@hemispherewb | @uramakisushiuk



SET MENUS

Our ethos is to love, share, and enjoy.

Our set menus are designed for sharing. If choosing a set menu, the entire table must select the same one.

Groups of **seven or more** are required to dine from a set menu. This ensures portions are shared fairly and allows our team to provide the best possible service. Dishes will be served as they're ready!

ELEGANCE

35 PP (MIN 2)

(Saving 6.25pp)

GREEN CHILI CRACKERS (V)

Crispy crackers served with green chili aioli.

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chili oil.

SPINACH CROQUETTE (VG)

Red pepper dressing, pickled green pepper.

CRISPY DUCK SALAD SUSHI ROLL

Cucumber, chilli, spring onion, and hoisin sauce.

CRISPY CHICKEN

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

THAI BEEF SALAD CRISPY RICE

Chopped beef steak, mint, coriander, chilli, soy dressing, toasted rice.

CHICKEN YAKITORI

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

LIME & GINGER RICE (VG)

Fragrant rice mixed with ginger and fresh lime zest.

SIGNATURE

50 PP (MIN 2)

(Saving 5.50pp)

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.

CRISPY CAULIFLOWER (V)

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

CARAMEL SALMON SUSHI ROLL

Blow-torched hollandaise, pickled daikon, and cucumber.

PORK BELLY

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

TUNA TATAKI

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

SWORDFISH JUNGLE CURRY

Grilled swordfish, red curry, coconut milk, buttered greens, bush fruits.

GLAZED BEEF SHORT RIB

Truffle miso and parmesan potato puree, teriyaki glaze

BAKED KUMARA (VG)

Red pepper sauce

INDULGENCE

70PP (MIN 2)

(Saving 9.75pp)

EDAMAME (VG)

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

GREEN CHILI CRACKERS (V)

Crispy crackers served with green chili aioli.

OMAKASE SUSHI SELECTION

4 types of sushi, expertly crafted by our chefs.

CRISPY SOFT SHELL CRAB CURRY

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

DUCK DUMPLINGS

Salted plum miso, shiso, and pickled cucumber.

KANGAROO STEAK

Grilled kangaroo steak with raspberry miso, green onion, red currents, pickled brassicas.

MISO-GLAZED BLACK COD

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

PICHANA STEAK HOT SLATE

Fried onions, green beans, spiced ponzu dressing.

CHARRED BROCCOLI (VG)

With goma dressing and spiced nut dukkah.

(V) - Vegetarian, **(VG)** - Vegan. Vegan and Vegetarians please ask to see our nature inspired set menu. Our menu and be 90% gluten-free adaptable.

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