

# 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 (min2 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

## MEAT

### \* CRISPY CHICKEN

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

### DUCK DUMPLINGS

Salted plum miso, shiso, and pickled cucumber.

### \* PORK BELLY

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

### THAI BEEF SALAD CRISPY RICE

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

## SEAFOOD

### \* COD TEMPURA

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

### CRISPY SOFT SHELL CRAB CURRY

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

### KING PRAWN TEMPURA

Aji panca dressing, lemon gel.

### TUNA TATAKI

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

## PLANT

### VEGETABLE TEMPURA (VG)

Seasonal vegetable tempura served with a light ponzu sauce.

### \* GOCHUJANG GNOCCHI (VG)

Korean honey and soy dressing, wasabi piccalilli.

### \* CRISPY CAULIFLOWER (V)

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

### SPINACH CROQUETTE (VG)

Red pepper dressing, pickled green pepper.

## HEMISPHERE

# 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

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

### GLAZED BEEF SHORT RIB

Truffle, miso and parmesan potato puree, teriyaki glaze.

### CHICKEN YAKITORI

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

### KANGAROO STEAK

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

### LAMB CHOPS

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

### STEAMED SEABASS

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

### MISO-GLAZED BLACK COD

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

### PICHANA STEAK HOT SLATE

Fried onions, green beans, spiced ponzu dressing

## \* SIDES

### FRIED CORN (V)

Grilled mozerella cheese, sriracha mayo.

### SWEET POTATO KUMARA (VG)

with a tangy red pepper sauce.

### CHARRED BROCCOLI (VG)

With goma dressing and spiced nut dukkah.

### LIME & GINGER RICE (VG)

Fragrant rice mixed with ginger and fresh lime zest.

### HEMISPHERE CAESAR SALAD (V)

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 can be 90% gluten-free adaptable.

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