

SUNDAY LUNCH MENU

Served 12 noon - 4pm

Kids' under 12 eat half price !

NIBBLES

OLIVES (VG) Marinated Gordal olives, XV chilli oil. (VG)	5.5
BUTTER BOARD (V) Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, micro garden herbs & focaccia.	6.5
EDAMAME (VG) Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.	6.5
GREEN CHILLI CRACKERS (V) Crispy crackers served with green chili aioli.	5.5

STARTERS

SEAFOOD CEVICHE Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander, and edible viola flowers.	14
COD TEMPURA Black garlic miso, mint, pickled shallot, and daikon salad.	13
CRISPY CAULIFLOWER (V) Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.	11
SPINACH CROQUETTE (VG) Red pepper dressing, pickled green pepper.	11
HEMISPHERE CAESER SALAD- CHICKEN OR CRAYFISH Crisp baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons.	12
CRISPY CHICKEN Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.	12

MAINS

Our Sunday roasts include, carrots, parsnips with honey and tarragon, roast and mashed potatoes, with seasonal greens

28 DAY DRY AGED RUMP OF BEEF (SERVED PINK) Rich, tender, and full of flavour, dry-aged for depth and roasted to perfection, served with Yorkshire Pudding	24
ROAST CHICKEN Tender, juicy, and full of flavour, roasted slowly for a comforting finish, served with Yorkshire Pudding	21
ROAST SWEET POTATO PIE (VG) Warming and flavourful layers of sweet potato in a golden crust	21
BAKED SALMON PICCATA Herb-crusted salmon, served with seasonal greens and finished with a lemon-caper butter sauce.	23

DESSERTS

SUNDAY CRUMBLE Apple, apricots, toasted almonds & brown butter custard.	9	PINEAPPLE FRITTER (VG) Coconut custard, matcha green tea & lime	9
BLACK CHERRY & ALMOND Amaretti crumble, velvety cream.	9	BITTER CHOCOLATE, MANGO & MISO Rich chocolate mascarpone, mango & miso fudge	9

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

To ensure the best possible dining experience, we ask that each table choose either our Sunday Lunch menu or our Tapas menu. As these menus follow different service styles, selecting one option per table helps us deliver smooth, attentive service.

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.

HEMISPHERE

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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.

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 mozzarella 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 CAESER SALAD (V)

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

HEMISPHERE

Uramaki

HANDMADE SUSHI



@hemispherewb | @uramakisushiuk

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