

# 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)** 6.5  
Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

**OLIVES (VG)** 5.5  
Marinated Gordal olives drizzled with extra virgin chilli oil.

**BUTTER BOARD (V)** 6.5  
Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

**GREEN CHILI CRACKERS (V)** 5.5  
Crispy crackers served with green chili aioli.

## SUSHI & SASHIMI

**SASHIMI ON ICE** 18  
A chilled selection of fresh tuna, salmon, and swordfish sashimi, served on ice.

\* **SEAFOOD CEVICHE** 14  
Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander.

**NIGIRI** 6  
Multiples of tuna, swordfish, salmon or red pepper (min2 pcs)

**CRISPY EGGPLANT (VG)** 11  
Chilli miso, spring onion, pickled red onion, and mint.

**CRISPY DUCK SALAD** 13  
Cucumber, chilli, spring onion and hoisin sauce.

\* **SPICY TUNA** 13  
Togarashi and spiced miso.

**CARAMEL SALMON** 13  
Blow-torched hollandaise, pickled daikon, and cucumber.

**CRAYFISH CALIFORNIA** 15  
Avocado, spiced hollandaise and masago.

\* **CHICKEN KATSU ROLL** 14  
Panko-coated hot chicken maki roll, katsu sauce, and mango salsa.

**HOT TENKASU ROLL** 14  
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** 13  
Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

**DUCK DUMPLINGS** 12  
Salted plum miso, shiso, and pickled cucumber.

\* **PORK BELLY** 13  
Tender pork belly paired with crunchy pork puffs, smooth parsnip, and a vibrant pickled apple Nam Jim salsa.

**THAI BEEF SALAD CRISPY RICE** 14  
Chopped beef steak, mint, coriander, chilli, soy dressing, toasted rice.

## SEAFOOD

\* **COD TEMPURA** 13  
Black garlic miso, mint, pickled shallot, and daikon salad.

**CRISPY SOFT SHELL CRAB CURRY** 16  
Curried lemongrass velouté, pink peppercorns, and mango-pineapple crush.

**KING PRAWN TEMPURA** 14  
Aji panca dressing, lemon gel.

**TUNA TATAKI** 14  
Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce.

## PLANT

**VEGETABLE TEMPURA (VG)** 11  
Seasonal vegetable tempura served with a light ponzu sauce.

\* **GOCHUJANG GNOCCHI (VG)** 11  
Korean honey and soy dressing, wasabi piccalilli.

\* **CRISPY CAULIFLOWER (V)** 12  
Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

**SPINACH CROQUETTE (VG)** 11  
Red pepper dressing, pickled green pepper.

# HEMISPHERE

# Uramaki

HANDMADE SUSHI

## ARVO BITES DEAL — £25

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  
With ginger, soy & lime dressing & 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 mozerella 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 CAESAR SALAD (V)** 7  
Crisp baby gem lettuce, garlic nori aioli, parmesan, spiced croutons.



@hemispherewb | @uramakishushiuk

# 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)

### 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)

### 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.

### CARAMEL SALMON SUSHI ROLL

Blow-torched hollandaise, pickled daikon, and cucumber.

### TUNA TATAKI

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

### CRISPY CAULIFLOWER (V)

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

### PORK BELLY

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

### CRISPY CHICKEN

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

### SWORDFISH JUNGLE CURRY

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

### LIME & GINGER RICE (VG)

Fragrant rice mixed with ginger and fresh lime zest.

## INDULGENCE

70PP (MIN 2)

### 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

Four types of hand-crafted sushi selections chosen 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.