

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 - 3 dishes person..

HEMISPHERE

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.

SNACKS & NIBBLES

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.

EDAMAME (VG)

Tossed with black garlic, maldon sea salt.

LOADED HUMMUS (VG)

Lentils, pomegranate, shaved lemon, crispy onions, chilli oil, black pepper, fried rosemary, feta cheese and pitta crackers.

CHARCUTERIE PLATTER

A selection of cured parma ham, feta cheese, Gordal olives, baked focaccia, spiced hummus

SUSHI BY URAMAKI

* SHITAKE MUSHROOM URAMAKI (VG)

Caramelised red onion, and sweet potato.

CRISPY DUCK SALAD FUTOMAKI

Cucumber, chilli, spring onion and hoisin sauce.

* SPICY TUNA URAMAKI

Togarashi and spiced miso.

CARAMEL SALMON URAMAKI

Blow-torched hollandaise, pickled daikon, and cucumber.

SOFT SHELL CRAB CALIFORNIA URAMAKI

Soft shell crab, avocado & masago

TENKASU URAMAKI

Swordfish, tuna, salmon topped with crunches and sweet miso.

CHICKEN KATSU FUTOMAKI

Spring onion, chili and chives with Katsu mayonaiase

SASHIMI ON ICE

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

4 PIECES OF NIGRI

Choose a selection of either, salmon, tuna, swordfish, or bell pepper.

* CRAYFISH CRISPY RICE

Crispy rice topped with crayfish (2 pcs).

6

6.5

6

8

14

11

13

13

13

15

13

13

18

9

9

MEAT & FISH

* CRISPY CHICKEN

Sticky chilli sauce, passionfruit gel, fresh radish, and toasted sesame seeds.

* PORK BELLY

Tender pork belly with crunchy pork puffs, smooth parsnip, pickled apple tomato salsa.

KANGAROO DUMPLINGS

Served with Shiraz wine teriyaki sauce and pickled beets (4 pcs)

LAMB CHOPS

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

PICANHA STEAK - HOT SLATE 200G

Served with fried onions, green beans, sweet potato, and XO sauce.

SURF & TURF GRILL

Lamb chops, 4oz picanha steak, swordfish skewer, and U8 grilled shrimp with lemon and garlic.

BLACK COD WITH MISO

Rich, buttery fish, marinated for 48 hours in passionfruit and sweet miso

PAN-FRIED TIGER PRAWNS

Chimichurri, aji panca dressing, and lemon gel.

SWORDFISH SKEWERS

Grilled skewers pink grapefruit salad mint butter sauce (2 pcs)

STEAMED GARLIC MUSSELS

in a creamy lemon and garlic sauce, finished with basil oil

* COD TEMPURA

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

CRISPY SOFT SHELL CRAB CURRY

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

12

13

13

16

35

25pp

35

12

13

14

13

16

PLANT

ASPARAGUS TEMPURA (VG)

Crispy asparagus spears with glazed miso and light lemon marmalade.

LEMON PEPPER GNOCCHI (V)

Gnocchi with lemon and basil cream, celery, and red onion relish.

* BAKED AUBERGINE & BEETROOT (V)

With cream cheese, Figs honey and nut dukkah

SWEETCORN FRITTERS (VG)

With coconut green chilli sauce

* CRISPY CAULIFLOWER (V)

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

SALADS

* HEMISPHERE CAESAR (V)

Baby gem lettuce with garlic nori ajoli, parmesan, and spiced croutons. Add chicken for £4.

THAI BEEF SALAD

Red onion, mint, coriander, cherry tomato, chilli, and a citrus soy dressing.

SALMON NIÇOISE

Seared salmon with green beans, tomato, and egg.

GOAT'S CHEESE, APRICOT & WALNUT

Baked goat's cheese with balsamic dressing, tomato, mint, and green onions.

SIDES

FRIED CORN (VG)

Grilled mozerella cheese, spicy mayo.

SWEET POTATO FRIES (VG)

loaded with katsu mayonnaise, crispy onions, and nori salt

CHARRED BROCCOLI (VG)

With sesame dressing and spiced nut crumble.

JASMINE RICE

Fragrant steamed jasmine rice.

12

9

11

12

12

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14

12

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6

6

6.5

4.5

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



@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)

BUTTER BOARD (V)

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

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chilli oil.

CHICKEN KATSU FUTOMAKI

Spring onion, chili and chives with Katsu mayonaiase

COD TEMPURA

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

PORK BELLY

Tender pork belly paired with crunchy pork puffs, smooth parsnip, pickled apple tomato salsa.

BAKED BEETROOT AND CREAM CHEESE (V)

honey, figs and mixed nut crumble

SWEET POTATO FRIES (VG)

loaded with katsu mayonnaise, crispy onions, and nori salt

FRIED CORN (V)

Grilled mozerella cheese, spicy mayo.

SIGNATURE

50 PP (MIN 2)

EDAMAME (VG)

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

LOADED HUMMUS (VG)

Lentils, pomegranate, shaved lemon, crispy onions, chilli oil, black pepper, fried rosemary, feta cheese and pitta crackers.

CARAMEL SALMON SUSHI ROLL

Blow-torched hollandaise, pickled daikon, and cucumber.

CRISPY CHICKEN

Sticky chilli sauce, passionfruit gel, fresh radish, and toasted sesame seeds.

SURF & TURF GRILL

Lamb chop, 4oz picanha steak, swordfish skewer, and U8 grilled shrimp with lemon and garlic

HEMISPHERE CAESER (V)

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

SWEET POTATO FRIES (VG)

loaded with katsu mayonnaise, crispy onions, and nori salt

INDULGENCE

60 PP (MIN 2)

EDAMAME (VG)

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

CHARCUTERIE PLATTER

A selection of cured parma ham, Feta cheese, Gordal olives, baked focaccia, spiced hummus

TENKASU URAMAKI

Swordfish, Tuna, Salmon topped with crunches & sweet miso.

KANGAROO DUMPLINGS

Served with Shiraz wine teriyaki sauce and pickled beets (4 pcs)

PAN-FRIED TIGER PRAWNS

Chimichurri, aji panca dressing, and lemon gel.

PICHANA STEAK

Fried onions, green beans, sweet potato, XO sauce

BLACK COD WITH MISO

Rich, buttery fish, marinated for 48 hours in passionfruit and sweet miso

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.