SET & PARTY MENUS

12noon- 9.30pm

HEMISPHERE

Our set menus showcase a selection of dishes,
giving you the full Hemisphere experience.
You'll enjoy every dish listed — no decisions needed!
Plates arrive as they're ready, so feel free to enjoy them as they come.

NATURE-INSPIRED
£38 PP (MIN 2)

EDAMAME (VG)
Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

HOT CORN CAKES (VG)
Crispy corn cakes served with shredded mooli and a spicy green chili aioli.

MUSHROOM SCALLOPS (V)
Sautéed King oyster mushrooms drizzled with shiso pesto, black garlic, and a fresh lemon dressing.

ASPARAGUS TEMPURA (VG)
Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

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

CRISPY CAULIFLOWER (V)
Tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

TOBOKI YAKI (VG)
Glutinous rice served with nam jim, pickled cucumber, and a spicy gochujang dressing.

SWEET POTATO KUMARA (V)
with a tangy red pepper sauce.

ADD A SWEET TREAT

Choose any dessert from our main dessert menu to complement your set menu for just £5

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.

SEAFOOD CEVICHE
Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander, and edible viola flowers.

ASPARAGUS TEMPURA (VG)
Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

SOFT SHELL CRAB TEMPURA
Curried lemongrass velouté,, pink peppercorns, and mango-pineapple crush.

CARAMEL SALMON SUSHI ROLL
Blow-torched hollandaise, pickled daikon, and cucumber.

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

SWORD FISH
Grilled swordfish skewers served with grapefruit salsa and mint butter

LAMB CHOPS
Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber.

BAKED KUMARA (VG)
Red pepper sauce

INDULGENCE
£70 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.

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

OMAKASE SUSHI SELECTION
4 types of sushi, expertly crafted by our chefs

LANGOUSTINE & LOBSTER TOAST
Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko.

SALT DUCK CARPACCIO
Thinly sliced salt-cured duck with a blackberry & lime vinaigrette, micro watercress, and edible viola flowers

KANGAROO
Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries.

MISO-GLAZED BLACK COD
Black cod with passion fruit miso glaze, served with sautéed bok choy.

WAGYU STEAK
Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso. (160g)

CHARRED BROCCOLI (VG)
With goma dressing and spiced nut dukkah.

(**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

Uramaki
HANDMADE SUSHI

@hemispherewb | @uramakisushiuk