

MENU



APPETISERS

GRILLED SAKE EDAMAME BEANS VE MALDON SEA SALT	£8
SPICY EDAMAME BEANS VE ANTICUCHO MISO	£10
GRILLED PADRON PEPPERS VE YUZU MISO, TOASTED SESAME	£10
GUACAMOLE WITH CRUNCHY TORTILLAS VE LIME, CORIANDER & TOMATO SALSA	£18
SWEET CORN RIBS YUZU KOSHO SEASONING	£16

RAW

PIRAÑA CEVICHE DUO SELECTION OF PIRAÑA CEVICHES	£40
SEABASS CERVICHE AJI AMARILLO LECHE DE TIGRE, SWEET POTATO, CHOCLO CORN	£20
SEABREAM CERVICHE TRUFFLE LECHE DE TIGRE, PUFFED BLACK RICE	£24
FENNEL AND GOLDEN BEETROOT CERVICHE VE YUZU LECHE DE TIGRE, QUINOA, AVOCADO	£18
TUNA TARTARE HONEY, SOY, AVOCADO, STURIA OSCIETRA CAVIAR	£40
TUNA TATAKI JALAPEÑO OR AJI AMARILLO SAUCE, SHISO SALSA	£30
DIVER SCALLOP TRUFFLE BLACK TRUFFLE, YUZU KOSHO MAYO	£26
HAMACHI YUZU PONZU, JALAPEÑO, CORIANDER	£20
CRISPY RICE SPICY TUNA	£24
CRISPY RICE SPICY SALMON	£24

SPECIALITY

GRILLED BLACK COD CARAMELISED MISO, PICKLED MYOGA	£54
BUTTER ROASTED CHILEAN SEABASS CORIANDER SHISO PONZU	£56
STEAMED KING CRAB LEG SPICY MAYO, GARLIC BUTTER, LIME	£92
SALMON TERIYAKI PICKLED DAIKON, LEMON	£32
LAMB CHOPS ANTICUCHO AUBERGINE PURÉE, AJI AMARILLO YOGHURT	£56
GRILLED OCTOPUS AJI PANCA, YELLOW ANTICUCHO, SMOKED PURPLE POTATO	£48
JUMBO TIGER PRAWN LEMON GARLIC, CITRUS BUTTER, RED CHILLI	£50
POUSSIN PINK PEPPERCORN, LIME, AJI AMARILLO	£32
SEARED TUNA STEAK SWEET UMAMI SAUCE	£40

LUXE

CAVIAR BELVEDERE 10 BUMP EXPERIENCE

30G (INCLUDES 4X B10 FROSTED SHOTS) BAERII BELUGA	£180 £440
50G (INCLUDES 8X B10 FROSTED SHOTS) BAERII BELUGA	£240 £540

GILLARDEAU OYSTERS (6PCS)

CLASSICO FRESH LIME, CHAMPAGNE VINEGAR, TABASCO	£50
PIRAÑA ESPECIAL PONZU, PASSIONFRUIT, YUZU GRANITA	£55

SMALL DISHES

ROCK SHRIMP TEMPURA SPICY MAYO, LIME, CRUNCHY CORN	£30
CRISPY FRIED SQUID JALAPEÑO DRESSING	£22
SOFT SHELL CRAB TEMPURA KING CRAB, YELLOW CHILLI, PICKLED GREEN MANGO	£34
CRUNCHY TUNA CONES WASABI TOBIKO, AVOCADO, TRUFFLE PONZU	£24
CRUNCHY KING CRAB CONES KIZAMI WASABI, BROWN CRAB AIOLI	£40
LAMB SHOULDER SOFT TACO SALSA VERDE AIOLI, PICKLED ONION, AJI LIMO	£20
CHICKEN SOFT TACO KIMCHI MAYO, COMPRESSED WATERMELON, RED ONION, GREEN CHILLI	£20
FRIED SEABASS SOFT TACO LIME AIOLI, POMEGRANATE, GREEN MANGO PICKLE	£20
PULLED MUSHROOM TACO VE CRISPY ENOKI, SMOKED POTATO, YUZU KOSHO	£18
SWEETCORN GYOZA V FETA CHEESE, CHIVES, SWEET CHILLI	£20
DUCK AND FOIE GRAS GYOZA SPICY PEANUT PONZU, SMOKED ROCOTO	£35

KUSHIYAKI SKEWERS

BEEF ANTICUCHO OR TERIYAKI	£30
CHICKEN ANTICUCHO OR TERIYAKI	£24
MUSHROOM VE ANTICUCHO OR TERIYAKI	£20
PRAWN GARLIC BUTTER, LEMON MISO	£24
TUNA CHU-TORO TERIYAKI SAUCE	£30
BLACK COD CARAMELISED MISO	£32

MENU



PREMIUM SUSHI

CAVIAR GUNKAN	£36
STURIA OSCIETRA CAVIAR	
KING CRAB GUNKAN	£34
KIZAMI WASABI, LEMON MAYO	
✳️ WAGYU FOIE GRAS NIGIRI	£34
SWEET SOY GLAZE	
✳️ SEARED O-TORO NIGIRI	£32
STURIA OSCIETRA CAVIAR & GOLD LEAF	
✳️ SEARED SALMON NIGIRI	£22
BLACK GARLIC MAYO	
✳️ CRUNCHY WAGYU MAKI	£50
BLACK GARLIC MAYO	
✳️ SPICY LOBSTER TEMPURA MAKI	£50
SHISO DRESSING, ANTICUCHO SAUCE	

SUSHI ROLLS

DIVER SCALLOP ROLL	£28
JALAPEÑO SAUCE, CRUNCHY TEMPURA CRUMBS	
CALIFORNIA ROLL	£24
CRAB, AVOCADO, ORANGE TOBIKO	
✳️ SPICY TUNA ROLL	£24
AJI PANCA, AVOCADO, CUCUMBER	
✳️ DRAGON ROLL	£28
TEMPURA PRAWN, UNAGI, AVOCADO	
✳️ SEARED HAMACHI ROLL	£45
CUCUMBER, YUZU MISO, FRESH BLACK TRUFFLE	
SALMON AVOCADO ROLL	£22
SWEET SOY, LIME ZEST	
SEABASS CEVICHE ROLL	£22
LIME CORIANDER DRESSING	
SOFT SHELL CRAB ROLL	£22
KIMCHI MAYO	
VEGAN ROLL VE	£20
ASPARAGUS, GOMA PONZU, JAPANESE PICKLES	
SWEET POTATO CROQUETTE ROLL V	£20
TOFU, CHILLI CRACK, SRIRACHA MAYO	

RICE AND NOODLES

✳️ TRUFFLE RICE HOT POT	£36
WILD MUSHROOMS, BLACK TRUFFLE	
✳️ CHILEAN SEABASS HOT POT	£38
CHILLI, CORIANDER	
LOBSTER SEAFOOD HOT POT	£45
PIQUILLO, BISQUE, CORIANDER OIL	
UDON NOODLES	£28
MIXED SEAFOOD, VEGETABLES	
UDON NOODLES VE	£22
MIXED VEGETABLES	

PIRAÑA SUSHI PLATTERS

CHEF'S SELECTION OF FRESH SASHIMI OR NIGIRI	
MORIAWASE MIXED PLATTER	£60
8 PIECES	
PREMIUM PLATTER	£75
12 PIECES	
PIRAÑA SIGNATURE PLATTER	£150
25 PIECES	
PIRAÑA CHEF PLATTER	£1,000
Pre-order required, available upon request	

SASHIMI 3PCS / NIGIRI 2PCS

SALMON	£18
SEABASS	£18
YELLOWTAIL	£20
AKAMI	£18
O-TORO	£28
CHU-TORO	£22
UNAGI	£26
DIVER SCALLOP	£18

WAGYU BEEF SERVED WITH SALSA VERDE, NIKKEI CHIMICHURRI AND GOMA PONZU

JAPANESE SIRLOIN A5 150G	£120
JAPANESE FILLET A5 180G	£138
AUSTRALIAN RIBEYE BMS 6-7 220G ✳️	£105
✳️ AUSTRALIAN TOMAHAWK BMS 6-7 1KG ✳️	£495

SIDES

✳️ NASU DENGAKU VE	£16
GRILLED AUBERGINE, MISO, POMEGRANATE, BURRELLA	
GRILLED TENDERSTEM BROCCOLI V	£14
MALDON SEA SALT, GARLIC, RED CHILLI BUTTER	
STEAMED RICE VE	£8
GOMA SEAWEED VE	£18
SESAME PONZU, SUDACHI	
✳️ SWEETCORN SALAD	£18
LIME, PARMESAN, RADISH	

SALADS

KING CRAB	£40
AVOCADO, LEMON MISO, GRAPEFRUIT, CRISPY QUINOA	
GRILLED PRAWN	£25
EVOO, AGED BALSAMIC, MIXED GREENS	
QUINOA	£25
HONEY, GINGER, BUCKWHEAT, MIXED GREENS	

✳️ : PIRANA SIGNATURE DISHES **VE** : VEGAN **V** : VEGETARIAN ✳️ : HALAL

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

All Prices include VAT. A discretionary Service Charge of 10% and an Entertainment Charge of 5% will be added to your Bill.
We operate a minimum spend of £95 pp on food and £3 pp cover charge.