

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 TRIO SELECTION OF PIRAÑA CEVICHEs	£60
SEABASS CEVICHE AJI AMARILLO LECHE DE TIGRE, SWEET POTATO, CHOCLO CORN	£20
PRAWN CEVICHE GRAPEFRUIT LECHE DE TIGRE, HIJIKI SEAWEED, PLANTAIN CRISP	£20
SEABREAM CEVICHE TRUFFLE LECHE DE TIGRE, PUFFED BLACK RICE	£24
FENNEL AND GOLDEN BEETROOT CEVICHE VE YUZU LECHE DE TIGRE, QUINOA, AVOCADO	£18
TUNA TARTARE HONEY, SOY, AVOCADO, 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

KUSHIYAKI SKEWERS

BEEF ANTICUCHO OR TERIYAKI	£30
CHICKEN ANTICUCHO OR TERIYAKI	£24
MUSHROOM VE ANTICUCHO OR TERIYAKI	£20
PRAWN GARLIC BUTTER, LEMON MISO	£24
SCALLOP GARLIC BUTTER, LEMON MISO	£26
BLACK COD CARAMELISED MISO	£32

LUXE

CAVIAR BELVEDERE 10 BUMP EXPERIENCE

30G (INCLUDES 4X B10 FROSTED SHOTS) BAERII BELUGA	£180 £440
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50G (INCLUDES 8X B10 FROSTED SHOTS) BAERII BELUGA	£240 £540
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GILLARDEAU OYSTERS (6PCS)

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

ROCK SHRIMP TEMPURA SPICY MAYO, LIME, CRUNCHY CORN	£30
CRISPY FRIED SQUID JALAPEÑO DRESSING	£22
ERYNGII MUSHROOM TEMPURA VE TRUFFLE PONZU, BURELLA, FRESH TRUFFLE	£34
TUNA CRUNCHY TACO WASABI TOBIKO, TRUFFLE PONZU	£24
KING CRAB CRUNCHY TACO 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
TEMPURA MUSHROOM TACO V SALSA VERDE AIOLI, SMOKED POTATO PURÉE	£18
SWEETCORN GYOZA V FETA CHEESE, CHIVES, SWEET CHILLI	£20

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 CITRUS / GARLIC BUTTER, RED CHILLI	£50
POUSSIN PINK PEPPERCORN, LIME, AJI AMARILLO	£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 OTORO	£32
OSCIETRA CAVIAR & GOLD LEAF	
🍣 SEARED SALMON	£22
BLACK GARLIC MAYO	
🍣 CRUNCHY WAGYU MAKI	£50
BLACK GARLIC MAYO	
🍣 SPICY LOBSTER TEMPURA MAKI	£50
SHISO DRESSING, ANTICUCHO SAUCE	

SUSHI ROLLS

DIVER SCALLOP	£28
JALAPEÑO SAUCE, CRUNCHY TEMPURA CRUMBS	
CALIFORNIA ROLL	£24
CRAB, AVOCADO, ORANGE TOBIKO	
🍣 SPICY TUNA	£24
AJI PANCA, AVOCADO, CUCUMBER	
🍣 DRAGON ROLL	£28
TEMPURA PRAWN, UNAGI, AVOCADO	
RAINBOW ROLL	£20
SALMON, TUNA, SEABASS, SHISO MAYO	
SALMON AVOCADO	£22
SWEET SOY, LIME ZEST	
SEABASS CEVICHE ROLL	£22
LIME CORIANDER DRESSING	
SOFT SHELL CRAB	£22
KIMCHI MAYO	
VEGAN ROLL VE	£20
ASPARAGUS, GOMA PONZU, JAPANESE PICKLES	
UNAGI ROLL	£28
AVOCADO, SESAME, UNAGI SAUCE	

RICE AND NOODLES

🍣 TRUFFLE RICE HOT POT	£36
WILD MUSHROOMS, BLACK TRUFFLE	
🍣 CHILEAN SEABASS HOT POT	£38
CHILLI, CORIANDER	
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	

SASHIMI 3PCS / NIGIRI 2PCS

SALMON	£18
SEABASS	£18
YELLOWTAIL	£20
SATSUMA BREAM	£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	
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	
GRILLED CHICKEN	£28
CASHEW CREAM, AVOCADO, MIXED GREENS	
TUNA TATAKI	£32
TRUFFLE MISO, SESAME, 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 £2.50 pp cover charge.