

MENU



APPETISERS

GRILLED SAKE EDAMAME BEANS VE MALDON SEA SALT	£9
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 CEVICHE AJI AMARILLO LECHE DE TIGRE, SWEET POTATO, CHOCLO CORN	£22
SEABREAM CEVICHE TRUFFLE LECHE DE TIGRE, PUFFED BLACK RICE	£26
FENNEL AND GOLDEN BEETROOT CEVICHE VE YUZU LECHE DE TIGRE, QUINOA, AVOCADO	£18
TUNA TARTARE HONEY, SOY, AVOCADO, STURIA OSCIETRA CAVIAR	£45
TUNA TATAKI JALAPEÑO OR AJI AMARILLO SAUCE, SHISO SALSA	£30
DIVER SCALLOP TRUFFLE BLACK TRUFFLE, YUZU KOSHO MAYO	£28
HAMACHI YUZU PONZU, JALAPEÑO, CORIANDER	£24
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	£125
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
LOBSTER LEMON GARLIC, CITRUS BUTTER, RED CHILLI	£52
POUSSIN PINK PEPPERCORN, LIME, AJI AMARILLO	£32
SEARED TUNA STEAK SWEET UMAMI SAUCE	£40

LUXE

CAVIAR BELVEDERE IO BUMP EXPERIENCE	
30G (INCLUDES 4X B10 FROSTED SHOTS) BAERII BELUGA	£180 £440
50G (INCLUDES 8X B10 FROSTED SHOTS) BAERII BELUGA	
	£240 £540

SMALL DISHES

ROCK SHRIMP TEMPURA SPICY MAYO, LIME, CRUNCHY CORN	£32
CRISPY FRIED SQUID JALAPEÑO DRESSING	£24
SOFT SHELL CRAB TEMPURA KING CRAB, YELLOW CHILLI, PICKLED GREEN MANGO	£34
CRUNCHY TUNA CONES WASABI TOBIKO, AVOCADO, TRUFFLE PONZU	£26
CRUNCHY KING CRAB CONES KIZAMI WASABI, BROWN CRAB AIOLI	£40
LAMB SHOULDER SOFT TACO SALSA VERDE AIOLI, PICKLED ONION, AJI LIMO	£22
CHICKEN SOFT TACO KIMCHI MAYO, COMPRESSED WATERMELON, RED ONION, GREEN CHILLI	£22
FRIED SEABASS SOFT TACO LIME AIOLI, POMEGRANATE, GREEN MANGO PICKLE	£22
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	£35
CHICKEN ANTICUCHO OR TERIYAKI	£26
MUSHROOM VE ANTICUCHO OR TERIYAKI	£20
PRAWN GARLIC BUTTER, LEMON MISO	£26
TUNA CHU-TORO TERIYAKI SAUCE	£35
BLACK COD CARAMELISED MISO	£36

MENU



PREMIUM SUSHI

CAVIAR GUNKAN	£38
STURIA OSCIETRA CAVIAR	
KING CRAB GUNKAN	£38
KIZAMI WASABI, LEMON MAYO	
🔥 WAGYU FOIE GRAS NIGIRI	£38
SWEET SOY GLAZE	
🔥 SEARED O-TORO NIGIRI	£36
STURIA OSCIETRA CAVIAR & GOLD LEAF	
🔥 SEARED SALMON NIGIRI	£24
BLACK GARLIC MAYO	
🔥 CRUNCHY WAGYU MAKI	£50
BLACK GARLIC MAYO	
🔥 SPICY LOBSTER TEMPURA MAKI	£50
SHISO DRESSING, ANTICUCHO SAUCE	

SUSHI ROLLS

DIVER SCALLOP ROLL	£30
JALAPEÑO SAUCE, CRUNCHY TEMPURA CRUMBS	
CALIFORNIA ROLL	£26
CRAB, AVOCADO, ORANGE TOBIKO	
🔥 SPICY TUNA ROLL	£26
AJI PANCA, AVOCADO, CUCUMBER	
🔥 DRAGON ROLL	£30
TEMPURA PRAWN, UNAGI, AVOCADO	
🔥 SEARED HAMACHI ROLL	£45
CUCUMBER, YUZU MISO, FRESH BLACK TRUFFLE	
SALMON AVOCADO ROLL	£24
SWEET SOY, LIME ZEST	
SEABASS CEVICHE ROLL	£22
LIME CORIANDER DRESSING	
SOFT SHELL CRAB ROLL	£26
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	£38
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	£90
12 PIECES	
PIRAÑA SIGNATURE PLATTER	£150
25 PIECES	
PIRAÑA CHEF PLATTER	£1,000
Pre-order required, available upon request	
RAINBOW NIGIRI SELECTION £85	
SEA BASS	AKAMI
DAIKON PONZU OROSHI, SHICHIMI	HOMEMADE NORI JAM
YELLOWTAIL	CHUTORO
YUZU KOSHU, LIME	TRUFFLE AOLI, FRESH TRUFFLE
SEARED SCALLOP	SEARED OTORO
UME BROWN BUTTER, SESAME	FRESH SHISHO, CAVIAR, FRESH GINGER
SALMON	SEARED WAGYU
SHISO TOSAZU JELLY, ROE, CHIVES	HOMEMADE ONION JAM, GARLIC CHIPS

SASHIMI 3PCS / NIGIRI 2PCS

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

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
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SIDES

🔥 NASU DENGAKU VE	£18
GRILLED AUBERGINE, MISO, POMEGRANATE, BURRELLA	
GRILLED TENDERSTEM BROCCOLI V	£16
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 SALAD	£40
AVOCADO, YUZU MAYO, SEASONAL LEAVES, CRUNCHY BUCKWHEAT, EXTRA VIRGIN OLIVE OIL	
GRILLED PRAWN SALAD	£30
AGED BALSAMIC, SEASONAL LEAVES, EXTRA VIRGIN OLIVE OIL, AVOCADO, HEIRLOOM TOMATOES	
ROASTED SWEET POTATO SALAD VE	£25
ROASTED SWEET POTATO, SEASONAL LEAVES, YUZU & OLIVE DRESSING, CRUNCHY QUINOA, AVOCADO, POMEGRANATE	

🔥 : 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.
£3 pp cover charge.