

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	£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	£52
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	£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 STURIA OSCIETRA CAVIAR	£38
KING CRAB GUNKAN KIZAMI WASABI, LEMON MAYO	£38
🔥 WAGYU FOIE GRAS NIGIRI SWEET SOY GLAZE	£38
🔥 SEARED O-TORO NIGIRI STURIA OSCIETRA CAVIAR & GOLD LEAF	£36
🔥 SEARED SALMON NIGIRI BLACK GARLIC MAYO	£24
🔥 CRUNCHY WAGYU MAKI BLACK GARLIC MAYO	£50
🔥 SPICY LOBSTER TEMPURA MAKI SHISO DRESSING, ANTICUCHO SAUCE	£50

SUSHI ROLLS

DIVER SCALLOP ROLL JALAPEÑO SAUCE, CRUNCHY TEMPURA CRUMBS	£30
CALIFORNIA ROLL CRAB, AVOCADO, ORANGE TOBIKO	£26
🔥 SPICY TUNA ROLL AJI PANCA, AVOCADO, CUCUMBER	£26
🔥 DRAGON ROLL TEMPURA PRAWN, UNAGI, AVOCADO	£30
🔥 SEARED HAMACHI ROLL CUCUMBER, YUZU MISO, FRESH BLACK TRUFFLE	£45
SALMON AVOCADO ROLL SWEET SOY, LIME ZEST	£24
SEABASS CEVICHE ROLL LIME CORIANDER DRESSING	£22
SOFT SHELL CRAB ROLL KIMCHI MAYO	£26
VEGAN ROLL VE ASPARAGUS, GOMA PONZU, JAPANESE PICKLES	£20
SWEET POTATO CROQUETTE ROLL V TOFU, CHILLI CRACK, SRIRACHA MAYO	£20

RICE AND NOODLES

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

PIRAÑA SUSHI PLATTERS

CHEF'S SELECTION OF FRESH SASHIMI OR NIGIRI	
MORIAWASE MIXED PLATTER 8 PIECES	£60
PREMIUM PLATTER 12 PIECES	£90
PIRAÑA SIGNATURE PLATTER 25 PIECES	£150
PIRAÑA CHEF PLATTER Pre-order required, available upon request	£1,000
RAINBOW NIGIRI SELECTION £85	
SEA BASS DAIKON PONZU OROSHI, SHICHIMI	AKAMI HOMEMADE NORI JAM
YELLOWTAIL YUZU KOSHU, LIME	CHUTORO TRUFFLE AOLI, FRESH TRUFFLE
SEARED SCALLOP UME BROWN BUTTER, SESAME	SEARED OTORO FRESH SHISHO, CAVIAR, FRESH GINGER
SALMON SHISO TOSAZU JELLY, ROE, CHIVES	SEARED WAGYU 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

SIDES

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

SALADS

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

🔥 : 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.