

H e J i À` L À C À R T E

H e J i E N T R E ' E

Hotdog Hotate <i>Hokkaido bread, caper yuzu Choron sauce, pickled scallops, sardines, radish, nori powder</i>	24
Mazara Takoyaki <i>Takoyaki, Mazara prawn, lardo, smoked rhubarb, Shiro soya fennel</i>	18
H e J i Shiso Leaf <i>Japanese A5 Wagyu, Lobster tartar, truffle ponzu, Japanese wasabi, tempura shiso</i>	24
H e J i Arancini <i>Crispy rice, truffle, aged soya braised shiitake mushrooms, Comté cheese</i>	17
H e J i Hokkaido Tartar <i>Dry aged beef, Hokkaido bread, Nashi pear, truffle</i>	23
Tuna Crudo <i>Bluefin Tuna, yuzu vinegar, tomato consommé, caviar</i>	28
Langoustine Sashimi <i>Norwegian lobster, yuzu ponzu emulsion, juniper, blackberry, trout roe</i>	22

Avocado Tartare 14
*Avocado, almond oil, miso crisp, shiso vinaigrette,
dark bread crust*

Zucchini flower 14
*Zucchini flower, aubergine, Nasu dengaku sauce,
tempura, yuzu, pecan nuts*

H e J i D I M S U M

Wagyu Gyoza 30
*Japanese A5 wagyu, eryngii mushroom, miso truffle glaze,
truffle, spring onion*

Siu Mai Iberico 26
*Chinese inspired dim sum with Iberico pork, King crab,
trout roe, shio ponzu*

Siu Mai Lobster 28
*Dim sum with lobster, shiso butter, black garlic sauce, ginger,
caviar, hazelnuts*

H e J i S A L A D S

Beef salad 28
*Beef carpaccio, shiso vinaigrette, chicory,
smoked shoyu hazelnut cream, truffle, Comté
cheese, white asparagus crudité*

Salmon salad 22
*Free range smoked salmon, smoked soya
vinaigrette, yuzu smoked cheese, chicory,
radish, dark bread crust*

H e J i D R Y À G E D
B E E F S I G N À T U R E S

H e J i Striploin Bone-in (approx. 600 g) <i>Dry Aged +45 days, caper yuzu Choron sauce, ponzu butter, spring onion</i>	159
Japanese Wagyu A5 Ribeye (220 g) <i>Premium Kagoshima A5 butter aged striploin, yuzu ponzu emulsion, Japanese wasabi</i>	179

S I D E D I S H E S

Zucchini <i>Pickled zucchini, jabara, summer peas, squash flower, sake beurre blanc</i>	12
Ikura Gohan <i>Steamed Takumi rice, pickled trout roe, nori</i>	8
Gohan <i>Steamed Takumi rice</i>	6
Vegetable salad <i>Chicory, radish, tomatoes, yuzu olive vinaigrette, pecan nuts</i>	9
H e J i pickles <i>Pickled vegetable selection</i>	9

H e J i R O B À T À

C H À R G R I L L E D M À I N S

Wild Seabass (for 2 persons)	50
<i>Chargrilled wild Atlantic Seabass, white strawberry relish, miso, shiso vinegar</i>	
Grilled Turbot	45
<i>Dry aged Turbot, koji Vin jaune sauce, chamomile shiso oil, chanterelles</i>	
Porc De Bigorre	38
<i>Porc De Bigorre loin on the bone, smoked anchovies' dill sauce, fennel and radish relish</i>	
Guinea Fowl	32
<i>Guinea fowl thighs, spicy plum sauce, cucumber, leeks, wood oven baked pancakes</i>	
Miso Eggplant	24
<i>Wood oven baked miso eggplant, puff pastry, Shiro Zu red pepper, truffle</i>	
Seafood Donabe (Clay Pot for two persons)	70
<i>Grilled lobster, vongole clam, grilled scallops, fried squid, soba, Szechuan broth, seasonal vegetables</i>	

