

## HeJi ENTRÉE

<b>Tabouriech No.3</b>	8
<i>Japanese tabasco, finger lime, pickled pepper</i>	
<b>Ostra Regal D'Or No.3</b>	9
<i>Fermented plum, plum vinegar, shiso leaf</i>	
<b>HeJi Seafood platter</b>	120
<i>Lobster, Blue fin chutoro, Langoustine, Tabouriech Oysters, Ostra Regal Oyster, Scallops, Fermented fennel, blackberry vinaigrette, jabara ponzu, wood oven baked sourdough bread +White Sturgeon Caviar 15g</i>	40
<b>HeJi Arancini</b>	17
<i>Crispy rice, truffle, shiitake mushroom, Comté cheese</i>	
<b>Bluefin crudo</b>	26
<i>Blue fin belly, tomato consommé, olive oil, shiso, chives</i>	
<b>Beef Carpaccio</b>	28
<i>Beef carpaccio, shiso vinaigrette, heirloom vegetable crudité, smoked shoyu hazelnut cream, truffle, Comté cheese</i>	
<b>Mazara Takoyaki</b>	22
<i>Takoyaki, Mazara prawn, lardo, smoked pear, shiro soya fennel</i>	

**Hokkaido Beef Tartar** 26  
*Dry aged beef, Hokkaido bread, blueberry vinegar, jabara ponzu,  
fermented garlic, truffle*

**Crispy Pork** 18  
*Deep fried kintoa pork belly, tsukemono, spicy miso glaze,  
spring onion, pecan nuts*

## H e J i D I M S U M

**Wagyu Gyoza** 30  
*Japanese wagyu, King Oyster mushroom, miso truffle glaze,  
truffle, spring onion*

**Eryngii Gyoza** 18  
*Japanese inspired dim sum,  
mushroom consommé, Eryngii mushroom, truffle*

**Duck Wonton** 23  
*Duck, grilled leeks, plum sauce,  
roasted chili, fermented black beans*

## CHAMPAGNE BAR MAINS

<b>Milk cow Ribeye (600g)</b>	95
<i>Spanish dairy cow dry aged 30d+, blueberry jus, black garlic sauce, HeJi pickles</i>	
<b>Japanese Wagyu A5 Striploin</b>	75
<i>Premium Japanese A5 butter aged striploin, yuzu ponzu emulsion, Japanese wasabi, koji egg yolk, Takumi Rice, tsukemono</i>	
<b>Guinea Fowl</b>	32
<i>Guinea fowl thighs, spicy plum sauce, cucumber, leeks, wood oven baked pancakes</i>	
<b>Hazelnut Celeriac</b>	18
<i>Wood oven baked Celeriac and shiro soya pickled carrot, hazelnuts , yuzu vanilla beurre blanc</i>	
<b>Ox rib Donabe (Clay Pot for two persons)</b>	50
<i>Beef rib, Japanese whiskey glaze, veal dashi stock, tsukemono, orzo, seasonal mushrooms</i>	
<b>Kintoa Champon soup</b>	35
<i>Chargrilled Kintoa pork neck, soba noodles, King Oyster mushroom, champon broth</i>	
<b>Seafood Donabe (Clay Pot for two persons)</b>	85
<i>Lobster, grilled scallops, grilled squid, Soba, Sichuan broth, seasonal vegetables</i>	

**Wood oven baked Turbot (For two persons)**

60

*Dry aged Turbot, dashi vin juane sauce,  
juniper oil, razor clams, heirloom vegetables*

SIDE DISHES

**Grilled Heirloom Vegetables**

9

*Beetroot, carrots, pickled pumpkin, hiratake mushroom*

**Ikura Gohan**

9

*Takumi steamed rice, pickled trout roe, nori, egg yolk*

**Gohan**

6

*Takumi steamed rice*

**H e J i Pickles**

9

*Pickled vegetable selection*

## HeJi DESSERTS

<b>Ume Gateau</b>	12
<i>Fromage cake, fermented plum, black currants, almond ice cream</i>	
<b>Yuzu Goma</b>	16
<i>Roasted Goma ice cream, Yuzu jam, raw nut crumble, Okinawa miso caramel</i>	
<b>Matcha semifreddo</b>	9
<i>Matcha semifreddo, matcha, black chocolate, cocoa nibs</i>	
<b>Chocolate semifreddo</b>	9
<i>Amaretto, Piemonte hazelnuts, miso chocolate sauce</i>	
<b>Ferrari Kakigori Sorbet</b>	9
<i>Ferrari sparkling wine, strawberry, shiso puff sugar</i>	
<b>Yuzu Jalapeno Kakigori Sorbet</b>	7
<i>Yuzu, mild jalapeno, berries</i>	
<b>NAMA Chocolate 2 pcs</b>	7
<i>White chocolate with matcha tea</i>	