

HeJi ENTRÉE

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

Crispy Pork	18
<i>Deep fried kintoa pork belly, tsukemono, spicy miso glaze, spring onion, pecan nuts</i>	

HeJi DIM SUM

Wagyu Gyoza	30
<i>Japanese wagyu, King Oyster mushroom, miso truffle glaze, truffle, spring onion</i>	

Eryngii Gyoza	18
<i>Japanese inspired dim sum, mushroom consommé, Eryngii mushroom, truffle</i>	

Duck Wonton	23
<i>Duck, grilled leeks, plum sauce, roasted chili, fermented black beans</i>	

HeJi MAINS

Milk cow Ribeye (600g)	95
<i>Spanish dairy cow dry aged 30d+, blueberry jus, black garlic sauce, HeJi pickles</i>	

Japanese Wagyu A5 Striploin	75
<i>Premium Japanese A5 butter aged striploin, yuzu ponzu emulsion, Japanese wasabi, koji egg yolk, Takumi Rice, tsukemono</i>	

Guinea Fowl	32
<i>Guinea fowl thighs, spicy plum sauce, cucumber, leeks, wood oven baked pancakes</i>	

Hazelnut Celeriac	18
<i>Wood oven baked Celeriac and shiro soya pickled carrot, hazelnuts , yuzu vanilla beurre blanc</i>	
Ox rib Donabe (Clay Pot for two persons)	50
<i>Beef rib, Japanese whiskey glaze, veal dashi stock, tsukemono, orzo, seasonal mushrooms</i>	
Kintoa Champon soup	35
<i>Chargrilled Kintoa pork neck, soba noodles, King Oyster mushroom, champon broth</i>	
Seafood Donabe (Clay Pot for two persons)	85
<i>Lobster, grilled scallops, grilled squid, Soba, Sichuan broth, seasonal vegetables</i>	
Wood oven baked Turbot (For two persons)	60
<i>Dry aged Turbot, dashi vin juane sauce, juniper oil, razor clams, heirloom vegetables</i>	

SIDE DISHES

Grilled Heirloom Vegetables	9
<i>Beetroot, carrots, pickled pumpkin, hiratake mushroom</i>	
Ikura Gohan	9
<i>Takumi steamed rice, pickled trout roe, nori, egg yolk</i>	
Gohan	6
<i>Takumi steamed rice</i>	
H e J i Pickles	9
<i>Pickled vegetable selection</i>	

HeJi DESSERTS

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