

## Heji RAW & OYSTERS

<b>Tabouriech No.3</b>	<b>8</b>
<i>Japanese tabasco, finger lime, pickled pepper</i>	
<b>Ostra Regal D'Or No.3</b>	<b>9</b>
<i>Fermented plum, plum vinegar, shiso leaf</i>	
<b>HeJi Seafood platter</b>	<b>120</b>
<i>Lobster, Blue fin chutoro, Langoustine, Tabouriech Oysters, Ostra Regal Oyster, Scallops, Fermented fennel, blackberry vinaigrette, jabara ponzu, wood oven baked sourdough bread</i>	
<b>Bluefin crudo</b>	<b>26</b>
<i>Blue fin belly, tomato consommé, olive oil, shiso, chives</i>	

## HeJi EXTRA:

<b>White Truffle 5 g</b>	<b>50</b>
<b>Black Truffle 5 g</b>	<b>10</b>
<b>White Sturgeon Caviar Spoon</b>	<b>40</b>
<b>Beluga Caviar Spoon</b>	<b>95</b>
<b>Fresh Wasabi 5 g</b>	<b>10</b>

## H e J i E N T R É E

<b>H e J i Arancini</b>	<b>17</b>
<i>Crispy rice, truffle, shiitake mushroom, Comté cheese</i>	
<b>Miso Pork</b>	<b>18</b>
<i>Deep fried Kintoa pork belly, tsukemono, spicy miso glaze, spring onion, pecan nuts</i>	
<b>Hokkaido Beef Tartar</b>	<b>22</b>
<i>Dry aged beef, Hokkaido bread, jabara ponzu, fermented garlic, tempura king oyster mushroom, truffle</i>	
<b>Beef Carpaccio</b>	<b>28</b>
<i>Beef carpaccio, shiso vinaigrette, heirloom vegetable crudité, smoked shoyu hazelnut cream, truffle, Comté cheese</i>	
<b>Mazara Takoyaki</b>	<b>22</b>
<i>Takoyaki, Mazara prawn, lardo, smoked pear, shiro soya fennel</i>	
<b>Langoustine Tempura</b>	<b>23</b>
<i>Norwegian lobster, bergamot pepper emulsion, shiro ponzu foam, shiso</i>	

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

- Eryngii Gyoza** 18  
*Japanese inspired dim sum,  
mushroom consommé, Eryngii mushroom, truffle*
- Iberico Jiaozi** 22  
*Chinese inspired dumplings Iberico cheeks, Guinea fowl, goma pork  
broth, roasted chili oil, spring onion.*
- Duck Wonton** 23  
*Duck, grilled leeks, plum sauce,  
roasted chili, fermented black beans*
- Wagyu Gyoza** 30  
*Japanese wagyu, King Oyster mushroom, miso truffle glaze,  
truffle, spring onion*

<b>Guinea Fowl</b>	<b>36</b>
<i>Guinea fowl thighs, spicy plum sauce, cucumber, leeks, wood oven baked pancakes</i>	
<b>Canette duck breast</b>	<b>35</b>
<i>Chargrilled aged duck breast, soba noodles, King Oyster mushroom, duck champon broth</i>	
<b>Baby Cockerel</b>	<b>34</b>
<i>Chargrilled cockerel from Basque region, thousand-layer bread, black garlic honey glaze, pickled cucumber</i>	
<b>Wood oven baked Turbot</b>	<b>50</b>
<i>Dry aged Turbot, dashi vin jaune sauce, Juniper oil, trout roe, heirloom vegetables, ponzu shallot</i>	
<b>Seafood Donabe (Clay pot for two persons)</b>	<b>85</b>
<i>Lobster, grilled scallops, grilled squid, Soba, Sichuan broth, seasonal vegetables</i>	
<b>Chargrilled wild Pike Perch (Recommended for two)</b>	<b>50</b>
<i>Wild catch Pike perch, mussels, yuzu sake beurre Blanc, lemon brown butter</i>	

<b>Aged Beef Striploin (600 g) (Recommended for two)</b>	<b>159</b>
<i>Spanish beef striploin bone - in dry aged 30d+, black garlic sauce, ponzu HeJi pickles</i>	
<b>Japanese Wagyu A5 Striploin (Seared on lava stone)</b>	<b>85</b>
<i>Premium Japanese Wagyu A5 butter aged striploin, yuzu ponzu emulsion, Japanese wasabi, koji egg yolk, Takumi Rice, tsukemono, Lava stone</i>	
<b>Japanese Wagyu A5 Striploin (200 g)</b>	<b>165</b>
<i>Grilled Premium Kagoshima Wagyu A5 butter aged striploin, ponzu butter, Japanese wasabi</i>	
<b>Ox rib Donabe (Clay Pot for two persons)</b>	<b>62</b>
<i>Char grilled Spanish beef tri-rib, Japanese whiskey glaze, veal dashi stock, tsukemono, orzo, seasonal mushrooms</i>	
<b>Truffle Eggplant</b>	<b>32</b>
<i>Wood oven baked eggplant, shiro soya pickled pepper, Miso, puff pastry, truffle</i>	

## 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*

**He Ji Pickles** 9

*Pickled vegetable selection*

## H e J i D E S S E R T S

<b>Matcha semifreddo</b>	<b>9</b>
<i>Matcha semifreddo, matcha, black chocolate, cocoa nibs</i>	
<b>Chocolate semifreddo</b>	<b>9</b>
<i>Amaretto, Piemonte hazelnuts, miso chocolate sauce</i>	
<b>Hokkaido pumpkin Cheesecake</b>	<b>12</b>
<i>Wood oven baked Hokkaido pumpkin, almond cinnamon ice cream, pine tree sauce</i>	
<b>Truffle Namelaka</b>	<b>16</b>
<i>Dark chocolate, caramel, truffle, vanilla namelaka</i>	
<b>Yuzu Goma</b>	<b>16</b>
<i>Roasted Goma ice cream, Yuzu jam, raw nut crumble, Okinawa miso caramel</i>	
<b>Ferrari Kakigori Sorbet</b>	<b>9</b>
<i>Ferrari sparkling wine, strawberry, shiso puff sugar</i>	
<b>Yuzu Jalapeno Kakigori Sorbet</b>	<b>7</b>
<i>Yuzu, mild jalapeno, berries</i>	