



WELCOME

Traveling can be both a challenge and an adventure. When we get to know the world through them, we discover different cultures, and experiences help to break away from the daily routine.

We invite you to challenge everyday life and go on an adventure at **HeJi** restaurant. Here we combine the traditions of the West and the Far East, modern and classical worlds, here you can see the union of fire and ice.

You will be accompanied on an unparalleled journey by the symbol of good luck – the cheerful and energetic Lucky Teapot, who came from Japan and tells a story about chance.

This character brings not only a pinch of magic, but also a drop of luck to the atmosphere of the **HeJi** restaurant.

HeJi OYSTERS & RAW

Ostra Regal D'Or No.5	7
<i>Fermented plum, plum vinegar, shiso leaf</i>	
Oyster Josephine No.3	5
<i>Smoked ponzu, pickled pepper, shiso leaf</i>	
Tempura Oyster	5
<i>Tempura oyster, pickled nashi pear, shichimi yuzu cream, shiso</i>	
HeJi Seafood platter	120
<i>Lobster, Blue fin otoro, smoked eel, Josephine oysters, Ostra Regal oysters, Arctic char, Blue Fin tartar, fermented fennel, blackberry vinaigrette, jabara ponzu, wood oven baked sourdough bread</i>	
Blue Fin O Toro	28
<i>Blue Fin tuna belly, fresh wasabi, Kombu shoyu</i>	
Smoked Eel	20
<i>Smoked Lithuanian eel, yuzu pepper root sauce, carrot and baked eggplant croustade, finger lime, smoked ponzu</i>	
Tuna croustade	18
<i>Blue fin tuna, dashi gel, caviar, miso, fermented apple purée</i>	
HeJi EXTRA:	
Black Truffle 5 g	20
White Sturgeon Caviar 15 g	40
Beluga Caviar 15 g	95
Fresh Wasabi 5 g	10

H e J i E N T R É E

H e J i Arancini	17
<i>Crispy rice, truffle, shiitake mushroom, Comté cheese</i>	
Miso Pork	18
<i>Deep fried Kintoa pork belly, tsukemono, spicy miso glaze, spring onion, pecan nuts</i>	
Hokkaido Beef Tartar	25
<i>Organic beef, Hokkaido bread, jabara ponzu, fermented garlic, truffle quintessence, truffle</i>	
Beef Carpaccio	28
<i>Beef carpaccio, shiso vinaigrette, heirloom vegetable crudité, smoked shoyu hazelnut cream, truffle, Comté cheese</i>	
Grilled Wagyu Tongue	24
<i>Chargrilled Wagyu tongue, Japanese wasabi, ponzu butter verjus, umami salt, spring onion, pickled egg yolk</i>	
Unagi Sando	20
<i>Unagi kabayaki, Hokkaido bread, tare, 7 spice cream, pickles</i>	
Ox Consommé	17
<i>Organic oxtail consommé, handmade buckwheat soba noodles, roasted kale, spring onion</i>	

He Ji DIM SUM

Eryngii Gyoza	20
<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>	
Wagyu Gyoza	30
<i>Japanese wagyu, chantarelle, miso truffle glaze, spring onion</i>	

Guinea Fowl 36

*Guinea fowl thighs, spicy plum sauce, cucumber, leeks,
wood oven baked pancakes*

Baby Cockerel 36

*Chargrilled cockerel from Basque region,
thousand layers bread, black garlic honey glaze, pickled cucumber*

Ocean Catch (Ask your waiter) 40

*Wild catch fish, yuzu sake Beurre Blanc, lemon brown butter,
tomato kosho salsa*

Wood oven baked Turbot 50

*Dry aged Turbot, dashi Vin Jaune sauce,
juniper oil, trout roe, heirloom vegetables, ponzu shallot*

Grilled Lobster 60

*Kobe grilled ½ lobster, sourdough bun, shiso butter,
pickled pumpkin, Sichuan style bisque*

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

SIDE DISHES

Orzo 15

Orzo, black trumpet, eryngii mushroom, dashi ox broth, truffle

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

He Ji DESSERTS

He Ji Chocolate semifreddo	9
<i>Amaretto, Piemonte hazelnuts, miso chocolate sauce</i>	
Matcha semifreddo	9
<i>Matcha semifreddo, matcha, black chocolate, cocoa nibs</i>	
Hokkaido pumpkin Cheesecake	12
<i>Wood oven baked Hokkaido pumpkin, almond cinnamon ice cream, pine tree sauce</i>	
Truffle Namelaka	14
<i>Dark chocolate, caramel, truffle, vanilla namelaka</i>	
Yuzu Goma	14
<i>Roasted Goma ice cream, Yuzu jam, raw nut crumble, Okinawa miso caramel</i>	
Yuzu Jalapeno Kakigori Sorbet	7
<i>Yuzu, mild jalapeno, berries</i>	