



## 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

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

## 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>25</b>
<i>Organic beef, Hokkaido bread, jabara ponzu, fermented garlic, truffle quintessence, truffle</i>	
<b>Beef Carpaccio</b>	<b>28</b>
<i>Beef carpaccio, shiso vinaigrette, asparagus crudité, chicory, Shoyu hazelnut cream, seasonal tomato, truffle, Comté cheese</i>	
<b>Grilled Wagyu Tongue</b>	<b>24</b>
<i>Chargrilled Wagyu tongue, Japanese wasabi, ponzu butter verjus, umami salt, spring onion, pickled egg yolk</i>	
<b>Unagi Sando</b>	<b>20</b>
<i>Unagi kabayaki, Hokkaido bread, tare, 7 spice cream, pickles</i>	

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

<b>Eryngii Gyoza</b>	<b>20</b>
<i>Japanese inspired dim sum, mushroom consommé, Eryngii mushroom, truffle</i>	
<b>Ox Gyoza</b>	<b>23</b>
<i>Japanese inspired oxtail dim sum, black trumpet mushroom, ox consommé</i>	
<b>Duck Wonton</b>	<b>23</b>
<i>Duck, grilled leeks, plum sauce, roasted chili, fermented black beans</i>	
<b>Wagyu Gyoza</b>	<b>30</b>
<i>Japanese wagyu, Eryngii mushroom, 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, white strawberry relish,  
lemon brown butter, tomato kosho salsa*

**Wood oven baked Turbot** 50

*Dry aged Turbot, dashi Vin Jaune sauce,  
juniper oil, trout roe, fennel and asparagus, ponzu shallot*

**Grilled Lobster** 65

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

<b>Aged Beef Striploin (600g) (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</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 (Recommended for two)</b>	<b>62</b>
<i>Char grilled Spanish beef tri-rib, Japanese whisky glaze, veal dashi stock, tsukemono, orzo, seasonal vegetables</i>	
<b>Truffle Eggplant</b>	<b>32</b>
<i>Wood oven baked eggplant, shiro soya pickled pepper, Miso, puff pastry, truffle</i>	

## SIDE DISHES

**Orzo** 12

*Orzo, black trumpet, zucchini, dashi ox broth, truffle*

**White Asparagus** 12

*White asparagus, spinach, finger lime, stracciatella, truffle miso*

**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

<b>He Ji Chocolate semifreddo</b>	9
<i>Amaretto, Piemonte hazelnuts, miso chocolate sauce</i>	
<b>Matcha semifreddo</b>	9
<i>Matcha semifredo, matcha, black chocolate, cocoa nibs</i>	
<b>Hokkaido pumpkin Cheesecake</b>	12
<i>Wood oven baked Hokkaido pumpkin, almond cinnamon ice cream, pine tree sauce</i>	
<b>Truffle Namelaka</b>	16
<i>Dark chocolate, caramel, truffle, vanilla namelaka</i>	
<b>Pinecone Berry</b>	12
<i>Fermented blackberry and chokeberry, pinecone ice cream, crumble, Timur berry sauce</i>	
<b>Yuzu Jalapeno Kakigori Sorbet</b>	7
<i>Yuzu, mild jalapeno, berries</i>	
<b>Petit Fours</b>	9