

# HEMISPHERE

## FESTIVE & NEW YEAR PARTY MENUS

Available from 18th November, Monday to Sunday  
12:00 noon Last seating at 9:30 PM

Please call the Restaurant on  
0115 6480061, or [email us info@hemispherewb.co.uk](mailto:info@hemispherewb.co.uk)

## FESTIVE PARTY MENUS

Available from 12:00 noon  
Last seating at 9:30pm

**Our ethos is simple: love, share, and enjoy.**

Our party menus are made for sharing — a chance to enjoy a selection of delicious dishes together.

For groups of 7 or more, we kindly ask that the entire party dines from the same menu. We're happy to accommodate reasonable adjustments — just speak to your server. This helps our team deliver the best possible service. Dishes will be served as they're ready — we hope you enjoy!

**MYRRH****£35 PP (MIN 2)****GREEN CHILI CRACKERS (V)**

Crispy crackers served with green chili aioli.

**OLIVES (VG)**

Marinated Gordal olives drizzled with extra virgin chili oil.

**HOT CORN CAKES (VG)**

Corn cakes served with shredded mooli and a spicy green chili aioli.

**CRISPY DUCK SALAD SUSHI ROLL**

Cucumber, chilli, spring onion, and hoisin sauce.

**CRISPY CHICKEN**

Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

**CRAYFISH CRISPY RICE**

With crayfish, cucumber &amp; avocado salad, and a spiced yuzu dressing. (2 pcs)

**CHICKEN YAKITORI**

Grilled skewers glazed with teriyaki sauce, served with a chilli and lime coriander pesto. (2 pcs)

**LIME & GINGER RICE (VG)**

Fragrant rice mixed with ginger and fresh lime zest.

**ADD A SWEET TREAT**

Choose any dessert from our main dessert menu to complement your set menu for just £6

**FRANKINCENSE****£50 PP (MIN 2)****EDAMAME (VG)**

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

**BUTTER BOARD (V)**

Fig, nori, maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

**SEAFOOD CEVICHE**

Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander, and edible viola flowers.

**ASPARAGUS TEMPURA (VG)**

Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

**SOFT SHELL CRAB TEMPURA**

Curried lemongrass velouté,, pink peppercorns, and mango-pineapple crush.

**CARAMEL SALMON SUSHI ROLL**

Blow-torched hollandaise, pickled daikon, and cucumber.

**CRISPY CHICKEN**

Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

**SWORD FISH**

Grilled swordfish skewers served with grapefruit salsa and mint butter

**LAMB CHOPS**

Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber.

**BAKED KUMARA (VG)**

Red pepper sauce

**GOLD****£65PP (MIN 2)****EDAMAME (VG)**

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

**GREEN CHILI CRACKERS (V)**

Crispy crackers served with green chili aioli.

**TUNA TATAKI**

Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce.

**OMAKASE SUSHI SELECTION**

4 types of sushi, expertly crafted by our chefs

**LANGOUSTINE & LOBSTER TOAST**

Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko.

**SALT DUCK CARPACCIO**

Thinly sliced salt-cured duck with a blackberry &amp; lime vinaigrette, micro watercress, and edible viola flowers

**KANGAROO**

Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries.

**MISO-GLAZED BLACK COD**

Black cod with passion fruit miso glaze, served with sautéed bok choy.

**PICHANA STEAK**

Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso.

**CHARRED BROCCOLI (VG)**

With goma dressing and spiced nut dukkah.

(V) - Vegetarian, (VG) - Vegan.

Vegan and Vegetarians please ask to see our nature inspired set menu.

Our menu can be 90% gluten-free adaptable. Please inform our team of any allergies or dietary needs before ordering.

**Our ethos: Love. Share. Enjoy.**

Our menu is designed to share — plates are typically for two and served tapas-style as they're ready. We recommend 2-3 dishes and a side per person, or one from each section for two.

**Available from 12:00 noon  
Last seating at 9:30pm**

## TAPAS MENU

### NIBBLES

**EDAMAME (VG) £6.50**

Tossed with black garlic, fresh ginger, red chilli, Maldon sea salt.

**OLIVES (VG) £5.50**

Marinated Gordal olives drizzled with extra virgin chili oil.

**BUTTER BOARD (V) £6.50**

Fig, nori, Maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

**GREEN CHILI CRACKERS (V) £5.50**

Crispy crackers served with green chili aioli.

### PLANT

**ASPARAGUS TEMPURA (VG) £11.00**

Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

**HOT CORN CAKES (VG) £11.00**

Corn cakes served with shredded mooli and a spicy green chili aioli.

**CRISPY CAULIFLOWER (V) £12.00**

Crispy cauliflower tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

**MUSHROOMS SCALLOPS (V) £11.00**

Sautéed King oyster mushrooms drizzled with shiso pesto, black garlic, and a fresh lemon dressing.

### RAW & CURED

**TUNA TATAKI £14.00**

Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce.

**SASHIMI ON ICE £18.00**

A chilled selection of fresh tuna, salmon, and swordfish sashimi, served on ice.

**SALT DUCK CARPACCIO £14.00**

Thinly sliced salt-cured duck with a blackberry & lime vinaigrette, micro watercress, and edible viola flowers.

**SEAFOOD CEVICHE £14.00**

Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander, and edible viola flowers.

(V) - Vegetarian, (VG) - Vegan. Our menu is 90% gluten-free and adaptable. Please inform our team of any allergies or dietary needs before ordering.

### MEAT

**CRISPY CHICKEN £13.00**

Chicken tossed in sticky chili sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

**LAMB RUMP DUMPLINGS £12.00**

Black garlic miso, shiso, and pickled cucumber.

**PORK BELLY £12.00**

Tender pork belly paired with crunchy pork puffs, smooth parsnip, and a vibrant pickled apple Nam Jim salsa.

**THAI BEEF SALAD £14.00**

Chopped beef steak witht mint, coriander, chilli, zesty sour soy dressing, finished with crunchy toasted rice.

### SEAFOOD

**CRAYFISH CRISPY RICE £11.00**

With crayfish, cucumber & avocado salad, and a spiced yuzu dressing. (2 pcs)

**COD TEMPURA £13.00**

Black garlic miso, mint, pickled shallot, and daikon salad.

**SOFT SHELL CRAB TEMPURA £16.00**

Curried lemongrass velouté,, pink peppercorns, and mango-pineapple crush.

**LANGOUSTINE & LOBSTER TOAST £16.00**

Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko. (2 pcs)

### SUSHI ROLLS

**CRISPY EGGPLANT (VG) £11.00**

Chilli miso, spring onion, pickled red onion, and mint.

**CRISPY DUCK SALAD £13.00**

Cucumber, chilli, spring onion, and hoisin sauce.

**SPICY TUNA £13.00**

Togarashi, paprika crunch, and spiced miso.

**CARAMEL SALMON £13.00**

Blow-torched hollandaise, pickled daikon, and cucumber.

**CALIFORNIA ROLL £15.00**

Soft shell crab, avocado, spiced hollandaise, and masago.

### ROBATA GRILL 5pm- 9.30pm

**SWORDFISH £14.00**

Grilled swordfish skewers served with grapefruit salsa and mint butter. (2 pcs)

**TOBOKI YAKI (VG) £12.00**

Glutinous rice served with nam jim, pickled cucumber, and a spicy gochujang dressing. (2 pcs)

**CHICKEN YAKITORI £13.00**

Grilled skewers glazed with teriyaki sauce, served with a chilli and lime coriander pesto. (2 pcs)

**KANGAROO £15.00**

Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries. (2 pcs)

**LAMB CHOPS £16.00**

Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber. (2 pcs)

**SHRIMPS ON THE BARBIE £22.00**

Grilled shrimps with chorizo, garlic, samphire, and a rich tomato ragu. (2 pcs)

**MISO-GLAZED BLACK COD £35.00**

Black cod with passion fruit miso glaze, served with sautéed bok choy. (2 pcs)

**PICHANA STEAK £35.00**

Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso.

### SIDES

**FRIED CORN (V) £5.50**

Grilled cheese, sriracha mayo, and a squeeze of lime.

**SWEET POTATO KUMARA (VG) £5.50**

with a tangy red pepper sauce.

**CHARRED BROCCOLI (VG) £5.50**

With goma dressing and spiced nut dukkah.

**LIME & GINGER RICE (VG) £5.50**

Fragrant rice mixed with ginger and fresh lime zest.

**HEMISPHERE CAESER SALAD (V) £7.00**

Crisp baby gem lettuce with garlic nori aioli, parmesan, and spiced croutons.

HEMISPHERE

Uramaki

HANDMADE SUSHI



@hemispherewb | @uramakisushiuk

HEMISPHERE

## FESTIVE DRINKS PACKAGES

### CHEERS PACKAGE

The classic, simple festive starter with Prosecco, winter cocktail choice of wine.

**£25 PP**

#### GLASS NUA PROSECCO

Veneto, Italy (VG)

#### WINTER BERRY MOJITO

Spiced Rum, Blueberry, Blackberry, Cherry, Mint

#### CHOICE OF HALF BOTTLE OF WINE

##### WHITE- LISO VEINTE VIURA

Navarra Spain (VG)

Crisp, fresh, and delicately flóral – a vibrant Spanish white with a clean finish.

OR

##### RED – LISO VEINTE TEMPRANILLO

Navarra, Spain (VG)

Smooth and fruity with notes of ripe berries and a hint of spice – a classic Spanish red.

##### LIMONCELLO

After-Dinner Shot

Zesty, sweet, and intensely lemony – the perfect way to round off your meal.

### BEER & BUBBLES

The next-level festive package with a bit more sparkle and seasonal flair.

**£25 PP**

#### GLASS NUA PROSECCO

Veneto, Italy (VG)

#### WINTER BERRY MOJITO

Spiced Rum, Blueberry, Blackberry, Cherry, Mint

#### PICK ANY 3 PINTS FROM OUR DRAUGHT BEER SELECTION:

##### ASAHI SUPER DRY

A smooth, refreshing Japanese lager with a clean, crisp finish and subtle hop bitterness. Perfectly balanced and easy to drink.

##### PERONI NASTRO AZZURRO

An Italian premium lager, light and crisp with a delicate citrus aroma and a refreshing, dry finish.

##### HAWSTONES IPA

A bold and hoppy India Pale Ale with vibrant citrus and floral notes, balanced by a smooth malt backbone.

### MISTLETOE MAGIC

The next-level festive package with a bit more sparkle and seasonal flair.

**£50 PP**

#### GLASS JULES FERAUD CHAMPAGNE

France (VG)

#### WINTER BERRY MOJITO

Spiced Rum, Blueberry, Blackberry, Cherry, Mint

#### CHOICE OF HALF BOTTLE OF WINE

##### NGARU SAUVIGNON BLANC

Marlborough, New Zealand (V)

Crisp, vibrant, and refreshing – bursting with tropical fruit and zesty citrus notes, finishing clean and lively.

OR

##### LOS HAROLDOS ESTATE MALBEC

Mendoza, Argentina (V)

Rich and full-bodied with dark berry and plum aromas, complemented by hints of spice and smooth, velvety tannins.

##### GINGERBREAD ESPRESSO MARTINI

After-Dinner drink

Vodka, Coffee Liqueur, Espresso, Gingerbread

Be sure to follow us on social media!



@hemispherewb | @uramakisushiuk

Stay up to date  
BECOME A VIP  
Register via QR for updates



HEMISPHERE

Uramaki

HANDMADE SUSHI