

TAPAS MENU

Our ethos is simple to love, share and 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.

NIBBLES

EDAMAME (VG) £6.00

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) £5.50

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) £10.00

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

* HOT CORN CAKES (VG) £10.00

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

CRISPY CAULIFLOWER (V) £11.00

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 £12.00

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

SASHIMI ON ICE £13.00

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.

HEMISPHERE

MEAT

* CRISPY CHICKEN £12.00

Chicken tossed in sticky chilli 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 £13.00

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 £15.00

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 £11.00

Cucumber, chilli, spring onion, and hoisin sauce.

* SPICY TUNA £12.00

Togarashi, paprika crunch, and spiced miso.

CARAMEL SALMON £13.00

Blow-torched hollandaise, pickled daikon, and cucumber.

SOFT SHELL CRAB CALIFORNIA £15.00

Avocado, spiced hollandaise, and masago.

HEMISPHERE

Uramaki

HANDMADE SUSHI

ARVO BITES DEAL — £21

Choose any 2 dishes + 1 side*

Available: Tuesday-Thursday, 12pm-6pm

Friday & Saturday, until 5pm

T&Cs: A drink must be purchased. Deal must be ordered per person.

ROBATA GRILL

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 £12.00

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) £5.00

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

SWEET POTATO KUMARA (VG) £5.00

with a tangy red pepper sauce.

CHARRED BROCCOLI (VG) £5.00

With goma dressing and spiced nut dukkah.

LIME & GINGER RICE (VG) £5.00

Fragrant rice mixed with ginger and fresh lime zest.

HEMISPHERE CAESAR SALAD (V) £7.00

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



@hemispherewb | @uramakisushiuk

SET & PARTY MENUS

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

Our set menus are designed for sharing, a chance to enjoy our delicious food together.

If choosing a set menu, the entire table must select the same one. Groups of seven or more are required to dine from a set menu. This ensures portions are shared fairly and allows our team to provide the best possible service. Dishes will be served as they're ready!

ELEGANCE

£35 PP (MIN 2)

(Saving £4.25pp)

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 & 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

SIGNATURE

£50 PP (MIN 2)

(Saving £7.75pp)

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

INDULGENCE

£65PP (MIN 2)

(Saving £18.25pp)

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