

SUSHI BAR

HIDDEN FISH

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*While Sushi Hidden Fish brings in fish from all around the world, and particularly from Japan, our chefs also highly value outstanding local and regional varieties. Our chefs select the fish one by one before beginning the comprehensive process of cleaning, preparing and storing it.*



*The chefs carefully control the aging process of the fish. Freshly caught fish is not always ideal to be eaten immediately: different varieties of fish require different methods of refrigeration and storage for optimal preservation and taste.*

# STARTERS

## MISO SOUP

## EDAMAME

Togarashi & Sesame Oil

## WAKAME SALAD

Wakame, Oshinko, Cucumber, Edamame & Sesame

## GREEN SALAD

Mixed Greens, Cucumber, Cherry Tomato, Mizuna &  
Japanese Dressing

## KANI SALAD

Crab Stick, Cucumber & Ginger Mayo Dressing

## WABI-SABI SALAD

Carrot, Beetroot, Cucumber, Papaya, Green Onion,  
Sesame, Truffle Oil & Rice Vinegar, Yuzu kosho

## SALMON NOODLES

Salmon, Black Caviar, Sesame, Yuzu Kosho & Ponzu Sauce

## TUNA NOODLES

Tuna, Black Caviar, Sesame, Yuzu Kosho & Ponzu Sauce

## ALBACORE TARTAR

Albacore Tuna, Black Caviar, Red Pepper, Yuzu &  
Applewood Smoked Himalayan Salt

## ORA KING SALMON TARTAR

Ora King Salmon, Oba, Red Pepper, Red Onion &  
Fish Fumet with Ginger Oba

## MIYAZAKI A5 WAGYU TARTAR

Torched A5 Wagyu, Black Caviar, Yuzu Kosho & House Sauce

# SASHIMI

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**ORA KING SALMON SASHIMI (6)**

Truffle Mushroom and Apple Purée & Sweet Ponzu Sauce

**ALBACORE TUNA TATAKI (6)**

Torched Albacore with Steak Spice, Black Caviar, Negi Shuga

**HOKKAIDO SCALLOP SASHIMI (6)**

Cucumber, Miyoga, Ikura & Tosazu Dressing

**SEA BREAM SASHIMI (6)**

Green Onion, Plum Paste & Ponzu Sauce

**UNAGI SASHIMI (6)**

Sesame & Unagi Sauce

**HAMACHI SASHIMI (6)**

Red Pepper, Green Onion & Ponzu Sauce

**BLUFIN TUNA TATAKI (6)**

Black Caviar, Shiso Paste & Nikiri Sauce

**KANPACHI CIVICHE (6)**

Rayu Oil, Sesame Vinaigrette & Ponzu Sauce

**O-TORO SASHIMI (6)**

Black Caviar & Green Onion

**MIYAZAKI A5 WAGYU TATAKI (6)**

Roasted Garlic, Green Onion & Garlic-Ginger BBQ Sauce

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CHEF'S  
CHOICE  
SASHIMI

**SASHIMI (12)**

**SASHIMI (30)**

**SASHIMI (50)**

**SASHIMI (70)**

**SASHIMI PREMIUM (24)**

**SASHIMI PREMIUM (48)**

# NIGIRI

SAWARA	(2)
BIO SALMON	(2)
EBI SHRIMP	(2)
SEABREAM	(2)
ALBACORE	(2)
BASS	(2)
RED SNAPPER	(2)
HOKKAIDO SCALLOP	(2)
UNAGI	(2)
KANPACHI	(2)
HAMACHI	(2)
AKAMI BLUEFIN TUNA	(2)
ORA KING SALMON	(2)
SALMON ROE	(2)
B.C. UNI	(2)
CHUTORO	(2)
O-TORO	(2)
MIYAZAKI A5 WAGYU	(1)
HOKKAIDO UNI	(1)
HOKKAIDO SCALLOP + FOIE GRAS	(1)
A5 MIYAZAKI WAGYU + O-TORO + KIZAMI WASBI	(1)
CHUTORO + ANKIMO + BLACK CAVIAR + OBA	(1)
A5 MYAZAKI WAGYU + FOIE GRAS + OBA + TRUFFLE	(1)

## CHEF'S CHOICE NIGIRI

**NIGIRI (12)**

**NIGIRI (18)**

**NIGIRI (24)**

**NIGIRI (30)**

## TEMAKI (1)

CUCUMBER  
AVOCADO  
HOKKAIDO SCALLOP  
Oba  
SALMON  
9  
TUNA  
HAMACHI  
Green Onion  
UNAGI  
TORO  
Green Onion  
MIYAZAKI A5 WAGYU  
Mizuna & Yuzu Kosho

## HOSO MAKI (8)

CUCUMBER  
AVOCADO  
SCALLOP  
Oba  
SALMON  
TUNA  
HAMACHI  
Green Onion  
TORO  
Green Onion  
MIYAZAKI A5 WAGYU  
Mizuna & Yuzu Kosho

# CHU MAKI

(6 PIECES)

## **MAKI SALMON TARTAR (6)**

(Nori Paper) Salmon Tartar, Truffle Mayo, Yuzu Kosho & Sriracha on top of Spicy Salmon, Tobiko, Oshinko, Green Onion & Avocado

## **MAKI TUNA TARTAR (6)**

(Nori Paper) Tuna Tartar, Yuzu Kosho & Sriracha on top of Spicy Tuna, Tobiko, Oshinko, Green Onion & Avocado

## **MAKI KAISEN (6)**

(Nori Paper) Shrimp Tartar, Snow Crab, Togarashi, Truffle Mayo & Green Onion on top of Tobiko, Oshinko, Avocado & Akazu Vinegar Rice

## **MAKI HOTARU (6)**

(Soy Paper) Hokkaido Scallop Marinated with Truffle Oil, Ikura & Kizami Wasabi on top of Spicy Salmon, Lemon Slice, Oshinko & Cucumber

## **MAKI CRAB (6)**

(Soy Paper) Snow Crab, Tobiko, Ora King Salmon, Spicy Mayo, Ginger, Avocado, Akazu Vinegar Rice & Sesame Mango Dressing

## **MAKI ORA KING (6)**

(Soy Paper) Ora King Salmon, Spicy Mayo, Oshinko, Mizuna, Avocado & Sweet Ponzu Sauce

## **MAKI HIKARI (6)**

(Soy Paper) Torched Miyazaki A5 Wagyu Tartar on top of Torched Albacore with Steak Spice, Gobo, Boston Lettuce, Avocado, Yuzu Kosho & Akazu Vinegar Rice

## **MAKI SUNNY SIDE (6)**

(Soy Paper) Bluefin Tuna Tataki, Benitade, Shiso Paste & House Spicy Sauce on top of Bluefin Tuna Tartar, Red Pepper, Roasted Garlic, Green Onion, Mizuna & Akazu Vinegar Rice

## **MAKI HIDDEN FISH (6)**

Bluefin Toro Tataki, Foie Gras, Truffle, Oba & Plum Paste wrapping Red Pepper, Gobo, Mizuna & Nikiri Sauce

# CHU MAKI (8 PIECES)

## **MAKI NOBUNAGA (8)**

(Nori Paper) Torched Spicy Salmon, Unagi Sauce & Ito Togarashi on top of Shiitake, Sesame Oil & Avocado

## **MAKI VEGGIE (8)**

(Rice Paper) Mixed Greens, Red Pepper, Oshinko, Gobo, Purple Cabbage, Wakame, Avocado & Sesame Dressing

## **MAKI LE BLANC (8)**

(Nori Paper) Torched Miso Albacore, Togarashi & Arare on top of Spicy Albacore, Tobiko, Gobo, Green Onion & Avocado

## **MAKI OISHI (8)**

(Rice Paper) Spicy Salmon, Tobiko, Oshinko, Cucumber, Boston Lettuce, Avocado & Sweet Ponzu Sauce

## **MAKI YAWARA (8)**

(Nori Paper) Torched Spanish Mackerel & Garlic Mayo on top of Spicy Snow Crab, Ginger & Avocado

## **MAKI UNAGI (8)**

(Nori Paper) Torched Unagi, Bonito Flake & Unagi Sauce on top of Spicy Snow Crab, Tobiko & Avocado

## **MAKI NATSU (8)**

(Nori Paper) Hamachi Tartar, Red Chili Pepper, Shiso Paste & Nikiri Sauce on top of Torched Albacore with Steak Spice, Mizuna & Avocado

## **MAKI SALMON GRAVLAX (8)**

(Soy Paper) Salmon Marinated with Beetroot, Kizami Wasabi & Benitade on top of Spicy Salmon, Oshinko, Fried Onion, Purple Cabbage, Avocado & Akazu Vinegar Rice

## **MAKI BLUEFIN (8)**

(Soy Paper) Bluefin Tuna Tartar, Black Caviar & Nikiri Sauce on top of Mango, Cucumber, Spicy Mayo & Avocado

## **MAKI WAGYU (8)**

(Soy Paper) Torched Miyazaki A5 Wagyu, Fried Garlic, Garlic Mayo & House Sauce on top of Miyazaki A5 Wagyu Tartar, Mizuna, Avocado, Sriracha, Yuzu Kosho & Akazu Vinegar Rice

