

SOUP⁺

Miso soup
Soybean paste soup

£3.5

Seafood soup £8.5
Dashi broth, prawn, salmon, octopus and scallop

Fishcake soup
Dashi broth, fishcake

£6.5

A LA CARTE⁺

Edamame £5.2
Steamed soybeans with touch of sea salt

Agedashi nasu £7.5
Deep fried aubergine in tensuyu

Spicy edamame £5.8
Steamed soybeans with sweet and spicy sauce

Nasu dengaku £9.0
Grilled aubergine with sweet miso paste

Garlic butter edamame £6.5
Steamed soybeans with garlic butter sauce

Nasu dengaku with scallop £15.0
Grilled aubergine & scallop with house miso paste

Kimchi £5.0
Salted and fermented Korean spicy cabbage

Soft shell crab £12.5
Deep fried soft shell crab with ponzu dressing

Pickle Moriawase £6.0
Assorted Japanese pickles

Tori kara age £9.0
Japanese style deep fried chicken with ponzu dressing

Gomawakame salad £8.5
Mixed veggies with sesame sauce seasoned seaweed

Ika kara age £9.0
Japanese style deep fried cuttlefish with ponzu dressing

Broccoli yaki £7.5
Grilled broccoli with goma sauce

Korean style fried chicken £11.5
Korean style spicy Yangnyeom chicken

Asparagus yaki £9.5
Grilled asparagus with goma sauce

Hoshi style fried chicken £17.5
Three kind of sauce with fried chicken

King oyster mushroom yaki £9.5
Grilled king oyster mushroom with house miso sauce

Takoyaki £7.5
Crunchy fried octopus balls with teriyaki & mayo

Agedashi tofu £7.5
Deep fried tofu in tensuyu

Prawn katsu £6.5
Deep fried breaded prawn with creamy sauce on

Spicy agedashi tofu £7.5
Deep fried tofu in spicy sauce

Scallop katsu £7.5
Deep fried breaded scallop with creamy sauce on

All prices are inclusive of VAT.

Allergen information : Food may contain trace of nuts, sesame seeds, dairy or shellfish.

GYOZA⁺ Steamed or Fried

Chicken £8.5
Chicken & vegetable dumpling

Yasai £7.5
Vegetable dumpling

Prawn £9.5
Prawn & vegetable dumpling

TEMPURA⁺

Prawn tempura £17.5
5psc king prawn tempura

Shirimp tempura £19.5
5psc big shirimp tempura

Vegetable tempura £14.5
Seasonal selected vegetable

Hoshi mixed tempura £19.5
3psc king prawn tempura & vegetables

TARTAR⁺

Toro £19.5
*Fatty tuna black tobiko shallot wasabi ponzu
sesame oil*

Tuna £15.5
Tuna avocado in wasabi ponzu

Salmon £12.5
Salmon avocado in wasabi ponzu

Scallop £16.5
Scallop avocado in wasabi ponzu

Sweet prawn £16.5
Sweet prawn avocado in wasabi ponzu

Wagyu £19.5
Wagyu avocado sesame oil sauce

TATAKI⁺

Saba £12.5
Thinly sliced mackerel in truffle soy sauce

Salmon £12.5
Thinly sliced salmon in truffle soy sauce

Salmon toro £16.5
Thinly sliced salmon belly in truffle soy sauce

Scallop £16.5
Thinly sliced scallop in truffle soy sauce

Maguro £18.5
Seared tuna with sweet miso sauce

H O S H I⁺

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SASHIMI⁺ (3pcs)

Sake	Salmon	£7.0
Maguro	Tuna	£8.0
Suzuki	Seabass	£7.0
Tai	Seabream	£7.0
Hamachi	Yellow tail	£12.5
Toro	Fatty tuna	£15.0
Hotate	Scallop	£8.5

Ika tobiko AE £11.5
Mixed sliced cuttle fish with flying fish roe

Hotate tobiko AE £13.5
Mixed sliced scallop with flying fish roe

Sashimi moriawase £23.0
Chef's selection 3 kinds of fresh sashimi

Jo sashimi moriawase £42.0
Chef's selection 5 kinds of fresh sashimi

Hoshi omakase sashimi £75.0
Chef's selection 7 kinds of fresh sashimi

NIGIRI SUSHI⁺ (2pcs)

Sake	Salmon	£6.0	Tako	Boiled octopus	£5.0
Maguro	Tuna	£7.0	Inari	Seasoned fried tofu pouch	£5.0
Suzuki	Seabass	£6.0	Tamago	Egg omelet	£5.0
Tai	Seabream	£6.0	Unagi	Grilled eel	£8.0
Hamachi	Yellow tail	£10.5	Aburi salmon	Slightly seared salmon	£7.0
Toro	Fatty tuna	£13.5	Aburi salmon toro	Slightly seared fatty salmon	£8.5
Hotate	Scallop	£7.5	Aburi tuna	Slightly seared tuna	£9.0
Ika	Cuttle fish	£5.0	Aburi hotate	Slightly seared scallop	£9.5
Mushi ebi	Boiled prawn	£6.0	Aburi toro	Slightly seared fatty tuna	£13.0

Aburi sushi moriawase
5pcs slightly seared nigiri sushi
£21.0

Sushi moriawase
Chef's selection 7pcs assorted nigiri
£21.5

Jo sushi moriawase
Chef's selection 12pcs assorted nigiri
£35.0

GUNKAN⁺

Battleship shaped roll (2pcs)

Uni £17.0
Sea urchin

Ikura £10.0
Salmon roe

HOSOMAKI⁺

Thin roll (6pcs)

Sake	<i>salmon</i>	£6.5
Tekka	<i>tuna</i>	£8.0
Negi toro	<i>fatty tuna & spring onion</i>	£11.0
Kappa	<i>cucumber</i>	£6.0
Avocado		£6.0
Kimchi		£6.5

URAMAKI⁺

Inside out thin roll (6pcs)

California	£7.5
Eel & cucumber	£11.5
Salmon & avocado	£8.0
Tuna & avocado	£9.0
Saba & gari	£8.0
Spicy salmon & spring onion	£8.5
Spicy grilled salmon skin & spring onion	£9.5
Spicy tuna & spring onion	£10.5

HOSHI'S SPECIAL ROLL⁺

Our maki may contain mayo

Rainbow	£18.5
<i>Prawn tempura, cucumber, yellow radish roll with seabass, salmon, avocado, tuna, flying fish roe</i>	
Crunch	£15.5
<i>Prawn tempura & avocado roll, okonomiyaki sauce</i>	
Dragon	£19.5
<i>Prawn tempura & avocado, cucumber roll covered with grilled eel, teriyaki sauce</i>	
Hoshi	£19.5
<i>Deep fried soft shell crab, cucumber, yellow radish roll covered avocado. teriyaki sauce flying fish roe</i>	

King's (oven baked roll)	£18.5
<i>Prawn tempura & avocado roll covered salmon white mayo sauce</i>	
Queen's (oven baked roll)	£18.5
<i>Prawn tempura & avocado roll covered salmon white chilly mayo sauce</i>	
Village	£20.0
<i>Marinated black cod & avocado, salad, cucumber roll with su-miso sauce</i>	
Wagyu	£23.5
<i>Wagyu & avocado roll covered seared asparagus, king oyster mushroom with truffle sauce</i>	

FISH STEAK⁺

Sake	£19.5
<i>Sushi rice & avocado, crabstick salad seared salmon</i>	
Sake toro	£22.5
<i>Sushi rice & avocado, crabstick salad seared fatty salmon</i>	
Tuna	£25.5
<i>Sushi rice & avocado, crabstick salad seared tuna</i>	
Toro	£32.0
<i>Sushi rice & avocado, crabstick salad seared fatty tuna</i>	

GRILLED⁺

Sake shioyaki	£15.5
<i>Grilled salmon with sea salt & lemon</i>	
Miso seabass foil yaki	£23.5
<i>Foiled su-miso seabass and vegetables</i>	
Miso sake foil yaki	£19.5
<i>Foiled su-miso salmon and mushrooms & onion</i>	
Sake kama	£15.5
<i>Grilled salmon collar with sea salt & lemon</i>	
Hamachi kama	£22.5
<i>Grilled yellow tail collar with sea salt & lemon</i>	
Black cod	£29.9
<i>Grilled black cod marinated in su-miso</i>	

TERIYAKI⁺

Gyu	<i>grilled beef</i>	£19.5
Tori	<i>grilled chicken</i>	£15.5
Sake	<i>grilled salmon</i>	£15.5
Tofu	<i>grilled bean curd</i>	£14.5
Wagyu	<i>grilled Wagyu</i>	£29.5

YAKI UDON⁺

Vegetable		£14.0
	<i>Mushrooms, asparagus, broccoli, mixed vegetable</i>	
Chicken	<i>chicken, mixed vegetable</i>	£15.5
Beef	<i>beef, mixed vegetable</i>	£17.5
Seafood		£17.5
	<i>Prawns, scallops, cuttlefish, mixed vegetable</i>	
Plain noodle	<i>plain boiled noodle</i>	£5.0

RICE & DONBURI⁺

Gohan	<i>steamed rice</i>	£3.0
Sushi rice		£4.0
Tamago Chahan	<i>egg fried rice</i>	£5.5
Onigiri	<i>Sweet seasoned triangle shape rice</i>	£3.5
Yaki onigiri		£4.5
	<i>Sweet seasoned triangle shape grilled rice</i>	
Unadon		£17.5
	<i>Grilled eel marinated in sweet teriyaki sauce on rice</i>	
Hyoedup bap		£15.5
	<i>Chef's selection of fresh raw fish & salad on rice</i>	

HOT BROTH⁺

Altang		£15.5
	<i>Spicy white fish roe and vegetables broth with rice</i>	
Daegu maeuntang		£15.5
	<i>Spicy cod and vegetables broth with rice</i>	
Saengtae tang		£15.5
	<i>Spicy whiting and vegetables broth with rice</i>	
Daegu giri		£15.5
	<i>Clear cod & veg broth with rice and ponzu sauce</i>	

KATSU⁺

Ton katsu	<i>pork cutlet</i>	£14.5
Tori katsu	<i>chicken cutlet</i>	£14.5
Courgette katsu	<i>courgette cutlet</i>	£14.5
Aubergine katsu	<i>aubergine cutlet</i>	£14.5
Cheese don katsu	<i>pork cutlet with cheese</i>	£18.0
Supplement	<i>Homemade curry sauce</i>	£3.5

NOODLE IN SOUP⁺

Kake udon		£15.0
	<i>Seaweed, bean curd, vegetable & fishcake</i>	
Kimchi udon	<i>kimchi</i>	£14.0
Tempura		£16.0
	<i>Prawn & vegetable tempura</i>	
Nabeyaki Udon		£19.5
	<i>Prawn tempura, seaweed, fishcake, crab stick, egg in hot pot</i>	

Sake don		£18.5
	<i>Fresh salmon sashimi, yolk on sushi rice</i>	
Tuna don		£23.5
	<i>Fresh tuna sashimi, yolk on sushi rice</i>	
Negi sake toro don		£23.5
	<i>Chopped fatty salmon, spring onion, yolk on sushi rice</i>	
Negi toro don		£33.0
	<i>Chopped fatty tuna, spring onion, yolk on sushi rice</i>	
Hoshi don		£28.5
	<i>Chirasi sushi where variety of fresh sashimi, fish roe, seafood on sushi rice</i>	

SUKIYAKI⁺

Beef sukiyaki		£21.5
	<i>Thinly sliced beef & tofu, vegetables, noodle in sukiyaki sauce</i>	
Seafood sukiyaki		£21.5
	<i>Prawn, scallop, cuttlefish & tofu, vegetables, noodle in sukiyaki sauce</i>	
Wagyu sukiyaki		£35.5
	<i>Thinly sliced wagyu & tofu, vegetables, noodle in sukiyaki sauce</i>	

DRINKS

SOFT DRINK⁺

Still Water	750ml	£4.5	Orange Juice	£3.2
Sparkling Water	750ml	£4.5	Pineapple Juice	£3.2
Coke / Diet Coke		£3.0	Apple Juice	£3.2
7up		£3.0	Mango Juice	£3.2
Appletiser		£4.5	Tonic Water	£3.0
Elderflower		£4.5	Soda Water	£3.0

TEA⁺

Hot Green Tea	pot	£3.0	Cold Green Tea	£3.5
Genmai Tea		£3.0	Citrus & Honey Tea	£4.0
Fresh Mint Tea		£3.0	Korean ginseng Tea	£4.5
Jasmin Tea		£3.0		

BEER⁺

Asahi		£5.0
Sapporo		£5.0
Kirin		£5.0
Draft Asahi	half / 1 pint	£3.5 / 6.5
Asahi 0.0%		£4.5

SPIRITS⁺

	25ml / 50ml	
Gin		£6.0 / £8.5
Vodka		£6.0 / £8.5
Gin & Mixer		£7.5 / £9.5
Vodka & Mixer		£7.5 / £9.5

KIDS DRINK⁺

Kimura Ramune	200ml	£3.0
Original / Lychee / Lemon / Melon / Watermelon		

DRINKS

SAKE⁺

Cold Sake Oseki Dry 180ml **£8.0**

Hot Sake Onikoroshi 180ml **£8.0**

Hire Sake 180ml **£10.0**
Warm sake with grilled blowfish fin Pot **£19.0**

Gokugetsu Junmai Dai Ginjo 16.2% 720ml **£85.0**
Yamagata
High fragrance, fresh as the first taste and layer of
fruity will come after. Medium dry and long finish.

Hakkaisan Junmai Ginjo 16% 720ml **£67.0**
Niigata
A touch dry premium sake with tremendous balance
and a crisp refreshing finish.

Tamano Hikari Dai Ginjo 16.2% 500ml **£43.0**
Kyoto
Rich & dry sake using 'Bizen Omachi' sake rice, with
natural acidic flavour.

Karatanba Honjozo 15.4% 720ml **£33.0**
Hyogo
Light & smooth, sharp dry taste and refined clearness.

SHOCHU⁺

Enjoyed mixed with hot water, straight or in the rocks

Korean Soju 20% 375ml **£15.0**
Korean number one selling spirit, made from bamboo
and filtered four times with charcoals leaving only
smooth taste.

Korean Soju Flavour 20% 375ml **£15.0**
Peach / Apple / Grape

PLUM WINE⁺

Enjoyed straight or on the rocks

Ozeki Kanjuku Umeshu 15% 100ml / 700ml
£7.5 / £53.0
Hyogo
Japanese plum wine

WHISKY⁺

Suntory 25ml **£8.0**
Japanese whisky

Yamazaki 25ml **£8.0**
Japanese whisky

PREMIUM SAKE⁺

Asahi Shuzo Dassai 23 16%

720ml **£150.0**

Lively aroma and clean, honey like sweetness, as well as clean, quick finish and lingering reverberation

Daishichi Minowamon Junmai Daiginjo 15.3%

720ml **£180.0**

Crisp and clear with an underlying rich taste alongside an elegant aroma and mellow, delicate texture

DESSERT⁺

ICE CREAM⁺

Green Tea ice cream	£4.0
Vanilla ice cream	£3.5

PUDDING⁺

Trio Mochi ice cream 3pcs <i>Traditional Japanese rice cake with filling of ice cream</i>	£7.0
Mochi ice cream 2pcs Green tea / Mango / Chocolate / Coconut <i>Choose your flavour</i>	£4.0
Dorayaki Sesame / Red bean <i>Modern Japanese pancake with castellas wrapped around a filling</i>	£7.0

JAPANESE CAKE⁺

Matcha crepe	£6.5
Strawberry crepe	£6.5
Matcha Fondant & Vanilla ice cream	£7.5

COFFEE⁺

Espresso	£3.0
Americano	£3.0
Cappuccino	£3.5
Latte	£3.5

H O S H I

• SEASONAL TASTING MENU •

WITH COMPLIMENTARY GLASS OF WINE OR PROSECCO

£99 PER PERSON, MINIMUM OF TWO ORDERS

Tuna tartar

Sashimi 6pcs

Tataki 6pcs

Wagyu Gunkan

Nigiri sushi

Assorted tempura

Asparagus, broccoli yaki

Special maki

Black cod

Wagyu teriyaki

Dessert

Our tasting menu is prepared through reservation at least one day prior.

Please note that the menu is seasonal and can be changed slightly.

Also please let us know your dietary/allergies as making the reservation.

ほし[☆]

HOSHI

W I N E S
&
S P A R K L I N G S

• WHITE WINE •

175ml / Bottle

Post Tree Chenin Blanc, Swartland

Packed with delicious tropical fruit along with lemon and gooseberry flavours.

£6.5 / £26.0

Pinot Grigio, Cielo, Veneto

Delightfully vibrant Pinot Grigio from this family owned producer in the Veneto.

£6.5 / £27.0

Harmonie White, Domaine de Pellehaut, IGT Gascogne

A delicious blend including Sauvignon and Petit Menseng from this family owned domaine in south west France.

£29.0

Rioja Blanco, Eguren Ugarte

A blend of 5 different grape varieties, including Sauvignon Blanc and Viura, this is complex and expertly crafted.

£36.0

Esk Valley Sauvignon Blanc, Marlborough

Classic New Zealand Sauvignon Blanc – blended. An intense, powerful Sauvignon – tropical fruits, citrus, and a crisp, fresh finish.

£40.0

Macon-Vergisson 2021, Domaine Simonin

This Burgundy has wonderful citrus fruit, a hint of vanilla and freshness to balance.

£47.0

• RED WINE •

175ml / Bottle

Post Tree Shiraz, Mourvedre, Cinsault, Swartland

This is a deliciously juicy, fruity, unoaked and well structured wine from the Swartland region in South Africa.

£6.5 / £26.0

El Cipres Malbec, Bodega Luis Coreas Segundo, Mendoza

The high altitude of these vineyards give this Malbec a surprising softness and elegance.

£7.5 / £35.0

Côtes du Rhône Reserve, Famille Perrin

This is a classic blend of Grenache and Syrah with impressive notes of black and red fruits, ground pepper, and wild herbs.

£37.0

Tempranillo Joven, Valderiz, Ribera del Duero

Vibrant, young ('joven'), organic and biodynamic Tempranillo from Ribera de Duero.

£37.0

Reserva Pinot Noir, Terra Noble, Casablanca Valley

IWSC Chilean producer of the year. A delightful mixture of red berry, bramble, liquorice, rosemary, peppercorns on the silky, rich, intergrated palate.

£ 39.5

Jade de Fleur de Lisse 2019, Bordeaux

Made at the family's winery in Saint-Emilion this is a top quality, modern Bordeaux.

£ 49.0

• ROSE •

Harmonie Rosé, Domaine de Pellehaut, IGT Gascogne

Perfect pale salmon colour and a blend of Syrah, Merlot and Cabernet.

175ml / Bottle **£7.0 / £29.0**

• SPARKLING •

Prosecco, Famiglia Cielo, Veneto

From Glera grapes grown on the family's own vineyards, this is a delightful Prosecco. Fresh apple fruit with a hint of melon ripeness.

175ml / Bottle **£8.0 / £38.0**

Greno Reserve Brut NV, Reims, Champagne

Made by the same winemaker as Pommery, an exceptionally well-crafted Champagne. The bubbles are fine and the fruit is impressive.

£79.0

ほし[☆]

H O S H I

L U N C H M E N U

• Tuesday - Sunday 12.00pm - 3.00pm •

LUNCH MENU

LUNCH BENTO ⁺

Served with miso soup, salad, two kinds of chef's special

Sushi Bento £23.5
7 pieces of assorted nigiri sushi

Sashimi Bento £25.5
9 pieces of fresh raw fish

Chicken Teriyaki Bento £17.0
Grilled boneless chicken with vegetables in teriyaki sauce

Beef Teriyaki Bento £19.5
Grilled sirloin steak with vegetables in teriyaki sauce

Salmon Teriyaki Bento £17.0
Grilled fresh salmon fillet with vegetables in teriyaki sauce

Tofu Teriyaki Bento £16.5
Deep fried Beancurd with vegetables in teriyaki sauce

Katsu Bento (Pork / Chicken) £17.0
Deep fried pork or chicken cutlet in 'panco' with katsu sauce

Unadon Bento £19.9
Grilled eel marinated in sweet teriyaki sauce on rice

Tempura Bento £18.9
Two king prawns with assorted vegetables tempura, served with tensuyu sauce

Vegetable Tempura Bento £16.9
Assorted vegetables tempura served with tensuyu sauce

Premium Bento I £35.0
Beef teriyaki, sashimi, sushi & assorted tempura

Premium Bento II £45.0
Beef wagyu or black cod, sashimi, sushi & assorted tempura

NOODLE & RICE ⁺

Served with chef's special

Kake Udon Set £15.9
Noodle in dash broth with Japanese fishcake, seaweed and spring onions

Tempura Udon Set £17.9
Noodle in dash broth with two king prawns and vegetable tempura

Vegetable Tempura Udon Set £15.9
Noodle in dash broth with vegetable tempura

Hyo Dup-bab Set £18.0
Steamed rice mixed with slices of raw fish & fresh vegetables served with miso soup and chef's special

KIDS LUNCH ⁺

Served with two kinds of chef's special

Teriyaki Set (Chicken / Beef / Salmon) £9.5
Grilled in Hoshi's teriyaki sauce

Katsu Bento (Pork / Chicken) £9.5
Deep fried pork or chicken cutlet in 'panco' with katsu sauce

ほし[☆]

HOSHI

VEGETARIAN SPECIAL

★ VEGETARIAN SPECIAL ★

APPETISER

YASAHI SALAD 7.5
Mixed vegetables with Japanese style yogurt sauce

KAISO SALAD 8.5
Mixed seaweed salad with ponzu soyu

SUNOMONO SALAD 7.5
Seaweed cucumber & vegetables with vinegary dressing

GOMAWAKAME SALAD **NEW** 9.5
Mixed salad & goma seasoned seaweed salad

HORENSOGOMAE 6.5
Boiled spinach with goma sauce

EDAMAME 5.2
Steamed soybeans with touch of sea salt

SPICY EDAMAME 5.8
Steamed soybeans with sweet and spicy sauce

GARLIC BUTTER EDAMAME **NEW** 7.5
Steamed soybeans with garlic butter sauce

ASPARAGUS YAKI 9.5
Grilled asparagus with goma sauce

BROCCOLI YAKI 7.5
Seaweed cucumber & vegetables with vinegary dressing

KING OYSTER MUSHROOM YAKI 8.5
Grilled king oyster mushroom with house miso sauce

AGEDASH TOFU 6.5
Deep fried tofu in tensoyu

AGEDASH NAS **NEW** 7.5
Deep fried aubergine in tensoyu

YASAHI NI **NEW** 9.5
Braised courgette mushroom pepper in tensoyu

SPICY AGE TOFU **NEW** 9.5
Deep fried tofu with spicy sauce

VEG SUSHI 2 PCS

ZUCCHINI courgette 5.0

PIMAN red pepper 5.0

AVOCADO avocado 5.0

SHIITAKE king oysters mushroom 6.0

ERYNGII eryngii mushroom 6.5

NAS aubergine 5.0

ASPARAGUS asparagus 6.0

BABY CORN baby corn 6.0

SUSHI MORIWASE 7 kinds of mixed veg 18.0

VEG HOSOMAKI 6 PCS

KIMCHI Korean spicy cabbage 6.5

OSINKO pickled radish 6.0

KAPPA cucumber 6.0

AVOCADO avocado 6.0

ASPARAGUS asparagus 7.0

PINK TAKUAN pickled radish 6.5

HOSOMAKI MOIRES 18.0
18pcs mixed roll

VEG SPECIAL MAKI

VEG CRUNCHY MAKI **NEW** 15.5
Tempura asparagus mushroom pepper avocado roll with teriyaki sauce

VEG HOSHI MAKI **NEW** 17.5
Tempura asparagus mushroom pepper avocado roll with teriyaki sauce

VEGETARIAN KING'S **NEW** 18.5
Tempura asparagus mushroom pepper avocado roll covered courgette with white mayo & teriyaki sauce

VEGETARIAN QUEEN'S **NEW** 18.5
Tempura asparagus mushroom pepper avocado roll covered courgette with chilli mayo & teriyaki sauce

VEG MAIN DISH

TOFU TERI YAKI 14.5
Grilled bean curd

VEGETABLE YAKI UDON 14.0
Mushroom asparagus broccoli mixed vegetables

TOFU TERI YAKI UDON **NEW** 17.5
Vegetable yaki udon grilled tofu omelette top

KIMCHI UDON 14.0
Udon in soup kimchi on top

VEG TEMPURA UDON 15.0
Udon in soup with vegetables tempura

VEGETABLE KATSU 14.5
Courgette carrot mushroom squash sweet potato aubergine

ほし[☆]

HOSHI

• K O R E A N B B Q S P E C I A L •

K O R E A N B B Q S P E C I A L

HOSHI⁺

• K O R E A N B B Q S P E C I A L •

BEEF⁺

Thinly sliced beef & mushrooms sweet soy sauce
£21.5

SEAFOOD⁺

Prawn, scallop, cuttlefish & vegetables sweet soy sauce
£21.5

SAMGYUPSAL⁺

Sliced pork belly
£21.5

WAGYU⁺

Sliced wagyu
£45.5

K O R E A N B B Q S P E C I A L