

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](mailto:info@hemispherewb.co.uk) 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 & 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 & 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.

TAPAS MENU

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

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.

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 ragù. (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 CAESAR SALAD (V) £7.00

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

(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

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

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HANDMADE SUSHI

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