

SOUP⁺

Miso soup
Soybean paste soup

£3.0

Seafood soup
Dashi broth, prawn, salmon, and scallop

£6.5

A LA CARTE⁺

Edamame
Steamed soybeans with touch of sea salt

£4.8

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

£8.5

Spicy edamame
Steamed soybeans with sweet and spicy sauce

£5.8

Agedashi tofu
Deep fried tofu in tensuyu

£6.5

Kimchi
Salted and fermented Korean spicy cabbage

£5.0

Nasu dengaku
Grilled aubergine with sweet miso paste

£8.0

Pickle Moriawase
Assorted Japanese pickles

£5.0

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

£15.0

Yasai salad
Mixed vegetable with sweet miso sauce & shallot flakes

£7.5

Soft shell crab
Deep fried soft shell crab with ponzu dressing

£12.5

Kaiso salad
Mixed seaweed salad in vinegar dressing

£8.5

Tori kara age
Japanese style deep fried chicken with ponzu dressing

£9.0

Sunomono salad
Seaweed cucumber salad in vinegar dressing

£7.5

Korean style fried chicken
Korean style spicy Yangnyeom chicken

£10.5

Horenso Gomaae
Steamed spinach with goma sauce

£6.5

Nama kaki 4pcs (seasonal)
Fresh oyster with ponze dressing

£12.0

Broccoli yaki
Grilled broccoli with goma sauce

£7.5

Takoyaki
Crunchy fried octopus balls with teriyaki & mayo and dried bonito flakes

£7.5

Asparagus yaki
Grilled asparagus with goma sauce

£9.5

*A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.
Allergen information : Food may contain trace of nuts, dairy or shellfish.*

KUSHI YAKI⁺

2pcs (spicy or teriyaki sauce)

Shiitake mushroom	£5.0	Scallop	£9.0
Chicken & spring onion	£7.0	Prawn	£9.0
Salmon	£7.0	Black cod	£17.5
Cuttlefish	£7.0		

GYOZA⁺

Chicken £8.5
Chicken & vegetable dumpling

Yasai £7.5
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 £17.5
*Fatty tuna black tobiko shallot wasabi ponzu
sesame oil*

Tuna £13.5
Tuna avocado in wasabi ponzu

Salmon £10.5
Salmon spring onion in ponzu

Wagyu £17.5
Wagyu pear sesame oil sauce

TATAKI⁺

Salmon £10.5
Thinly sliced salmon in yuzu & sesame oil

Suzuki £10.5
Thinly sliced seabass in yuzu & sesame oil

Maguro £15.5
Seared tuna with sweet miso sauce

Beef £16.5
Seared beef sirloin with sweet soy sauce

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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

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GUNKAN⁺

Battleship shaped roll (2pcs)

Uni

Sea urchin

£17.0

Ikura

Salmon roe

£10.0

HOSOMAKI⁺

Thin roll (6pcs)

Sake

salmon

£6.0

Tekka

tuna

£7.0

Negi toro

fatty tuna & spring onion

£11.0

Kappa

cucumber

£5.5

Avocado

£5.5

Kimchi

£6.5

URAMAKI⁺

Inside out thin roll (6pcs)

California

£7.0

Eel & cucumber

£10.5

Salmon & avocado

£8.0

Tuna & avocado

£8.5

Spicy salmon & spring onion

£8.5

Spicy tuna & spring onion

£9.0

HOSHI'S SPECIAL MAKI⁺

Our maki may contain mayo

Rainbow

Prawn, cucumber, yellow radish roll with seabass, salmon, avocado & tuna, teriyaki sauce flying fish roe on top

£15.5

Village

Marinated black cod & avocado, salad, cucumber roll with su-miso sauce

£19.0

Crunch

Prawn tempura & avocado roll lemon mayo sauce

£15.5

King's (oven baked roll)

Prawn tempura & avocado roll covered salmon white mayo sauce

£17.5

Dragon

Prawn & avocado, cucumber roll covered with grilled eel, teriyaki sauce

£17.5

Queen's (oven baked roll)

Prawn tempura & avocado roll covered salmon white chilly mayo sauce

£17.5

Hoshi

Deep fried soft shell crab, cucumber, yellow radish roll covered avocado. teriyaki sauce flying fish roe on top

£18.5

GRILLED⁺

Sake shioyaki

Grilled salmon with sea salt & lemon

£14.5

Hamachi kama

Grilled yellow tail collar with sea salt & lemon

£22.5

Seabass foil yaki

Foiled salted seabass and vegetables

£19.0

Black cod

Grilled black cod marinated in su-miso

£29.9

Sake kama

Grilled salmon collar with sea salt & lemon

£15.5

TERIYAKI⁺

Gyu	<i>grilled beef</i>	£19.5
Tori	<i>grilled chicken</i>	£14.5
Sake	<i>grilled salmon</i>	£15.5
Tofu	<i>grilled bean curd</i>	£13.5
Wagyu	<i>grilled Wagyu</i>	£25.5

YAKI UDON⁺

Vegetable		£14.0
	<i>Mushrooms, asparagus, broccoli, mixed vegetable</i>	
Chicken		£14.5
	<i>Chicken, mixed vegetable</i>	
Beef		£16.5
	<i>Beef, mixed vegetable</i>	
Seafood		£16.5
	<i>Prawns, scallops, cuttlefish, mixed vegetable</i>	
Plain noodle		£5.0
	<i>Plain cooked noodle</i>	

RICE & DONBURI⁺

Gohan		£3.0
	<i>steamed rice</i>	
Sushi rice		£4.0
Tamago Chahan		£5.5
	<i>Egg fried rice</i>	
Yaki onigiri		£3.5
	<i>Sweet seasoned triangle shape grilled rice</i>	
Unadon		£15.5
	<i>Grilled eel marinated in sweet teriyaki sauce on rice</i>	
Hyoedup bap		£14.5
	<i>Chef's selection of fresh raw fish & salad on rice</i>	
Hoshi don		£28.5
	<i>Chirashi sushi where variety of fresh sashimi, fish roe, seafood is put on sushi rice</i>	

KATSU⁺

Ton katsu	<i>pork cutlet</i>	£14.5
Tori katsu	<i>chicken cutlet</i>	£14.5
Supplement	<i>Home made Japanese curry sauce</i>	£3.5

NOODLE IN SOUP⁺

Kake udon		£14.0
	<i>Seaweed, bean curd, vegetable & fishcake</i>	
Kimchi udon		£14.0
	<i>Kimchi</i>	
Tempura		£15.0
	<i>Prawn & vegetable tempura</i>	
Nabeyaki Udon		£17.5
	<i>Prawn tempura, spinach, fishcake, crab stick, egg in hot pot</i>	

HOT BROTH⁺

Altang		£15.0
	<i>Spicy white fish roe and vegetables broth with rice</i>	
Daegu maeuntang		£15.0
	<i>Spicy cod and vegetables broth with rice</i>	
Daegu giri		£15.0
	<i>Clear cod and vegetables broth with rice and ponzu sauce</i>	

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.

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 £15.9

Grilled boneless chicken with vegetables in teriyaki sauce

Beef Teriyaki Bento £19.5

Grilled sirloin steak with vegetables in teriyaki sauce

Salmon Teriyaki Bento £16.9

Grilled fresh salmon fillet with vegetables in teriyaki sauce

Tofu Teriyaki Bento £14.9

Deep fried Beancurd with vegetables in teriyaki sauce

Katsu Bento (Pork / Chicken) £15.9

Deep fried pork or chicken cutlet in 'panco' with katsu sauce

Unadon Bento £17.9

Grilled eel marinated in sweet teriyaki sauce on rice

Tempura Bento £17.9

Two king prawns with assorted vegetables tempura, served with tentsuyu sauce

Vegetable Tempura Bento £15.9

Assorted vegetables tempura served with tentsuyu sauce

NOODLE & RICE ⁺

Served with chef's special

Kake Udon Set £14.9

Noodle in dash broth with Japanese fishcake, seaweed and spring onions

Tempura Udon Set £16.9

Noodle in dash broth with two king prawns and vegetable tempura

Vegetable Tempura Udon Set £14.9

Noodle in dash broth with vegetable tempura

Hyo Dup-bab Set £16.0

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

DRINKS

SOFT DRINK⁺

Still /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
Orange Juice		£3.2	Soda Water	£3.0

TEA⁺

Hot Green Tea	cup / pot	£3.0 / £5.0	Jasmin Tea	£3.0
Genmai Tea		£3.0	Cold Green Tea	£3.5
Fresh Mint Tea		£3.0	Citrus & Honey Tea	£4.0

BEER⁺

Asahi	£5.0
Sapporo	£5.0
Kirin	£5.0

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
<i>Original / Lychee / Lemon</i>		

DRINKS

SAKE⁺

Cold Sake *Oseki Dry* 180ml **£7.0**

Hot Sake *Onikoroshi* 180ml **£7.0**

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

Gokugetsu *Junmai Dai Ginjo* 16.2% 720ml **£80.0**
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 **£62.0**
Niigata
A touch dry premium sake with tremendous balance and a crisp refreshing finish.

Tamano Hikari *Dai Ginjo* 16.2% 500ml **£39.0**
Kyoto
Rich & dry sake using 'Bizen Omachi' sake rice, with natural acidic flavour.

Karatanba *Honjozo* 15.4% 720ml **£30.0**
Hyogo
Light & smooth, sharp dry taste and refined clearness.

SHOCHU⁺

Enjoyed mixed with hot water, straight or in the rocks

Kannoko Mugi 25% 50ml / 720ml **£6.0 / £50.0**
Kagoshima
A rich warm, woody shochu with plenty of flavour to spare, aged in oak barrels for 3years before bottling.

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**
Citron / Peach / Apple / Strawberry / Grape / Yogurt / Blueberry / Applemango

PLUM WINE⁺

Enjoyed straight or on the rocks

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

WHISKY⁺

Yamazaki *Suntori* 43% 25ml **£8.0**
Japanese whisky

ほし⁺
HOSHI

DESSERT⁺

ICE CREAM⁺

Green Tea ice cream	2 scoops	£4.0
Vanilla ice cream	2 scoops	£3.5
Yuzu ice cream	2 scoops	£4.0
Hoshi ice cream	3 scoops	£7.0
<i>Green tea, Yuzu & Vanilla ice cream</i>		

PUDDING⁺

Trio Mochi ice cream 3pcs	£6.0
<i>Traditional Japanese rice cake with filling of ice cream</i>	
Green tea Mochi ice cream	£4.0
Dorayaki	£7.0
Macha / Sesami / Red bean	
<i>Modern Japanese pancake with castellas wrapped around a filling of sweet red bean paste</i>	

COFFEE⁺

Espresso	£2.5
Americano	£2.5
Cappuccino	£3.0
Latte	£3.0