

## SOUP<sup>+</sup>

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**Miso soup**  
*Soybean paste soup*

£3.0

**Seafood soup**  
*Dashi broth, prawn, salmon, and scallop*

£6.5

## A LA CARTE<sup>+</sup>

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**Edamame**  
*Steamed soybeans with touch of sea salt*

£4.8

**Korean style sweet chilli king prawn** £14.5  
*Korean style fried king prawns in sweet chilli sauce*

**Spicy edamame**  
*Steamed soybeans with sweet and spicy sauce*

£5.8

**SW20 Hotate Itame**  
*Grilled scallop with asparagus*

£12.0

**Kimchi**  
*Salted and fermented Korean spicy cabbage*

£5.0

**Agedashi tofu**  
*Deep fried tofu in tensuyu*

£6.5

**Pickle Moriawase**  
*Assorted Japanese pickles*

£5.0

**Nasu dengaku**  
*Grilled aubergine with sweet miso paste*

£8.0

**Yasai salad**  
*Mixed vegetable with sweet miso sauce & shallot flakes*

£7.5

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

£15.0

**Kaiso salad**  
*Mixed seaweed salad in vinegar dressing*

£8.5

**Soft shell crab**  
*Deep fried soft shell crab with ponzu dressing*

£12.5

**Mixed seaweed salad**  
*Seaweed salad in dressing*

£9.5

**Tori kara age**  
*Japanese style deep fried chicken with ponzu dressing*

£9.0

**Horenso Gomaae**  
*Steamed spinach with goma sauce*

£6.5

**Korean style fried chicken**  
*Korean style spicy Yangnyeom chicken*

£10.5

**Broccoli yaki**  
*Grilled broccoli with goma sauce*

£7.5

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

£12.0

**Asparagus yaki**  
*Grilled asparagus with goma sauce*

£9.5

**Yakitori**  
*Chicken & spring onion*

£7.0

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

£8.5

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

£7.5

## GYOZA<sup>+</sup>

**Chicken**  
*Chicken & vegetable dumpling*

£8.5

**Yasai**  
*Vegetable dumpling*

£7.5

## TEMPURA<sup>+</sup>

**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  
*3pcs king prawn tempura & vegetables*

## TARTAR<sup>+</sup>

**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<sup>+</sup>

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

## SASHIMI<sup>+</sup> (3pcs)

<b>Sake</b>	Salmon	£7.0
<b>Maguro</b>	Tuna	£8.0
<b>Suzuki</b>	Seabass	£7.0
<b>Tai</b>	Seabream	£7.0
<b>Hamachi</b>	Yellow tail	£12.5
<b>Toro</b>	Fatty tuna	£15.0
<b>Hotate</b>	Scallop	£8.5
<b>Uni</b>	Sea urchin	£19.5

**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<sup>+</sup> (2pcs)

<b>Sake</b>	Salmon	£6.0
<b>Maguro</b>	Tuna	£7.0
<b>Suzuki</b>	Seabass	£6.0
<b>Tai</b>	Seabream	£6.0
<b>Hamachi</b>	Yellow tail	£10.5
<b>Toro</b>	Fatty tuna	£13.5
<b>Hotate</b>	Scallop	£7.5
<b>Ika</b>	Cuttle fish	£5.0
<b>Mushi ebi</b>	Boiled prawn	£6.0
<b>Tako</b>	Boiled octopus	£5.0

**Inari** Seasoned fried tofu pouch £5.0

**Tamago** Egg omelet £5.0

**Unagi** Grilled eel £8.0

**Aburi salmon** Slightly seared salmon £7.0

**Aburi salmon toro** Slightly seared fatty salmon £8.5

**Aburi tuna** Slightly seared tuna £9.0

**Aburi hotate** Slightly seared scallop £9.5

**Aburi toro** Slightly seared fatty tuna £15.0

**Wagyu** Seared A5 Japanese Wagyu £13.5

**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<sup>+</sup>

Battleship shaped roll (2pcs)

<b>Uni</b> <i>Sea urchin</i>	£17.0	<b>Ikura</b> <i>Salmon roe</i>	£10.0
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## HAND ROLL<sup>+</sup>

Customised hand roll available upon request (2pcs)

<b>Kimchi hand roll</b>	£6.0	<b>Tuna &amp; spring onion hand roll</b>	£8.5
<b>California hand roll</b>	£7.5	<b>Wagyu hand roll</b> <i>A5 Japanese wagyu</i>	£15.0

## HOSOMAKI<sup>+</sup>

Thin roll (6pcs)

<b>Sake</b> <i>salmon</i>	£6.0
<b>Tekka</b> <i>tuna</i>	£7.0
<b>Negi toro</b> <i>fatty tuna &amp; spring onion</i>	£11.0
<b>Kappa</b> <i>cucumber</i>	£5.5
<b>Avocado</b>	£5.5
<b>Kimchi</b>	£6.5

## URAMAKI<sup>+</sup>

Inside out thin roll (6pcs)

<b>California</b>	£7.0
<b>Eel &amp; cucumber</b>	£10.5
<b>Salmon &amp; avocado</b>	£8.0
<b>Tuna &amp; avocado</b>	£8.5
<b>Spicy salmon &amp; spring onion</b>	£8.5
<b>Spicy tuna &amp; spring onion</b>	£9.0

## HOSHI'S SPECIAL ROLL<sup>+</sup>

Our maki may contain mayo

<b>Rainbow</b> <i>Prawn, cucumber, yellow radish roll with seabass, salmon, avocado, tuna, teriyaki sauce flying fish roe on top</i>	£15.5	<b>King's (oven baked roll)</b> <i>Prawn tempura &amp; avocado roll covered salmon white mayo sauce</i>	£17.5
<b>Crunch</b> <i>Prawn tempura &amp; avocado roll lemon mayo sauce</i>	£15.5	<b>Queen's (oven baked roll)</b> <i>Prawn tempura &amp; avocado roll covered salmon white chilly mayo sauce</i>	£17.5
<b>Dragon</b> <i>Prawn &amp; avocado, cucumber roll covered with grilled eel, teriyaki sauce</i>	£17.5	<b>SW20 wagyu roll</b> <i>Asparagus &amp; mushroom tempura roll garnished with seared wagyu &amp; black tobiko</i>	£18.5
<b>Hoshi</b> <i>Deep fried soft shell crab, cucumber, yellow radish roll covered avocado. teriyaki sauce flying fish roe on top</i>	£18.5	<b>SW20 mini crunch roll</b> <i>Prawn tempura roll garnished with scallop, mayo &amp; tobiko</i>	£16.0
<b>Village</b> <i>Marinated black cod &amp; avocado, salad, cucumber roll with su-miso sauce</i>	£19.0		

## GRILLED<sup>+</sup>

**Sake shioyaki** £14.5  
*Grilled salmon with sea salt & lemon*

**Seabass foil yaki** £19.0  
*Foiled salted seabass and vegetables*

**Sake kama** £15.5  
*Grilled salmon collar with sea salt & lemon*

**Hamachi kama** £22.5  
*Grilled yellow tail collar with sea salt & lemon*

**Black cod** £29.9  
*Grilled black cod marinated in su-miso*

## TERIYAKI<sup>+</sup>

**Gyu** *grilled beef* £19.5

**Tori** *grilled chicken* £14.5

**Sake** *grilled salmon* £15.5

**Tofu** *grilled bean curd* £13.5

**Wagyu** *grilled Wagyu* £25.5

## KATSU<sup>+</sup>

**Ton katsu** *pork cutlet* £14.5

**Tori katsu** *chicken cutlet* £14.5

**Supplement** *Home made Japanese curry sauce* £3.5

## YAKI UDON<sup>+</sup>

**Vegetable** £14.0  
*Mushrooms, asparagus, broccoli, mixed vegetable*

**Chicken** £14.5  
*Chicken, mixed vegetable*

**Beef** £16.5  
*Beef, mixed vegetable*

**Seafood** £16.5  
*Prawns, scallops, cuttlefish, mixed vegetable*

**Plain noodle** £5.0  
*Plain cooked noodle*

## NOODLE IN SOUP<sup>+</sup>

**Kake udon** £14.0  
*Seaweed, bean curd, vegetable & fishcake*

**Kimchi udon** £14.0  
*Kimchi*

**Tempura** £15.0  
*Prawn & vegetable tempura*

**Nabeyaki Udon** £17.5  
*Prawn tempura, spinach, fishcake, crab stick, egg in hot pot*

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## RAMEN<sup>+</sup>

<b>Vegitable ramen</b>	<b>£14.0</b>	<b>Spicy seafood ramen</b>	<b>£16.5</b>
<b>Chicken ramen</b>	<b>£14.5</b>	<b>Beef ramen</b>	<b>£19.0</b>

## RICE & DONBURI<sup>+</sup>

**Gohan** £3.0  
*steamed rice*

**Tamago Chahan** £5.5  
*Egg fried rice*

**Yaki onigiri** £3.5  
*Sweet seasoned triangle shape grilled rice*

**Unadon** £15.5  
*Grilled eel marinated in sweet teriyaki sauce on rice*

**Hyoedup bap** £14.5  
*Chef's selection of fresh raw fish & salad on rice*

**Hoshi don** £28.5  
*Chirashi sushi where variety of fresh sashimi, fish roe, seafood is put on sushi rice*

## HOT BROTH<sup>+</sup>

**Altang** £15.0  
*Spicy white fish roe and vegetables broth with rice*

**Daegu maeuntang** £15.0  
*Spicy cod and vegetables broth with rice*

**Daegu giri** £15.0  
*Clear cod and vegetables broth with rice and ponzu sauce*

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# DRINKS

## SOFT DRINK<sup>+</sup>

Still /Sparkling Water	750ml	£4.5	Orange Juice	£3.5
Coke / Diet Coke		£3.0	Pineapple Juice	£3.5
7up		£3.0	Apple Juice	£3.5
Milkis		£4.0	Mango Juice	£3.5
Appletiser		£4.5	Tonic Water	£3.0
			Soda Water	£3.0

## TEA<sup>+</sup>

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

## BEER<sup>+</sup>

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

## SPIRITS<sup>+</sup>

	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<sup>+</sup>

Kimura Ramune	200ml	£3.0	Milkis	£4.0
Original / Lychee / Lemon				

# DRINKS

## SAKE<sup>+</sup>

**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<sup>+</sup>

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<sup>+</sup>

Enjoyed straight or on the rocks

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

## WHISKY<sup>+</sup>

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

## PREMIUM SAKE<sup>+</sup>

**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 **£150.0**

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



# DESSERT<sup>+</sup>

## ICE CREAM<sup>+</sup>

Green Tea ice cream	£4.0
Vanilla ice cream	£3.5
Black sesame ice cream	£4.0

## PUDDING<sup>+</sup>

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

## JAPANESE CAKE<sup>+</sup>

Matcha crepe	£6.5
Strawberry crepe	£6.5

## COFFEE<sup>+</sup>

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.

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

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# • 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**

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# • 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**

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# • 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**

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# • 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**