

A LA CARTE

SEAFOOD & RAW

SEAFOOD TARTARE

Fennel, Shallot, Green Tobiko, Sesame Ciabatta & Roasted Apple Aioli

85

HAMACHI CEVICHE

Japanese Yellowtail, Wakamomo, Jalapeño Pepper & Yuzu Wasabi Sauce

95

SALMON CARPACCIO

Norwegian Salmon, Pickled Onion & Truffle Ponzu

89

TUNA TATAKI

Celery Chimichurri, Shaved Asparagus & Pear Honey Sorbet

95

BLUEFIN TUNA TARTARE

Fennel, Shallot Flake, Sesame Ciabatta & Burnt Garlic Aioli

119

BLOW - TORCHED BLUEFIN TUNA CHU-TORO

Asparagus, Zucchini, Nori Paste & Celeriac Purée

159

(V) Vegetarian (N) Nuts (A) Alcohol

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SASHIMI & NIGIRI

SASHIMI (2 PIECES)

SALMON - SAKE	42
YELLOWFIN TUNA - MAGURO	42
YELLOWTAIL - HAMACHI	52
STRIPED HORSE MACKEREL- SHIMA AJI	49
SEA BASS - SUZUKI	42
EEL - UNAGI	45
PRAWN - EBI	42
SCALLOP - HOTATE	52
BLUEFIN TUNA LOIN - AKAMI	55
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	79
BLUEFIN TUNA BELLY - OH-TORO	99

8 TYPE SASHIMI	285
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop, Striped Horse Mackerel (2 Pieces Each)	

10 TYPE SASHIMI	355
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop, Striped Horse Mackerel, Bluefin Tuna Loin, Bluefin Tuna - Chu -Toro (2 Pieces Each)	

NIGIRI (2 PIECES)

SALMON - SAKE	42
YELLOWFIN TUNA - MAGURO	42
YELLOWTAIL - HAMACHI	49
STRIPED HORSE MACKEREL- SHIMA AJI	49
SEA BASS - SUZUKI	42
EEL - UNAGI	49
PRAWN - EBI	42
SCALLOP - HOTATE	52
BLUEFIN TUNA LOIN - AKAMI	55
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	79
BLUEFIN TUNA BELLY - OH-TORO	99
BLOW-TORCHED BLUEFIN TUNA - CHU-TORO with kizame wasabi apple	85
BLOW-TORCHED BLUEFIN TUNA - OH-TORO with olive oil caviar	105

8 TYPE NIGIRI	285
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop, Striped Horse Mackerel (2 Pieces Each)	

10 TYPE NIGIRI	355
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop, Striped Horse Mackerel, Bluefin Tuna Loin, Bluefin Tuna - Chu -Toro (2 Pieces Each)	

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MAKI

CRUNCHY VEGETABLE (V) Cucumber, Red Bell Pepper, Asparagus, Avocado, Sweet Shiitake Mushroom, Carrot & Sesame Seed	59	SPICY TUNA Yellowfin Tuna, Kappazuke, Cucumber, Sesame Seed & Spicy Mayo	72
CATERPILLAR (V) Sweet Shiitake Mushroom, Cucumber, Avocado, Cream Cheese & Red Bell Pepper	69	SPICY SALMON Salmon, Avocado, Cucumber, Sriracha Mayo & Kanpyo	75
CALIFORNIA Spicy Crabmeat, Cucumber, Avocado & Tobiko	69	TRUFFLE SALMON Daikon, Cream Cheese, Shiso, Parmesan Cheese & Truffle Tapenade	89
CRISPY SHRIMP TEMPURA Spicy Crabmeat, Avocado, Boston Lettuce, Prawn Tempura, Eel Sauce & Sesame Seed	79	GOLDEN CHU-TORO Chu-Toro, Crab Meat, Avocado, Cucumber, Asparagus & Wakame Salad	159
RAINBOW Spicy Crabmeat, Prawn Tempura, Cucumber, Avocado, Asparagus, Salmon, Yellowtail, Tuna, Spicy Mayo, Spring Onion & Togarashi	95	DUCK & DRAGON Duck Confit, Cucumber, Eel, Avocado, Sesame Seed & Eel Sauce	95
HOTATE TEMPURA (N) Scallop Tempura, Avocado, Cream Cheese, Sweet Shiitake Mushroom, Corn Salsa, Smoked Paprika & Peanut Butter Aioli	95	WAGYU Seared Wagyu Beef, Avocado, Asparagus, Cucumber, Tomato & Sweet Ginger Soy	105

ASIA ASIA MIXED PLATTER (38 PIECES) **529**

SASHIMI – Salmon, Bluefin Tuna – Chu Toro, Yellowtail, Sea Bass (3 Pieces Each)

NIGIRI – Salmon, Bluefin Tuna – Chu Toro, Yellowtail, Prawn (2 Pieces Each)

MAKI – Crunchy Vegetable, California, Rainbow, Spicy Salmon, Spicy Tuna,
Duck & Dragon (3 Pieces Each)

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SOUP

MISO SOUP	39
Shimeji Mushroom, Wakame & Tofu	
SHRIMP & CRAB WONTON SOUP	49/89
Shrimp, Crab Cake, Inari, Spring Onion, Snow Pea & Soy Broth	

SMALL DISH

EDAMAME (V)	32/39	ANAGO TEMPURA	115
Himalayan Pink Salt or Chilli Garlic		Crispy Sea Eel, Shiso Tartar Sauce & Home-Made Furikake	
DAIKON ROLL (V)	49	HONEY & CHILLI WING (N)	89
Sweet Shiitake, Cucumber, Asparagus, Red Bell Pepper, Cream Cheese & Corn Miso		Cashew Nut, Pickled Daikon, Chive & Korean Chilli Sauce	
CRISPY SWEET POTATO (V)	62	CRISPY DUCK SPRING ROLL	79
Truffle Honey, Crispy Shallot, Truffle Labneh & Kabayaki Sauce		Spicy Egg Miso & Kabayaki Sauce	
CRISPY TOFU (V)	79	BAKED WAGYŪ ROLL	89
Japanese Omelette, Caramelized Onion & Kabayaki Sauce		Asparagus, Enoki Mushroom & Spicy Teriyaki Sauce	
12 SPICE CALAMARI	69	WAGYŪ BEEF GYOZA	105
Chilli & Kaffir Lime Aioli		Shiitake Mushroom, Celery, Spring Onion & Truffle Oil	
SHRIMP TEMPURA (N)	85	WAGYU BEEF TARTARE (N)	159
Peanut Chilli Sauce		Truffle Tapenade, Avocado Tartare, Coconut Cashew Cream & Crispy Shallot	
CRISPY POTATO CLAM	109		
Clam Meat, Potato, Hijiki & Sesame Mornay Sauce			

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DIM SUM

CREAMY SWEET POTATO (4pcs) (V)	39
YUZU PEPPER PRAWN (4pcs)	49
CURRY CHICKEN HAR GAU (4pcs)	39
BEEF & TRUFFLE (4pcs)	79
DIM SUM BASKET (8pcs) Beef, Chicken, Prawn & Sweet Potato	89
BEEF BAO BUN (3pcs)	69
DUCK BAO BUN (3pcs)	89

CRISPY AROMATIC DUCK

Pancake, Spring Onion, Cucumber & Hoisin

HALF DUCK	199
WHOLE DUCK	389

SKEWER

ASPARAGUS (V) Yuzu Butter	42
ERYNGII MUSHROOM (V) Kabayaki Sauce	49
RED MISO GLAZED PRAWN Onion Salad	69
CHICKEN YAKITORI Teriyaki Sauce	49
INDONESIAN CHICKEN SATAY (N) Creamy Peanut Sauce	49
DUCK BREAST YAKI Mandarin Purée	79
LAMB KOFTA Shiso & Mint Labneh	59
WAGYŪ GRADE 9+ YAKINIKU Pear Soy	105
ROBATA PLATTER (16 pieces) (N) Asparagus, Red Miso Glazed Prawn, Eryngii Mushroom, Chicken Yakitori, Indonesian Chicken Satay, Duck Breast Yaki, Wagyū 9+ Yakiniku & Lamb Kofta, served with Kizami Wasabi, Ponzu Mayo & Yuzu Ponzu	519

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SIGNATURE

NASU MORO MISO (V) Barley Miso, Grilled Aubergine, Sumac & Cress	85
JAPANESE COCONUT CURRY (V) Grilled Tofu & Assorted Vegetable	95
SEAFOOD YAKISOBA NOODLE Calamari, Shrimp, Yakisoba Noodle, Bean Sprout & Aonori	99
BAKED PEN SHELL Fennel, Asparagus & Truffle-Miso Thermidor Sauce	115
PASSION FRUIT MISO BLACK COD Pickled Ginger Root	199
LEMONGRASS CRUSTED SALMON Cauliflower Miso Purée	159
PAN-SEARED MONKFISH Broccolini, Daikon Radish, Asparagus & Black Bean Sauce	189
STEAMED SEA BASS Bok Choy, Bamboo Shoot & Soy Broth	189
SWEET & SOUR CHICKEN Pomegranate & Sumac	99

ROBATA

KING PRAWN YAKI Celery Root, Courgette & Anchovy Cream	199
TERIYAKI CHICKEN Roasted Baby Potato & Pickled Red Pepper	105
GRILLED LAMB CHOP Long Bean, Garlic Chip & Gyoza Miso	199
BLACK ANGUS FLANK STEAK (150g) Harissa Butter, Olive & Preserved Lemon	125
USDA RIBEYE TERIYAKI (150g) Roasted Kabocha, Parsnip Miso & Glazed Ancho Chilli	145
KOREAN STYLE TENDERLOIN STEAK (200g) Black Angus Beef Fillet & Spicy Caramelized Teriyaki Sauce	199
USDA PRIME STRIPLOIN (200g) Eryngii Mushroom, Crispy Burdock & Truffle Soy Jus	219
WAGYŪ STRIPLOIN GRADE 7+ 'ON THE BARBECUE' Wasabi Vinaigrette, Ponzu Mayo & Yuzu Soy	365

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SALAD

SEASONAL LEAF (V) Orange Carrot Miso Dressing	49
AVOCADO & MIXED LEAF (V) Creamy Yuzu Dressing	75
WAKAME SALAD Chinese Cabbage, Onion, Sesame Wonton Chip & Tosazu	52
SOBA NOODLE SALAD (N) Creamy Peanut & Sesame Dressing	69
ASIAN CHICKEN SALAD Goma Dressing	79

SIDE

JAPANESE STEAMED RICE (V)	32
EGG FRIED RICE (V)	42
GRILLED ASPARAGUS (V)	49
STEAMED BROCCOLINI (V)	59
MIXED VEGETABLE (V) Sesame Oil	49
BABY PAK CHOY Oyster Sauce & Sesame Oil	49

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