

A LA CARTE

## SEAFOOD & RAW

<b>SEAFOOD TARTARE</b> Fennel, Shallot, Green Tobiko, Sesame Ciabatta & Roasted Apple Aioli	<b>85</b>
<b>HAMACHI CEVICHE</b> Japanese Yellowtail, Wakamomo, Jalapeño Pepper & Yuzu Wasabi Sauce	<b>95</b>
<b>SALMON CARPACCIO</b> Norwegian Salmon, Pickled Onion & Truffle Ponzu	<b>89</b>
<b>TUNA TATAKI</b> Celery Chimichurri, Shaved Asparagus & Pear Honey Sorbet	<b>95</b>
<b>BLUEFIN TUNA TARTARE</b> Fennel, Shallot Flake, Sesame Ciabatta & Burnt Garlic Aioli	<b>119</b>
<b>BLOW - TORCHED BLUEFIN TUNA CHU-TORO</b> Asparagus, Zucchini, Nori Paste & Celeriac Purée	<b>159</b>

(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

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

<b>10 TYPE SASHIMI</b>	<b>355</b>
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

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

<b>10 TYPE NIGIRI</b>	<b>355</b>
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

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

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

## SMALL DISH

<b>EDAMAME (V)</b>	<b>32/39</b>	<b>ANAGO TEMPURA</b>	<b>115</b>
Himalayan Pink Salt or Chilli Garlic		Crispy Sea Eel, Shiso Tartar Sauce & Home-Made Furikake	
<b>CRISPY SWEET POTATO (V)</b>	<b>49</b>	<b>HONEY &amp; CHILLI WING (N)</b>	<b>89</b>
Truffle Honey, Crispy Shallot, Truffle Labneh & Kabayaki Sauce		Cashew Nut, Pickled Daikon, Chive & Korean Chilli Sauce	
<b>DAIKON ROLL (V)</b>	<b>62</b>	<b>CRISPY DUCK SPRING ROLL</b>	<b>79</b>
Sweet Shiitake, Cucumber, Asparagus, Red Bell Pepper, Cream Cheese & Corn Miso		Spicy Egg Miso & Kabayaki Sauce	
<b>CRISPY TOFU (V)</b>	<b>79</b>	<b>BAKED WAGYŪ ROLL</b>	<b>89</b>
Japanese Omelette, Caramelized Onion & Kabayaki Sauce		Asparagus, Enoki Mushroom & Spicy Teriyaki Sauce	
<b>12 SPICE CALAMARI</b>	<b>69</b>	<b>WAGYŪ BEEF GYOZA</b>	<b>105</b>
Chilli & Kaffir Lime Aioli		Shiitake Mushroom, Celery, Spring Onion & Truffle Oil	
<b>SHRIMP TEMPURA (N)</b>	<b>85</b>	<b>WAGYU BEEF TARTARE (N)</b>	<b>159</b>
Peanut Chilli Sauce		Truffle Tapenade, Avocado Tartare, Coconut Cashew Cream & Crispy Shallot	
<b>SESAME PRAWN TOAST</b>	<b>59</b>		
Pickled Fennel & Kabayaki 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

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

## ROBATA

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

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## SALAD

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

## SIDE

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

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