

A LA CARTE

SEAFOOD & RAW

SEA BASS CRUDO Yuzu Pepper, Sesame Daikon, Leek & Japanese Plum Sauce	85
HAMACHI CEVICHE Japanese Yellowtail, Wakamomo, Jalapeño Pepper & Yuzu Wasabi Sauce	100
SALMON CARPACCIO Norwegian Salmon, Pickled Onion & Truffle Ponzu	95
TUNA PIZZA Tortilla, Semi Dried Tomato, Sriracha Mayo & Unagi Sauce	95
BLUEFIN TUNA TARTARE Fennel, Shallot Flake, Sesame Ciabatta & Burnt Garlic Aioli	125
CHU-TORO TATAKI Shiso Leave, Brussels Sprout, Olive Oil Caviar & Miso Cauliflower Purée	125

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

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SASHIMI & NIGIRI

SASHIMI (2 PIECES)

SALMON - SAKE	45
YELLOWFIN TUNA - MAGURO	45
YELLOWTAIL - HAMACHI	55
STRIPED HORSE MACKEREL- SHIMA AJI	55
SEA BASS - SUZUKI	45
EEL - UNAGI	50
PRAWN - EBI	45
SCALLOP - HOTATE	55
BLUEFIN TUNA LOIN - AKAMI	60
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	85
BLUEFIN TUNA BELLY - OH-TORO	105

8 TYPE SASHIMI	290
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop & Striped Horse Mackerel (2 Pieces Each)	

10 TYPE SASHIMI	360
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	45
YELLOWFIN TUNA - MAGURO	45
YELLOWTAIL - HAMACHI	55
STRIPED HORSE MACKEREL- SHIMA AJI	55
SEA BASS - SUZUKI	45
EEL - UNAGI	55
PRAWN - EBI	45
SCALLOP - HOTATE	55
BLUEFIN TUNA LOIN - AKAMI	60
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	85
BLUEFIN TUNA BELLY - OH-TORO	105
BLOW-TORCHED BLUEFIN TUNA - CHU-TORO with kizame wasabi apple	90
BLOW-TORCHED BLUEFIN TUNA - OH-TORO with olive oil caviar	110

8 TYPE NIGIRI	290
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop & Striped Horse Mackerel (2 Pieces Each)	

10 TYPE NIGIRI	360
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	65	SPICY TUNA Yellowfin Tuna, Kappazuke, Cucumber, Sesame Seed & Spicy Mayo	75
CATERPILLAR (V) Sweet Shiitake Mushroom, Cucumber, Avocado, Cream Cheese & Red Bell Pepper	75	SPICY SALMON Salmon, Avocado, Cucumber, Sriracha Mayo & Kanpyo	80
TAMAGO & MUSHROOM Cucumber, Asparagus, Japanese Omelet & Field Mushroom	65	TRUFFLE SALMON Daikon, Cream Cheese, Shiso, Parmesan Cheese & Truffle Tapenade	95
CALIFORNIA Spicy Crab Meat, Cucumber, Avocado & Tobiko	75	YUZU PEPPER YELLOWTAIL Yuzu Kosho, Fennel, Shallot, Chive & Kanpyo	80
CRISPY SHRIMP TEMPURA Spicy Crab Meat, Avocado, Boston Lettuce, Prawn Tempura, Eel Sauce & Sesame Seed	85	DUCK & DRAGON Duck Confit, Cucumber, Eel, Avocado, Sesame Seed & Eel Sauce	100
RAINBOW Spicy Crab Meat, Prawn Tempura, Cucumber, Avocado, Asparagus, Salmon, Yellowtail, Tuna, Spicy Mayo, Spring Onion & Togarashi	100	WAGYŪ Seared Wagyū Beef, Avocado, Asparagus, Cucumber, Tomato & Sweet Ginger Soy	110
VOLCANO Crab Meat, Avocado, Cucumber, Tobiko & Spicy Sesame Aioli	95		

ASIA ASIA MIXED PLATTER (38 PIECES) 535

SASHIMI - Salmon, Bluefin Tuna - Akami, 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 40
Shimeji Mushroom, Wakame & Tofu

SHRIMP & CRAB WONTON SOUP 55/95
Shrimp, Crab Cake, Inari, Spring Onion, Snow Pea & Soy Broth

SMALL DISH

EDAMAME (V) 35/45
Himalayan Pink Salt or Chili Garlic

CRISPY SWEET POTATO (V) 55
Truffle Honey, Crispy Shallot, Truffle Labneh & Kabayaki Sauce

DAIKON ROLL (V) 65
Sweet Shiitake, Cucumber, Asparagus, Red Bell Pepper,
Cream Cheese & Corn Miso

CRISPY TOFU (V) 85
Japanese Omelet, Caramelized Onion & Kabayaki Sauce

SOY BUTTERNUT SQUASH 60
Creamy Spinach & Ume Ponzu

12 SPICE CALAMARI 75
Chili & Kaffir Lime Aioli

SHRIMP TEMPURA (N) 90
Peanut Chili Sauce

SESAME PRAWN TOAST 65
Sweet Chili Sauce

SCALLOP TEMPURA 105
Shiso Leave, Home Made Furikake & Chive Aioli

RAZOR CLAM (A) 95
Miso Crumb & Coriander Cream

CRISPY DUCK SPRING ROLL 85
Spicy Egg Miso & Kabayaki Sauce

BEEF TATAKI 90
Baby Bok Choy, Edamame, Eryngii Mushroom,
Shallot Ponzu Dressing & Spicy Teriyaki Sauce

BAKED WAGYŪ ROLL 95
Asparagus, Enoki Mushroom & Spicy Teriyaki Sauce

WAGYŪ BEEF GYOZA 110
Shiitake Mushroom, Celery, Spring Onion & Truffle Oil

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DIM SUM

CREAMY SWEET POTATO (4pcs) (V)	45
YUZU PEPPER PRAWN (4pcs)	55
CHILI CHICKEN HAR GAU (4pcs)	45
BEEF & TRUFFLE (4pcs)	85
DIM SUM BASKET (8pcs) Beef, Chicken, Prawn & Sweet Potato	95
DUCK BAO BUN (3pcs)	95
BEEF BAO BUN (3pcs)	75

CRISPY AROMATIC DUCK

Pancake, Spring Onion, Cucumber & Hoisin

HALF DUCK	205
WHOLE DUCK	395

SKEWER

ASPARAGUS (V) Yuzu Butter	45
ERYNGII MUSHROOM (V) Kabayaki Sauce	55
SHRIMP & BUTTON MUSHROOM Sweet Chili Sauce	65
CHICKEN YAKITORI Teriyaki Sauce	55
INDONESIAN CHICKEN SATAY (N) Creamy Peanut Sauce	55
QUAIL EGG & VEAL BACON Spicy Kabayaki Sauce	55
LAMB KOFTA Shiso & Mint Labneh	65
WAGYŪ GRADE 9+ YAKINIKU Pear Soy	110
ROBATA PLATTER (16 pieces) (N) Asparagus, Quail Egg & Veal Bacon, Eryngii Mushroom, Chicken Yakitori, Indonesian Chicken Satay, Shrimp & Button Mushroom, Wagyū 9+ Yakiniiku & Lamb Kofta, served with Kizami Wasabi, Ponzu Mayo & Yuzu Ponzu	525

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SIGNATURE

NASU MORO MISO (V) Barley Miso, Grilled Aubergine, Sumac & Cress	90
JAPANESE COCONUT CURRY (V) Grilled Tofu & Assorted Vegetable	100
KUNG PAO KING PRAWN (N) Courgette, Leek, Shallot, Spring Onion & XO Sauce	205
SEAFOOD YAKISOBA NOODLE Calamari, Shrimp, Yakisoba Noodle, Bean Sprout & Aonori	105
STEAMED SEA BASS Bok Choy, Bamboo Shoot & Soy Broth	195
LEMONGRASS CRUSTED SALMON Cauliflower Miso Purée	165
PASSION FRUIT MISO BLACK COD Pickled Ginger Root	205
SWEET & SOUR CHICKEN Pomegranate & Sumac	105
SOY BRAISED SHORT RIB Kimchi Slaw, Coriander & Hoisin Gravy	135

ROBATA

ANGRY CHICKEN Purple Potato, Roasted Chili & Angry Sauce	110
GRILLED LAMB CHOP Long Bean, Garlic Chip & Gyoza Miso	205
BLACK ANGUS FLANK STEAK (150g) Harissa Butter, Olive & Preserved Lemon	130
USDA RIBEYE TERIYAKI (150g) Roasted Kabocha, Parsnip Miso & Glazed Ancho Chili	150
KOREAN STYLE TENDERLOIN STEAK (200g) Black Angus Beef Fillet & Spicy Caramelized Teriyaki Sauce	205
USDA PRIME STRIPLOIN (200g) (A) Eryngii Mushroom, Crispy Burdock & Truffle Soy Jus	225
WAGYŪ STRIPLOIN GRADE 7+ 'ON THE BARBECUE' Wasabi Vinaigrette, Ponzu Mayo & Yuzu Soy	370

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SALAD

SEASONAL LEAF (V) Orange Carrot Miso Dressing	55
AVOCADO & MIXED LEAF (V) Creamy Yuzu Dressing	80
WAKAME SALAD Chinese Cabbage, Onion, Sesame Wonton Chip & Tosazu	55
SOBA NOODLE SALAD (N)(V) Creamy Peanut & Sesame Dressing	75
ASIAN CHICKEN SALAD Goma Dressing	85

SIDE

JAPANESE STEAMED RICE (V)	35
EGG FRIED RICE (V)	45
GRILLED ASPARAGUS (V)	55
STEAMED BROCCOLINI (V)	65
MIXED VEGETABLE (V) Sesame Oil	55
BABY PAK CHOY Oyster Sauce & Sesame Oil	55

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