

A LA CARTE

## SEAFOOD & RAW

<b>SEA BASS CRUDO</b> Yuzu Pepper, Sesame Daikon, Leek & Japanese Plum Sauce	85
<b>HAMACHI CEVICHE</b> Japanese Yellowtail, Wakamomo, Jalapeño Pepper & Yuzu Wasabi Sauce	100
<b>SALMON CARPACCIO</b> Norwegian Salmon, Pickled Onion & Truffle Ponzu	95
<b>TUNA PIZZA</b> Tortilla, Semi Dried Tomato, Sriracha Mayo & Unagi Sauce	95
<b>BLUEFIN TUNA TARTARE</b> Fennel, Shallot Flake, Sesame Ciabatta & Burnt Garlic Aioli	125
<b>CHU-TORO TATAKI</b> 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

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

<b>10 TYPE SASHIMI</b>	<b>360</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	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

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

<b>10 TYPE NIGIRI</b>	<b>360</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	65	<b>SPICY TUNA</b> Yellowfin Tuna, Kappazuke, Cucumber, Sesame Seed & Spicy Mayo	75
<b>CATERPILLAR (V)</b> Sweet Shiitake Mushroom, Cucumber, Avocado, Cream Cheese & Red Bell Pepper	75	<b>SPICY SALMON</b> Salmon, Avocado, Cucumber, Sriracha Mayo & Kanpyo	80
<b>TAMAGO &amp; MUSHROOM</b> Cucumber, Asparagus, Japanese Omelet & Field Mushroom	65	<b>TRUFFLE SALMON</b> Daikon, Cream Cheese, Shiso, Parmesan Cheese & Truffle Tapenade	95
<b>CALIFORNIA</b> Spicy Crab Meat, Cucumber, Avocado & Tobiko	75	<b>YUZU PEPPER YELLOWTAIL</b> Yuzu Kosho, Fennel, Shallot, Chive & Kanpyo	80
<b>CRISPY SHRIMP TEMPURA</b> Spicy Crab Meat, Avocado, Boston Lettuce, Prawn Tempura, Eel Sauce & Sesame Seed	85	<b>DUCK &amp; DRAGON</b> Duck Confit, Cucumber, Eel, Avocado, Sesame Seed & Eel Sauce	100
<b>RAINBOW</b> Spicy Crab Meat, Prawn Tempura, Cucumber, Avocado, Asparagus, Salmon, Yellowtail, Tuna, Spicy Mayo, Spring Onion & Togarashi	100	<b>WAGYŪ</b> Seared Wagyū Beef, Avocado, Asparagus, Cucumber, Tomato & Sweet Ginger Soy	110
<b>VOLCANO</b> 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+ Yakiniku & Lamb Kofta, served with Kizami Wasabi, Ponzu Mayo & Yuzu Ponzu	525

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## SIGNATURE

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

## ROBATA

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

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## SALAD

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

## SIDE

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

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