

SIDES

PLAY FRIES idaho potatoes + truffle sauce + parmesan + shaved truffle	70
GRILLED ASPARAGUS butter + hazelnuts	48
STEAMED BROCCOLINI lemon oil + crispy shallots	55
HOKKAIDO SWEET CORN grilled + miso butter + shichimi togarashi	55
MASHED POTATOES olive oil + idaho potatoes	50

SHARING TASTING menus

applicable for the whole table or minimum party of 2

SIGNATURE MENU	EXPERIENCE MENU
steamed edamame duck salad fish ceviche pita surprise ● crispy beef shrimp tempura selection of maki ● grilled baby chicken grilled seabass mushroom risotto grilled asparagus ● PLAY dessert selection	steamed edamame hamachi tiradito japanese caesar salad butter chicken gyoza ● shrimp tempura salmon teriyaki skewer lamb teriyaki skewer shishito pepper skewer selection of play nigiri selection of play maki ● 76 hour beef short rib black cod play truffle fries grilled sweet corn ● PLAY dessert selection
350	440

WINE PAIRING enjoy a pairing of wine selection for an additional cost of 160



SASHIMI

SALMON	44	YELLOWTAIL	53	OTORO TUNA	99
SEABASS	44	AKAMI TUNA	60		

PLAY nigiri/
CLASSIC nigiri
2 pcs

JAPANESE YELLOWTAIL mayo oroshi + jalapeño	55
ORANGE SALMON orange glaze + salmon roe + pickled watermelon	48
TUNA AKAMI shiso + pickled tomato	65
GOLD DIGGER tuna + gold + sweet miso + nikiri soy	80
FATTY TUNA soy glaze + wasabi + 2 gr osietra caviar	99
JAPANESE EEL satay sauce + unagi glaze + nori	55
PRAWN TERIYAKI spicy dressing + nori + sesame	58
WAGYU TRUFFLE truffle butter + 2 gr caviar + truffle	120

AVOCADO (V) ginger + tenkatsu	60
SPICY SALMON carrots + jalapeño + ginger + avocado	70
KING CRAB avocado + cucumber + tobiko	89
TUNA PRAWNS cucumber + spring onion + jalapeño	75
HANFUKU ebi tempura + tuna + carrots + pickled cucumber	80
SOFT SHELL CRAB avocado + cucumber + wasabi mayo	90
WAGYU asparagus + avocado + tenkatsu	125

MAKI

SPICY TUNA coconut + kaffir lime leaves	80
SPICY SALMON cream cheese + tenkatsu	70
WAGYU wagyu tartar + truffle espuma	120

TEMAKI

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*All prices are in AED and inclusive of 10% service charge, 7% municipality tax and 5% VAT. (v) vegetarian

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COLD
starter

STEAMED EDAMAME (V) smoked citrus salt	35
GRILLED EDAMAME (V) spicy chili garlic sauce	38
PITA SURPRISE wagyu + truffle espuma + truffle butter	48
BURRATA (V) cherry tomatoes + balsamic pearls + croutons	100
ELIE'S (V) fresh tortilla + sliced avocado + green chili mayo	65
RAW WAGYU wagyu carpaccio + truffle dressing + parmesan cheese	120
CEVICHE butterfish + granny smith apples + citrus-herb dressing	78
BLUE FIN TUNA TARTARE white soy + avocado + EVOO + corn tortilla	120
HAMACHI TIRADITO aji amarillo dressing + jalapeños + cilantro	80
SALMON TATAKI spicy jalapeño dressing + shallots	76

HOT
starter

BUTTER CHICKEN GYOZA butter chicken + greek yogurt + crispy tandoori cracker (4 pc)	58
WAGYU BAO CHEESEBURGER 60 gr Wagyu burger + truffle sauce + edam cheese + pickle	65
ESCARGOTS snails + lime shallot butter + crispy bread	85
VEAL SCALOPPINI pan seared + soy truffle butter + sage oil	95
CRISPY BABY SQUID salt + pepper + harissa mayo	68
SHRIMP TEMPURA seasoned salt + kimchi dip	80
SCALLOPS smoked cauliflower purée + wagyu pancetta + crispy kale	120
OCTOPUS grilled robata + pomegranate + potatoes + coriander alioli	95
FRIED BROCCOLINI (V) black tahini sauce + tofu dressing + herbs	65
JUMBO ASPARAGUS green asparagus + chicken butter + chives	55
CRISPY BEEF spicy sweet sauce + mashed potatoes	90
POPCORN CHICKEN buttermilk chicken + popcorn dust + PLAY hot sauce	90

SALAD

CRISPY DUCK house cured duck confit + mixed leaves salad + pomelo + sesame plum dressing	90
JAPANESE CAESAR compressed iceberg lettuce + spiced brioche + wagyu pittance + japanese caesar snow	95
BEEF SALAD marinated angus beef + mango + papaya + thai basil	74
TOMATO (V) heirloom tomatoes + watermelon + feta cheese + basil oil	70
GREEN GODDESS SALAD (V) baby leaf + pickled cucumber + tofu herb dressing	60

ROBATAYAKI

CHICKEN THIGHS citrus marinade + mango sambal + herbs	45
CHICKEN WINGS lime dressing + sesame seeds + scallions	40
WAGYU FILLET crispy tempura + anticucho sauce	95
LAMB RUMP indonesian coffee rub + pickled shallots	80
SALMON teriyaki glaze + salmon roe + chili pearls	80
BLACK COD miso glaze + basil pesto	90
TIGER PRAWNS green curry + pepper salad + micro herbs	65
SHISHITO PEPPERS (V) yuzu kosho sauce + crispy shallots	45
KING TRUMPET MUSHROOMS (V) mushroom powder + chives	48

MEAT &
POULTRY

WHOLE BABY CHICKEN saffron yogurt + sour cream jalapeño	140
76 HOURS BEEF SHORT RIB angus beef + spicy goma dressing + baby gems	290
BEEF KATSU 200GR grass fed angus striploin + sweet sour steak sauce + smoked aubergine	220
A7 WAGYU FILLET 200GR australian wagyu + truffle sauce + shimenji mushrooms + pickled cauliflower	360
G5 JAPANESE WAGYU 150GR japanese wagyu + tomato relish + white dashi + daikon oroshi	675
WAGYU STRIPLOIN 180GR robata grilled + PLAY butter sauce + mizuna salad	260

FISH

BLACK COD aji amarillo sauce + sweet corn salad	185
FISH IN A BAG hamour fillet + provençal sauce + mixed olives	180
WHOLE GRILLED SEABASS mint + chili sauce vierge	240

LARGE
entrées

BEEF RICE slow stewed angus beef + mixed mushrooms + black garlic alioli	220
MUSHROOM RISOTTO BARREL seasonal mushrooms + shaved truffle + 24 month parmigiano reggiano wheel	350
WAGYU TRUFFLE CARBONARA BARREL spaghetti + wagyu strips + creamy carbonara sauce + 24 month parmigiano reggiano wheel	380
BONE IN TOMAHAWK 1.2 kg black angus prime + PLAY butter sauce + ponzu + topinambur chips	720