

STARTERS/APPETISERS

sho cho edamame (v) [soybeans with ginger, sesame and soy sauce]	24 aed
edamame (v) [soybeans with rock salt]	21 aed
nasu miso (v) [grilled aubergine with sesame seeds]	35 aed
gyoza - shrimp, mushroom or beef tenderloin [grilled japanese dumplings with ponzu sauce]	45aed
prawn spring rolls [d] [deep fried with mint and wasabi mayonnaise]	57 aed
seared salmon or sea bass (n)(r) [with garlic, ginger, chives and ponzu sauce]	66 aed
sesame yellow tail n)(r) [sesame coated yellowtail slices, seared with olive oil and Yuzu soy garnished with coriander and pickled ginger]	68 aed
tataki [r] [seared salmon or beef with spring onion, ginger, crispy potato and ponzu sauce]	80 aed

tacos 3 pieces (r) [tuna, salmon or mushroom with lettuce, spring onion and creamy chili sauce]	53 aed
beef tenderloin kushiyaki [three beef skewers marinated with kushiyaki sauce and grilled]	57 aed
grilled octopus [three octopus skewers marinated with teriyaki rosemary sauce and grilled]	57 aed
corn fed chicken yakitori [three chicken skewers marinated with a teriyaki shichimi sauce and grilled]	57 aed
calamari [deep fried calamari served with yuzu mayo sauce]	59 aed
crispy soft shell crab [deep fried soft shell crab served with wasabi mayonnaise]	90 aed
tuna tartar (r) [raw tuna with caviar and mustard dressing]	66 aed
sea bass ceviche with coriander chips (r) [marinated sea bass with cherry tomatoes, spring onion, coriander and yuzu soy served with coriander chips]	66 aed

SALADS

seaweed salad (v) 46 aed
[with sesame oil]

calamari salad 59 aed
[deep fried calamari with ginger dressing]

mushroom salad (v) 74 aed
[sautéed mushrooms with spicy lemon dressing]

aubergine and carrot salad (n) 48 aed
[fried aubergine with fresh carrot, sesame seeds and a honey soy dressing]

seared tuna salad (r) 65 aed
mixed green salad with sesame oil dressing

BAO's

All served with sweet potato fries

rock shrimp bao (d) (s) 49 aed
rock shrimp, spring onion, cucumber,
mixed greens and creamy chili

salmon bao (s) 53 aed
salmon teriyaki, mixed greens,
asparagus and spring onion

chicken bao	53 aed
chicken katsu, mixed greens, cucumber, oshinko and wasabi mayo	
beef bao	57 aed
sliced tenderloin, mixed greens, onion rings, cucumber, pickled ginger and smokey teriyaki	
mushroom bao	43 aed
mushroom teriyaki, mixed greens and cucumber and shredded carrots	
TEMPURA	
rock shrimp tempura	105 aed
[with creamy chili sauce and garnished chives]	
prawn tempura	74 aed
[five pieces deep fried prawn tempura]	
baby vegetable tempura	64 aed
[mixed baby vegetable tempura]	
MAIN COURSE	
black cod don buri (a)	155 aed
[marinated with den miso baked and sushi rice]	
sea bass yaki (a)	128 aed
[marinated with chef special sauce served with steamed rice]	
grilled lobster tail (d)	132 aed
[with creamy chili sauce served with steamed rice]	

grilled sweet potato (v) (d) 72 aed
[with creamy chili sauce served with steamed rice]

baby chicken spicy miso 125 aed
[marinated with spicy den miso served with steamed rice]

FROM THE GRILL

[All below can be served with either yellow chili
or shitake mushroom teriyaki sauce
and grilled baby vegetables]

australian beef tenderloin (a) 150 aed

organic chicken breast (a) 120 aed

salmon (a) 128 aed

rib eye (a) 145 aed

SIDES

miso soup 26 aed

plain rice (v) 21 aed

mixed green salad 23 aed

SASHIMI

maguro (r) 68 aed
[yellow fin tuna]

shake (r) 75 aed
[salmon]

hamachi (r) 86 aed
[yellowtail]

suzuki (r) 68 aed
[sea bass]

ama ebi (r) 72 aed
[sweet shrimp]

shime saba (r) 52 aed
[pickled mackerel]

SUSHI

maguro (r) 36 aed
[yellow fin tuna]

shake (r) 41 aed
[salmon]

hamachi (r) 43 aed
[yellowtail]

suzuki (r) 36 aed
[sea bass]

ama ebi (r) 49 aed
[sweet shrimp]

ebi (r) 33 aed
[cooked prawn]

unagi (r) 47 aed
[fresh water eel]

beef tenderloin 47 aed
[torched beef with creamy chili]

ikura (r) 49 aed
[salmon roe]

kani kama (d) 37 aed
[crab]

MAKI ROLLS AND TEMAKI per piece

sho cho maki (d) (s) 68 aed
[tempura lobster, asparagus, avocado,
caviar and yuzu mayo]

california maki / temaki (d) (s) 52 aed / 30 aed
[crab stick, avocado, tobiko, cucumber
and mayonnaise]

crazy california maki (d) (s) 54 aed
[crab stick, avocado, cucumber and
mayonnaise with tempura bits]

philly maki / temaki (d) (n) (r) 57 aed / 32 aed
[cream cheese, cucumber and sesame seeds]

spicy tuna maki / temaki (r) (d) [chopped with spring onions and chilli sauce]	43 aed / 33 aed
shrimp tempura maki/ temaki (d) [with spring onions with creamy chili and garlic sauce]	60 aed / 40 aed
avocado and cucumber maki / temaki	33 aed
spicy salmon maki / temaki (r) [chopped salmon with spring onions and chili sauce]	54 aed / 35 aed
soft shell crab maki (d) [deep fried soft shell crab with cucumber, spring onion and lime mayo]	68 aed
tenderloin maki (n) [asparagus, avocado, shitake mushroom, sesame seeds wrapped in seared beef tenderloin]	72 aed
yellow tail maki (r) [jalapeno, coriander and yuzu soy]	58 aed
salmon skin maki / temaki (d) [salmon skin with spring onions and creamy chili]	68 aed / 33 aed
unagi maki / temaki [crispy eel with cucumber and unagi sauce]	64 aed / 44 aed

PLATTERS

premium platter 750 aed
[a combination of sushi, sashimi and maki for 6-8 people]

classic platter 360 aed
[a combination of sushi, sashimi and maki 2-4 people]

DESSERTS

chocolate fondant (d) 64 aed

yuzu raspberry cheesecake (d) 57 aed

mochi selection (d) 46 aed

ice creams and sorbets (d) 39 aed