

ARMANI / HASHI

Experience the best of Japan in a vibrant setting.
Armani/Hashi delivers an imaginative twist
on traditional and contemporary Japanese cuisine,
brought to your table in sharing style.
The freshest fish is flown in daily from around the world
and complemented by a selection of
house-made cocktails and hand-picked sake.

ARMANI

Hotel Dubai

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

PREMIUM MENU AED

A5 WAGYU GAMTAE (D,S,SB)(2PC) 220

Japanese wagyu grade A5, uni, gamtae, rice, creamcheese
chives with tsume

HASHI OYSTER (G,S,SB)(1PC) 280

Gillardeau no.2, royal baerii caviar, Hokkaido sea urchin
Hokkaido scallop, ikura, 23k gold leaf with ponzu

CAVIAR OYSTER (S,SB)(6PC) 1600

Gillardeau no.2, beluga caviar 30g, 23k gold leaf with ponzu

**JAPANESE A5 WAGYU CARPACCIO, CAVIAR
HOKKAIDO SEA URCHIN (G,S,SB)** 1800

Japanese wagyu strip loin grade A5, royal baerii caviar
Hokkaido sea urchin, kizami wasabi, shallot, chives, truffle slice
with truffle ponzu

ROBATAYAKI OR TEPPANYAKI

FRESH EEL SALT OR TERIYAKI (S,SB,SS) 580

Japanese fresh eel robata grill, leek

JAPANESE WAGYU TENDER LOIN ROBATA YAKI (G,SB) 1100

Japanese wagyu tender loin grade A5 with kizami wasabi,
Maldon salt and teriyaki sauce

JAPANESE WAGYU STRIP LOIN ROBATA YAKI (G,SB) 1100

Japanese wagyu strip loin grade A5 with kizami wasabi,
Maldon salt and teriyaki sauce

JAPANESE A5 WAGYU STEAK, CAVIAR (G,S,SB) 2000

Japanese wagyu grade A5, royal baerii caviar with kizami wasabi,
Maldon salt and teriyaki sauce

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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HOKKAIDO TASTING MENU

AMUSE – BOUCHE

Gillardeau oyster, caviar, ikura, hokkaido uni and scallop with ponzu (G,S,SB)

CHAWAN MUSHI

Egg curd, uni, ikura, unagi, shimeji mushroom, chives with ember sauce (E,SB)

SASHIMI & SUSHI

Chef selection temari sushi and seasonal sashimi (S,SB,G)

SUKIYAKI

Hokkaido A5 wagyu topside, tofu, leek, shallot, tsume sauce (SB)

MIDDLE COURSE 1

Hokkaido A5 wagyu tsukune, tamago miso, tsume sauce (SB,G)

MIDDLE COURSE 2

Hokkaido scallop, bean sprouts, garlic butter, soy sauce (SB,D)

SOUP

Truffle seafood dobin soup (S,SB)

MAIN COURSE

Hokkaido a5 wagyu robatayaki with kizami wasabi and teriyaki sauce (SB,G)

PRE-DESSERT

Yuzu granita

DESSERT

Fluffy cheesecake, mix berries marmalade, strawberry ice cream(D,E,G)

AED 1699 per person

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OMA-KASE PREMIUM TASTING MENU

AMUSE – BOUCHE

Armani caviar, otoro tartare, brioche, Hokkaido uni

ikura donburi (G,S,SB,SS)

STARTER

Wagyu tataki, black truffle (SB)

SOUP

Lobster-flavored miso soup (S,SB,G)

SASHIMI

3 kinds of sashimi & Gillardeau oyster (S,SB)

MIDDLE COURSE

Taiga ebi tempura (G,S,SB)

ROBATA

Robata Canadian lobster (S,SB,D)

MAIN COURSE

Wagyu strip-loin mb 8+ (G,SB)

PRE-DESSERT

Yuzu granita (V)

DESSERT

Matcha tiramisu (D,E,G)

AED 1299 per person

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OMA-KASE HASHI TASTING MENU

AMUSE – BOUCHE

Edamame (SB)

STARTER

Gillardeau oysters with ponzu sauce (S,SB)

TATAKI

Wagyu tataki, black truffle (SB)

SOUP

Hashi miso soup (G,SB)

SASHIMI

3 kinds of sashimi (S,SB)

MIDDLE COURSE

Crunchy octopus tempura with spicy creamy sauce (S,SB,G)

MAIN COURSE

Tajima wagyu beef and mushrooms (SB,G)

PRE-DESSERT

Yuzu granita (V)

DESSERT

Miso chocolate (D,G,E)

AED 899 per person

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OTSUMAMI | APPETIZERS AED

EDAMAME (G,SB,VEGAN) Edamame with sesame salt or spicy sauce	35
SUZUKI TO TORYUHU (S,G,SB) Seabass, black truffle, chives, ikura, shallot with truffle soy dressing	105
HAMACHI TO SHALLOT (S,G,SB) Yellowtail carpaccio, shallot, chives with ponzu sauce	105
GYOZA (G,SB,SS) Shinjuku style chicken dumpling with red chilli sauce	105
WAGYU TATAKI (SB) Wagyu beef tataki, black truffle, fresh mixed greens, chives, shimeji mushrooms with truffle ponzu	140
TUNA CRISPY (G,S,SB,SS) Baked tortilla, black truffle, onion, maldon salt	140
TUNA TATAKI (G,S,SB,SS) Grilled tuna, sesame seed, chives with wasabi ponzu jelly	160
BLACK TRUFFLE BEEF KATSU SANDO (D,E,G,SB) Angus tenderloin cutlet, pineapple donkatsu chutney, charcoal brioche bread	180
NAMA KAKI (G,S,SB) 6 Gillardeau oysters with ponzu sauce, Baerii caviar kaiso, gold leaf and ikura	279
A5 WAGYU CARPACCIO (G,S,SB) Kagoshima wagyu strip-loin grade A5 kizami wasabi, caviar, shallot, chives, fresh truffle with truffle ponzu	485
ARMANI CAVIAR, O-TORO TARTARE "YUKE" (G,S,SB,SS,D,E) Armani caviar, tuna belly, 23k gold leaf, truffle ponzu, brioche, chives	650

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SARADA | SALAD

AED

GURIN SARADA (SB,SS,VEGAN)

55

Fresh mixed greens, sesame seed with soy sesame dressing

CHUKA WAKAME (G,SB,SS,VEGAN)

65

Chuka seaweed, micro sprout, leek, okra, raspberry caviar glass noodle

HOURENSOU TO GOMA (G,SB,SS,VEGAN)

70

Blanched spinach, Hashi sesame dressing, sesame seeds

CRAB BOMB SARADA (E,G,S,SB)

100

King crab, crab stick, tomato, dill, chilli mint sauce

SUIMONO | SOUP

MISO SHIRU (G,SB)

40

Hashi miso soup

DOBIN MUSHI (S,SB)

65

Japanese seafood soup with Eringi mushroom

LOBSTER MISO SHIRU (G,S,SB)

75

Hashi lobster-flavoured miso soup

TEMPURA

YASAI (G,SB,E)

60

Mixed vegetables with tendashi

CHICKEN KARA-AGE (G,SB,E,D)

65

Crunchy chicken, Japanese mayo, lime

SPICY CHICKEN KARA-AGE (G,SB,E,D)

70

Crunchy chicken tempura coated with spicy sauce

TAIGA EBI (G,S,SB)

105

Black tiger prawn with tendashi

TAKO KARI KARI TEMPURA (E,G,S,SB)

110

Crunchy octopus with spicy creamy sauce

ISE EBI (E,G,S,SB)

140

Giant prawn tempura with wasabi aioli

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SUSHI OR SASHIMI

AED

2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI

EBI (S) Poached shrimp	45
TAKO (S,SB) Octopus	50
HAMACHI (S) Yellowtail	55
TENNEN SAN SA-MON (S) Organic salmon	55
HIRAME (S) Halibut	55
SUZUKI (S) Seabass	55
MADAI (S) Seabream	60
KOHADA (S) Gizzard shad	60
AKAMI (S) Tuna	70
UNAGI (G,S,SB) Barbeque fresh water eel	70
CHU-TORO (S) Semi tuna belly	90
IKURA (G,S,SB) Salmon roe	100
BOTAN EBI (S) Spot shrimp	120
UNI (S) Sea urchin	120
O-TORO (S) Tuna belly	120

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SUSHI OR SASHIMI

OMA-KASE/CHEF'S SELECTION

NIGIRI	AED
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5 SYURUI (G,S,SB)	
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5 varieties 10 pieces	
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319

7 SYURUI (G,S,SB)	
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7 varieties 14 pieces	
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449

12 SYURUI (G,S,SB)	
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12 varieties 24 pieces	
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649

SASHIMI	AED
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5 SYURUI (G,S,SB)	
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5 varieties 15 pieces	
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319

7 SYURUI (G,S,SB)	
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7 varieties 21 pieces	
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449

12 SYURUI (G,S,SB)	
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12 varieties 36 pieces	
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649

SASHIMI SUSHI MAKI ROLLS PLATER

HASHI PLATTER (E,G,S,SB)	
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Chef's selection of nigiri, sushi, sashimi, maki rolls	
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650

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MAKI | ROLLS

AED

TEMAKI-HAND ROLL,
AVAILABLE AS PER YOUR REQUEST

YASAI (SB,SS,VEGAN) (6PCS) 65

Vegetable roll | Spinach, carrot, pickled radish, cucumber
sesame seeds with sesame oil

SALMON TO AVOCADO (G,S,SB,D) (6PCS) 75

Salmon roll | Salmon sashimi with cream cheese, ikura,
avocado and cucumber

KARIFORUNIA (E,G,S,SB) (6PCS) 75

California | Fresh crab meat, avocado, cucumber, tobiko

KARAMI MAGURO (G,S,SB) (6PCS) 75

Spicy tuna | Spicy tenkasu, cucumber, wasabi tobiko
with chilli oil and yellow chilli sauce

EBI TO AMASHYOYU SAUCE (E,G,S,SB) (6PCS) 85

Prawn tsume | Avocado, cucumber, dakuwan, tenkasu with
mayonnaise and hashi sweet soy sauce

CRISPY (G,S,SB) (4PCS) 105

Salmon, tuna belly, kataifi, leek, ikura, spicy mayo, tsume,
wasabi aioli

WATARIGANI (E,G,S,SB) (5PCS) 105

Crispy soft-shell crab roll | Avocado, chives, tobiko,
shiso leaf, crab meat, rice paper with ponzu and chives

WAGYU MAKI (G,SB,SS) (5PCS) 155

Wagyu beef roll | Tamago yaki, cucumber, cream cheese
with Hashi sweet soy sauce

LOBSTER KARIFORUNIA CAVIAR (S,SB,E) (5PCS) 650

Lobster California | Canadian lobster, Armani caviar
cucumber, avocado

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ROBATAYAKI	AED
YAKI TORI (SB) Chicken and leek skewers with teriyaki sauce	125
YAKI MAME (SB,VEGAN) Vegan steak, spinach, shichimi powder, shimeji mushroom with hashi sweet soy sauce	155
ROBATA YUAN-YAKI SALMON (S,SB) Salmon, teriyaki, lime	180
GINDARA MISO (E,G,S,SB) Miso black cod lime, shiso flower with tamago miso	199
GINDARA SOY ROBATAYAKI (S,SB) Teriyaki black cod with lotus root, kumquat, hajikami	199
MISO MERO ROBATAYAKI (G,S,SB) Miso Chilean seabass with Japanese honey plum sauce	210
YAKI NIKU KUSHI (G,SB) Angus beef skewer with teriyaki sauce	220
RAMUNIKU MISO (E,G,SB) Lamb chops with eggplant yuzu miso	250
WAGYU KARUBI (G,SB,SS) Wagyu beef short rib, foie gras, enoki mushroom	315
TAJIMA WAGYU RIBEYE ROBATAYAKI (G,SB) Wagyu rib eye grade 7~8, mushroom with sansho miso sauce and teriyaki sauce	430
TAJIMA WAGYU SIRLOIN ROBATAYAKI (G,SB) Wagyu sirloin grade 7~8, mushroom with sansho miso sauce and teriyaki sauce	430

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TEPPANYAKI

AED

TOFU (D,SB,V)

95

Tofu steak, zucchini, cabbage, asparagus, carrot, radish
soy butter with Hashi sweet soy sauce

HOTATE (E,D,G,S,SB)

185

Scallops, chives, nori pickles with sweet miso

ISE EBI (E,D,S,SB)

235

Giant prawn, yuzu garlic butter, chive

ANGUSU (D,SB)

285

Angus tenderloin, grilled vegetables

LOBSTER UDON (D,S,G,SB)

530

Canadian lobster, udon, jalapeno and spicy cream, chives

LOBSTER TEPPANYAKI (D,S,SB,SS)

650

Canadian lobster with garlic butter, chives

ROBATAYAKI OR TEPPANYAKI

CHEF'S SPECIAL COMBINATION PLATTER

KAISAN BUTSU | SEAFOOD (E,D,G,S,SB)

629

Jumbo prawn, black cod, Chilean seabass,
scallops with vegetables

NIKU | MEAT (E,D,G,SB,SS)

679

Angus beef, short ribs, lamb chops, yakitori with vegetables

MORIAWASE | MEAT AND SEAFOOD (E,D,G,S,SB)

720

Robata wagyu beef, angus beef, scallops, giant prawns,
vegetables with sesame and spicy onion sauce

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TEPPANYAKI

AED

FRIED RICE OR FRIED NOODLE

YASAI (D,SB,SS,VEGAN)	65
Vegetable Carrot, spring onion, zucchini, bean sprouts	
KAISAN BUTSU (D,S,SB,G)	75
Seafood Scallops, shrimps, carrot, spring onion. zucchini, bean sprouts	

SIDE DISHES

GOHAN (VEGAN)	35
Steamed Japanese rice	
MOYASHI (SB,VEGAN)	40
Bean sprouts with soy butter	
ASUPARAGASU (G,SB,VEGAN)	40
Green asparagus with basil miso	
KINOKO MORI (SB,VEGAN)	50
Teppanyaki assorted mushrooms with sea salt	

DEZA-TO | DESSERT

AED

KOKONATTSU CAKE (D)

60

Hashi warm coconut cake, ginger caramel stuffing and vanilla foam

KISEKI FRUITS (VEGAN)

65

Exotic sliced fruits with strawberry ginger sorbet

TAPIOCA PUDDING (VEGAN)

69

Coconut Sago pudding, fresh mango and dragon fruits, exotic sorbet

MOCHI AISU

75

MOCHI ICE CREAM | 3 VARIETIES FOR YOUR CHOICE (D)

Chocolate | Green Tea | Vanilla | Mango | Passionfruit

MISO CHOCOLATE (D,G)

75

Warm chocolate molten cake with miso popcorn
and banana ice cream

FLUFFY CHEESECAKE (D,E,G)

79

Fluffy cheesecake, mix berries marmalade, strawberry ice cream

NAMA CHOCOLATE (E,D,G,N)

79

Green tea sable, dark chocolate ganache, matcha sauce,
green tea chantilly

MATCHA TIRAMISU (D,E,G)

85

Mascarpone mousse, matcha savoiradi biscuit

DESSERT MORIAWASE (D,N,G,E)

225

Chef's special dessert platter

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