



Welcome to Sea Fu, our beachside sanctuary, where we embrace our name by infusing Asian influence with modern techniques, allowing us to create an authentic yet cutting edge menu of creative seafood dishes.

We wish you a wonderful dining experience.

SUSHI

Sashimi (3 pcs)		Nigiri (3 pcs)		Maki (3 pcs)		Gunkan (3 pcs)	
Salmon	70	Salmon	65	Cucumber 	30	Spicy Tuna	65
Red Snapper	75	Red Snapper	70	Avocado 	40	Ikura	85
Eel	80	Shrimp (S)	70	Salmon	55	King Crab (S)	90
Yellowtail	100	Eel (G)	75	Red Snapper	65	Sea Urchin (S)	Market Price
Bluefin Tuna	110	Yellowtail	90	Yellowtail	80	Wagyu Beef	190
Hokkaido Scallops (S)	110	Scallops (S)	100	Bluefin Tuna	85		
Bluefin Otoro	140	Bluefin Tuna	100	Bluefin Otoro	110		
Sea Urchin (S)	Market Price	Bluefin Otoro	130				

Sea Fu Sashimi Platter (S) | AED 385

15 pcs Chef's Selection

Sea Fu Sushi Platter(S) | AED 600

8 pcs volcano roll, 4 pcs salmon sashimi,
4 pcs yellowtail sashimi, 4 pcs bluefin tuna nigiri,
4 pcs scallops nigiri





Royal Nigiri Platter(S) (12pcs) | AED 500

Tuna belly with caviar, torched salmon with
pickled wasabi, scallops with ikura,
red snapper with foie gras

Royal Sushi Platter(S) (32 pcs) | AED 1000

8 pcs truffle foie gras wagyu crispy oshi sushi,
4 pcs scallop sashimi, 4 pcs red snapper sashimi,
4 pcs chutoro sashimi, 4 pcs otoro nigiri with caviar,
4 pcs salmon belly nigiri, 4 pcs eel nigiri

ROLLS

Crunchy Avocado (VG)		80	Soft Shell Crab (S)		110
Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise			Prawn cracker, teriyaki sauce, avocado, cucumber, yamagobo, spicymayonnaise, lettuce		
Volcano (S) 		95	King Crab California (S) 		140
Salmon, pickled radish, tobiko, crabstick, mayonnaise, teriyaki sauce			Squid ink rice, avocado, cucumber, mayonnaise, tobiko		
Yuzu Tempura Prawn (S) 		100	Sea Fu Otoro Maki		190
Squid ink rice, avocado, pickle, cream cheese, yamagobo, spicy mayonnaise			Roasted gamtae seaweed, ikura, shiso leaves, yamagobo, cucumber, green apple, pickled wasabi		
Spicy Tuna		140	Wagyu Crispy Oshi Sushi 		195
Asparagus, pickled radish, avocado, cucumber, spicy mayonnaise			Crispy sushi rice, wagyu beef striploin, foie gras, truffle, teriyaki sauce, garlic chips		

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CRUDO

Crispy Salmon Tartare Crispy nori, avocado, sesame ponzu, cucumber, shiso leaves, shallot, pepper	110
Smoked Hamachi Carpaccio  Truffle ponzu, yuzu, garlic chips, burnt orange, spring onion, carrots, furikake, rice cracker	130
Bluefin Tuna Tartare Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers	150
Otoro Carpaccio Purple shiso, ginger, Thai basil, Bubu arare	170
Oysters (S) Raw with shiso ponzu vinaigrette, shiso sauce	Market Price
Kaviari Caviar Selection	Market Price

STARTER


 Edamame Salted or Spiced	40
Kaiso Salad Bonito flakes, seaweed, cucumber, ponzu	45
Miso Soup (GF) Tofu, scallion, seaweed	50
Spicy Green Mango Salad (N) (S) Dried shrimp, mint, coriander, peanut, Thai dressing	65
 Vegetable Pomelo Salad (N) (GF) Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing	80
Spicy Laksa Soup (S) Prawn, quail egg, scallop, calamari, vegetables, soba noodles	100
Tempura Prawns (S) Ponzu, chili, coriander	105
 Truffle Gyoza (5 pcs) Mushroom, ginger, cabbage, onion, black truffle, truffle sauce	125
 Crispy Ice Salad  Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame	130
Homemade Dim Sum Platter (6 pcs) (S) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	130
Wagyu Beef Gyoza (5 pcs) Mushroom, ginger, cabbage, onion, truffle sauce	145
Grilled Octopus (S) (N) Baby potato, ssamjang romesco, bonito flakes, bulgogi sauce	150
Grilled Hokkaido Scallops (S)  Truffle, pumpkin purée, asparagus, garlic chips, truffle ponzu cream sauce	200
Alaskan King Crab Salad (S) King crab, mixed seaweed, sesame seed, rice cracker, red radish, cucumber, tosazu sauce	230

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MAIN COURSE

 Spicy Vegetable Thai Curry (GF) Green curry, coconut milk, eggplant, snap peas, shimeji mushroom, bok choy, jasmine rice Add Chicken Add Shrimp (S)	115 70 90
Roasted Organic Salmon (GF) Galangal and coconut sauce, baby corn, okra, chili, ikura egg	200
Seared Sea Bass (GF) Green pea purée, spring vegetables, bok choy, chive oil, lemongrass butter sauce	250
Black Cod (S)  Japanese soy marinade, ginger, honey, heirloom carrot, yuzu carrot purée, asparagus	235
Wagyu Beef Tenderloin (200g) (GF) A7 Grade Australian Wagyu, truffle mashed potato, black garlic butter, maitake mushroom Sichuan pepper sauce	310
Grilled Wagyu Beef Striploin (300g)  King oyster mushroom, shiso chimichurri, broccolini	435

SIDE DISH

 Steamed Rice (GF)	60
Fried Rice (VG)	60
Mashed Potato (VG) (GF)	60
 Garlic Broccoli (GF)	60
 Baby Spinach, Garlic (GF)	60
 Chili Garlic Cauliflower	60
 Stir-Fried Vegetables	60

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FROM OUR WOK

 Japchae Noodles (N) (S) Glass noodles, Napa Cabbage, carrot, capsicum, snap peas, cashew, spicy sauce Add Chicken Add Shrimp (S)	120 70 90
Pad Thai Noodles (N) (S) Dried shrimp, egg, tofu, chives, cashew nut, bean sprouts, onion, pickled radish Add Chicken Add Shrimp (S)	130 70 90
Spicy Chicken (N) Dried chili, peanuts, celery, capsicum, scallion, jasmine rice	190
Chili Tiger Prawns (S) Coriander, garlic flakes, jasmine rice	230
Braised Wagyu Beef Short Ribs  Slow-cooked beef short rib, bok choy, radish, leeks, chili, soy sauce, Japanese miso, ssamjang paste, ginger, garlic, jasmine rice	230

SHARING

Catch of the Day Fresh Daily Selection from the Sea with crafted recipes from our Chef	Market price
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DESSERT

Mochi (N) (VG) Chef's assortment	75
Coconut & Caramel (GF) Coconut meringue, rice pudding, salted caramel ice cream, coconut chantilly, caramel sauce Château Rieussec, Sauternes 1er Cru Classé, Bordeaux, France AED 130	95
Chocolate & Kumbawa Profiteroles Chocolate choux, creamy dark chocolate 64% kumbawa, milk chocolate infused kaffir leaf, kumbawa ice cream, chocolate sauce Taylor Fladgate, Fine Tawny, Portugal AED 60	110
Mille-Feuille Madagascar vanilla cream, mango, ginger M. Chapoutier, Banyuls Terra Vinyas, Rhône Valley, France AED 60	110

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<p>Matcha & Cherry (N) (GF)</p> <p>Matcha biscuit, cherry sorbet, matcha chantilly, cherry coulis, matcha white chocolate</p> <p>Planeta, Moscato Bianco Passito di Noto, Sicily, Italy AED 120</p>	105
<p>Royal Dessert Platter (N)</p> <p>Mochi selection, matcha & cherry, chocolate & kumbawa profiteroles</p>	275
<p>Ice Cream (N) / per scoop</p> <p>Chocolate, vanilla, green tea (GF), yuzu (GF)</p>	50
<p> Sorbet (GF) / per scoop</p> <p>Calamansi, coconut, sudachi, mandarin & ginger, mango (G)(N),strawberry (G)(N)</p>	50



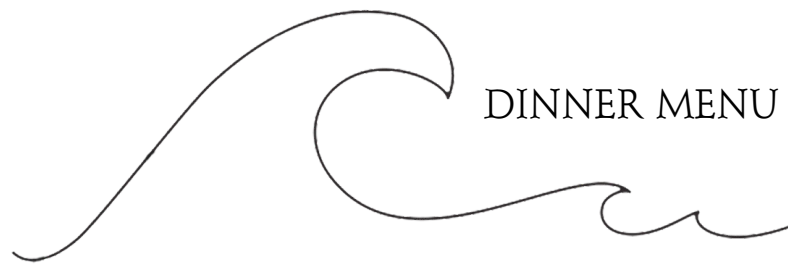
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Sea Fu Tasting Menu | AED 600

Wine Pairing | AED 350

Crispy Salmon Tartare

Crispy nori, avocado, sesame ponzu, cucumber, shiso leaves, shallot, pepper

Sushi (S)

Chef's Selection

Wagyu Beef Gyoza

Mushroom, ginger, cabbage, onion, black truffle, truffle sauce

Grilled Octopus (S) (N)

Baby potato, ssamjang romesco, bonito flakes, bulgogi sauce

Black Cod (S)

Japanese soy marinade, ginger, honey, heirloom carrot, yuzu carrot purée, asparagus

Pre-Dessert

Yuzu sorbet, crispy meringue, basil espuma

Dessert

Mille-Feuille

Madagascar vanilla cream, mango, ginger

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Royal Tasting Menu | AED 800 ●
Wine Pairing | AED 600

Oyster (S)

Caviar, shiso ponzu

Sushi & Sashimi (S)

Chef's Selection

Grilled Hokkaido Scallops (S) ●

Truffle, pumpkin purée, asparagus, garlic chips, truffle ponzu cream sauce

Canadian Lobster Butter Yaki (S)

Lobster foam, yuzu purée, white asparagus, ponzu butter sauce

Grilled Wagyu Beef Striploin ●

King oyster mushroom, shiso chimichurri, broccolini

Pre-Dessert

Yuzu sorbet, crispy meringue, basil espuma

Dessert

Chocolate & Kumbawa Profiteroles

Chocolate choux, creamy dark chocolate 64% kumbawa, milk chocolate infused kaffir leaf, kumawa ice cream, chocolate sauce

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Sea Fu Vegetarian Tasting Menu | AED 400

Wine Pairing | AED 350

Crispy Ice Salad

Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame

Crunchy Edamame Rolls

Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise

Truffle Gyoza

Mushroom, ginger, cabbage, onion, black truffle, truffle sauce

Assorted Vegetable Tempura Seasonal vegetables

Pad Thai Noodles (N)

Egg, tofu, chives, cashew nut, bean sprouts, onion, pickled radish

Pre-Dessert

Yuzu sorbet, Crispy meringue, Basil espuma

Dessert

Matcha & Cherry (N) (GF)



Matcha biscuit, cherry sorbet, matcha chantilly, cherry coulis,
matcha white chocolate

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SUSHI

Sashimi (3 pcs)		Maki (3 pcs)		Nigiri (3 pcs)		Gunkan	
Salmon	70	 Cucumber	30	Salmon	65	Spicy Tuna	65
Red Snapper	75	 Avocado	40	Red Snapper	70	Ikura	85
Eel	80	Salmon	55	Shrimp (S)	70	King Crab (S)	90
Yellowtail	100	Red Snapper	65	Eel	75	Sea Urchin (S)	Market Price
Hokkaido Scallops (S)	110	Yellowtail	80	Yellowtail	90		
Bluefin Tuna	110	Bluefin Tuna	85	Bluefin Tuna	100	Wagyu Beef	190
Bluefin Otoro	140	Bluefin Otoro	110	Scallops (S)	100		
Sea Urchin (S)	Market Price			Bluefin Otoro	130		

SUSHI PLATTER




Sea Fu Sashimi (S) | AED 385
15 pcs Chef's Selection

Royal Nigiri Platter (S) (12 pcs) | AED 500
Tuna belly with caviar, torched salmon with pickled wasabi, scallop with ikura, red snapper with foie gras

Sea Fu Sushi Platter (S) | AED 600
8 pcs volcano roll, 4 pcs salmon sashimi
4 pcs yellowtail sashimi, 4pcs bluefin tuna nigiri,
4 pcs scallop nigiri

Royal Sushi Platter (S) (32 pcs) | AED 1000
8 pcs. truffle foie gras wagyu crispy oshi sushi,
4 pcs scallop sashimi, 4 pcs red snapper sashimi,
4 pcs chutoro sashimi, 4 pcs otoro nigiri with caviar,
4 pcs salmon belly nigiri, 4 pcs eel nigiri

SUSHI ROLLS








Crunchy Avocado (VG)	80	Soft Shell Crab (S)	110
Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise		Prawn cracker, teriyaki sauce, avocado, cucumber, yamagobo, spicy mayonnaise, lettuce	
Volcano (S) 	95	Sea Fu Otoro Maki	190
Salmon, pickled radish, tobiko, crabstick, mayonnaise, teriyaki sauce		Roasted gamtae seaweed, ikura, shiso leaves, yamagobo, cucumber, green apple, pickled wasabi	
Yuzu Tempura Prawn (S) 	100	Wagyu Crispy Oshi Sushi 	195
Squid ink rice, avocado, yamagobo, pickle, cream cheese, spicy mayonnaise		Crispy sushi rice, wagyu beef striploin, foie gras, truffle, teriyaki sauce, garlic chips	

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STARTER

Kaiso Salad	45	 Edamame	40
Bonito flakes, seaweed, cucumber, ponzu		Salted or Spicy	
 Vegetable Pomelo Salad (GF) (N)	80	Miso Soup (GF)	50
Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing		Tofu, scallion, seaweed	
 Crispy Ice Salad 	130	Spicy Laksa Soup (S)	100
Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame		Prawn, quail egg, scallop, calamari, vegetables, soba noodles	
Grilled Octopus (S) (N)	150	Tempura Prawns (S)	105
Baby potato, ssamjang romesco, bonito flakes, bulgogi sauce		Ponzu, chili, coriander	
King Crab Gratin (S)	220	 Truffle Gyoza (5 pcs)	125
Burnt miso hollandaise, tobiko, ginger, quinoa		Mushroom, ginger, cabbage, onion, black truffle, truffle sauce	
Alaska King Crab Salad (S) 	230	Wagyu Beef Gyoza (5 pcs)	145
King crab, mixed seaweed, sesame seed, rice cracker, red radish, cucumber, tozazu sauce		Mushroom, ginger, cabbage, onion, truffle sauce	
		Homemade Dim Sum Platter (6 pcs) (S)	130
		Chicken, prawn, vegetable, chili sauce, Chinese vinegar	
		Grilled Hokkaido Scallops (S) 	200
		Truffle, pumpkin purée, asparagus, garlic chips, truffle ponzu cream sauce	

CRUDO




Crispy Salmon Tartare	110
Crispy nori, avocado, sesame ponzu, cucumber, shiso leaves, shallot, pepper	
Smoked Hamachi Carpaccio 	130
Truffle ponzu, yuzu, garlic chips, burnt orange, spring onion, furikake, carrots, rice cracker	
Bluefin Tuna Tartare	150
Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers	
Otoro Carpaccio	170
Purple shiso, ginger, Thai basil, Bubu areare	
Oyster (S)	Market Price
Raw with shiso ponzu vinaigrette, shiso sauce	
Kaviari Caviar Selection	Market Price

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MAIN COURSE

 Spicy Vegetable Thai Curry (GF) Green curry, coconut milk, eggplant, snap peas, shimeji mushroom, bok choy, jasmine rice Add chicken - AED 70 Add shrimps (S) - AED 90	115
Roasted Organic Salmon (GF) Galangal and coconut sauce, baby corn, okra, chili, ikura eggs	200
Black Cod (S)  Japanese soy marinade, ginger, honey, heirloom carrot, yuzu carrot purée, asparagus	235
Seared Sea Bass (GF) Green pea purée, spring vegetables, bok choy, chive oil, lemongrass butter sauce	250
Wagyu Beef Tenderloin (200g) (GF) A7 Grade Australian Wagyu, truffle mashed potato, black garlic butter, maitake mushroom, Sichuan pepper sauce	310
Canadian Lobster Butter Yaki (S)  Lobster foam, yuzu purée, white asparagus, ponzu butter sauce	315
Grilled Wagyu Beef Striploin (300g)  King oyster mushroom, shiso chimichurri, broccolini	435

FROM OUR WOK

 Japchae Noodles(N) Glass noodles, Napa Cabbage, carrots, capsicum, snap peas, cashew, spicy sauce Add chicken - AED 70 Add shrimps (S) - AED 90	120
Spicy Chicken (N) Dried chili, peanuts, celery, capsicum, scallion, jasmine rice	190
Chili Tiger Prawns (S) Coriander, garlic flakes, jasmine rice	230
Braised Wagyu Beef Short Ribs  Slow-cooked beef short rib, bok choy, radish, leeks, chili, soy sauce, Japanese miso, ssamjang paste, ginger, garlic, jasmine rice	230

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DAILY SELECTION

Grilled Mediterranean-Style Catch of The Day (GF) Green salad	Market Price
Salt-Crusted Catch of The Day (GF) Green salad	Market Price
Blue Lobster (S) Grilled, butter yaki or linguine/spaghetti	Market Price
Carabinero Prawns (S) (GF)	Market Price

SIDE DISH

 Steamed Rice (GF)	60
Fried Rice (VG)	60
Mashed Potato (GF) (VG)	60
 Baby Spinach, Garlic (GF)	60
 Chili Cauliflower	60
 Stir-Fried Vegetables	60
 Garlic Broccoli (GF)	60



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DESSERT

Mochi (N) (VG) Chef's assortment	75
Coconut & Caramel (GF) Coconut meringue, rice pudding, salted caramel ice cream, coconut chantilly, caramel sauce Château Rieussec, Sauternes 1er Cru Classé, Bordeaux, France AED 130	95
Chocolate & Kumbawa Profiteroles Chocolate choux, creamy dark chocolate 64% kumbawa, milk chocolate infused kaffir leaf, kumbawa ice cream, chocolate sauce Taylor Fladgate, Fine Tawny, Portugal AED 60	110
Mille-Feuille Madagascar vanilla cream, mango, ginger M. Chapoutier, Banyuls Terra Vinyas, Rhône Valley, France AED 60	110

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Matcha & Cherry (N) (GF) Matcha biscuit, cherry sorbet, matcha chantilly, cherry coulis, matcha white chocolate Planeta, Moscato Bianco Passito di Noto, Sicily, Italy AED 120	105
Royal Dessert Platter (N) Mochi selection, matcha & cherry, chocolate & kumbawa profiteroles	275
Ice Cream (N) / per scoop Chocolate, vanilla, green tea (GF), yuzu (GF)	50
 Sorbet (GF) / per scoop Calamansi, coconut, sudachi, mandarin & ginger, mango (G)(N),strawberry (G)(N)	50



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