

‘OUR PHILOSOPHY OF ‘LIBERATED JAPANESE COOKING’

“A strong respect for tradition and craft,
an insatiable appetite for innovation with purpose,
and a clear and distinct personality in every dish.”

Our menu is comprehensive and alluring, dishes are authentic but not traditional with bold, intense flavors and an emphasis on simple presentation acquired through quality ingredients. The menu is much more than alternative versions of dishes you will already find in other Japanese restaurants – it is almost entirely, a compilation of specialties unique to us.

So, if you haven’t been here before, consider this.... have you already mentally chosen the old Japanese classics before opening our menu? Dishes like Chicken Teriyaki, Prawn Tempura may have crossed your mind? Yes, we do have some of these comfort recipes and yes, we do take a great deal of care preparing them.

Allow us therefore, to offer to you, new experiences in Japanese food by ordering something unfamiliar. After all, a meal with no surprises is a culinary experience lost and a potentially memorable dining occasion wasted.

We always advise our customers to pick a selection and share the food as a group; sharing food with family, friends and colleagues, this is the way Japanese food is supposed to be enjoyed and there is no set protocol on ordering from the menu. Our servers will be happy to provide assistance with the menu explanations, choices and any dietary requirements.

Raj Shetty
Ruka

RUKA TASTING MENU

BD 39 per person

A selection of 12 dishes chosen by our Head Chef
(only available as a choice for the whole table, minimum of 2)

SUSHI & SASHIMI

per piece

Salmon Scotland 1.25	Tuna Japan 1.60	Yellowtail Japan 1.85
Salmon Tataki Scotland 1.25	Tuna Tataki Japan 1.60	Sea Bass England 1.35
Scallop Japan 2.00	Shrimp Vietnam 0.95	Unagi China 1.95
Ikura USA 2.50	Tobiko Japan 1.00	Tamago Local 0.85

CHEF'S SELECTION

- 3 Varieties Sashimi (9 pieces) 10.00
- 5 Varieties Sashimi (15 pieces) 15.00
- 8 Varieties of Sushi (8 pieces) 9.00

MAKI

Classic

- California 4.00
- Spicy Tuna 4.50
- Shrimp Tempura 5.00
- Salmon & Avocado 4.00
- Asparagus & Avocado 3.00

Signature

- Surf n Turf 6.25
- Spicy Scallop & Avocado 6.00
- Spicy Yellowtail & Cucumber 5.00
- Soft Shell Crab & Coriander 5.50
- Unagi & Shrimp Tempura 6.00

OUR FISH IS RESPONSIBLY
CAUGHT FROM SUSTAINABLE
SOURCES.

PLEASE INFORM US OF ANY
ALLERGIES AS DISHES COULD
CONTAIN SOME AMOUNT OF
COMMON ALLERGENS.

ROBATAYAKI

In Japanese cuisine, robatayaki (literally "fireside-cooking"), often shortened to just robata, refers to a method of cooking, similar to barbecue, in which items of food on skewers are slow-grilled over hot charcoal.

Served with three dip sauces – Creamy Garlic, Jalapeno & Teriyaki. One Skewer per order.

VEGETABLES

Asparagus 1.25

Japanese Sweet Corn 2.00

Shishito Peppers 1.50

Shitake Mushroom 1.00

Zucchini 1.00

FISH & SEAFOOD

Salmon 2.75

Shrimp 1.50

Chilean Sea Bass 5.50

Japanese Scallop 2.00

Miso Marinated Black Cod 6.00

MEAT & POULTRY

CAB Tenderloin 3.00

Wagyu Tenderloin 5.00

Braised Short Ribs 7.50

Chicken Wings 1.75

Chicken & Green Onions 1.5

All dishes within a course are served when ready and may not arrive at the same time.

We try to obtain the best product at the perfect time; if in any case one dish is not available, please excuse us.

Please inform us of any allergies as dishes could contain some amount of common allergens.

All prices are in BD and a discretionary service charge of 10% and government taxes will be added to your bill.

SMALL DISHES

- Edamame Sea Salt Flakes 2.00
- Spicy Garlic Edamame Special Garlic Sauce 2.50
- Carrot & Turnip Cake Garlic, Green Onions & Chili 3.75
- Spicy Fried Tofu Avocado & Miso Salsa 4.15
- Sweet Potato Fries Yuzu Dip 3.85
- Crispy Chicken Yuzu Pepper Mayo & Lemon 4.00
- Salt & Pepper Squid Green Chili & Lime Mayo 4.95
- Crispy Soft Shell Crab Wasabi Truffle Sauce 6.50
- Rare Beef Tataki Garlic Chips & Soy Truffle Dressing 5.50
- Braised Short Ribs Sweet Soy Glaze 7.90
- White Miso Soup Tofu & Seaweed 2.00
- Chicken Clear Soup Poached Chicken Dumpling 2.85

SALADS

- Goma Wakame Sesame Shoyu Vinaigrette 3.95
- Tofu & Lettuce Soy & Sesame Dressing 4.00
- Crab & Cucumber Salmon & Chili mayonnaise 4.50
- Sashimi Salad Miso, Honey & Sesame Dressing 5.50
- House Salad Citrus Dressing 3.85

COLD DISHES

- Sea Bass Yuzu Vinaigrette & Truffle Oil 5.25
- Seared Salmon Carpaccio Kizame Wasabi & Lime Shoyu 5.00
- Yellowtail Sashimi Jalapeno Ginger Dressing 6.50
- Seared Yellowfin Tuna Pickled Onions & Yuzu Soy 6.00
- Scallop Carpaccio Yuzu Herb Vinaigrette 6.95

TEMPURA

Assorted Seasonal Vegetables Dashi Broth 4.00

Shrimp Popcorn Spicy Mayonnaise & Lime 4.85

Tiger Prawn Tempura Five Pieces 5.50

Lobster Spicy Cocktail sauce & Ponzu

Half 12.50 / Whole 20.00

DUMPLING

three pieces per order

Edamame & Truffle Water Chestnut 3.85

Vegetable Chives Black Fungus & Yam Bean 3.00

Spicy Vegetable Garlic Chives & Peanuts 3.15

Chicken Shumai Yellow Wonton Skin 3.50

Chicken & Pak Choi Black Pepper Sauce 3.75

Prawn & Bamboo Garlic Chives & Bamboo Shoots 3.25

Chilean Sea Bass Ginger & Green Onions 4.00

Beef Shumai Water Chestnut & Oyster Sauce 3.50

Assorted Steamed Dumplings Six Pieces 5.00

RICE NOODLE ROLLS

Crispy Prawn Black Fungus & Coriander 4.50

Chicken Char Siu Green Onions 4.00

Asparagus Water Chestnut & Shitake Mushroom 4.00

FISH & SEAFOOD

Jumbo Tiger Prawn Yuzu Pepper 7.50

Grilled Salmon Fillet Teriyaki & Pickled Vegetables 6.95

Steamed Sea Bass Pak Choi, Ginger & Coriander 10.00

Chilean Sea Bass Crispy Potato & Ginger Jalapeno 12.85

Miso Glazed Black Cod Wasabi Miso & Pickled Ginger 11.00

Whole Lobster Sancho Pepper & Shiso Leaf Butter

Half 12.50 / Whole 20.00

MEAT

Chicken Wings Sancho Salt 3.50

Corn-fed Chicken Breast Teriyaki Sauce 7.50

Whole Spring Chicken Garlic, Ginger & Shallots 11.00

Gochujang & Miso Lamb Cutlets Pickled Cucumbers 9.85

Beef Tenderloin Potato Fries & Spicy Garlic Sauce 11.50

Australian Wagyu A7

Ribeye 200g 15.00 / Fillet 180g 16.00

VEGETABLES

Shishito Peppers 3.00

Green Beans Spicy Garlic Sauce 3.50

Japanese Sweet Corn Herb Goat Cheese Butter 4.00

Grilled Sweet Potato Teriyaki & Sesame 3.50

Sautéed Mushrooms Soy & Seaweed Dressing 3.95

RICE & NOODLES

Steamed Rice 1.00

Fried Rice Egg & Scallion

Chicken 4.00 / Shrimp 4.50 / Mixed 5.00

Wok Fried Spicy Noodles Udon / Yakisoba

Chicken 5.50 / Jumbo Tiger Prawn 8.95

Japanese Mushroom Rice Miso Truffle Butter 8.50

'To Share' maximum 4 person

ICE CREAMS

1.5 per scoop

Vanilla Peppercorn

Double Ginger

Green Tea & Mint

Strawberry Cheesecake

Chocolate & Banana

Mango & Yogurt

SORBETS

1.5 per scoop

Mandarin

Mixed Berries

Lychee & Rose

SAUCES

Chocolate/Strawberry/Toffee

TOPPINGS

Crushed Nuts/White Chocolate/Oreo Crumble/Honeycomb

Omakase Dessert Platter

Selection of Ruka Desserts

8.50

DESSERTS

Mandarin & Chocolate Fondant

3.85

Banana & Green Tea

3.25

Soy Rare Cheesecake

3.50

Deconstructed Black Forest

"To Share" minimum of 2
per person 3.50

Japanese Mochi Selection

1.00 per piece

Seasonal Fresh Fruits

3.00