



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.

TASTING MENU 750 AED

WINE PAIRING 550 AED

Indulge in the unique experience to taste
the flavors of Sea Fu

Oyster

Chojang, green apple, cucumber

Sushi (G)

Chef's Selection

Truffle Gyoza (G)

Mushroom, cabbage, onion, black truffle, shiso sauce

King Crab Gratin (G) (D)

Burnt miso hollandaise, tobiko, crispy quinoa

Grilled Wagyu Striploin (G)

King oyster mushroom, broccolini, shiso chimichuri

Pre-Dessert

Yuzu sorbet, thai basil (D)

Mille Feuille (G) (D)

Madagascar vanilla cream, mango, ginger

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(D) Contains Dairy (N) Nuts (V) Vegetarian (G) Contains Gluten Sea Fu Signature Dish  Vegan 

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SUSHI

Sashimi (3 pcs)		Maki (3 pcs)		Nigiri (3 pcs)		Gunkan	
Salmon	60	 Cucumber (V)	25	Eel (G)	65	Spicy Tuna	50
Red Snapper	65	 Avocado (V)	35	Salmon	60	King Crab	75
Bluefin Tuna	80	Salmon	45	Red Snapper	60	Ikura (D)	70
Yellowtail	75	Red Snapper	55	Tuna	70	Torched Uni	Market Price
Scallop	70	Yellowtail	55	Shrimp	70		
Bluefin Otoro	120	Bluefin Tuna	60	Yellowtail	65		
Sea Urchin	Market Price			Scallop	80		
				Bluefin Otoro	120		

SUSHI PLATTER

Sea Fu Sashimi 350 AED

15 pcs Chef's Selection

Sea Fu Nigiri 250 AED

12 pcs Chef's Selection

Sea Fu Sushi Platter (G) 450 AED

Volcano roll, salmon sashimi,
yellowtail sashimi,
tuna nigiri, scallop nigiri

Royal Sushi Platter (G) (D) 1000 AED

Truffle foie gras roll, scallop sashimi,
red snapper sashimi, chutoro sashimi,
otoro nigiri with caviar,
salmon belly nigiri, nigiri eel

Add Caviar 10 g on your sushi Add Truffle 1 g service Market Price

SUSHI ROLLS

Crunchy Avocado (V) (G) (D) 	75	Soft Shell Crab (6pc) (G) 	90
Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise		Avocado, cucumber, yamagobo, tom yum mayo, lettuce	
Volcano (G)	80	King Crab California (G)	120
Salmon, pickled radish, tobiko, crab stick, mayonnaise		Squid ink rice, avocado, cucumber, mayonnaise, tobiko	
Yuzu Tempura Prawn (D) (G) 	90	Lobster Dynamite (6pc) (G)	140
Avocado, yamagobo, cream cheese, spicy mayonnaise, squid ink rice		Spicy mayonnaise, lettuce, cucumber, yamagobo, avocado, tobiko	
Spicy Tuna	95	Truffle Foie Gras (6pc) (G) (D) 	160
Asparagus, pickled radish, avocado, cucumber, spicy mayo		Tempura prawn, yamagobo, cream cheese, avocado, tobiko, scallion, teriyaki sauce	

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CRUDO

Yellow Fin Tuna Tartare (G) Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers	100	Japanese Yellowtail Ceviche (D) Thai basil ice cream, corn, celery, coriander	110
Otoro Carpaccio (G)  Purple shiso, ginger, thai basil, bubu areare	160	Wagyu Beef Tataki (G)  Yuzu ponzu, smoked paprika oil, crispy quinoa	125
Lightly Salted, Seasonal Kaviari Caviar 50g (D) (G)	Market Price	Oysters: Shiso ponzu vinaigrette (G) Fresh oyster of the day	Market Price

STARTER

Kaiso Salad (G) Seaweed, cucumber, ponzu	40	 Edamame (V) (G) Salted or Spiced	35
 Spicy Green Mango Salad (N) Dry shrimp, Thai dressing	50	Miso Soup Tofu, scallion, seaweed	45
 Vegetable Pomelo Salad (V) (N)  Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing	75	Spicy Laksa Soup (G) Prawn, calamari, scallop, quail eggs, vegetables, soba noodle	100
Quinoa Vegetable Salad (V) (G) Red onion, mandarin, avocado, cucumber, edamame, kale, crispy tofu, ginger garlic dressing	75	Tempura Prawns (G) Ponzu, chili, coriander	90
 Beetroot & Coriander Salad (V) (D) (G) Wasabi ice cream, rosemary dressing	70	Homemade Dim Sum Platter (6 pcs) (G) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	105
Burrata Cheese (V) (D)  Heirloom tomato, basil, spicy lemon dressing	80	Truffle Gyoza (5 pcs) (V) (G)  Mushroom, ginger, cabbage, onion, black truffle, shiso sauce	105
Tuna Bruschetta (G) Avocado, tomato, Nocellara olives, coriander cress	115	Grilled Octopus (G) (N) Baby potato, ssamjang romesco, bonito flakes, kalbi sauce	120
Lobster Salad (G)  Avocado, greens, orange mayonnaise, bean sprout, radish, yuzu tobiko	150	King Crab Gratin (D) (G)  Burnt miso hollandaise, tobiko, ginger quinoa	180

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MAIN COURSE

 Spicy Vegetable Thai Curry (V) Green curry, coconut milk, eggplant, snap peas, shimeji, bok choy, jasmine rice Add chicken 70 AED Add shrimps 90 AED	105
Roasted Salmon (D) Galangal coconut sauce, baby corn, okra, bean sprout, ikura eggs	180
Steamed Canadian Lobster (D) (G) Somen noodles, chia seed, dashi broth, lemongrass butter sauce	260
Black Cod (G) (D)  Japanese plum, ginger soy marinade, beetroot yuzu purée, broccolini	205
Seared Sea Bass (D) Green pea puree, spring vegetables, bok choy, chive oil, lemongrass butter sauce	230
Wagyu Tenderloin "Rossini" (200gr) (D) Duck foie gras, truffle mash potato, maitake, Sichuan pepper sauce	250
Grilled Wagyu Striploin (300gr) (G)  King oyster mushroom, shiso chimichuri, broccolini	390

FROM OUR WOK

 "Mapo" Tofu (V) Shiitake mushroom, chili broad bean paste, scallions, red capsicum, jasmine rice	85
Japchae Noodle (V) (N) (G) Glass noodles, Napa cabbage, carrot, capsicum, snap peas, cashew Add chicken 70 AED Add shrimps 90 AED	110
Spicy Chicken (G) (N)  Dry chilies, peanuts, celery, capsicum, scallion, jasmine rice	165
Black Pepper Beef (G) Wagyu tenderloin, broccoli, shimeji mushroom, bean sprouts, jasmine rice	195
Sweet & Sour Tiger Prawn (G) Pineapple, capsicum, broccolini, lotus chips, jasmine rice	225
Chili Tiger Prawn (G) Coriander, Garlic flakes, jasmine rice	200

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SHARING

Grilled Mediterranean Style Catch of The Day Green salad	Market Price
Salt Crusted Catch of The Day (D) Green salad	Market Price
Blue Lobster (D) Grilled, thermidor or linguine/spaghetti	Market Price
Grilled Beef Cut of The Day (D) Shredded scallion salad, pickled radish, truffle sauce	Market Price

SIDE DISH

 Steamed Rice	30
Fried Rice (V) (G)	40
Mashed Potato (V) (D)	40
 Chili Cauliflower (V) (G)	40
 Spicy Long Beans (V) (G)	35
 Stir-Fried Vegetables (V) (G)	40

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