

MORIAWASE

(DELIVERY AND TAKEAWAY MENU)

EDAMAME

SALTED

HOSOMAKI

CHU-TORO WITH LEEKS

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

KING CRAB AU GRATIN

WITH WASABI, TOBIKO AND YUZU MAYONNAISE

OKONOMIYAKI

CORN TORTILLA, TUNA USUZUKURI AND TARE SAUCE

TEMPTSUYU MAKI

SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE

SALMON FLAMBÉ NIGIRI

WITH LIME

TURBOT FLAMBÉ NIGIRI

WITH CORIANDER OIL AND MOMIJI OROSHI

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

WHITE RICE

AED 199 PER PORTION

AVAILABLE FROM 12PM TILL 10PM

Due to our compromise with the best quality, we do only serve Bluefin Tuna

MAKIZUSHI

(DELIVERY AND TAKEAWAY MENU)

(20 PIECES)

LOBSTER MAKI

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

TORI MAKI

SOY MARINATED CHICKEN MANGO VINAIGRETTE AND RICE WAFER

DRAGONFLY MAKI

EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE

HOTATE MAKI

SCALLOP, TOBIKO, AVOCADO, SALMON AND JAPANESE MUSTARD

ENJOY OUR CHEFS SELECTION OF MAKI @ AED 199 PER PORTION

AVAILABLE FROM 12PM TILL 10PM

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NIGIRIZUSHI

(DELIVERY AND TAKEAWAY MENU)

(12 PIECES)

YELLOWTAIL

HAMACHI

BUTTERFISH AND TRUFFLE

EBODAI

FATTY TUNA

TORO

SALMON FLAMBÉ

WITH LIME

WAGYU FLAMBÉ

WITH GARLIC CHIPS AND LEEK

SPANISH RED SHRIMP

COOKED IN TWO TEMPERATURES

ENJOY OUR CHEFS SELECTION OF NIGIRI @ AED 199 PER PORTION

AVAILABLE FROM 12PM TILL 10PM

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STARTERS	
CAPUMISO SOUP FERMENTED SOY SEAWEEED, TRUFFLE, LEEK AND TOFU FOAM	30.00
EDAMAME SALTED KOBE A5	30.00 35.00
CORN FED CHICKEN GYOZAS SAFFRON GLAZE AND SPICY PASSION FRUIT CANDY	75.00
SWEET FRIED TOFU WITH TEMPTSUYU SAUCE	50.00
LAMB GYOZAS CARAMELIZED ONION, ARZUA CHEESE AND CHESTNUT INFUSION	85.00
KING CRAB AU GRATIN WASABI, TOBIKO AND YUZU MAYONNAISE	130.00
FATTY TUNA AND SMOKED BACON BEEF TACO CHILI TOMATO EMULSION AND AROMATIZED HERBS	65.00
OKONOMIYAKI CORN TORTILLA, TUNA USUZUKURI AND TARE SAUCE	99.00
LAVA ROCK GRILLED SCALLOPS WITH UMEBOSHI SAUCE AND MENTAICO	95.00
GRILLED CARABINERO PRAWN (1 UNIT) WITH JALAPEÑO SAUCE	75.00
TUNA TATAKI AKAMI TORO	99.00 129.00

SEA SALADS	
WITH DIFFERENT TYPES OF SEAWEEED	
GOMA WAKAME WITH SQUID WHITE SESAME	45.00
KING CRAB, SEAWEEED AND CUCUMBER SALAD TARABAGANI	109.00

TARTARS	
SPICY TUNA TARTAR WAKAME SEAWEEED AND SHOESTRING CHIPS IN KIMUCHI SAUCE	169.00
MACERATED TUNA TARTAR WASABI, LEEKS, MARINATED SOY SAUCE AND VIRGIN OLIVE OIL	159.00
TORO TARTAR WITH CAVIAR WITH 99 SOY, PONZU SAUCE AND WASABI	390.00
WAGYU TARTAR MARINATED IN DIJON MUSTARD AND EGG YOLK MACERATED IN 99 SOY SAUCE	169.00

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SASHIMI (12 CUTS)	
TASTING PLATTER SASHIMI MORIAWASE (32 CUTS)	350.00
SALMON SAKE	125.00
BUTTERFISH EBODAI	135.00
SALMON & TUNA SAKE & AKAMI	155.00
TUNA AKAMI	179.00
FATTY TUNA TORO	225.00
SEA URCHIN UNI	365.00

CARPACCIO	
FATTY TUNA CARPACCIO TORO, TOMATO PUREE, ARBEQUINA OIL AND SWEET GINGER	195.00
MULLET USUZUKURI ARBEQUINA OIL, WASABI STEMS AND BLACK TOBIKO	85.00
YELLOWTAIL CARPACCIO HAMACHI, PONZU SAUCE AND SOY	109.00
SCALLOP CARPACCIO HOTATE, CONFIT ORANGE PEEL AND PONZU	90.00
WAGYU CARPACCIO MARBLING 9 CORIANDER OIL AND GARLIC CHIPS	175.00
OBSIBLUE CARPACCIO NEW CALEDONIAN EBI, KIZAMI WASABI, LIME AND SMOKED OLIVE OIL	110.00

TEMPURAS ALL OUR TEMPURAS ARE MADE 100% VIRGIN OLIVE OIL	
SEA URCHIN TEMPURA COCKTAIL ACCOMPANIED BY A DELICATE SAUCE OF EGG YOLK, SOY, LEMON AND BUTTER	80.00
TIGER PRAWN TEMPURA WITH SPICY CREAMY SAUCE	125.00
BABY SQUID TEMPURA WITH YUZU MAYONNAISE AND SHISO LEAVES	75.00
VEGETABLE TEMPURA WITH TEMPTSUYU SAUCE	69.00
LOBSTER TEMPURA WITH WASABI MAYONNAISE	275.00

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MAKI SUSHI

6 PIECES

TORO TUNA AND SHOESTRING CHIPS MAKI CUCUMBER AND SWEET MISO SAUCE	90.00
PANKO MISTURA EBI, KING CRAB, AVOCADO AND SEA BASS	99.00
TEMPTSUYU MAKI SALMON FILLET, SALMON ROE AND TEMPTSUYU SAUCE	85.00
GOLDEN BRICKS TORO TARTAR, AVOCADO, TOBIKO AND GOLDEN LEAVES	150.00

8 PIECES

LOBSTER MAKI WITH WAKAME SEAWEED, CUCUMBER AND YUZU	159.00
TORI MAKI SOY MARINATED CHICKEN MANGO VINAIGRETTE AND RICE WAFER	75.00
HOTATE MAKI SCALLOP, TOBIKO, AVOCADO, SALMON AND JAPANESE MUSTARD	95.00
DRAGONFLY MAKI EBI, KING CRAB, AVOCADO, BLACK TOBIKO AND SPICY SAUCE	85.00
SOFT SHELL CRAB ROLL KING CRAB, AVOCADO AND FURIKAKE	105.00
WAGYU MAKI WITH ANTIGUA MUSTARD AND SHOESTRING CHIPS	135.00
MATSURI ROLL SPICY TUNA, CRISPY RICE, JALAPEÑO SAUCE AND AVOCADO	109.00

TEMAKI

(HAND ROLLED SUSHI)

SALMON ROE AND AVOCADO IKURA	69.00
FATTY TUNA AND TENKASU SPICY TORO	80.00
SALMON TARTAR SAKE	55.00
SPICY KING CRAB TARABAGANI	90.00
FOIE AND MANGO TARE SAUCE	65.00

SUSHI A LA CARTE
(TWO PIECES)

Nigiri SUSHI

TUNA	50.00
AKAMI	
SALMON	40.00
SAKE	
BUTTERFISH AND TRUFFLE	50.00
EBODAI	
SEA BASS	50.00
SUZUKI	
YELLOWTAIL	55.00
HAMACHI	
FATTY TUNA	65.00
TORO	

WARM Nigiri SUSHI

SPANISH RED SHRIMP (1 PIECE)	65.00
COOKED IN TWO TEMPERATURES	
QUAIL EGG	30.00
WITH BLACK TRUFFLE	
SCALLOP	45.00
HOTATE WITH YUZU MAYONNAISE COOKED IN TWO TEMPERATURES	
TURBOT FLAMBÉ	55.00
WITH CORIANDER OIL AND MOMIJI OROSHI	
ROASTED EEL	40.00
UNAGI WITH TARE SAUCE	
99 WAGYU SLIDER	45.00
WITH FOIE, SHOESTRINGS CHIPS AND TOMATO PUREE	
WAGYU FLAMBÉ	55.00
WITH GARLIC CHIPS AND LEEK	
GRILLED FOIE	65.00
WITH RASPBERRY AND TARE SAUCE	
SALMON FLAMBÉ	50.00
WITH LIME AND ÁSPIC MAYONNAISE	
TORO FLAMBÉ	65.00
WITH TOMATO PUREE	
WITH CAVIAR	85.00

Gunkan SUSHI

99 FLAG	140.00
TORO, CAVIAR AND UNI	
SALMON ROE	55.00
IKURA	
SQUID AND TRUFFLE	50.00
IKA	
ALASKAN KING CRAB	60.00
TARABAGANI	
FATTY TUNA TARTAR	60.00
TORO WITH TENKASU	
WAGYU TARTAR	65.00
WITH QUAIL EGG AND TENKASU	
FATTY TUNA TARTAR AND BEEF BACON	69.00
TORO, SMOKED BEEF BACON AND QUAIL EGG	
SEA URCHIN	120.00
UNI	

FISH

TERIYAKI TUNA WITH STEWED GREEN APPLE COMPOTE AND PAK CHOI	205.00
SAKANA NABE SAUTÉED FISH SELECTION IN A BOUILLABAISSSE MADE OF YELLOW CHILI MUSSELS AND FOIE	199.00
99 BLACK COD AU GRATIN TWO LAYERS OF RED MISO	225.00
ATLANTIC BLUE SHICHIMI LOBSTER WITH PAK CHOI AND SHICHIMI TOGARASHI	250.00
SEARED SALMON WITH YUZU AND SHISO GUACAMOLE	140.00

WAGYU

AUSTRALIAN WAGYU MARBLING 9	270.00
JAPANESE KOBE GRADE A5	650.00
SLOW - COOKED SHORT RIBS AKO MISO COOKED 20 HOURS UNDER LOW TEMPERATURE WITH ROASTED EGGPLANT	450.00

OTHERS

RUBIA GALLEGA TENDERLOIN GRILLED OVER VOLCANIC ROCKS PONZU BÉARNAISE SAUCE	240.00
OUTSIDE SKIRT STEAK WITH GALANGAL SAUCE	150.00
FLAT GRILLED CORN FED CHICKEN WITH VEGETABLES AU PAPILLOT WASABI AND YUZU SAUCE	125.00
LAVA ROCK GRILLED LAMB RACK WITH CONFIT SHIITAKE AND YAKINIKU SAUCE	225.00

RICES

YAKIMISHI FRIED RICE WITH ASSORTED VEGETABLES AND EGG YOLK MACERATED IN 99 SOY	60.00
OHITASHI WITH ASPARAGUS, SHIITAKE AND DASHI	65.00

OMAKASE

EDAMAME

SALTED

HOSOMAKI

CHU-TORO WITH LEEKS

CAPUMISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

MACERATED TUNA TARTAR

WASABI, LEEKS, MARINATED SOY SAUCE AND VIRGIN OLIVE OIL

FATTY TUNA NIGIRI

TORO

SALMON NIGIRI

SAKE

SCALLOP NIGIRI

HOTATE WITH YUZU MAYONNAISE COOKED IN TWO TEMPERATURES

QUAIL EGG NIGIRI

WITH BLACK TRUFFLE

OUTSIDE SKIRT STEAK

WITH GALANGAL SAUCE

MOCHI ICE CREAM

COFFEE / TEA

AED 149 NET PER PERSON

Package valid during lunch time from Sunday to Thursday
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All prices are in UAE dirhams and inclusive of 10% service and 5% VAT

HARU TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH KOBE WAGYU FAT AND SHICHIMI TOGARASHI

OKONOMIYAKI

CORN TORTILLA, TUNA USUZUKURI AND TARE SAUCE

MULLET USUZUKURI

ARBEQUINA OIL, WASABI STEMS AND BLACK TOBIKO

BABY SQUID TEMPURA

WITH YUZU MAYONNAISE AND SHISHO LEAVES

CAPU MISO SOUP

FERMENTED SOY WITH SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM

PANKO MISTURA MAKI

EBI, KING CRAB, AVOCADO AND SEA BASS

LOBSTER MAKI

WITH WAKAME SEAWEED, CUCUMBER AND YUZU

ALASKAN KING CRAB GUNKAN

TARABAGANI

SALMON ROE GUNKAN

IKURA

WAGYU FLAMBÉ NIGIRI

WITH GARLIC CHIPS AND LEEK

TORO FLAMBÉ NIGIRI

WITH CAVIAR

99 CHEESECAKE

WITH KUNAFI ICE CREAM

COFFEE / TEA

789 AED PER COUPLE

ASK OUR SOMMELIER FOR A RECOMMENDED WINE PAIRING @ **999 AED** PER COUPLE

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