

崇
寿

TakaHisa

Sushi Omakase

by Sushi Master – Takashi Namekata

Sushi Omakase

崇 **TAKA**

AED 2,000

AED 1400 (additional) with the premium Almas golden caviar

本日の前菜 五種

Appetizer 5 kinds

おまかせ寿司

Sushi Omakase

シェフのスペシャリティー

Chef's Speciality

お味噌汁

Soup

デザート

Dessert

Sushi Omakase

陽 **HINATA**

AED 1,500

AED 700 (additional) with the premium Almas golden caviar

本日の前菜 三種

Appetizer 3 kinds

おまかせ寿司

Sushi Omakase

シェフのスペシャリティー

Chef's Speciality

お味噌汁

Soup

デザート

Dessert

ALL PRICES ARE IN AED AND INCLUSIVE OF 5% VAT AND 7% DUBAI MUNICIPALITY

崇
寿

TakaHisa

Kobe Beef Omakase
by Wagyu Master – Hisao Ueda

Wagyu Omakase

寿 HISA

AED 2,000

AED 1400 (additional) with the premium Almas golden caviar

本日の前菜三種	Appetizer 3 kinds
椀物	Soup Dish
神戸牛のステーキ	Kobe Beef Steak
神戸牛の一口サンド	Kobe Beef Katsu Sando
シェフのスペシャリティー	Chef's Speciality
神戸牛の握り寿司	Kobe Beef Nigiri
デザート	Dessert

Wagyu Omakase

薫 KAORU

AED 1,500

AED 700 (additional) with the premium Almas golden caviar

本日の前菜二種	Appetizer 2 kinds
椀物	Soup Dish
神戸牛田楽	Kobe Beef Dengaku
神戸牛の一口サンド	Kobe Beef Katsu Sando
神戸牛の巻寿司	Kobe Beef Sushi Roll
デザート	Dessert

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崇
寿

TakaHisa

Combination Omakase

by Sushi Master – Takashi Namekata and Wagyu Master – Hisao Ueda

Combination Omakase

崇寿 TAKAHISA

AED 2,500

AED 2800 (additional) with the premium Almas golden caviar

本日の前菜五種 Appetizer 5 kinds

椀物 Soup Dish

神戸牛の一口サンド Kobe Beef Katsu Sando

おまかせ寿司 Sushi Omakase

シェフのスペシャリティー Chef's Speciality

デザート Dessert

24 – hour advance reservation is required for Combination Omakase TAKAHISA

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A La Carte from Sushi Master

We only use the best grade fish from Toyosu Fish Market
in Japan imported 3 to 4 times a week

～ Cold Appetizers ～

Tuna & Avocado (S)(G)(F) 250

Bluefin tuna & fatty tuna and avocado tartar

Crab Salad (S)(G)(C)(Se) 250

Lettuce salad topped with Japanese Crab, tomato, asparagus
avocado with Shiso dressing

Mizu Tako Carpaccio (S)(G)(Se) 280

Pacific giant octopus carpaccio with spicy sesame soy sauce

Toro & Caviar (S)(G)(F)(C) 300

Chopped bluefin fatty tuna and sweet shrimp topped
with Italian caviar served in a cocktail glass

*** 1400 AED (additional) with the premium Almas golden caviar**

White Fish with Italian Truffle (S)(G)(F) 380

Thinly sliced white fish with fresh Italian truffle and soy sauce

Fugu Tessa (S)(G)(F) 【SEASONAL】 480

Thinly sliced fresh puffer fish with ponzu citrus sauce

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

ALL PRICES ARE IN AED AND INCLUSIVE OF 5% VAT AND 7% DUBAI MUNICIPALITY FEE

A La Carte from Sushi Master

Sashimi Chef Selection 3 Kinds, 9 Pieces (S)(G)(F)	350
Sashimi Chef Selection 5 Kinds, 15 Pieces (S)(G)(F)	600

Assorted slices of fresh raw fish straight from Japan

Caviar “Tradition” - 50g (D)	1,200
“Tradition” is white sturgeon caviar from Italy	

Tuna Carpaccio with Truffle (S)(G)(F)	1,480
A rare to find combination of thinly sliced fatty, semi-fatty, and Akami of tuna from Yamayuki with premium truffle and caviar	
* CHEF NISHIOKA SPECIALITY	

Ars Italica “Almas Caviar” - 30g (D)	4,200
Caviar from the sterlet sturgeon in the albino variety.	
Almas means Diamond in Russian and it is historically reserved for Russian, Iranian, and Austrian royalty	

~ SOUP ~

Miso Soup (S)(G)(F)(C)	50
Japanese traditional miso soup	

Homemade Pumpkin Soup (S)(G)(F)(D)	80
Pumpkin soup using the finest pumpkin from Japan with heavy Cream creating a nice creamy texture	

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C)

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Sushi Master

～ Hot Appetizers ～

Crab Chawanmushi (S)(G)(F)(C)(E) 80

Steamed egg custard with king crab

Truffle Chawanmushi (S)(G)(F)(C)(E) 300

Steamed egg custard with black truffle

Lobster Ebi Katsu Sand (S)(G)(E)(D) 450 / 900

JP Lobster cutlet between 2 slices of Japanese milk bread

Half size is 4pcs and Full size is 8pcs

※ CHEF HINO SPECIALITY

Awabi Kimo Sauce (S)(G)(C)(E) 5,000

Steamed Japanese abalone with chef's special abalone's liver sauce and bowl of rice. Pineapple is contains

～ Maki and Nigiri Sushi ～

Negi Toro Maki (S)(G)(F) 210

Chopped bluefin fatty tuna roll with spring onion

“Daisen” Sea Urchin Nigiri Sushi (S)(G) 400/ Piece

Daisen sea urchin is No. 1 brand in Japan

※ VERY RARE TO FIND

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),,

Sesame (Se), Nuts (N), Egg (E), Dairy (M), and Mustard (Mu)

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A La Carte from Sushi Master

To Roll (S)(G)(F)(E)

480

Sushi roll with bluefin tuna, fatty tuna, slow boiled egg york ,
and topped with sea urchin and caviar

* CHEF HINO SPECIALITY

* 1400 AED (additional) with the premium Almas golden caviar

Unagi Bo Zushi (S)(G)(F)

600

Grilled eel on top of sushi rice flavored with Japanese pepper,
sansho. Traditional style of sushi

Tuna Nigiri Sushi Platter 9 Pieces (S)(G)(F)

600

Sushi of bluefin tuna, semi fatty tuna, and fatty tuna,
3 pieces each

with Caviar

1160

* 6300 AED (additional) with the premium Almas golden caviar

Nigiri Sushi Platter 12 Pieces (S)(G)(F)(C)

880

Chef's selection of 12 pieces of sushi

* 700 AED (additional) with the premium Almas golden caviar

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Sushi Master

～ Main Dishes ～

Saikyo Yaki (S)(G)(F) 250

Grilled black cod fish marinated with sweet miso sauce

Queen Crab Risotto (S)(G)(D)(C) 400

Japanese style of risotto with queen crab

Golden Ikura Don (S)(G)(F) 400

Rice bowl topped with salmon roe and golden yamame roe

Golden Yamame roe is only available in winter

*** 1400 AED (additional) with the premium Almas golden caviar**

Kinki Shio Yaki (F) 450

Grilled Kinki rock fish with Japanese salt

Nodoguro Shio Yaki (F) 500

blackthroat seaperch with Japanese salt

Sea Jewelry (S)(G)(F) 520

Sea urchin mixed with sushi rice with salmon egg around
topped with chopped bluefin tuna and caviar

*** 1120 AED (additional) with the premium Almas golden caviar**

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Sushi Master

Unagi Shirayaki

580

Grilled large eel from Japan without sauce.

Best enjoyed with Salt and wasabi

UnaJu (S)(G)(F)

580

Grilled large eel from Japan with sauce and placed on rice in Jubako box

Tuna Paradise (S)(G)(F)

600

3 kinds of Japanese bluefin tuna sashimi served on top of sushi rice

Nama Chirashi (S)(G)(F)(C)

680

Premium selection of assorted sashimi served on top of sushi rice

*** 420 AED (additional) with the premium Almas golden caviar**

KANI Chirashi (S)(G)(F)(C)(E)

800

Seasoned sushi rice topped with queen snow crab and egg threads underneath in a Jubako box

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Wagyu Master

We only use the best quality beef, A5 – BMS12 and Halal,
imported directly from Japan

～ Appetizers ～

Kobe Beef Yukke (S)(G)(E) 120

Japanese style of fresh Kobe Beef tartar
topped with cucumber and pickles * **CHEF WADA SPECIALITY**

Kobe Beef Sirloin Sushi (S)(G)(E) 200/ Piece

Nigiri sushi with a slice of Kobe Beef sirloin
topped with caviar and sea urchin

* **420 AED (additional) with the premium Almas golden caviar**

Kobe Beef Namban Zuke (S)(G)(F) 220

Fried julienned Kobe Beef marinated
with vinegar sauce * **CHEF WADA SPECIALITY**

Kobe Beef Aburi Sushi 3 Pieces (S)(G) 270

Lightly torched Kobe Beef nigiri sushi * **CHEF WADA SPECIALITY**

Kobe Beef Carpaccio (S)(G)(Se) 330

Thinly sliced fresh Kobe Beef served with caviar
and chopped wasabi

* **980 AED (additional) with the premium Almas golden caviar**

Kobe Beef Tongue Negi Shio Yaki (S)(G)(Se) 380

Softest part of Kobe beef tongue with salted green onion sauce

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Wagyu Master

Roast Beef Onion Salad (S)(G)

380

Cold roast Kobe Beef with shredded onion
and soy sauce dressing

Kobe Beef Tataki (S)(G)(Se)

380

Lightly seared Kobe Beef slices served
with chopped wasabi and chopped flavoured onion

Kobe Beef Wagyu Dengaku (S)(G)(D)(Se)(E)

380

Kobe Beef thoroughly simmered for 8 hours with cheese and
Wagyu Master's special miso

Cold Pasta Chef Special (S)(G)(F)(C)

450

Cold pasta mixed with Italian truffle sauce
topped with sea urchin and caviar

*** 700 AED (additional) with the premium Almas golden caviar**

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Wagyu Master

Kobe Beef Carpaccio Roll (S)(G) 450

A rich blend of vinegared rice and thin slices of avocado
Wrapped in Kobe Beef slices placed on sea urchin sauce and
Generously topped caviar and wasabi

*** 840 AED (additional) with the premium Almas golden caviar**

Kobe Beef Special (S)(G) 570

Sushi roll with Kobe Beef chuck roll,
3 piece is topped with tenderloin, sea urchin, and caviar

*** 420 AED (additional) with the premium Almas golden caviar**

Kobe Beef Sashimi (S)(G)(Se) 580

Fresh Kobe beef sashimi together served with onion from
Awaji, Japan comes with Chef's special dressing

～ Main Dishes ～

Kobe Beef Stew (S)(G)(D) 480

Kobe Beef stew thoroughly simmered for 18 hours

Zaru Soba with Italian Truffle (S)(G) 450

Cold buckwheat noodles and Italian truffle
served with a dipping sauce

with Kobe Beef (S)(G) 580

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C)

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Wagyu Master

Kobe Beef Egg Don (S)(G)(E) 580

Sliced Kobe Beef cooked in a sweet soy sauce
with simmered egg and onion on steamed rice

Kobe Beef Yakiniku Sando (S)(G)(E)(D)(Mu) 580

Grilled sliced Kobe Beef sandwich with brown sweet
savory sauce and cheese

Kobe Beef Yakiniku Roll (S)(G)(E)(Se) 680

Grilled sliced Kobe Beef sushi roll with baby spinach, hot chili
mayonnaise and savory sauce * **CHEF NISHIOKA SPECIALITY**

Kobe Beef Sukiyaki with Italian Truffle (S)(G)(E) 680

Sliced Kobe Beef cooked in a brown savory sauce
served on steamed rice with poached egg and fresh truffle

Kobe Beef Sirloin Katsu Don (S)(G)(E) 980

Deep fried breaded Kobe Beef sirloin with Simmered egg,
and onion in a sweet soy sauce on steamed rice

Containing Soy beans (S), Gluten (G), Fish (F), Crustacea (C),,

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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A La Carte from Wagyu Master

Kobe Beef Katsu Sando (S)(G)(E)(D)(Mu)

Kobe Beef sirloin cutlet between 2 slices of Japanese milk bread

Half Portion

490

Full Portion

980

Wagyu Jewelry Box (S)(G)

Sushi rice topped with wagyu, sea urchin, ikura, and caviar

Kobe Beef Steak (S)(G)(F)(E)

1,280

180g of Kobe Beef sirloin steak served with truffle salt
and chopped wasabi

Kobe Beef Ultimate Chateaubriand Steak (S)(G)(Se)

1,800

180g of Kobe Beef Chateaubriand steak served with
truffle salt and chopped wasabi. Chateaubriand is the
premium part of the beef fillet as only 2kg can be obtained
from one cow **【LIMITED AVAILABILITY】**

Contains Soy beans (S), Contains Gluten (G), Contains Fish (F), Contains Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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~ Desserts ~

Choux a la creme (G)(E)(D)

100

An iconic French dessert made from Choux Pastry buns filled
With whipped cream and custard that is flavored with
Madagascar vanilla beans topped with a crunchy cookie

✳ **CHEF HONOKA SPECIALITY**

Takahisa Mont Blanc (G)(E)(D)

120

Chestnut cream strings on top of a cheese cake

Matcha Tiramisu (G)(E)(D)

120

Green tea flavoured cream cheese dessert
with a Japanese brown sugar syrup on the side

Strawberry Shortcake (G)(E)(D)

150

A soft and light dessert that layers three sponge cakes with
creamy custard, and fresh strawberries coated
With shortbread crumbs ✳ **CHEF RIHO SPECIALITY**

Contains Soy beans (S), Contains Gluten (G), Contains Fish (F), Contains Crustacea (C),

Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

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~ Desserts ~

Assorted Fruits

Assorted fruits imported from Japan

Half Portion

150

Full Portion

300

Rich Chocolate (E)(D)(G)

180

A fusion of chocolate mousse from France and pudding made with Madagascar vanilla beans. A rich, smooth flavor is Complemented by three types of chocolate

White Jewel (S)(E)(D)(G)(N)(Se)(Mu)

230

White chocolates shaped like jewelry wraps the chocolate Mousse made of three kinds of chocolate from Valrhona, France and pudding, flavored with Madagascar vanilla beans

Terrine Chocolate with Rich Milk Ice cream (S)(E)(D)(G)(N)

230

Chocolate pie on a terrine made with 3 kinds of chocolate Topped with whipped cream, comes with a scoop of rich milk Ice cream on the side that melts in your mouth smoothly

Contains Soy beans (S), Contains Gluten (G), Contains Fish (F), Contains Crustacea (C),
Sesame (Se), Nuts (N), Egg (E), Dairy (D), and Mustard (Mu)

ALL PRICES ARE IN AED AND INCLUSIVE OF 5% VAT AND 7% DUBAI MUNICIPALITY FEE