

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 pieces

Salmon (F) (Su) 🍣	90
Shima Aji (F) (Su) 🍣	110
Yellowtail (F) (Su) 🍣	115
Hokkaido Scallops (Mo) (Su) 🍣	115
Ehime Bluefin Tuna (F) (Su) 🍣	135
Ehime Bluefin Chu Toro (F) (Su) 🍣	150
Ehime Bluefin Otoro (F) (Su) 🍣	165
Uni (Mo) (Su) 🍣	275

## NIGIRI 3 pieces \*

Salmon (F) (Su) 🍣	80
Unagi (F) (G) (So) (Su) 🍣	80
Salmon Belly (F) (So) (Su) 🍣	85
Shima Aji (F) (Su) 🍣	85
Yellowtail (F) (Su) 🍣	95
Hokkaido Scallops (Mo) (Su) 🍣	105
Ehime Bluefin Tuna (F) (Su) 🍣	115
Ehime Bluefin Chu Toro (F) (Su) 🍣	120
Ehime Bluefin Otoro (F) (Su) 🍣	125
Kuruma Ebi (Cr) (Su) 🍣	80 / pc
Uni Gunkan (Mo) (Su) 🍣	275

## MAKI 3 pieces \*

Cucumber (Su) ✓	40
Avocado (Su) ✓	50
Salmon (F) (Su) 🍣	65
Yellowtail (F) (Su) 🍣	85
Ehime Bluefin Tuna (F) (Su) 🍣	100
Ehime Bluefin Chu Toro (F) (Su) 🍣	115
Ehime Bluefin Otoro (F) (Su) 🍣	125

## HAND ROLL per piece

Salmon with Avocado (F) (Su) 🍣	90
Spicy Tuna (F) (G) (Su) 🍣	100
Hokkaido King Crab (Cr) (G) (E) (So) (Su) 🍣	190
Otoro with Caviar (F) (G) (Su) 🍣	250
Uni (Mo) (Su) 🍣	275

\* Add Kristal Caviar - AED 30 per gram

Add Fresh Wasabi - AED 45

🌊 Sea Fu Signature Dish   ✓ Vegan   🌿 Vegetarian   🍣 Sustainable  
(F) Fish   (Cr) Crustaceans   (Mo) Molluscs   (N) Tree Nuts   (Pn) Peanuts   (G) Gluten   (E) Egg   (Mi) Milk  
(Se) Sesame   (So) Soybeans   (Su) Sulphite   (Ce) Celery   (Mu) Mustard

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# SEA FU PLATTER



## SEA FU SASHIMI PLATTER (F) (Mo) (G) (So) (Su) 🍣

[21 pieces]

3 pcs Salmon, 3 pcs Shima Aji, 3 pcs Yellowtail, 3 pcs Ehime Bluefin Tuna, 3 pcs Otoro, 3 pcs Chu Toro, 3 pcs Hokkaido Scallops

650

## SEA FU SUSHI PLATTER (F) (Cr) (Mo) (G) (E) (So) (Su) 🍣

[26 pieces]

3 pcs Salmon Sashimi, 3 pcs Ehime Bluefin Tuna Sashimi, 3 pcs Yellowtail Sashimi, 3 pcs Hokkaido Scallops Nigiri with Pickled Wasabi, 3 pcs Otoro Nigiri with Kristal Caviar, 3 pcs Shima Aji Nigiri with Yuzu, 8 pcs Prawn Tempura Roll

950

## SEA FU ROYAL PLATTER (F) (Cr) (Mo) (G) (E) (Se) (So) (Su) 🍣

[35 pieces]

3 pcs Hokkaido Scallops Sashimi, 3 pcs Yellowtail Sashimi, 3 pcs Chutoro Sashimi, 3 pcs Salmon Sashimi, 3 pcs Ehime Bluefin Tuna Nigiri, 3 pcs Salmon Belly Nigiri with Pickled Wasabi, 3 pcs Shima Aji Nigiri with Yuzu, 3 pcs Eel, 3 pcs Hokkaido King Crab Gunkan, 8 pcs A5 Australian Wagyu Beef Roll

1300

# ROLLS



## YASAI MAKI ROLL (G) (So) (Su) ✓ 🍣

Inari, Cucumber, Avocado, Takuan, Shiso, Ume Miso, Tanuki

100

## SOFT SHELL CRAB ROLL [6 pieces]

(Cr) (G) (E) (So) (Su) 🍣

Marinated Crispy Crab, Daikon Sheet, Cucumber, Avocado, Gochujang Mayonnaise

115

## BLACK COD MAKI

(F) (G) (Se) (So) (Su) (Ce) 🍣

Miso Roasted Black Cod, Mizuna, Cucumber, Yuzu Jam

120

## SEA FU SALMON ROLL

(F) (G) (Mi) (So) (Su)

Salmon, Truffle Cream Cheese, Cucumber

130

## PRAWNS TEMPURA ROLL

(Cr) (G) (E) (Se) (So) (Su)

Cucumber, Avocado, Crispy Potato, Spicy Mayonnaise

130

## SPICY TUNA ROLL (F) (G) (E) (So) (Su) 🍣

Ehime Bluefin Tuna, Cucumber, Asparagus, Red Yuzu Kosho, Spring Onion, Spicy Mayonnaise, Takuan, Avocado

160

## HOKKAIDO KING CRAB ROLL

(Cr) (G) (E) (So) (Su) 🍣

Orange Tobiko, Avocado, Cucumber

200

## A5 AUSTRALIAN WAGYU BEEF ROLL

(G) (F) (So) (Su)

Beef Tartar, Foie Gras, Truffle, Unagi Tempura, Unagi Sauce, Cucumber

210



Sea Fu Signature Dish



Vegan



Vegetarian



Sustainable

(F) Fish

(Cr) Crustaceans

(Mo) Molluscs

(N) Tree Nuts

(Pn) Peanuts

(G) Gluten (E) Egg

(Mi) Milk

(Se) Sesame

(So) Soybeans

(Su) Sulphite

(Ce) Celery

(Mu) Mustard

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# NAMA



## YELLOWTAIL USUZUKURI \* (F) (G) (Mu) (Su) 🌿

Pickled Cucumber, Onion, Sudachi Dressing

160

## OTORO USUZUKURI \* (F) (G) (So) (Su) 🌿

Ehime Bluefin Otoro, Pickled Apple, Kizami Wasabi, Ginger Ponzu Sauce

190

## SALMON USUZUKURI \* (F) (G) (Se) (So) (Su) 🌿

Smoked Ponzu, Bubu Arare, Myoga, Shiso, Morita Chili Oil

150

\* Add Kristal Caviar - AED 30 per gram

## BLUEFIN TUNA TARTAR \* (F) (G) (Ce) (So) (Su) 🌿

Daidai Ponzu, Shiso Leaves, Shallot, Rice Cracker, Chives

160

## GILLARDEAU OYSTERS (Mo) (G) (So) (Su) 🌿

65 per piece

## KAVIARI CAVIAR SELECTION (F) (G) (E) (Mi) 🌿

	30 g	50 g
Baeri	380	590
Kristal	900	1,500
Beluga	1,500	2,500

Our Caviar is served with Blinis and condiments.

# STARTER



## EDAMAME (G) (So) ✓

Salted or Spiced

40

## PRAWNS TEMPURA (F) (Cr) (G) (E) (So) 🌿

Tentsuyu, Daikon, Ginger, Negi

115

## MISO SOUP (F) (G) (So)

Tofu, Scallion, Seaweed

50

## SPICY LAKSA SOUP (F) (Cr) (Mo) (G) (E)

Prawn, Quail Egg, Hokkaido Scallop, Calamari, Vegetables, Soba Noodles

110

## KAISO SALAD (F) (G) (Se) (So) (Su)

Seaweed, Cucumber, Yamasa Ponzu

65

## VEGETABLE POMELO SALAD (Pn) ✓

Cabbage, Pear, Pomelo, Greens, Shallot, Asian Herbs, Peanut Dressing

90

## MIXED FIELD GREEN SALAD

(Se) (So) (Su) 🌿

Locally Grown Leaves, Baby Artichoke, Crystalized Local Shitake Mushroom, Kurakon Kombu Kelp, Wafu Dressing

90

## HEIRLOOM TOMATO SALAD

(G) (So) (Se) (Su) 🌿

Clear Tomato Shoyu, Shiso, Crispy Yuba, Dry Miso

110

## DUCK SALAD (G) (So) (Se) (Ce) (Mu) (Su)

Herb Salad, Hoisin Dressing, Myoga

160

## HOKKAIDO KING CRAB SALAD

(Cr) (G) (So) (Su)

Fresh Coconut, Asian Herbs, Locally Grown Salad, Cucumber Flowers, Fresh Chili, Avocado

220

## GRILLED OCTOPUS (Mo) (N) (G) (Se) (So)

Potato Terrine, Ssamjang Emulsion, Bulgogi Sauce

150

## GRILLED HOKKAIDO SCALLOPS

(F) (Mo) (G) (Mi) (So) (Su)

Trout Caviar, Leek, Kimchi Sauce, Leek Oil

220

🌿 Sea Fu Signature Dish   ✓ Vegan   🌿 Vegetarian   🌿 Sustainable

(F) Fish   (Cr) Crustaceans   (Mo) Molluscs   (N) Tree Nuts   (Pn) Peanuts   (G) Gluten   (E) Egg   (Mi) Milk  
(Se) Sesame   (So) Soybeans   (Su) Sulphite   (Ce) Celery   (Mu) Mustard

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# DIM SUM



## TRUFFLE EDAMAME [3 pieces] (G) (Mi) (So) 🍄

Black Truffle, Edamame

60

## CORN FED CHICKEN SIU MAI [3 pieces] (F) (G) (E) (Se) 🍄

Shitake Mushroom, Water Chestnut, Tobiko

90

## CLASSIC PRAWN HAR GAW [3 pieces] \*

(Cr) (G) (Se) 🍄

Sustainable Prawn, Bamboo Shoot, Ginger

90

\* Add Kristal Caviar - AED 30 per gram

## MIX SEAFOOD HAR GAW [3 pieces] \*

(Cr) (Mo) (G) (Se) 🍄

Crab Meat, Sustainable Prawn, Calamari, Hokkaido Scallop, Spring Onion

90

## WAGYU BEEF & FOIE GRAS [3 pieces] (G) (Mo) (Se) (Ce) 🍄

A5 Wagyu Beef, Oyster Mushroom, Leek

110

## MIXED SELECTION [5 pieces]

(Cr) (Mo) (G) (E) (Mi) (Se) (So) (Ce) 🍄

Truffle Edamame, Corn Fed Chicken, Sustainable Prawn, Mix Seafood, A5 Wagyu Beef

140

# MAIN COURSE



## SPICY VEGETABLE THAI CURRY (G) ✓🌿

Green Curry, Coconut Milk, Eggplant, Snap Peas, Shimeji Mushroom, Bok Choy, Steamed Rice

130

Add Corn Fed Chicken 🍄 - 70

Add Shrimps (Cr) 🍄 - 90

## WHOLE MISO ROASTED BABY CHICKEN

(G) (E) (Mi) (Se) (So) (Su)

Broccoletti, Kujo Negi, Yuzu Kosho, Chicken Jus

210

## MEDITERRANEAN SEARED SEA BASS FILLET

(F) (G) (E) (Mi) (Su) 🍄

Locally Grown Maitake Mushroom, Lemongrass Sauce, Green Asparagus, Plankton Olive Oil

240

## SEA FU BLACK COD (F) (Mo) (G) (Se) (So) (Su) 🍄🌿

Soy Marinated Black Cod, Miso Aubergine, Yuzu

245

## ROBATA GRILLED KINKI FILLET (F) (G) (So) (Su)

Poached Miso Fennel, Trout Caviar, Koji Beurre Blanc

290

Add Baeri Caviar 🍄 - 60

## GRILLED WAGYU BEEF TENDERLOIN [200 grams]

(G) (Mi) (So)

A5 Australian Wagyu Beef, Truffle Mashed Potato, Marinated Locally Grown Maitake Mushroom, Szechuan Jus

340

## GRILLED WAGYU BEEF STRIPLOIN [250 grams]

(G) (E) (Mi) (Se) (So) 🍄🌿

Japanese Wagyu Beef, Smoked Miso Butter, Coriander and Negi Dauphine Potato, Nameko Mushroom

440

🍄 Sea Fu Signature Dish   ✓🌿 Vegan   🌿 Vegetarian   🍄 Sustainable  
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(Se) Sesame   (So) Soybeans   (Su) Sulphite   (Ce) Celery   (Mu) Mustard

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# FROM OUR WOK



## **SINGAPORE NOODLES** (G) (E) (So) (Ce) (Mu)

Cabbage, Organic Free Range Egg, Carrots, Bok Choy, Homemade Curry Powder

**130**

*Add Corn Fed Chicken 🐔 – 70*

*Add Shrimps (Cr) 🍤 – 90*

## **PAD THAI NOODLES** (N) (G) (E) (Ce) (Su)

Organic Free Range Egg, Tofu, Chives, Cashew Nut, Bean Sprouts, Onion, Takuan

**140**

*Add Corn Fed Chicken 🐔 – 70*

*Add Shrimps (Cr) 🍤 – 90*

## **HOMEMADE KIMCHI BIBIMBAP** (F) (G) (E) (Se) (Su) 🍴

Shitake Mushroom, Carrots, Bean Sprouts, Spinach

**130**





*Add Kumamoto A5 Wagyu Beef Striploin (100g) – 300*

*Add Confit Duck Leg 🍴 – 120*

## **CHEN PI JI ORGANIC CORN FED CHICKEN** (Mo) (G) (So) (Su) (Ce) 🍴

Dried Orange Sauce, Bell Pepper, Onion, Celery, Leek

**195**

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(Se) Sesame   (So) Soybeans   (Su) Sulphite   (Ce) Celery   (Mu) Mustard

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# DAILY SELECTION



## CATCH OF THE DAY (F) (G) (E) (Ce)

Grilled | Steamed | Salt-Crusted

Green Salad

Market Price

## AUSTRALIAN ROCK LOBSTER (Cr) (Mi)

Grilled | Tempura | Sashimi

Green Salad

Market Price

## SPANISH CARABINERO PRAWNS (Cr)

Grilled | Tempura | Sashimi

Market Price

## ROBATA GRILLED KING CRAB LEGS (Cr) (Mi) (G)

Green Salad

Market Price

# SIDE DISH



## STEAMED RICE ✓

60

## FRIED RICE (G) (E) (Se) (So) ✓

60

## SEAWEED MASHED POTATO (Mi) ✓

60

## GARLIC BROCCOLI ✓

60

## STIR FRIED MUSHROOMS (G) (Se) (So) (Su) ✓

60

## CHILI CAULIFLOWER (G) (So) (Su) ✓

60

## STIR-FRIED VEGETABLES (G) (So) ✓

60



Sea Fu Signature Dish



Vegan



Vegetarian



Sustainable

(F) Fish

(Cr) Crustaceans

(Mo) Molluscs

(N) Tree Nuts

(Pn) Peanuts

(G) Gluten

(E) Egg

(Mi) Milk

(Se) Sesame

(So) Soybeans

(Su) Sulphite

(Ce) Celery

(Mu) Mustard

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# DESSERT



## **ASIAN CHOCOLATES** (N) (G) (E) (Mi) (F) (So)

"Mekonga" Vietnamese Chocolate Cream, Cocoa Pulp Jelly, Cocoa Sorbet,  
Caramelized Cocoa Nibs

80

## **SEA FU CLOUD** (E) (Mi) (F)




Light Meringue, Chrysanthemum Sorbet and Chantilly, Longan, Bee Pollen

80

## **HOKKAIDO MILK COTTON CHEESECAKE SOUFFLE** (G) (E) (Mi) (So)

Japanese Cream Cheese, Apricot, White Miso Ice Cream

90

 Sea Fu Signature Dish    Vegan    Vegetarian    Sustainable  
(F) Fish   (N) Tree Nuts   (Pn) Peanuts   (G) Gluten   (E) Eggs   (Mi) Milk   (Se) Sesame

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**HOMEMADE KOREAN STRAWBERRY MOCHI** [1 pc] (N) ✓ 🌱

Japanese "Gyuhi" Mochi Skin, Local Korean Strawberry, Silky Vegan Chantilly

65

**HOMEMADE MANGO MOCHI** [1 pc] (N) ✓ 🌱

Japanese "Gyuhi" Mochi Skin, Thai Holy Basil Scented Mango, Silky Vegan Chantilly

65

**HOMEMADE ICE CREAM / PER SCOOP** (E) (Mi) ✓ 🌱





Vietnamese Chocolate | Indonesian Vanilla | Uchi Matcha

50

**HOMEMADE SORBET / PER SCOOP** ✓ 🌱

Philipino Mango | Korean Strawberry | Thai Coconut

50

 Sea Fu Signature Dish    Vegan    Vegetarian    Sustainable  
(F) Fish   (N) Tree Nuts   (Pn) Peanuts   (G) Gluten   (E) Eggs   (Mi) Milk   (Se) Sesame

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At Four Seasons Resort Dubai at Jumeirah Beach,  
we are committed to preserving the environment and leaving a positive,  
enduring impact on our local community.

We endeavor to use food suppliers with an ethical  
approach to food service with reduced and reusable packaging. Our  
actual initiatives include working closely  
with local suppliers to help reduce our food miles  
and support local economies.

By implementing this philosophy, we ensure that all of our meat and  
dairy are ethically sourced, our fish and seafood are sustainable, and  
our eggs are cage-free.

