



A LA CARTE

SEAFOOD & RAW

CEVICHE MIXTO

Japanese Scallop, Calamari, Prawn, Celery Root, Pomegranate & Coconut Yuzu Leche de Tigre

79

HAMACHI CRUDO

Japanese Yellowtail, Shaved Fennel, Wakamomo, Green Chili, Citrus Elderflower & Chili Oil

99

SEAFOOD TARTARE

Salmon, Yellowfin Tuna, Wasabi Tobiko, Roasted Mango Miso Aioli & Yuzu Guacamole

89

NEW STYLE SASHIMI TRIO

Yellowfin Tuna, Salmon, Yellowtail, Citrus Beet Purée, Herb Miso & Kizami Wasabi

89

TUNA CARPACCIO

Yellowfin Tuna, Citrus Ponzu, Anchovy Aioli & Truffle Oil

89

SALMON TATAKI

Blowtorched Salmon, Granny Smith Apple, Parsnip Crisp, Pine Nut & Herb Miso

89

JAPANESE TUNA PIZZA

Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce

89

(V) Vegetarian (A) Alcohol (N) Nuts

All prices are in AED & are inclusive of 10% municipality fees. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



SASHIMI (2 PIECES)

YELLOWFIN TUNA - MAGURO	35
SALMON - SAKE	35
YELLOWTAIL - HAMACHI	45
SEA BASS - SUZUKI	35
EEL - UNAGI	55
PRAWN - EBI	45
SCALLOP - HOTATE	45
OCTOPUS - TAKO	39
SALMON ROE - IKURA (A)	69

9 TYPE SASHIMI

Yellowfin Tuna, Salmon, Yellowtail,
Sea Bass, Eel, Prawn, Octopus, Blowtorched Tuna,
Blowtorched Salmon - 2 pieces each

NIGIRI (2 PIECES)

YELLOWFIN TUNA - MAGURO	35
SALMON - SAKE	35
YELLOWTAIL - HAMACHI	45
SEA BASS - SUZUKI	35
EEL - UNAGI	55
PRAWN - EBI	45
SCALLOP - HOTATE	45
OCTOPUS - TAKO	39
SALMON ROE - IKURA (A)	69
BLOWTORCHED TUNA - ABURI MAGURO	49
BLOWTORCHED SALMON - ABURI SAKE	49

9 TYPE NIGIRI

Yellowfin Tuna, Salmon, Yellowtail,
Sea Bass, Eel, Prawn, Octopus, Blowtorched Tuna,
Blowtorched Salmon - 2 pieces each

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MAKI ROLLS

CALIFORNIA Crab Meat, Crab Stick, Avocado, Cucumber & Spicy Aioli	79
SPICY TUNA Yellowfin Tuna, Kappazuke, Avocado, Cucumber & Spicy Aioli	89
VEGETABLE (V) Asparagus, Carrot, Cucumber, Avocado, Red Pepper & Spicy Aioli	59
PHILADELPHIA Smoked Salmon, Cucumber, Spring Onion, Avocado, Cream Cheese & Dill	89
CRUNCHY PRAWN Shrimp Tempura, Spicy Crab Meat, Avocado, Cucumber & Spicy Aioli	79
CRISPY SHRIMP TEMPURA Shrimp Tempura, Boston Lettuce, Avocado, Spicy Crab Meat & Unagi Sauce	89
CRISPY SPIDER Soft Shell Crab Tempura, Avocado, Boston Lettuce, Asparagus, Tobiko & Unagi Sauce	89
VOLCANO Snow Crab Meat, Spicy Crab Meat, Crab Stick, Cucumber, Avocado, Tobiko & Spicy Aioli	99

SIGNATURE ROLLS

DUCK & DRAGON Duck Confit, Barbecued Eel, Avocado, Cucumber, Tempura Crunch & Unagi Sauce	89
CRUNCH MELT Shrimp Tempura, Asparagus, Avocado, Mozzarella Cheese, Tempura Crunch, Spicy Aioli & Unagi Sauce	89
SALMON PASSION Spicy Salmon, Blowtorched Salmon, Asparagus, Red Onion, Avocado, Pineapple Salsa & Spicy Aioli	89
WAGYŪ TATAKI Seared Wagyū, Asparagus, Cucumber, Tomato, Avocado, Pickled Daikon, Pickled Carrot & Ginger Soy	99
CATERPILLAR (V) Sweet Shiitake Mushroom, Asparagus, Avocado, Red Pepper, Cucumber, Cream Cheese & Spicy Aioli	69
KARMA MIXED PLATTER (36 PIECES) Sashimi - Yellowfin Tuna, Salmon, Sea Bass - 3 pieces each Nigiri - Yellowfin Tuna, Salmon, Yellowtail, Sea Bass - 3 pieces each Maki - Spicy Tuna, California, Philadelphia, Vegetable (V), Crunchy Prawn - 3 pieces each	449

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SMALL DISHES

CLASSIC MISO SOUP	19
EDAMAME WITH MALDON SALT OR SRIRACHA BUTTER (V)	25/29
VEGETABLE TEMPURA (V) Aubergine, Shiitake Mushroom, Asparagus, Courgette, Sweet Potato & Tempura Sauce	59
12 SPICED CRISPY CALAMARI Calamari, 12-Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli	89
SHRIMP TEMPURA Shrimp, Chive, Spring Onion, Sesame Seed & Peanut Butter Chili Sauce	99
VIETNAMESE SUMMER ROLLS Prawn, Cucumber, Carrot, Yellow Pepper, Vermicelli, Mint, Coriander, Rice Paper & Peanut Sauce	49
SHRIMP TACOS Shrimp, Fennel, Onion, Wasabi Tobiko, Mango, Crispy Wonton & Passion fruit Aioli	69
CRISPY DUCK ROLLS Duck Confit, Braised Turnip, Cucumber & Mango Oolong Sauce	79
WAGYŪ BEEF GYOZA Wagyū Beef, Shiitake Mushroom, Celery, Truffle Oil, Crème De Foie Gras & Kabayaki Sauce	99
HOME-MADE DIM SUM (6 PIECES) Wasabi Prawn, Spiced Thai Chicken & Creamy Sweet Potato	79

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KARMA 'KLASSICS'

MISO BLACK COD (A)	189
Yuzu Saikyo Miso, Pickled Bamboo Shoot	
TEA SMOKED SALMON	149
Ginger Mirin Glaze, Japanese Plum Coulis	
ANGRY CHICKEN	129
Purple Potato, Roasted Chili & Angry Sauce	
CRISPY AROMATIC DUCK	
Pancake, Cucumber, Spring Onion & Hoi Sin Sauce	
HALF DUCK	199
WHOLE DUCK	399
SWEET SOY BRAISED BEEF SHORT RIBS	229
Roasted Shishito Peppers	
MISO RAMEN	89
Roasted Lamb, Soy Cured Egg, Pak Choi, Spring Onion & Red Chili	

ROBATA

WAGYŪ BEEF SLIDERS	129
Home-made Bun, Lettuce, Tomato, Pickled Cucumber & Honey Truffle Mayo	
'BLACK ANGUS' FLANK STEAK (220g)	169
Preserved Lemon, Crispy Onion & Harissa Butter	
TERIYAKI BEEF FILLET (220g)	289
Spring Onion, Sesame Seed & Chili Teriyaki Sauce	
8+ GRADE WAGYŪ STRIPLOIN (300g)	499
Kizami Wasabi Vinaigrette, Mustard Aioli & Truffle Miso	
8+ WAGYŪ RIBEYE (300g)	599
Kizami Wasabi Vinaigrette, Mustard Aioli & Truffle Miso	
RACK OF LAMB	249
Miso Roasted Aubergine, Shishito Pepper Tempura	

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WOK

VEGETABLE SOBA NOODLES (V)	59
Japanese Buckwheat Noodle, Spring Onion, Carrot, Bean Sprout, Pak Choi, Garlic & Sesame Oil	
JAPANESE COCONUT CURRY (V)	79
Charred Tofu, Broccolini, Asparagus, Broccoli, Baby Carrot & Parsnip Crisp	
SHRIMP SOBA NOODLE	89
Japanese Buckwheat Noodle, Tomato, Garlic, Soy & Parsley	
CHICKEN & CASHEW NUTS	99
Chili Flakes, Thai Basil	
MONGOLIAN WAGYŪ BEEF	229
Crispy Tortilla, Belgian Endive, Coriander & Szechuan Pepper Sauce	

SALADS

KARMA SALAD (V)	49
Seasonal Salad, Cucumber, Pink Grapefruit, Asparagus, Celery, Sesame Seed & Creamy Ginger Dressing	
AVOCADO SALAD (V)	59
Seasonal Salad, Avocado, Baby Spinach & Carrot Miso Dressing	
ASIAN CHICKEN SALAD	69
Five Spiced Grilled Chicken, Chinese Cabbage, Red Cabbage, Coriander, Green Bean & Sesame Mustard Dressing	

SIDES

STEAMED JAPANESE RICE (V)	29	BABY PAK CHOI (V)	39
EGG FRIED RICE (V)	39	SHISHITO PEPPER (V)	79
BROCCOLINI (V)	39	MIXED VEGETABLES (V)	49
GREEN ASPARAGUS (V)	49		

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DRINKS

NEWBORNS

DEVOTION	65	
"An effortless marriage of Bombay Sapphire Gin botanicals, Strawberries, Mint, Cucumber & Apple served in a Julep cup"		
CHANG COOLER	65	
"A Pan Asian Passion Fruit & Lemongrass Mojito. Based on Junmai Sake, keeping the refreshing Mint and Lime combination"		
THE ELDERS FLOWER	65	
"A refreshing combination of Bacardi Rums, Pineapple & Elderflower. Perfect for hot days"		
THE BISON SPICE	59	
"A fresh Zubrowka based Cucumber and Apple Martini with added Chilli & Ginger kick"		
BLACK CHERRY BLOSSOM	65	
"A petite mix of natural Black Cherry Jam, Martini Rosato & Russian Standard Vodka with Egg White for texture"		
THE CURRANT THYME	69	
"A Bacardi Light Rum based drink with addition of home made Thyme Syrup, Red Currant Jam & Benedictine. With optional Egg White"		
DESSERT IN THE DESERT	69	
"A smooth and sweet Bombay Sapphire Gin based cocktail with prominent flavours of Hazlenut Liquor and Vanilla also with Egg White & Chocolate Bitters"		
NOEL TUMBLER	85	
"A combination of Jameson Whisky and cloudy green Apple Juice sweetened with home-made Plum, Cinnamon & Honey Syrup dusted with Nutmeg. Perfect Drink to put you in a Festive Mood. With optional Egg White"		
FOYNES MARTINI	85	
"An ice cold Karma Kafé twist on Irish Coffee. Jameson Whisky shaken with Single Espresso sweetened with Five Spice Syrup and Anise Liqueur."		
LETTRE D'AMOUR	85	
"The classy Cocktail makes an excellent addition to an elegant gathering. Beefeater 24 Gin combined with Dry Sherry, Rose & Fresh Pomegranate Juice with Egg White for texture"		

ASIAN INSPIRATION

- CHOYA AND SORBET DAIQUIRI 65

"A refreshing & balanced Bacardi Light Rum Daiquiri with Zesty Sorbet & Choya Umeshu"
- WAKAMOMO WHISPER 65

"A Pan Asian Apple Martini twist with Russian Standard Vodka & Japanese Mountain Peach (Wakamomo), served in a stemmed glass over an ice ball"
- LONG THAI-LAND ICED TEA 65

"A long, strong and spicy twist on the Long Island, with Tabasco sauce topped with Ginger Beer"

KARMA FAVOURITES

- NAGASAKI NEGRONI 69

"A smoked twist on the classic Negroni cocktail, with the use of Choya Umeshu, Bombay Sapphire Gin & Campari combined with a dash of Grapefruit Bitters"
- AZTECS ANSWER 69

"Sauza Gold Tequila based Old Fashioned with Agave Syrup, Chocolate Bitters, Orange & Lemon Peel"
- JAPANESE JULEP 99

"Bringing the Julep back with a Japanese twist. Suntory Kakubin Whisky, Shiso Leaves & Bitters"
- MASETAKA TAKETSURU POA

"The Father & Master mind behind a Whisky that has taken the world by storm...We have created 'Barrel Aged Cocktails' as a tribute to him. Ask your bartender for details of the ever changing & evolving concoctions aging in our barrels ready to be served to you"
- SMOKED MARGARITA 79

"A classic Sauza based Tommy's Margarita which has been smoked with the addition of a dash of Absinthe & Orange Bitters"
- CIEN FUEGO 65

"A competition cocktail creating its own legacy with Bacardi Light Rum, Junmai Sake, Aperol & Coconut Syrup"
- TAKEHARA 119

"This is a city in Japan located in the Hiroshima, based on the classic Manhattan cocktail. A stirred mix of Suntory Kakubin Whisky, Benedictine & Luxardo"

KARMA KLASSICS

JADE STONE65

"Russian Standard Vodka based drink using fresh Kiwi & Cucumber is muddled together with fresh Apple Juice & Elderflower"

SAKE MAI-THAI69

"An Asian Mai Tai based on Junmai Sake with Kaffir Lime Leaves, Orgeat Syrup & Luxardo Liquor"

GRAND MANDARIN65

"Bacardi 8 yrs Old Fashioned with the addition of Fresh Mandarin Juice, Grand Marnier Orange Liquor, Five Spice Honey & Bitters. Served on an ice ball"

THE LAST DRAGON89

"Based on the classic Last Word Cocktail. With Green Tea infused Bombay Sapphire Gin, Green Chartreuse & Yuzu Lime Liquor"

BUBBLES

GENGHIS KHAN79/189

"The Zonin Prosecco Kir Royal gets expanded with the freshness of Elderflower & a shot of Junmai Sake with drops of Blackcurrant Liquor"

CHINESE 7569/169

"A bubbly mixture of Zonin Prosecco, Bombay Sapphire Gin, Rose Syrup & Lychee Juice. A Champagne version can be arranged"

JAPANESE 6999/199

"A simple mix of Yuzu Liquor & Zonin Prosecco or Veuve Clicquot Champagne, depending on your preference"

RECOMMENDED CLASSICS

OLD FASHIONED

"The first alleged use of the specific name 'Old Fashioned' was for a Bourbon Whisky cocktail in the 1880s."

Based on 50 ml premium spirit from our selection:

Jack Daniel's	99
Woodford Reserve	99
Maker's Mark	109
Basil Hayden's 8yrs	119
Booker's Straight from the Barrel 7yrs	129
Havana 7yrs	99
Pyrat XO	119
Appleton Estate Extra 12yrs	119
Zacapa 23yrs	139
Zacapa XO	159

CLASSIC MARTINI 🍸

"Enjoy your Martini based on 75 ml of spirit from our Selection.
Shaken or stirred with Noilly Prat Dry Vermouth."

Bombay Sapphire	99
Hayman's Old Tom	99
Plymouth	99
Tanqueray	99
Tanqueray 10	129
No.3 London Dry	139
Beefeater 24	129
Hendrick's	135
Russian Standard Original	99
Russian Standard Platinum	139
Russian Standard Imperia	179
Ketel One	139
Grey Goose	149
Belvedere	149
Beluga Noble	149
Stolichnaya Elit	159
Absolut Elyx	159

CLASSIC MARGARITA 🍸

Based on the original recipe of Margarita, please choose any
Premium Tequila from our selection:

Patrón Silver	99
Patrón Reposado	125
Patrón Añejo	135
Don Julio Silver	125
Don Julio Reposado	149
Don Julio Añejo	159
Jose Cuervo Reserva de la Familia Platino	125
Jose Cuervo Reserva de la Familia Añejo	159

MANHATTAN / ROB ROY 🍸

"The Rob Roy is a cocktail created in 1894 by a bartender at the Waldorf Astoria New York. It is similar to a Manhattan but is made exclusively with Scotch Whisky, while the Manhattan is traditionally made with Rye and today commonly made with Bourbon or Canadian Whisky. Our sweet version of this pre-dinner drink is made with 50ml spirit, 25ml Sweet Vermouth & Bitters."

Rittenhouse Rye	69
Canadian Club	69
Woodford Reserve	105
Basil Hayden's 8yrs	129
Booker's Straight from the Barrel 7yrs	149
Dewar's White Label	69
Chivas Regal 12yrs	125
Chivas Extra	119
Chivas Regal 18yrs	199
Johnnie Walker Double Black	125
Johnnie Walker Platinum Label	219

CIGARS

COHIBA CLUB CIGARILLOS (EACH) 25

Cigarillos are the smallest and most delicate hand-made cigars. They are the delight of those who do not have enough time to smoke a more robust breed since their burning takes hardly more than fifteen minutes.

Taste : Strong, Dry & Medium Bodied

Aroma : Milk Chocolate & Pepper



COHIBA SIGLO II 115

Don't smoke it too quickly, its rich aromas merit slow flavouring. Tasty & structured, the Siglo II goes well with a simple meal or with an excellent Coffee.

Taste : Peppery & Medium Bodied

Aroma : Woody

COHIBA SIGLO VI 249

The perfect compliment of a line which already includes the Robusto & Double Corona.

One will particularly appreciate its dazzling fat & rich ending.

Taste : Rich, Complex & Medium to Full Bodied

Aroma : Floral & Silky

COHIBA BEHIKE 52 359

The Cohiba Behike (or "Tribal Chief") was once deemed the most expensive cigar in the world.

It's composed of Cuban "Medio Tiempo" Leaves which are taken from the top leaves of each Tobacco plant.

These leaves are said to absorb the most sun therefore produce a unique flavor profile.

Needless to say this is probably the main reason why the Behike's are so rare & will only be produced in very small quantities each year.

Taste : Rich & Full Bodied

Aroma : Spicy & Aromatic



CIGARS

MONTECRISTO #4

79

After it was often disparaged, the Montecristo 4 has won back its own frank and direct style. Young leather perfumes & floral aroma make it an all occasions cigar.

Taste : Aromatic & Medium to Full Bodied

Aroma : Leather

PARTAGAS SERIE P #2

125

P2, a cigar conceived for Havana taste lovers & the Partagas brand fans. Its blend makes a rich & heavy cigar which requires careful maturing in order to reduce its aggressiveness and raise its aromas.

For connoisseurs.

Taste : Strong & Full Bodied

Aroma : Dense & Spicy

PARTAGAS SERIE D #4

105

The Partagas Serie D No. 4 was actually created around the 1930's and was available until the mid 1960's.

Post-Revolution, it was re-introduced in 1975 and has risen to become what many could argue to be the most popular Robusto size cigar in the world.

Taste : Woody, Spicy & Full Bodied

Aroma : Baking Bread, Cocoa Bean & notes of Floral Fragrances

ROMEO Y JULIETA CHURCHILL

135

Winston Churchill is definitely one of the great figures of the cigar; it is said that he could never be separated from his cigar.

With aromas from the sweetest to the most powerful; this cigar has gradually appeared on the market.

Taste : Medium Bodied & Creamy Smoke

Aroma : Vanilla, Coffee & Wood

SHŌCHŪ

	30ML	BOTTLE
Tantakatan (Shiso)	39	850
Kuro Isanishiki Imo (Sweet Potato)	45	990
Ichiko Mugi (Barley)	55	1190
Beniotome Goma (Sesame)	59	1290

VODKA

	30ML	BOTTLE
Russian Standard Original	49	990
Russian Standard Platinum	59	1390
Russian Standard Imperia	79	1850
Grey Goose	69	1550
Grey Goose Magnum		2990
Belvedere	69	1550
Ketel One	59	1390
Beluga Noble	75	1650
Stolichnaya Elit	75	1750
Absolut Elyx	75	1750



FLAVORED VODKA

	30ML
Grey Goose Le Citron	69
Grey Goose L'Orange	69
Żubrówka	49
Stolichnaya Vanil	49
Stolichnaya Raspberry	49

GIN

	30ML	BOTTLE
Bombay Sapphire	49	990
Hayman's	49	990
Hayman's Old Tom Gin	49	990
Plymouth	49	990
Tanqueray	49	990
Tanqueray 10	59	1390
Beefeater 24	55	1250
Hendrick's	59	1350
No.3 London Dry	65	
Sacred	65	



RUM

	30ML	BOTTLE
Bacardi Superior	49	990
Bacardi Gold	49	990
Bacardi Black	49	990
Bacardi 8yrs	55	1090
Lamb's Navy	49	990
Gosling's Black Seal	55	
Havana 7yrs	59	1290
Pyrat XO	65	1490
Appleton Estate Extra 12yrs	69	1490
Ron Zacapa 23yrs	95	2190
Ron Zacapa X.O	119	

FLAVORED RUM

Sailor Jerry	49
Koko Kanu	49

CACHAÇA

	30ML
Sagatiba Pura	49

TEQUILA

	30ML	BOTTLE
MIXTO		
Sauza Gold	49	990
Sauza Blanco	49	990
SILVER		
Patrón	59	1350
Don Julio	75	1690
Jose Cuervo Reserva de la Familia Platino	75	1690
REPOSADO		
Patrón	75	1750
Don Julio	89	2090
AÑEJO		
Patrón	85	1990
Don Julio	99	2290
Jose Cuervo Reserva de la Familia	119	
FLAVORED		
Patrón XO Café	49	1090

WHISKY

SCOTCH BLENDS

	30ML	BOTTLE
Dewar's White Label	49	990
Famous Grouse	49	990
Chivas Regal 12yrs	65	1490
Chivas Regal Extra	69	1650
Chivas Regal 18yrs	119	2850
Enjoy the Chivas Golden Twist serving ritual		
Royal Salute 21yrs	199	
Monkey Shoulder	59	1390
Johnnie Walker Black Label	65	1490
Johnnie Walker Double Black Label	69	1650
Johnnie Walker Platinum Label	119	2790
Johnnie Walker Blue Label	219	5250
Johnnie Walker Blue Label King George V	499	

SCOTCH SINGLE MALTS

LOWLAND

Glenkinchie 12yrs	75	1690
Auchentoshan 12yrs	79	1750

SPEYSIDE

Glenfiddich 12yrs	69	1590
Glenfiddich 18yrs	99	2290
Glenlivet 12yrs	69	1550
Glenlivet 15yrs	95	1990
Glenlivet 18yrs	109	
Macallan 12yrs	89	1950
Macallan 15yrs	149	
Macallan 18yrs	199	

HIGHLAND

Glenmorangie Original	69	1550
Glenmorangie 18yrs	179	
Glengoyne 10yrs	59	1390
Dalmore 12yrs	89	1950

ISLAY

Laphroaig 10yrs	59	1390
Ardbeg 10yrs	69	1490
Jura 10yrs	59	1290
Lagavulin 16yrs	159	

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JAPANESE

	30ML	BOTTLE
Taketsuru Non-Age	69	1490
Nikka Blended	69	1490
Nikka From The Barrel	89	1390
Nikka Pure Malt (Black/Red/White)	89	1390
Miyagikio Non-Age	89	1390
Yoichi Non-Age	89	1390
Hibiki Harmony	99	2190
Hibiki 12yrs	105	2350
Yamazaki Distillers Reserve	129	2890

AMERICAN

	30ML	BOTTLE
Canadian Club	49	990
Rittenhouse Rye	49	990
Jack Daniel's	59	1390
Jack Daniel's Honey	65	1490
Maker's Mark	65	1490
Woodford Reserve	59	1390
Basil Hayden's 8yrs	69	
Booker's Straight from the Barrel 7yrs	79	

IRISH

	30ML	BOTTLE
Bushmills Blackbush	49	1490
Jameson	59	1350
Connemara Cask Strength	85	1890

COGNAC

	30ML	BOTTLE
Hennessy V.S	59	1250
Hennessy V.S.O.P	85	1850
Hennessy X.O	199	4390
Hennessy Paradis	399	
Remy Martin V.S.O.P	89	1950

ARMAGNAC

Marquis de Puysegur V.S.O.P	55
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CALVADOS

Boulard Pays d'Auge	59
Boulard Pays d'Auge X.O	99

GRAPPA/PISCO

Bocchino Grappa di Nebbiolo di Langhe	59
Aba Pisco	65

BEER

	BOTTLE
Asahi (Japan)	49
Kirin (Japan)	65
Hitachino Nest Lager (Japan)	69
Hitachino Nest White Ale (Japan)	69
Tiger (Singapore)	49
Singha (Thailand)	49
Heineken (Holland)	49
Sol (Mexico)	49

FORTIFIED WINE

	GLASS 75ML
Graham's Late Bottled Vintage Port	79
Gonzales Byass, Tio Pepe Fino Sherry	59
Martini Bianco Vermouth	49
Martini Rosso Vermouth	49
Martini Rosato Vermouth	49
Martini Extra Dry Vermouth	49
Noilly Prat Dry Vermouth	79

WINE BY THE GLASS

	GLASS	BOTTLE
WHITE		
Pinot Grigio, Lombardy IGGT, Emotivo, Italy	49	239
Grenache-Viognier, Flying Solo, Pays D'Oc, France	55	269
Chardonnay, Chateau St-Michelle, Washington State, U.S.A	59	289
Sauvignon Blanc, Wild Rock, The Infamous Goose, Marlborough, New Zealand	69	339

ROSÉ

Rosé D'Anjou, Domaine des Nouelles-Chereau Carré, Loire	55	249
Domaine Baron Gassier, Côtes de Provence, A.O.C, Jean Jean	69	349

RED

Cabernet Sauvignon, Cuvée Sabourin, Côtes de Gascogne, France	49	239
Merlot, Linea Classica, Garda D.O.C, Italy	55	269
Malbec, Serie A, Familia Zuccardi, Argentina	59	289
Pinot Noir, Bread & Butter, USA	79	389

DESSERT

Noble One, Botrytis Semillon, Riverina, De Bortoli, Australia	159	799
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SAKE BY GLASS OR CARAFE



	GLASS	CARAFE	BOTTLE
Eisen Junmai, 1.8 Litre	89	189	1600
Tateyama Ginrei Honjozo, 1.8 Litre	95	195	1650
Horin Junmai Daiginjo 300ml			380
Kozaemon Sparkling Ginjo Yuzu Sake 200ml			290
Shushinkan Yuzu Sake 500ml	99		660

CHAMPAGNE & PROSECCO

	GLASS	BOTTLE
PROSECCO		
Zonin Brut DOC	69	349
Zonin Rosé Brut Spumante	79	389

CHAMPAGNE

Veuve Clicquot Ponsardin Brut, N.V.	159	899
Louis Roederer Brut, N.V.		1499
Ruinart Blanc de Blanc (100% Chardonnay), N.V.		1899
Armand de Brignac, Brut Gold		8999
Dom Pérignon, Vintage		4199
Cristal, Louis Roederer, Vintage		6999

ROSÉ

Veuve Clicquot Ponsardin Rosé Brut, N.V.		1899
Laurent Perrier Rosé Brut, N.V.		2899
Dom Pérignon, Vintage		8999
Cristal, Louis Roederer, Vintage		9499
MAGNUM (150 CL)		
Veuve Clicquot Ponsardin N.V.		2989
Dom Pérignon, Vintage		9999
MAGNUM ROSÉ (150 CL)		
Laurent Perrier N.V.		5499



SOFT DRINKS

Pepsi / Pepsi Light	19
7up / Diet 7up	19
Tonic Water	19
Ginger Ale	19
Soda Water	19

Red Bull	24
Red Bull Sugar Free	24
Red Bull Blue Edition	24
Red Bull Red Edition	24
Red Bull Silver Edition	24

WATER

Acqua Panna 75cl	29
San Pellegrino 75cl	29

Acqua Panna 25cl	19
San Pellegrino 25cl	19

JUICES

Green Apple	19
Cranberry	15
Guava	15
Orange	19
Pineapple	15

COFFEE

Americano	19
Cappuccino	25
Espresso	19
Double Espresso	25
Latte	25
Macchiato	25
Iced Coffee	25

LIQUEUR COFFEE

Baileys Coffee	55
Irish Coffee	65

ORGANIC TEA SELECTION

BLACK TEA

Classic Chai	29
Earl Grey	29
Tarry Lapsang Souchong	29
English Breakfast	29

HERBAL TEA (CAFFEINE FREE)

Camomile	29
Rooibos	29
Ginger & Herbs	29

GREEN TEA

Royal Gunpowder	29
Moroccan Style	29
Fancy Sencha	29
Jasmine Gold	29
Green Dragon	35

KARMA FAVORITES

Red Chili Chai	29
Milky Oolong	35

MOCKTAILS

CHAI COOLER	39
Iced Earl Grey Tea with Orange Marmalade, Raspberries, Blackberries & fresh Lemon Juice.	
VIRGIN PASSION	39
Passion Fruit with Lychee and Lime Juice gently sweetened with Vanilla & Rose Syrup.	
GREEN TAO	39
Kiwi fruit muddled with Cloudy Apple Juice, Elderflower & fresh Lime.	
DARK CLOUD	39
Blackberry shaken up with Cloudy Apple Juice & a dash of Vanilla.	
SPICY LEMONADE	39
Fresh Ginger with Lemon Juice & Sugar, topped with Spicy Ginger Soda.	
VIRGIN MOJITO	39
Classical Mint, Lime & Sugar trio with fresh Green Apple Juice.	

BAR FOOD SELECTION

EDAMAME WITH MALDON SALT OR
SRIRACHA BUTTER (V)

25 / 29

SHRIMP TEMPURA

99

Shrimp, Chive, Spring Onion, Sesame
Seed & Peanut Butter Chili Sauce

VEGETABLE TEMPURA (V)

59

Aubergine, Shiitake Mushroom, Asparagus,
Courgette, Sweet Potato & Tempura Sauce

JAPANESE TUNA PIZZA

89

Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato,
Truffle Oil, Wasabi Aioli & Kabayaki Sauce

VEGETABLE MAKI (V)

59

Asparagus, Carrot, Cucumber, Avocado,
Red Pepper & Spicy Aioli

SHRIMP TACOS

69

Shrimp, Fennel, Onion, Wasabi Tobiko, Mango,
Crispy Wonton & Passion fruit Aioli

HOME-MADE DIM SUM (6 PIECES)

79

Wasabi Prawn, Spiced Thai Chicken & Creamy Sweet Potato

WAGYŪ BEEF GYOZA

99

Wagyū Beef, Shiitake Mushroom, Celery, Truffle Oil,
Crème De Foie Gras & Kabayaki Sauce

CRISPY DUCK ROLLS

79

Duck Confit, Braised Turnip, Cucumber
& Mango Oolong Sauce

12 SPICED CRISPY CALAMARI

89

Calamari, 12 - Spice Mix, Green Chili, Red Chili,
Coriander & Mustard Aioli

WAGYŪ BEEF SLIDERS

129

Home-made Bun, Lettuce, Tomato, Pickled Cucumber
& Honey Truffle Mayo



WINE & SAKE

ORGANIC & BIODYNAMIC

All biodynamic wines are made with a farming process that includes the understanding of the ecological, energetic & spiritual dynamics of nature. This concept originated in the early 20th-century & was created by Austrian philosopher Rudolf Steiner. Biodynamic wines are not only 100% organic, they embody the ideal of ever-increasing ecological self-sufficiency. This type of viticulture views the farm as a cohesive, interconnected living system.

WHITE

FRANCE

Sancerre, Sauvignon Blanc, Pascal Jolivet, Val de Loire

Les Abeilles, Jean-Luc Colombo, Côtes Du Rhône

Sauvignon Blanc, Michel Lynch, Bordeaux

Domaine de Cigalus, Sauvignon Blanc/Viognier/Chardonnay, Gérard Bertrand, Sud de France

SOUTH AFRICA

Chenin Blanc, Laibach, Stellenbosch

ITALY

Estate Pinot Grigio, IGT, Alois Lageder, Dolomiti

BOTTLE

899

549

449

1479

399

549

RED

FRANCE

Sancerre, Attitude, Pinot Noir, Pascal Jolivet, Val de Loire

Cabernet-Sauvignon/Merlot, Michel Lynch, Bordeaux

Domaine de Cigalus, Cabernet Sauvignon/Cabernet Franc/Merlot Grenache/Syrah, Gérard Bertrand, Sud de France

Clos d'Ora, Carignan/Syrah/Mourvèdre, Gérard Bertrand, Minervois

SOUTH AFRICA

Luck Bug, Cabernet-Sauvignon/Merlot, Laibach, Stellenbosch

NEW ZEALAND

Leah, Pinot Noir, Seresin, Marlborough

ROSÉ

FRANCE

Sancerre, Pinot Noir, Pascal Jolivet, Val de Loire

Pioche & Cabanon, Côte Bleue, Syrah/Mourvèdre/Counoise, Jean-Luc Colombo, Côteaux d'Aix En Provence

599

469

1479

4499

489

999

879

549

PROSECCO & CHAMPAGNE

PROSECCO, ITALY

Zonin Prosecco DOC Cuvée 1821

69

349

Zonin Rosé 1821 Spumante Brut

79

389

MAGNUM (150CL)
Zonin Prosecco DOC Cuvée 1821

799

CHAMPAGNE

Veuve Clicquot Ponsardin Brut, N.V

159

899

Louis Roederer Brut, N.V

1499

Ruinart, Blanc De Blancs (100% Chardonnay), N.V

1899

Dom Pérignon, Moët & Chandon, Vintage

4199

Cristal, Louis Roederer, Vintage

6999

ROSÉ

Veuve Clicquot Ponsardin Rosé Brut, N.V

1899

Laurent Perrier Rosé Brut, N.V

2899

Dom Pérignon, Moët & Chandon, Vintage

8999

Cristal, Louis Roederer, Vintage

9499

MAGNUM (150 CL)

Veuve Clicquot Ponsardin N.V

2989

Dom Pérignon, Moët & Chandon, Vintage

9999



WHITE WINE

	BY THE GLASS	BOTTLE
Pinot Grigio, Emotivo, I.G.T, Lombardy, Italy	49	239
Flying Solo, Grenache-Viognier, Pays D'OC, France	55	269
Chardonnay, Château Ste-Michelle, Washington State, U.S.A	59	289
Sauvignon Blanc, Wild Rock, The Infamous Goose, Marlborough, New Zealand	69	339
ITALY		
Gavi di Gavi, D.O.C.G, Cossetti, Piedmont		499
Rocca di Montemassi, Vermentino, I.G.T, Calasole, Tuscany		399
Cervaro Della Salla,Chardonnay/Grechetto, I.G.T, Castello Della Salla, Antinori, Umbria		1299
Fiano di Avelino Dei Feudi di San Gregorio, D.O.C.G, Campania		589
Eruzione 1614, Carricante, D.O.C, Planeta, Sicily		789
Cometa, Fiano, D.O.C, Planeta, Sicily		1199

FRANCE

Domaine Trimbach, Gewurztraminer, Alsace	759
Muscadet Sèvre et Maine Sur Lie, Melon de Bourgogne, Domaine de Bois Bruley, Loire	359
Sancerre, Sauvignon Blanc, Domaine Montagu, Pascal Jolivet, Loire	599
Mâcon-Lugny, Chardonnay, Les Charmes, Bourgogne	499
Chablis, Chardonnay, J.Moreau & Fils, Bourgogne	699
Chassagne-Montrachet 1er Cru 'Boudriotte', Chardonnay, Domaine Blain-Gagnard, Bourgogne	1899
Château De L'Aumerade, Cuvée Élégance Blanc, Henri Fabre, Provence	499

SPAIN

Torres Vina Sol, Torres, Catalunya	349
Albariño, Rias Baixas, Martín Códax	499





WHITE WINE

AUSTRIA

Grüner Veltliner, Forbidden, Laurenz V

BOTTLE

539

USA

Riesling, Château Ste Michelle, Washington State

349

Riesling, Eroica, Chateau St Michelle, Washington State

899

Chardonnay, Esser Vineyards, California

469

Chardonnay, Beringer, Estates Grown, Napa Valley, California

1199

ARGENTINA

‘Q’, Chardonnay, Zuccardi, Mendoza

629

‘Alta’ Chardonnay, Catena, Mendoza

999

SOUTH AFRICA

Chenin Blanc, False Bay, Western Cape

299

Circle of Life, Chenin Blanc/Sauvignon Blanc, Waterkloof, Stellenbosch

649

AUSTRALIA

Chardonnay, Weighbridge, Peter Lehmann, Barossa Valley

389

Chardonnay, Koonuga Hill, Penfold's, Barossa Valley

429

Semillon-Sauvignon Blanc, Stella Bella, Margaret River

569

Chardonnay, Gulf Station, De Bortoli, Yarra Valley

769

NEW ZEALAND

Sauvignon Blanc, Private Bin, Villa Maria, Marlborough

589

Sauvignon Blanc, Cloudy Bay, Marlborough

1299

Pinot Gris, Mysterious Diggings, Terra Sancta, Central Otago

669



RED WINE

	BY THE GLASS	BOTTLE		
Cabernet Sauvignon, Cuvée Sabourin, Côtes de Gascogne, France	49	239	FRANCE	
Merlot, Linea Classica, Garda D.O.C, Italy	55	269	Pinot Noir, Laforêt, Domaine Joseph Drouhin, Bourgogne	699
Malbec, Serie A, Familia Zuccardi, Argentina	59	289	Beaujolais-Villages, 'Vieilles Vignes', Mommessin	389
Pinot Noir, Bread & Butter, USA	79	389	Côtes du Rhône 'Belleruche', Michel Chapoutier	449
			Château La Croix Chantecaille, Saint Emilion Grand Cru	699
ITALY			Château Loudenne, Cru Bourgeois, Médoc	899
Dolcetto D'Alba, D.O.C, Cossetti, Piedmont		469	Château Cantemerle, Grand Cru Classé, Haut Médoc	1199
Amarone della Valpolicella Classico, D.O.C.G, Luigi Righetti, Veneto		1099	Sarget de Gruaud-Larose, Saint Julien	1499
Chianti Classico,Riserva, D.O.C.G, Castello d'Albola, Tuscany		649	Château D'Angludet, Famille Sichel, Margaux	1899
Pian Delle Vigne, D.O.C.G, Brunelo Di Montalcino, Antinori, Tuscany		1599	Château Saint-Didier-Parnac, A.O.P, Cahors	449
Accaiolo, I.G.T, Castello Di Albola, Tuscany		1799	MAGNUM (150CL)	
Tignanello, I.G.T, Antinori, Tuscany		2399	Château D'Angludet, Famille Sichel, Margaux	3499
Sasseo Primitivo, Salento, Masseria Altemura, Puglia		529		
Nero D'Avola, I.G.T, Feudo Principi di Butera, Sicily		399		



RED WINE

	BOTTLE		
SPAIN		AUSTRALIA	
Rioja Reserva, Marqués de Riscal, Elciego, Álava	689	Pinot Noir, 'The Lioness', Plantagenet, Western Region	499
U.S.A		Butcher's Block Red, Turkey Flat Vineyards, Barossa Valley	569
Cabernet-Sauvignon, Château Ste Michelle, Washington State	569	Bin 2, Shiraz/Mourvèdre, Penfolds, Barossa Valley	829
Syrah, Stonehedge, California	399	NEW ZEALAND	
Zinfandel, Clear Lake, Beringer, Napa Valley, California	989	Pinot Noir, Cupid's Arrow, Wild Rock, Central Otago	599
ARGENTINA			
Pinot Noir, Alamos Selección, Mendoza, Catena	429		
Q, Tempranillo, Familia Zuccardi, Mendoza	589		
Zeta, Rare Blend, Familia Zuccardi, Mendoza	1299		
Alta, Malbec, Mendoza, Catena	1399		
Clos de los Siete, Michel Rolland, Uco Valley, Vista Flores	869		
SOUTH AFRICA			
Cabernet Sauvignon, Fleur du Cap, Stellenbosch	369		
Pinotage, Cornerstone, Stellenrust, Stellenbosch	689		



ROSÉ WINE



	BY THE GLASS	BOTTLE
FRANCE		
Rosé D'Anjou, Domaine des Nouelles-Chereau Carré, Loire	55	249
Domaine Baron Gassier, Côtes de Provence, A.O.C, Jean Jean	69	349
Château d'Esclans, Whispering Angel, Sacha Lichine, Provence		759
MAGNUM (150 CL)		
Château d'Esclans, Whispering Angel, Sacha Lichine, Provence		1499

SWEET WINE



	BY THE GLASS	BOTTLE 375ml
AUSTRALIA		
Noble One, Botrytis Semillon, Riverina, De Bortoli, Australia	159	799
FRANCE		
Château Suduiraut, Premier Cru Classé, Sauternes, Bordeaux		1699
HUNGARY		
Tokaji Aszú, 5 Puttynyos, Tokaj-Hegyalja		1299



SAKE

Serving size for Glass - 100ml, Carafe - 220ml	GLASS	CARAFE	BOTTLE	Serving size for Glass - 100ml, Carafe - 220ml	BOTTLE
TATEYAMA GINREI HONJOZO 1800ML The classic dry Honjozo made from Yamadanishiki & Gohyakumangoku rice. A gentle fruit driven sake with a smooth nashi pear like texture, & a dry finish.	95	195	1650	KOZAEMON SPARKLING GINJO YUZU SAKE 200ML This sparkling sake has got a refreshing, pleasantly sweet taste highlighted by elegant Yuzu flavour. A must try!	290
EISEN JUNMAI 1800ML A rather sweet taste, remaining quite light and crisp. The palate is soft and smooth with strawberries and apples on the nose. It complements the light Japanese cuisine well.	89	189	1600	KARATAMBA ARAGOTO NIGORI 300ML A subtle & elegant nigori, whose aromatic & fruity flavours are well combined with spicy Asian food.	360
SUIGEI TOKUBETSU JUNMAI 720ML This sake is quite dry & hearty on the palate, & favours those who like solid junmais. It has a unique unripe strawberry flavour, with a hint of rose on the nose.			790	UMESHU & INFUSIONS	
DEWAZAKURA OKA GINJO 720ML Cherry bouquet is floral rather than fruity. Although this is definitely a perfect sushi sake, it could be paired with a steamed fish and vegetable dishes. This Ginjo has a luxiouriously long finish.			1290	Serving size for Glass - 75ml	GLASS BOTTLE
KIKUSUI JUNMAI GINJO 720ML Special brew using 100% highly-polished Gohyakumangoku sake rice, which is fermented over a long period of time at a low temperature. You can enjoy the fragrance and rich savor special to Kikusui's pure rice sake, as well as its lightness and smoothness			990	CHOYA UMESHU 750ML With its balance of sweetness, acidity, & exotic aromas with a hint of marzipan, it has become a very popular choice throughout Japan. The Ume plum also has many health properties to release stress & fatigue.	65 650
HORIN JUNMAI DAIGINJO 300ML A complex & well-balanced sake, awarded with a gold medal at the 2012 London Sake Challenge Competition.			380	SHUSHINKAN YUZU SAKE 500ML Light and delicate Yuzu flavours extracted from the infusion on Sake. It is an ideal digestive to conclude the meal and to clean and refresh the taste buds.	99 660
HAKUTSURU JUNMAI DAIGINJO 720ML This graceful Sake with fruity scents & velvety smoothness has been brewed as the Supreme of Japanese Sake.			950	OKADAYA RED MOON SHISO LIQUEUR 720ML This is a aromatic & fruity liqueur, with a dry & delicate finish. The characteristic colours is due to the infusion of Red Shiso.	89 850



All prices are in AED & are inclusive of 10% municipality fees.



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SUSHI SATURDAYS

Savour unlimited servings of premium Sushi & Dim Sum, and marvel at the spectacular views of the Dubai Fountains and the iconic Burj Khalifa.

Including a glass of House Grape, a carafe of House Sake or a Pot of Organic Tea.

Every Saturday from 12pm to 7pm

AED 199 per person



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JOIN US FOR THE MOST SOPHISTICATED LADIES' NIGHT IN DUBAI

ALL LADIES GET 3 COMPLIMENTARY DRINKS*

*from a selection of Asian fusion mixed drinks and grape

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THE KARMA KARVERY

FRIDAY BRUNCH
1PM - 4PM



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SUSHI SATURDAYS



SUSHI SATURDAYS MENU

Savour unlimited servings of premium Sushi & Dim Sum
complimented by a glass of House Red/White/Rose Wine,
a carafe of House Sake or a pot of Organic Tea

199 AED per person
Every Saturday 12pm – 7pm

DIM SUM BASKET

Wasabi Prawn
Beef & Kimchi
Creamy Sweet Potato
Spiced Thai Chicken

SUSHI PLATTER

Nigiri

Tuna, Salmon,
Prawn, Sea Bass

Maki

Philadelphia, Spicy Salmon, Spicy Tuna,
California, Vegetable