



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 pcs)		Nigiri (3 pcs)		Maki (3 pcs)		Gunkan (3 pcs)	
Salmon	60	Salmon	50	Cucumber (V)	25	Spicy Tuna	50
Sea Bass	60	Sea Bass	50	Avocado (V)	35	Ikura	70
Tuna	70	Tuna	50	Salmon	45	King Crab	75
Yellowtail	70	Shrimp	60	Sea Bass	45		
		Yellowtail	60	Yellowtail	60		
		Eel	60	Tuna	60		

Sashimi Platter 160
9 pcs Chef's Selection

Sushi Platter (G) 310
Volcano roll 8 pcs, sashimi salmon 4 pcs,
sashimi yellowtail 4 pcs,
nigiri tuna 4 pcs, nigiri shrimp 4 pcs

ROLLS

Crunchy Avocado (V) (G) (D)	70	Spicy Tuna	90
Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise		Asparagus, pickled radish, avocado, cucumber, spicy sauce	
Volcano (G)	75	King Crab California (G)	110
Salmon, radish, tobiko, crab stick, mayonnaise		King crab, avocado, cucumber, mayonnaise, tobiko	
Yuzu Tempura Prawn (D) (G)	85	Lobster Dynamite (6pc) (G)	135
Avocado, pickle, cream cheese, spicy mayonnaise		Spicy mayonnaise, lettuce, cucumber, avocado, tobiko	

To serve you better, please communicate with the service staff if you have any food intolerance or allergy such as dairy, eggs, shellfish etc...

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

All prices are in AED, inclusive of 7% municipality fee, 10% service charge & 5% VAT

STARTER

 Vegetable Pomelo Salad (V) (N) Cabbage, pear, pomelo, greens, shallot, peanut dressing	70
 Quinoa Vegetable Salad (V) (G) Red onion, mandarin, avocado, cucumber, edamame kale, crispy tofu, ginger garlic dressing	70
Tempura Prawns (G) Soy sauce, mirin, daikon	85
Homemade Dim Sum Platter (6 pcs) (G) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	95
Vegetable Gyoza (5 pcs) (V) (G) Mushroom, cabbage, onion, black truffle, soy sauce	95
Maldivian Yellow Fin Tuna (D) (G) Seaweed, citrus ponzu sauce, cucumber, radish, black toast, miso cream cheese	100
Japanese Hamachi Ceviche (D)  105 Chia seed, corn, asparagus, pomegranate, coriander, Thai basil ice cream	
Tuna “Pizza” (G) Avocado, tomato, spicy sauce, pita bread	110
Lobster Salad (G)  145 Avocado, greens, orange mayonnaise, bean sprout, radish, yuzu tobiko	

SMALL DISH

 Edamame (V) (G) Salted or Spiced	35
Miso Soup (V) Tofu, scallion, seaweed	40
Kaiso Salad (V) (G) Seaweed, cucumber, ponzu	35

DAILY SELECTION

Caviar (D) (G)	Market price
Oysters	

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MAIN COURSE

Roasted Loch Fyne Salmon (D) Galangal coconut sauce, baby corn, okra, bean sprout, ikura eggs	170
Steamed Canadian Lobster (D) (G)  Vegetables, chia seed dashi broth, yuzu lemongrass butter sauce, Somen noodle	200
Seared Black Cod (G) (D)  Plum soy ginger garlic marination, beetroot yuzu puree, broccolini, pickled radish, shishito pesto	205
Seared Mediterranean Sea Bass (D) Sesame green pea, spring vegetables, lemongrass butter sauce	205
Roasted Wagyu Beef Tenderloin Rossini (D) Pak choy, duck foie gras, mashed potato, maitake mushroom, Sichuan pepper sauce	250

SIDE DISH

 Steamed or Fried Rice (V) (G)	30
Mashed Potato (V) (D)	35
 Chili Garlic Cauliflower (V) (G)	40
 Garlic Broccoli (V)	35
 Stir-Fried Vegetables (G) (V)	35

FROM OUR WOK

 Spicy Vegetable Thai Curry (V) Traditional aromatic flavored spicy curry, coconut milk, jasmine rice	100
Stir-Fry Glass Noodles (V) (N) (G) Dark soy, onion, capsicum, carrot, celery, cabbage, chili sauce, cashew, mushroom	105
Spicy Chicken (N) (G) Peanuts, garlic, chili, scallion, fried rice	160
Stir-Fry Tiger Prawn (G) Sweet & sour, pineapple, lotus chips, red chili, kailan	220

SEA FOOD SELECTION

Fish- Catch Of The Day Grilled, Mediterranean, Salt crust, greens, mashed potato	Market price
Blue Lobster (D) Greens, jasmine rice	Market price
Carabinero Prawns	Market price

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