



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)		Maki (3 pcs)		Nigiri (3 pcs)		Gunkan	
Salmon	60	 Cucumber	25	Salmon	60	Spicy Tuna	50
Sea Bass	65	 Avocado	35	Sea Bass	50	Ikura	70
Tuna	70	Salmon	45	Tuna	65	King Crab (S)	75
Yellowtail	75	Tuna	60	Shrimp (S)	70		
Scallop (S)	90	Yellowtail	65	Yellowtail	65		
		Sea Bass	55	Scallop (S)	80		

SUSHI PLATTER

Sea Fu Sashimi (S) 350 AED
15 pcs Chef's selection

Sea Fu Sushi Platter (S) 450 AED
Volcano roll, 4 pcs salmon sashimi
4 pcs yellowtail sashimi, 4pcs tuna nigiri,
4 pcs scallop nigiri

SUSHI ROLLS








Crunchy Avocado (VG)	75	Spicy Tuna	95
Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayo		Asparagus, pickled radish, avocado, cucumber, spicy mayo	
Volcano (S) 	80	King Crab California (S)	120
Salmon, pickled radish, tobiko, crabstick, mayo, teriyaki sauce		Avocado, cucumber, mayo, tobiko	
Yuzu Tempura Prawn (S) 	90	Sakana Maki 	140
Avocado, yamagobo, cream cheese, spicy mayo		Cristal caviar, yellowfin tuna loin, salmon, mango, avocado, teriyaki mayo	

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

(N) Contains Nuts (S) Contains Shellfish (VG) Vegetarian (GF) Gluten Free  Sea Fu Signature Dish  Vegan

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

STARTER



Kaiso Salad Bonito flakes, seaweed, cucumber, ponzu	40	 Edamame Salted or Spicy	35
 Pomelo Salad (GF) (N) Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing	75	Miso Soup (GF) Tofu, scallion, seaweed	45
Yellowfin Tuna Tartare Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers	100	Tempura Prawns (S) Cajun marination, ponzu, chili, coriander	90
Smoked Hamachi Carpaccio  Truffle ponzu, yuzu, garlic chips, burnt orange, carrot, spring onion, furikake, rice cracker	110	Homemade Dim Sum Platter (6 pcs) (S) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	105
Tuna Bruschetta Avocado, tomato, Nocellara olives, coriander	115	Truffle Gyoza (5 pcs) (VG) Mushroom, ginger, cabbage, onion, black truffle, shiso sauce	105
 Crispy Ice Salad  Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame	120	Grilled Hokkaido Scallops (S)  Black truffle, miso pumpkin pureé, asparagus, garlic chip, truffle ponzu cream sauce	180
Alaska King Crab Salad (S)  King crab, mixed seaweed, sesame seed, rice cracker, red radish, cucumber, tozazu sauce	200		

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MAIN COURSE

Roasted Organic Salmon (GF) Galangal & coconut sauce, baby corn, okra, ikura eggs	180
Black Cod 	205
Japanese plum, ginger soy marinade, beetroot yuzu purée, broccolini	
Roasted Chilean Sea Bass 	225
72 hours Japanese miso marinated, eggplant, bonito flakes, asparagus, pickled ginger	
Searred Sea Bass (GF)	230
Green pea puree, spring vegetables, bok choy, chive oil, lemongrass butter sauce	
Wagyu Tenderloin "Rossini" (200 g) (GF)	250
Duck foie gras, truffle mashed potato, maitake, sichuan pepper sauce	

FROM OUR WOK

 Spicy Vegetable Thai Curry Green curry, coconut milk, eggplant, snap peas, shimeji, bok choy, jasmine rice	105
Add chicken 70 AED Add shrimps (S) 90 AED	
 Japchae Noodles (N) Glass noodles, assorted vegetables, chili sauce, cashew	110
Add chicken 70 AED Add shrimps (S) 90 AED	
Spicy Chicken (N) Dry chili, peanuts, celery, capsicum, scallion, jasmine rice	165
Sweet & Sour Chicken Pineapple, capsicum, onion, rice chips, yuzu, egg, soy sauce, jasmine rice	170
Chili Tiger Prawns (S) Coriander, garlic flakes, jasmine rice	200
Braised Beef Short Rib 	210
Wagyu short rib beef, bok choy, radish, leeks, chili, soy sauce, Japanese miso, ssamjang paste, ginger, garlic, jasmin rice	

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SHARING

Grilled Mediterranean-Style Catch of The Day (GF) Green salad	Market Price
Salt-Crusted Catch of The Day (GF) Green salad	Market Price
Blue Lobster (S) Grilled, butter yaki or linguine/spaghetti	Market Price
Carabinero Prawns (S) (GF)	Market Price

SIDE DISH

 Steamed Rice (GF)	30
 Fried Rice	40
Mashed Potato (GF) (VG)	40
 Chili Cauliflower	40
 Stir-Fried Vegetable	40
 Garlic Broccoli (GF)	35

DAILY SELECTION

Lightly Salted, Seasonal Caviar 50g	Market Price
Oysters	
Shiso ponzu vinaigrette (S)	Market Price
Fresh oyster of the day	

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