JAPANESE

JAPANESE APPETIZERS

Edamame (V) Served with Rock Salt	AED 30
KonbuKyuuri (V) Salted Kelp and Cucumber	25
Chikuwa Isobeage Deep Fried Tubular Roll of White Fish Cake	35
Agedashi Tofu Deep Fried Bean Curd on Sweet Soya Sauce with Vegetable	38
Shiba's Salad Mixed Vegetable with Soya Sauce Dressing	35
Kaisen Salad Fresh Ocean Sashimi and Mix Vegetable with Miso Sauce Dressing	65
Miso Soup Served with Vegetables	35

(v) vegetarian (n) nuts



JAPANESE MAIN DISHES

Beef Wagyu Grilled Wagyu Beef, Salt and Wasabi Grilled Wagyu Beef Marinaite Saikyo Miso	AED 190 200
Gindara Black Cod, Marinaite Saiky Miso	90
Salmon Teriyaki Grilled Salmon with Teriyaki Sauce	80
Chicken Teriyaki Grilled Chicken with Teriyaki Sauce	70
Fried Shrimp Wasabi Mayo White Sauce and Mayonnaise Wasabi	65
Tuna Tataki Carpaccio Grilled Medium Tuna with Vegetable and Ponzu Sauce	70

(v) vegetarian (n) nuts



SASHIMI & NIGIRI

Freshly Sliced Raw Fish / Hand Shaped Sushi

Sashimi

AED

Maguro -Tuna	60
Tai - Japanese Sea Bream	70
Hamachi - Yellow Tail	70
Seabass	60
Salmon	65
Japanese Hotate – Scallops	70
Moriawase- Mixed Sashimi	

Choice of any 3 Sashimi (6 pcs)	150
Choice of any 5 Sashimi (10 pcs)	200

Nigiri

Maguro –Tuna	45
Tai –(Japanese Sea Bream)	55
Hamachi –Yellow Tail	50
Seabass	50
Salmon	50
Japanese Hotate - Scallops	50
Unagi - Eel	50
Moriawase - Mixed Nigiri Choice of any 6 Nigiri (6 pcs)	90

(v) vegetarian (n) nuts



SUSHI ROLL

Sushi Rolled with Rice and Seaweed	
Spicy Tuna Roll Mixed Tuna, Spring Onion, Spicy Mayo, Cucumber, Pickled Radish	AED 60
California Roll Mixed Crab Meat, Mayo, Cucumber, Avocado, Crab Stick	65
Dynamite Ebi Tempura Roll Prawn Tempura, Spicy Mayo, Cucumber, Green Shiso Leaf	70
Salmon Avocado Roll Salmon, Avocado, Cucumber, Wasabi Mayo	70
Spider Roll Soft Shell Crab, Avocado, Lettuce	70
Rainbow Roll Crab Meat, Avocado, Lettuce with Fresh Fish Topping	70

(v) vegetarian (n) nuts



MAKIMONO/SPECIAL SUSHI

Sushi Rolled In Sea Weed / Chef's Selection

Tekka Maki Tuna	AED 45
Oshinko Maki (V) Pickled Radish	40
Kappa Maki (V) Cucumber	40
Avocado Maki (V) Avocado	45
Unakyu Maki Eel, Cucumber	50
Special Sushi	
Temari Sushi Small Ball Rice on the Top of Ocean Fish	70
Shiba's Sushi Cake Sushi Rice and Fresh Ocean Sashimi with Vegetable	75

(v) vegetarian (n) nuts



TEMPURA

Ebi - Prawn	AED 80
Kisu–Lady Fish	85
Yasai Moriawase - Mixed Vegetables	50
Asparagus	60
Kaisen Moriawase - Mixed Seafood and Vegetable Tempura	110

(v) vegetarian (n) nuts



CHINESE

SOUP

Seafood Hot and Sour Soup Shrimps, Crab Meat, Shitake Mushroom, Enoki Mushroom, Tofu, Ginger, Carrot, Spring Onion	AED 40
CHINESE MAIN DISHES	
Wok Fried King Prawn with Black Bean Sauce Asparagus, Bamboo Shoots, Ginger, Garlic, Green Onion	145
Stir-Fried Fresh Scallop with XO Sauce Scallop, Sugar Peas, Garlic, Ginger, XO Sauce	125
Sweet and Sour Prawn with Dragon Fruit Prawn, Capsicum, Onion, Dragon Fruit	90
Crispy Fish with Ching Kiang Vinegar Sauce (N) Red Snapper, Garlic, Ginger, Macadamia Nuts	110
Wok Fried Beef Tenderloin Beef Tenderloin, Eryngii Mushroom, Garlic Sprouts, Chinese Leek, Onion, Capsicum) Served with Choice of Sauces Homemade Pepper Sauce / Chili Bean Sauce/ Oyster Sauce	95
Sautéed Cumin Lamb Lamb Tenderloin, White Onion, Capsicum, Leeks, Coriander, Dried Chili	120

(v) vegetarian (n) nuts



Kong Pao Chicken (N) Chicken Thigh, Cashew Nut, Spring Onion, Garlic, Onion, Dry Chili, Spicy Sweet Vinegar Sauce	90
Sweet and Sour Crispy Chicken with Pineapple Chicken Thigh, Capsicum, Onion, Pineapple	85
Chicken with Black Pepper Sauce Chicken Thigh, Chinese Leek, Onion, Capsicum	85
San Bei Chicken, Taiwan Style Chinese Leeks, Ginger, Garlic, Basil, Soya Sauce, Sesame Oil	80
Sautéed Asparagus with Wok Tossed Sesame Seed in Shanghai Sauce (V)	45
Steamed Okra with Ginger Soya Sauce (V)	30
Bok Choy and Shitake Mushrooms, Garlic Sauce (V)	30
RICE / NOODLES	
Steamed Chinese Fragrance Rice (V)	25
Yang Zhou Fried Rice with XO Sauce Shrimps, Crab Meat, Turkey Bacon, Green peas, Sweet Corn, Eggs, Carrot, Spring Onion,	35
Egg Fried Rice	30
Vegetable Fried Rice (V)	30

(v) vegetarian (n) nuts



Wok Fried Wudong Noodle with Black Pep Vegetable (V) Beef Chicken Shrimp	oper Sauce	70 80 75 90
JAPANESE DESSERT		450
Vanilla Ice Cream Tempura		AED 30
Japanese Cheese Cake		40
Ice Cream with Mochi Vanilla Chocolate Maccha - Japanese Green Tea	Strawberry Black Sesame	40
Ice Cream Selection Vanilla Maccha - Japanese Green Tea	Strawberry Black Sesame	20
CHINESE DESSERT		
Mango Pudding Apple Jelly, Sago, Coconut Sauce		35
Black Rice, Coconut Sorbet, Season Fruits		25
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JAPANESE BAR SNACKS

Edamame (V) Served with Rock Salt	AED 30
Sashimi Platter (Chefs Selection of Assorted Sashimi) 6 pcs	150
Nigiri Sushi Platter (Chefs Selection of Assorted Nigiri Sushi) 6 pcs	90
Roll Sushi Platter (Chefs Selection of Assorted Roll Sushi) 12pcs	110
Sashimi, Nigiri Sushi, Roll Sushi Platter (12 pcs) (Chefs Selection of Assorted Sashimi, Nigiri Sushi, Roll Sushi)	250
Tempura	
Ebi – Prawn	80
Kisu – Lady Fish	85
Asparagus – Vegetables	60
Yasai Moriawase - Vegetables	50
Kaisen Moriawase – Mixed Tempura Prawn and Vegetables	110

(v) vegetarian (n) nuts



CHINESE BAR SNACKS

	AED
Chinese Home Made Spring Roll	
Chicken	50
Vegetable (V)	45
Shiba Dim Sum Basket (6 pcs)	75
Prawns Dumpling, Vegetable Dumpling, Steamed Chicken Siewmai	
Seafood Hot and Sour Soup	40
Shrimps, Crab Meat, Shitake Mushroom, Enoki Mushroom, Tofu, Ginger, Carrot, SpringOnion	
Wok Fried Noodle with Beef	95
Beef, Egg Noodle, Chinese Cabbage, Carrot, Bok Choy, Bean Sprout, Spring Onion, Egg White	

(v) vegetarian (n) nuts

