



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	65	 Cucumber	30	Salmon	65	Spicy Tuna	55
Sea Bass	70	 Avocado	40	Sea Bass	55	Ikura	75
Tuna	75	Salmon	50	Tuna	70	King Crab (S)	80
Yellowtail	80	Tuna	65	Shrimp (S)	75		
Scallop (S)	100	Yellowtail	70	Yellowtail	70		
		Sea Bass	60	Scallop (S)	90		

SUSHI PLATTER

Sea Fu Sashimi (S) 385 AED
15 pcs Chef's selection

Sea Fu Sushi Platter (S) 515 AED
Volcano roll, 4 pcs salmon sashimi
4 pcs yellowtail sashimi, 4pcs tuna nigiri,
4 pcs scallop nigiri

SUSHI ROLLS








Crunchy Avocado (VG)	80	Spicy Tuna	105
Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayo		Asparagus, pickled radish, avocado, cucumber, spicy mayo	
Volcano (S) 	95	King Crab California (S)	140
Salmon, pickled radish, tobiko, crabstick, mayo, teriyaki sauce		Avocado, cucumber, mayo, tobiko	
Yuzu Tempura Prawn (S) 	100	Sakana Maki 	155
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	45	 Edamame Salted or Spicy	40
 Pomelo Salad (GF) (N) Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing	80	Miso Soup (GF) Tofu, scallion, seaweed	50
Yellowfin Tuna Tartare Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers	115	Tempura Prawns (S) Cajun marination, ponzu, chili, coriander	105
Smoked Hamachi Carpaccio  Truffle ponzu, yuzu, garlic chips, burnt orange, carrot, spring onion, furikake, rice cracker	120	Homemade Dimsum Platter (6pcs) (S) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	120
Tuna Bruschetta Avocado, tomato, Nocellara olives, coriander	125	Truffle Gyoza (5 pcs) (VG) Mushroom, ginger, cabbage, onion, black truffle, shiso sauce	120
 Crispy Ice Salad  Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame	130	Grilled Hokkaido Scallops (S)  Black truffle, miso pumpkin pureé, asparagus, garlic chip, truffle ponzu cream sauce	200
Alaska King Crab Salad (S)  King crab, mixed seaweed, sesame seed, rice cracker, red radish, cucumber, tozazu sauce	220		

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

MAIN COURSE

Roasted Organic Salmon (GF) Galangal & coconut sauce, baby corn, okra, ikura eggs	200
Black Cod  Japanese plum, ginger soy marinade, beetroot yuzu purée, broccolini	235
Seared Sea Bass (GF) Green pea puree, spring vegetables, bok choy, chive oil, lemongrass butter sauce	250
Roasted Chilean Sea Bass  72 hours Japanese miso marinated, eggplant, bonito flakes, asparagus, pickled ginger	260
Wagyu Tenderloin "Rossini" (200 g) (GF) Duck foie gras, truffle mashed potato, maitake, sichuan pepper sauce	275

FROM OUR WOK

 Spicy Vegetable Thai Curry Green curry, coconut milk, eggplant, snap peas, shimeji, bok choy, jasmine rice Add chicken 70 AED Add shrimps (S) 90 AED	115
 Japchae Noodles (N) Glass noodles, assorted vegetables, chili sauce, cashew Add chicken 70 AED Add shrimps (S) 90 AED	120
Spicy Chicken (N) Dry chili, peanuts, celery, capsicum, scallion, jasmine rice	190
Sweet & Sour Chicken Pineapple, capsicum, onion, rice chips, yuzu, egg, soy sauce, jasmine rice	190
Chili Tiger Prawns (S) Coriander, garlic flakes, jasmine rice	230
Braised Beef Short Rib  Wagyu short rib beef, bok choy, radish, leeks, chili, soy sauce, Japanese miso, ssamjang paste, ginger, garlic, jasmin rice	230

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

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)	35
 Fried Rice	45
Mashed Potato (GF) (VG)	45
 Chili Cauliflower	45
 Stir-Fried Vegetable	45
 Garlic Broccoli (GF)	40

DAILY SELECTION

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


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


DESSERT

Mochi (N) (VG) Chef's assortment	75
Chocolate & Kumbawa Profiteroles Chocolate chou, creamy dark chocolate 64% kumbawa, milk chocolate infused kaffir leaf, kumbawa ice cream, chocolate sauce Perfectly paired with Taylor Fladgate, Fine Tawny, Portugal 60 AED	110
Mille Feuille Madagascar vanilla cream, mango, ginger Perfectly paired with M. Chapoutier, Banyuls Terra Vinyas, Rhône Valley, France 60 AED	110

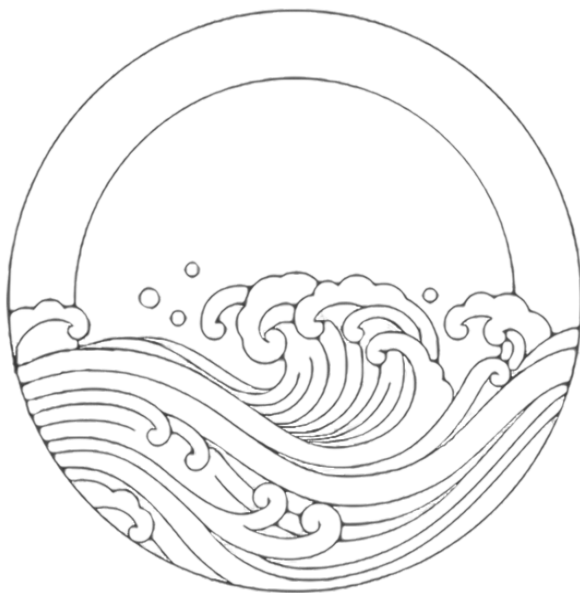
(GF) Gluten Free (N) Contains Nuts (VG) Vegetarian (A) Contains alcohol  Vegan

All prices are in AED, inclusive of 7% municipality fee , 10% service charge & 5% VAT
To serve you better, please communicate with the service staff if you have any food
intolerance or allergy such as dairy, eggs etc..

<p>Matcha & Cherry (N) (GF)</p> <p>Matcha biscuit, cherry sorbet, matcha chantilly, cherry coulis, matcha white chocolate</p> <p>Perfectly paired with Planeta, Moscato Bianco Passito di Noto, Sicily, Italy</p> <p>120 AED</p>	105
<p>Royal Dessert Platter (N)</p> <p>Mochi selection, matcha & cherry, chocolate & kumbawa profiteroles</p>	275
<p>Ice Cream (GF) (VG) / per scoop</p> <p>Chocolate, vanilla, green tea, yuzu</p>	30
<p> Sorbet (GF) / per scoop</p> <p>Calamansi, strawberry, sudachi, mandarin & ginger, mango, coconut</p>	30

(GF) Gluten Free (N) Contains Nuts (VG) Vegetarian (A) Contains alcohol  Vegan

All prices are in AED, inclusive of 7% municipality fee , 10% service charge & 5% VAT
To serve you better, please communicate with the service staff if you have any food
intolerance or allergy such as dairy, eggs etc..



In one drop of water
are found the secrets of all the oceans

SAIL THE SEVEN SEAS



North Pacific Ocean

Activated charcoal
infused gin,
Campari, sweet vermouth,
Crème de cassis

90



South Pacific Ocean

Campari, St. Germain,
Prosecco, sake, cranberry juice

90



North Atlantic Ocean

Aperol, Prosecco, passionfruit
cordial, bergamot cordial

85



South Atlantic Ocean

Blood orange infused
tequila, homemade liquor,
agave syrup, lime juice

75



Arctic Ocean

Bacardi carta blanca, cacao, fresh lime,
full fat milk, orgeat syrup (clarified)

75



Indian Ocean

Kraken rum,
cinammon syrup, passion mix,
ginger cordial, pineapple juice,
egg white, lemon juice

75



Southern Ocean

Bacardi carta blanca, mascarpone cheese,
Amaretto, Baileys, egg yolk, espresso

90



COPPA GIN & TONIC

Coppa No. 1

Tanqueray 10, homemade citrus syrup, tonic water

85

Coppa No. 2

Hendricks gin, homemade rose apple syrup, tonic water

85

Coppa No. 3

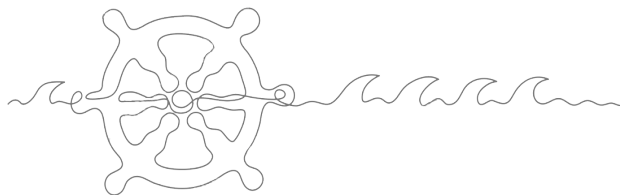
Bombay Sapphire gin, elderflower and pomegranate cordial,
tonic water

85

Coppa No. 4

Gin Mare, homemade spiced pineapple syrup, tonic water

85



TWIST ON CLASSICS

Sea Fu Aged Colada

Spiced rum aged in coconut, passion fruit cordial, fresh pineapple, coconut and papaya syrup

85

Kyoto Shakedown

Dry Junmai sake, El Jimador Silver Tequila, fresh shiso essence, agave syrup, fresh lemon

85

Tokyo Blossom

Dry Junmai sake, St. Germain, sugar syrup, fresh lemon, egg white

85

SIGNATURE MOCKTAIL

Hidden Temple

Mango juice, pineapple juice, almond syrup, fresh lychee

55

Sand Castle

Lime cordial, pineapple juice, passion fruit cordial, soda

55

Thousand Night

Green apple juice, cucumber juice spice syrup, ginger ale

55



SAKE

Carafe Glass
24 cl 15 cl

100	70	Josen Karakuchi Honjozo, Gekkeikan, Kyoto
	170	Junmai Daiginjo, Gekkeikan, Kyoto
550	345	Kyoto Fountain Ginjo, Gekkeikan, Kyoto Horin

Bottle

Sparkling

240 Gekkeikan Utakata, Kyoto, 28,5 cl

Nigori

240 Gekkeikan Nigori, Kyoto, 30 cl

Ginjo & Junmai Ginjo

340 Kyoto Fountain Ginjo, Gekkeikan, Kyoto, 30 cl

Junmai

435 Kiku Masamune Kimoto Junmai, Hyogo, 50 cl

Daiginjo & Junmai Daiginjo

190 Crescent Daiginjo, Gekkeikan, Kyoto, 13.5 cl

680 Dassai 45, Asahi Shuzo, Yamaguchi 30 cl Horin

1,650 Junmai Daiginjo, Gekkeikan, Kyoto, 72 cl



APERITIF

Campari	55
Martini Bianco	55
Martini Rosso	55
Pimm's No.1	55
Aperol	55
Ricard	55

BEER

Peroni	65
Corona	65
Draught	
Asahi	60



TEQUILA

El Jimador Silver	55
Patrón Silver	75
Patrón Reposado	90
Patrón Anejo	100
Patrón XO Cafe	70
Don Julio Reposado	110
Don Julio Aejo	155
Don Julio 1942	405

VODKA

Stolichnaya Premium	60
Russian Standard	65
Belvedere	80
Grey Goose	80
Ciroc	90
Stolichnaya Elite	90
Belluga Noble	90
Beluga Gold Line	230

GIN



Tanqueray	60
Bombay Sapphire	60
Tanqueray 10	70
Plymouth	65
Bulldog	65
Hendrick's	70
Beefeater 24	70
Gin Mare	70
Sipsmith	80
Monkey 47	105

RUM

Bacardi Silver	60
Sagatiba Pura	60
Kraken Spiced	65
Bacardi 8 Year	70
Havana Club 7 Años	75
Appleton 12 Year	80
Pyrat XO Reserve	85
Zacapa 23 Year	115
Zacapa XO	145

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



LIQUEUR

Sambuca	60
Drambuie	60
Bottega Limoncello	60
Amaretto Disaronno	60
Jägermeister	60
Grand Marnier	60
Baileys	60
Kahlúa	60
Branca Menta	60
Fernet Branca	60
Pisco	60
Amaro Nonino	70
St. Germain	75

GRAPPA

Chardonnay Barrique, Grappa Monovitigno, Nonino	60
Moscato, Grappa Monovitigno, Nonino	65



WHISKEY

JAPANESE

Suntory Hibiki Harmony	130
------------------------	-----

AMERICAN

Bulleit	60
---------	----

Jack Daniel's	70
---------------	----

Woodford Reserve	70
------------------	----

Maker's Mark	75
--------------	----

IRISH

Jameson	55
---------	----

SCOTCH BLEND

Johnnie Walker Black Label	70
----------------------------	----

Johnnie Walker Gold Label	140
---------------------------	-----

Johnnie Walker Platinum Label	190
-------------------------------	-----

Johnnie Walker Blue Label	290
---------------------------	-----

Chivas Regal 12 Year	75
----------------------	----

Chivas Regal 18 Year	150
----------------------	-----

Chivas Regal Royal Salute 21 Year	240
-----------------------------------	-----

Monkey Shoulder	70
-----------------	----



WHISKEY

SINGLE MALT

Jura 16 Year	160
The Macallan 12	100
The Macallan 18	210
Glenfiddich 12	75
Glenfiddich 18	130
Oban 14	180
Ardbeg 10	75
Cao Ila 12	105
Dalwhinnie 15	130
Lagavulin 16	190
Laphroaig 10	70
Dalmore Cigar Malt	155
Bunnahabhain 18	205



COGNAC

Hennessy VSOP	80
Martell Cordon Bleu	185
Hennessy XO	240
Remy Martin Louis XIII	3,250

CIGARS

Cohiba Siglo No. 1	245
Cohiba Exquisitos	255
Montecristo No. 4	170
Montecristo No. 2	285
Montecristo Edmundo	355
Montecristo Churchill Añejados	525
Partagas Series D No. 4	215
Partagas Series D No. 6	180
Partagas Presidentes	260
Trinidad Reyes XO	185
Romeo Y Julieta No. 2	155
Romeo Y Julieta Petit Royales	245
Hoyo De Monterrey Epicure No. 2	260



COFFEE SELECTION

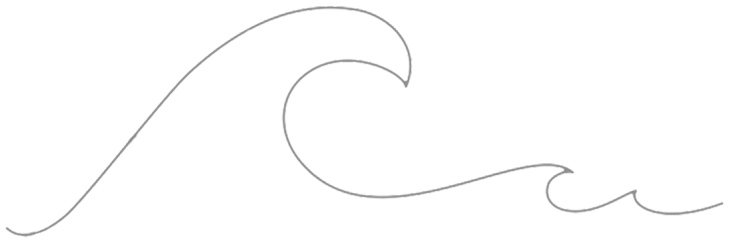
Espresso	40
Macchiato	40
Cappuccino	50
Caffé Latte	50
Iced Latte	50
Americano	45
Iced Americano	45
Latte Macchiato	50
Iced Coffee	40

TEA SELECTION

Organic Majestic Earl Grey	50
Organic English Breakfast	50
Organic Spring Mao Feng	50
Organic Jasmine Mao Jian	50
Organic Chamomile Cooler	50
Organic Mint Duo	50

SOFT DRINKS AND JUICES

Soft Drinks	45
Red Bull	50
Fresh Juices	45



“THE OCEAN IS A DESSERT OF WAVES,
A WILDERNESS OF WATER”