

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

	Nigiri (3 pcs)		Maki (3 pcs)	
70	Salmon	65	Cucumber 🐚	30
75	Mackerel	65	Avocado 🐚	40
75	Red Snapper	70	Salmon	55
80	Shrimp (S)	70	Red Snapper	65
110	Eel (G)	75		70
110	Yellowtail			80
140	1 . ,			85
Market Price	Bluefin Tuna Bluefin Otoro	100 130	Bluefin Otoro	110
	75 75 90 00 10 10 40	70Salmon75Mackerel75Red Snapper70Shrimp (S)70Eel (G)10Yellowtail10Scallops (S)40Bluefin Tuna	70       Salmon       65         75       Mackerel       65         75       Red Snapper       70         70       Shrimp (S)       70         70       Eel (G)       75         70       Yellowtail       90         70       Scallops (S)       100         70       Bluefin Tuna       100	70Salmon65Cucumber75Mackerel65Avocado75Red Snapper70Salmon70Shrimp (S)70Red Snapper70Eel (G)75Mackerel70Yellowtail90Yellowtail70Scallops (S)100Bluefin Tuna70Bluefin Tuna100Bluefin Tuna

#### Sea Fu Sashimi Platter (S) | AED385

15 pcs Chef's Selection

### Royal Nigiri Platter (S)(12pcs) | AED 500

Tuna belly with caviar, torched salmon with pickled wasabi, scallops with ikura, red snapper with foie gras

Gunkan (3 pcs)	
Spicy Tuna	65
Ikura	85 90
King Crab (S)	
Sea Urchin (S)	Market Price

140

160

190

195

### Sea FuSushi Platter(S) | AED700

8 pcs volcano roll, 3 pcs salmon sashimi, 3 pcs yellowtail sashimi, 3 pcs mackerel sashimi, 3 pcs bluefin tuna nigiri, 3 pcs scallops nigiri, 3 pcs red snapper nigiri

#### Royal Sushi Platter (S)(32pcs) | AED1000 8 pcs truffle foie gras wagyu crispy oshi sushi,

8 pcs truffle foie gras wagyu crispy oshi sushi, 4 pcs scallop sashimi, 4 pcs hamachi sashimi,
4 pcs chutoro sashimi, 4 pcs otoro nigiri with caviar, 4 pcs salmon belly nigiri with picked wasabi, 4 pcs red snapper nigiri with foie gras

### ROLLS

	1	
<b>Crunchy Avocado (VG)</b> Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise	80	<b>King Crab California (S)</b> Squid ink rice, avocado, cucumber,
Volcano (S) 🔍	95	mayonnaise, tobiko
Salmon, pickled radish, tobiko,  crabstick, mayonnaise,  teriyaki sauce		Spicy Grilled Lobster Roll (S) Baby gem, cucumber, avocado, yamagobo,
Yuzu Tempura Prawn (S) Squid ink rice, avocado, pickle, cream cheese, yamagobo, spicy mayonnaise	100	tobiko, tanuki, plum, yuzu togarashi mayonnaise Sea Fu Otoro Maki
<b>Soft Shell Crab (S)</b> Prawn cracker, teriyaki sauce, avocado,	110	Roasted gamtae seaweed, ikura, shiso leaves, yamagobo, cucumber, green apple, pickled wasabi
cucumber, yamagobo, spicy mayonnaise, lettuce		Wagyu Crispy Oshi Sushi 🔍
<b>Spicy Tuna</b> Asparagus, pickled radish, avocado, cucumber, spicy mayonnaise	140	Crispy sushi rice, wagyu beef striploin, foie gras, truffle, teriyaki sauce, garlic chips

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

### STARTER

### CRUDO

1			
40	<b>Edamame</b> Salted or Spiced	110	Crispy Salmon Tartare Crispy nori, avocado, sesame ponzu, cucumber, shiso leaves, shallot, pepper
45	<b>Kaiso Salad</b> Bonito flakes, seaweed, cucumber, ponzu	100	
50	<b>Miso Soup (GF)</b> Tofu, scallion, seaweed	130	Smoked Hamachi Carpaccio Truffle ponzu, yuzu, garlic chips, burnt orange, spring onions, carrots, furikake, rice cracker
65	<b>Spicy Green Mango Salad (N) (S)</b> Dried shrimp, mint, coriander, peanut, Thai dressing	150	<b>Bluefin Tuna Tartare</b> Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers
80	<b>Vegetable Pomelo Salad (N) (GF)</b> Cabbage, pear, pomelo, greens, shallot, Asian herbs, peanut dressing	170	<b>Otoro Carpaccio</b> Purple shiso, ginger, Thai basil, Bubu arare
100	<b>Spicy Laksa Soup (S)</b> Prawn, quail egg, scallop, calamari, vegetables, soba noodles	195	<b>Red Prawn Carabinero Carpaccio (S) (N)</b> Tosazu jelly, almond milk, sea urchin, green apple, toasted almonds
105	<b>Tempura Prawns (S)</b> Ponzu, chili, coriander	Market Price	Oysters (S)
125	<b>Truffle Gyoza (5 pcs)</b> Mushroom, ginger, cabbage, onion, black truffle, truffle sauce	Market Price	Raw with shiso ponzu vinaigrette, shiso sauce Kaviari Caviar Selection
130	Crispy Ice Salad Slack truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame		
130	Homemade Dim Sum Platter (6 pcs) (S) Chicken, prawn, vegetable, chili sauce, Chinese vinegar		
145	<b>Wagyu Beef Gyoza (5 pcs)</b> Mushroom, ginger, cabbage, onion, truffle sauce		
150	<b>Grilled Octopus (S) (N)</b> Baby potato, ssamjang romesco, bonito flakes, bulgogi sauce		

# Alaskan King Crab Salad (S)230King crab, mixed seaweed, sesame seed, rice cracker,<br/>red radish, cucumber, tosazu sauce230

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### MAIN COURSE

Spicy Vegetable Thai Curry (GF) Green curry, coconut milk, eggplant, snap peas, shimeji mushroom, bok choy, jasmine rice Add Chicken Add Shrimp (S)	115 70 90
<b>Roasted Organic Salmon (GF)</b> Galangal and coconut sauce, baby corn, okra, chili, ikura egg	200
<b>Seared Sea Bass (GF)</b> Green pea purée, spring vegetables, bok choy, chive oil, lemongrass butter sauce	250
Black Cod (S) O Japanese soy marinade, ginger, honey, heirloom carrot, yuzu carrot purée, asparagus	235
Wagyu Beef Tenderloin (200g) (GF) A7 Grade Australian Wagyu, truffle mashed potato, black garlic butter, maitake mushroom Sichuan pepper sauce	310
<b>Grilled Wagyu Beef Striploin (300g)</b> King oyster mushroom, shiso chimichurri, broccolini	435

### SIDE DISH

Steamed Rice (GF) 60 Fried Rice (VG) 60 Mashed Potato (VG) (GF) 60 Baby Roasted Potatoes 60 Garlic Broccoli (GF) 60 Naby Spinach, Garlic (GF) 60 Schili Garlic Cauliflower 60 Stir-Fried Vegetables 60

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### SHARING

Japchae Noodles (N) (S) Glass noodles, Napa Cabbage, carrot, capsicum, snap peas, cashew, spicy sauce Add Chicken Add Shrimp (S)	120 70 90	<b>Catch of the Day</b> Fresh Daily Selection from the Sea with crafted recipes from our Chef	Market price
<b>Pad Thai Noodles (N) (S)</b> Dried shrimp, egg, tofu, chives, cashew nut, bean sprouts, onion, pickled radish Add Chicken	130 70		
Add Shrimp (S)	90		
<b>Spicy Chicken (N)</b> Dried chili, peanuts, celery, capsicum, scallion, jasmine rice	190		
<b>Chili Tiger Prawns (S)</b> Coriander, garlic flakes, jasmine rice	230		
Braised Wagyu Beef Short Ribs Slow-cooked beef short rib, bok choy, radish, leeks, chili, soy sauce, Japanese miso, ssamjang paste, ginger, garlic, jasmine rice	230		

FROM OUR WOK

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By implementing this philosophy, we ensure that all of our meat and dairy are ethically sourced, our fish and seafood are sustainable, and our eggs are cage-free.

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DINNER MENU

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.

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### Sea Fu Tasting Menu | AED 600 O Wine Pairing | AED 350

#### Smoked Hamachi Carpaccio 🔍

Truffle ponzu, yuzu, garlic chips, burnt orange, spring onion, furikake, carrots, rice cracker

Sushi (S) Chef's Selection

🔊 Truffle Gyoza

Mushroom, ginger, cabbage, onion, black truffle, truffle sauce

#### Grilled Octopus(S) (N)

Baby potato, ssamjang romesco, bonito flakes, bulgogi sauce

#### Black Cod (S)

Japanese soy marinade, ginger, honey, heirloom carrot, yuzu carrot purée, asparagus

#### Pre-Dessert

Yuzu sorbet, crispy meringue, basil espuma

#### Dessert

Mille-Feuille Madagascar vanilla cream, mango, ginger

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### Royal Tasting Menu | AED 800 ○ Wine Pairing | AED 600

Otoro Carpaccio Purple shiso, ginger, Thai basil, Bubu arare

#### Sushi & Sashimi (S) Chef's Selection

#### Grilled Hokkaido Scallops (S) 🔵

Truffle, pumpkin purée, asparagus, garlic chips, truffle ponzu cream sauce

#### Canadian Lobster Butter Yaki (S)

Lobster foam, yuzu purée, white asparagus, ponzu butter sauce

#### Grilled Wagyu Beef Striploin 🔘

King oyster mushroom, shiso chimichurri, broccolini

#### Pre-Dessert

Yuzu sorbet, crispy meringue, basil espuma

#### Dessert

#### Chocolate & Kumbawa Profiteroles

Chocolate choux, creamy dark chocolate 64% kumbawa, milk chocolate infused kaffir leaf, kumawa ice cream, chocolate sauce

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## Sea Fu Vegetarian Tasting Menu | AED 400 ○ Wine Pairing | AED 350

#### 💊 Crispy Ice Salad 🔘

Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame

#### Crunchy Edamame Rolls

Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise

Mushroom, ginger, cabbage, onion, black truffle, truffle sauce

Assorted Vegetable Tempura Seasonal vegetables

#### Pad Thai Noodles (N)

Egg, tofu, chives, cashew nut, bean sprouts, onion, pickled radish

**Pre-Dessert** Yuzu sorbet, Crispy meringue, Basil espuma

#### Dessert

Matcha & Cherry (N) (GF) Matcha biscuit, cherry sorbet, matcha chantilly, cherry coulis, matcha white chocolate

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### SUSHI

Sashimi (3 pcs) Salmon Red Snapper Mackerel Eel Yellowtail Hokkaido Scallops (S) Bluefin Tuna Bluefin Otoro Sea Urchin (S)	70 75 75 80 100 110 110 140 Market Price	Maki (3 pcs) Cucumber Avocado Salmon Red Snapper Mackerel Yellowtail Bluefin Tuna Bluefin Otoro	30 40 55 65 70 80 85 110	Nigiri (3 pcs) Salmon Mackerel Red Snapper Shrimp (S) Eel Yellowtail Bluefin Tuna Scallops (S) Bluefin Otoro	65 65 70 70 75 90 100 100 130	Gunkan Spicy Tuna Ikura King Crab (S) Sea Urchin (S)	65 85 90 Market Price
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### SUSHI PLATTER

#### Sea Fu Sashimi (S) | AED 385 15 pcs Chefs Selection

#### Sea Fu Sushi Platter (S) | AED 700

8 pcs volcano roll, 3 pcs salmon sashimi 3 pcs yellowtail sashimi, 3 pcs mackerel sashimi, 3 pcs bluefin tuna nigiri, 3 pcs scallop nigiri, 3 pcs red snapper nigiri

#### Royal Nigiri Platter (S) (12 pcs) | AED 500

Tuna belly with caviar, torched salmon with pickled wasabi, scallop with ikura, red snapper with foie gras

#### Royal Sushi Platter (S) (32 pcs) | AED 1000

8 pcs. truffle foie gras wagyu crispy oshi sushi,
4 pcs scallop sashimi, 4 pcs hamachi sashimi,
4 pcs chutoro sashimi, 4 pcs otoro nigiri with caviar,
4 pcs salmon belly nigiri with pickled wasabi,
4 pcs red snapper nigiri with foie gras

### SUSHI ROLLS

 VG)
 80
 Spicy Grilled Lobster Roll (S)
 160

 Baby gem, cucumber, yamagobo, avocado, tobiko, tanuki, plum, yuzu togarashi mayonnaise
 160

 o (S)
 95
 Sea Fu Otoro Maki
 190

 sauce
 Roasted gamtae seaweed, ikura, shiso leaves, yamagobo, cucumber, green apple, pickled wasabi
 190

 robo,
 100
 Wagyu Crispy Oshi Sushi
 195

Crispy sushi rice, wagyu beef striploin, foie gras, truffle, teriyaki sauce, garlic chips

- **Crunchy Avocado (VG)** Tanuki, scallion, cream cheese, yamagobo, cucumber, orange mayonnaise
  - Volcano (S) Salmon, pickled radish, tobiko, crabstick, mayonnaise, teriyaki sauce
  - Yuzu Tempura Prawn (S) Squid ink rice, avocado, yamagobo, pickle, cream cheese, spicy mayonnaise
- Soft Shell Crab (S)110Prawn cracker, teriyaki sauce, avocado, cucumber,<br/>yamagobo, spicy mayonnaise, lettuce110

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### STARTER

<b>Kaiso Salad</b> Bonito flakes, seaweed, cucumber, ponzu	45	<b>Edamame</b> Salted or Spicy	40
Vegetable Pomelo Salad (GF) (N) Cabbage, pear, pomelo, greens, shallot,	80	<b>Miso Soup (GF)</b> Tofu, scallion, seaweed	50
Asian herbs, peanut dressing	130	<b>Spicy Laksa Soup (S)</b> Prawn, quail egg, scallop, calamari, vegetables, soba noodles	100
Black truffle, iceberg lettuce, wafu dressing, cherry tomato, sesame	100	<b>Tempura Prawns (S)</b> Ponzu, chili, coriander	105
<b>Grilled Octopus (S) (N)</b> Baby potato, ssamjang romesco, bonito flakes, bulgogi sauce	150	<b>Truffle Gyoza (5 pcs)</b> Mushroom, ginger, cabbage, onion, black truffle, truffle sauce	125
	200	<b>Wagyu Beef Gyoza (5 pcs)</b> Mushroom, ginger, cabbage, onion, truffle sauce	145
Alaska King Crab Salad (S) King crab, mixed seaweed, sesame seed, rice cracker, red radish, cucumber, tosazu sauce	230	Homemade Dim Sum Platter (6 pcs) (S) Chicken, prawn, vegetable, chili sauce, Chinese vinegar	130

### CRUDO

110	<b>Crispy Salmon Tartare</b> Crispy nori, avocado, sesame ponzu, cucumber, shiso leaves, shallot, pepper
130	Smoked Hamachi Carpaccio Truffle ponzu, yuzu, garlic chips, burnt orange, spring onion, furikake, carrots, rice cracker
150	<b>Bluefin Tuna Tartare</b> Ginger ponzu sauce, avocado, sesame oil, cucumber, turmeric crackers
170	<b>Otoro Carpaccio</b> Purple shiso, ginger, Thai basil, Bubu arare
195	<b>Red Prawn Carabinero Carpaccio (S) (N)</b> Tosazu jelly, almond milk, sea urchin, green apple, toasted almonds
Market Price	<b>Oyster (S)</b> Raw with shiso ponzu vinaigrette, shiso sauce
Market Price	Kaviari Caviar Selection

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### FROM OUR WOK

## MAIN COURSE

Spicy Vegetable Thai Curry (GF) Green curry, coconut milk, eggplant, snap peas, shimeji mushroom, bok choy, jasmine rice Add chicken - AED 70   Add shrimps (S) - AED 90	115	Japchae Noodles(N) Glass noodles, Napa Cabbage, carrots, capsicum, snap peas, cashew, spicy sauce Add chicken - AED 70   Add shrimps (S) - AED 90	120
<b>Roasted Organic Salmon (GF)</b> Galangal and coconut sauce, baby corn, okra, chili, ikura eggs	200	<b>Spicy Chicken (N)</b> Dried chili, peanuts, celery, capsicum, scallion, jasmine rice	190
<b>Black Cod (S)</b> Japanese soy marinade, ginger, honey, heirloom carrot, yuzu carrot purée, asparagus	235	<b>Chili Tiger Prawns (S)</b> Coriander, garlic flakes, jasmine rice	230
<b>Seared Sea Bass (GF)</b> Green pea purée, spring vegetables, bok choy, chive oil, lemongrass butter sauce	250	Braised Wagyu Beef Short Ribs Slow-cooked beef short rib, bok choy, radish, leeks, chili, soy sauce, Japanese miso, ssamjang paste, ginger, garlic, jasmine rice	230
<b>Wagyu Beef Tenderloin (200g) (GF)</b> A7 Grade Australian Wagyu, truffle mashed potato, black garlic butter, maitake mushroom, Sichuan pepper sauce	310		
<b>Grilled Wagyu Beef Striploin (300g)</b> King oyster mushroom, shiso chimichurri, broccolini	435		

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### DAILY SELECTION

#### Grilled Mediterranean-Style 🐚 Steamed Rice (GF) Market 60 Catch of The Day (GF) Price Fried Rice (VG) 60 Green salad Mashed Potato (GF) (VG) 60 Market Salt-Crusted Catch of The Day (GF) Price Green salad Baby Roasted Potatoes 60 🐚 Baby Spinach, Garlic (GF) Blue Lobster (S) 60 Market Grilled, butter yaki or linguine/spaghetti Price 🐚 Chili Cauliflower 60 Carabinero Prawns (S) (GF) Market 60 🐚 Stir-Fried Vegetables Price 🍋 Garlic Broccoli (GF) 60

SIDE DISH

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