



Hokkaido to Plate

HOKKAIDO, JAPAN. In the Hokkaido morning market, the ingredients are prudently selected to get the best of the batch. They are watchfully prepared for the journey they are about to embark on to Dubai.

Words From Our Chef

With fresh ingredients delivered from Hokkaido, the ONI menu continually changes with the seasons to keep you constantly intrigued. The menu will bring strong Japanese street style influences with a creative touch from our passionate chefs.





Small Bites

Edamame Salt / Chilli Garlic	25 / 28
Tomorokoshi Robata Corn, Soy Caramel Butter	45
Pan-Sear Gyoza Vegetable / Wagyu Beef / Organic Chicken	48 / 70 / 65
Homemade Crispy Vegetable Taco Mango, Apple, Tomato Salsa	50
Crispy Rice Avocado Avocado, Crispy Rice Cake, Guacamole, Mango Chutney	59
Home Made Crispy Salmon Taco Marinated Aromatic Salmon, Pickle Veg	69
Rock Shrimp Dynamite Hokkaido Rock Shrimp Tempura, Jalapeno, Black Sesame	69
Wasabi Tuna Pizza Crispy Flat Bread, Wasabi Cream, Truffle Pickle Ginger	69
Hamachi Crudo Yellowtail, Wasabi Compote, Yuzupon Foam	70
Seafood Okonomiyaki Japanese Pancake, Scallop, Shrimp, Tonkatsu	75
Wagyu Beef Tataki Seared Wagyu Beef, Fresh Truffle, Garlic Chips	95

Soup & Salad

Oni Miso Soup Seaweed, Home Made Milk Tofu Dumpling, Spring Onion, Dashi Broth	17
Oni Crab Salad Hokkaido Crab Cake, Mizuna, Ginger Dressing	55





Tempura

Crispy Battered, Tempura Sauce

Vegetables (6 Piece)	40
Japanese Corn Tempura	45
Shrimp (4 Piece)	60

Nigiri (2 Piece) / Sashimi (3 Piece)

Seared Salmon Belly Nigiri	32
Salmon Nigiri / Sashimi	32 / 34
Maguro Tuna Nigiri / Sashimi	32 / 39
Hamachi Yellowtail Nigiri / Sashimi	35 / 45
Hotate Scallop Nigiri / Sashimi	45 / 55
Unagi Fresh Water Eel Nigiri / Sashimi	55 / 65

Maki Roll

Yasai Roll Kohlrabi, Beetroot, Turnip	40
Crispy Vegetable Tempura Mushroom, Asparagus, Takuwan, Yuzu Shiso	55
Crispy Spicy Tuna Spicy Tuna, Avocado, Sriracha Emulsion, Tempura Flakes	68
Seared Salmon Belly Roll Avocado, Yama Gobo, Cucumber, Yuzu Miso, Crispy Salmon Skin	80
Dragon Roll California, Eel, Cucumber, Avocado Smoke Eel Sauce	85
Rainbow California, Tuna, Salmon, Yellow Tail, Avocado, Kizami	85
Surf & Turf Shrimp Tempura, Wagyu Beef, Pineapple Salsa, Yuzu Shiso	85





Kushiyaki (1 Piece Skewer)

Nasu Dengaku Japanese Eggplant	23
Sasami Japanese Chicken Breast, Kizami	25
Tsukune Duck Lemongrass	30
Sake Salmon	39
Ebi Shrimp	39
Spicy Gyu Angus Tenderloin Beef	49
Suzuki Chilean Sea Bass	69

Signatures (Main Course)

Mushroom Mapo Tofu Mixed Japanese Mushroom, Milk Tofu, Spicy Vegetables, Hokkaido Rice	70
Katsu Kare Crispy Organic Chicken Cutlet, Japanese Curry, Hokkaido Rice	75
Sake Shioyaki Teriyaki Marinated Salmon, Home Made Truffle Butter Parsnip Puree	105
Miso Black Cod 48 Hour Miso Marinated	180
Wagyu Ribeye Charcoal Grill Wagyu, Ginger Black Pepper Sauce, Mizuna (200G)	205
Wagyu Striploin Charcoal Grill Striploin, Ginger Black Pepper Sauce, Sweet Potato Fries (200G)	215





Ramen

Our homemade ramen broth is based on classic Japanese style, with exclusive Nishiyama ramen noodles.

Vegetable Ramen Vegetable Stock, Shitake, Shimeji, Bean Curd	55
Seafood Tantanmen Spicy Chicken Base Seafood, Ajitama	70
Oni Ramen Beef Broth, Roast Beef Bone Marrow	80

Side Dish

Mixed Mushroom Sauté Mix Mushroom	30
Truffle Sweet Potato Fries	45

Dessert

Oni Milk Cake Spring Matcha Infused Milk, Chantelle Vanilla Ice Cream	45
Matcha Fondant Green Tea Fondant, Mix Berries, Vanilla Ice Cream	57
Exotic Fruit Platter, Mochi Ice Cream Served On Ice Platter	85





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NOMIKAI

BY ONI

Cocktail List

Seniora En Verde

Patron Tequila, Parmesan Infuse Green Chartreuse,
Agave Syrup, Tomatillo Basil Juice & Lime Juice

AED 50

The Oriental

Vodka, Kwaifeh Lychee, Lemon Juice,
Junmai Sake & Homemade Ginger Syrup

AED 35

Spicy Temptation

Cachaca, Shochu, Orgeat Syrup, Egg White, Lime Wedges,
Lime Juice, Yuzu, Fresh Chilly,

AED 35

Sake Bomb & Shot

Sake Infused Lychee Shot

AED 20

Asahi Sake Bomb

AED 25

Sake Bomb Tray

AED 99

50% OFF Only On House Spirits, House Wines, Bottled Asahi.



NOMIKAI

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Yakimono Sharing Platter

205 AED

Salmon Taco

Aromatic Salmon,
Pickle Veg 2 Pieces

Rock Shrimp Dynamite

Hokkaido Rock Shrimp Tempura,
Jalapeno, Black Sesame

Chef Sushi Selection

4 Pieces Maki Roll, 2 Pieces Nigiri,
2 Pieces Sashimi

Chicken Gyoza

Organic Chicken, Scallion,
Sesame Ponzu, 2 Pieces

2 Types Of Kusiyaki

Spicy Gyu Kusiyaki,
Teriyaki Suzuki Kusiyaki

