

A LA CARTE

SEAFOOD & RAW

SEAFOOD TARTARE Coconut Cream, Compressed Plum & Crispy Wonton	79
MADAI CRUDO Japanese Sea Bream, Wasabi-Apple & Orange Emulsion	89
HAMACHI CEVICHE Japanese Yellowtail, Wakamomo, Jalapeño Pepper & Yuzu Wasabi Sauce	89
SALMON CARPACCIO Norwegian Salmon, Pickled Onion & Truffle Ponzu	85
BLOW-TORCHED SALMON Roasted Cauliflower, Pickled Red Onion & Shiso Cream	85
TUNA TATAKI Seaweed Salad, Pickled Yellow Zucchini & Sesame Cream	89
ZUKE MAGURO Sweet Soy Marinated Yellowfin Tuna, Endive, Black Olive & Garlic Chip	89

(V) Vegetarian (N) Nuts (A) Alcohol

All prices are in AED & are inclusive of 10% municipality fees. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy

SASHIMI & NIGIRI

SASHIMI (2 PIECES)

SALMON - SAKE	39
YELLOWFIN TUNA - MAGURO	39
YELLOWTAIL - HAMACHI	45
STRIPED HORSE MACKEREL- SHIMA AJI	45
SEA BREAM - MADAI	45
EEL - UNAGI	45
PRAWN - EBI	39
SCALLOP - HOTATE	49

8 TYPE SASHIMI

Tuna, Salmon, Yellowtail, Sea Bream, Eel,
Prawn, Scallop, Shima Aji
(2 Pieces Each)

269

NIGIRI (2 PIECES)

SALMON - SAKE	39
YELLOWFIN TUNA - MAGURO	39
YELLOWTAIL - HAMACHI	45
STRIPED HORSE MACKEREL- SHIMA AJI	45
SEA BREAM - MADAI	45
EEL - UNAGI	45
PRAWN - EBI	39
SCALLOP - HOTATE	49

BLOW-TORCHED TUNA WITH MOROMI MISO	49
BLOW-TORCHED SALMON WITH TRUFFLE	49
BLOW-TORCHED SHIMA AJI WITH GRAPE SALSA	49

8 TYPE NIGIRI

Tuna, Salmon, Yellowtail, Sea Bream, Eel,
Prawn, Scallop, Shima Aji
(2 Pieces Each)

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MAKI

CRUNCHY VEGETABLE (V) Cucumber, Red Pepper, Asparagus, Avocado, Carrot & Sesame Seed	55	SPIDER Spicy Crabmeat, Avocado, Boston Lettuce, Deep Fried Cajun Spiced Softshell Crab, Eel Sauce & Sesame Seed	75
CATERPILLAR (V) Sweet Shiitake Mushroom, Cucumber, Avocado, Cream Cheese & Red Bell Pepper	65	SPICY TUNA Yellowfin Tuna, Kappazuke, Cucumber, Sesame Seed & Spicy Mayo	69
CALIFORNIA Spicy Crabmeat, Cucumber, Avocado & Tobiko	65	TRUFFLE SALMON Daikon, Cream Cheese, Shiso, Parmesan Cheese & Truffle Tapenade	85
CRISPY SHRIMP TEMPURA Spicy Crabmeat, Avocado, Boston Lettuce, Prawn Tempura, Eel Sauce & Sesame Seed	75	DUCK & DRAGON Duck Confit, Cucumber, Eel, Avocado, Sesame Seed & Eel Sauce	89
RAINBOW Spicy Crabmeat, Prawn Tempura, Cucumber, Avocado, Asparagus, Salmon, Yellowtail, Tuna, Spicy Mayo, Spring Onion & Togarashi	89	BEEF & KIMCHI Soy Braised Beef, Sautéed Kimchi, Asparagus, Cucumber & Crispy Panko	65
		WAGYŪ Seared Wagyū Beef, Avocado, Asparagus, Cucumber, Tomato & Sweet Ginger Soy	99

ASIA ASIA MIXED PLATTER (38 PIECES) 499

SASHIMI - Salmon, Tuna, Yellowtail, Sea Bream (3 Pieces Each)

NIGIRI - Salmon, Tuna, Yellowtail, Prawn (2 Pieces Each)

MAKI - Crunchy Vegetable, California, Rainbow, Spicy Salmon, Spicy Tuna,
Duck & Dragon (3 Pieces Each)

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SOUP

MISO SOUP Shimeji Mushroom, Wakame & Tofu	35
SUMMER TOMATO GAZPACHO Dressed Asparagus, Cucumber, Purple Potato Chip & Shallot Oil	39

SMALL DISH

EDAMAME (V) with Himalayan Pink Salt or Chilli Garlic	29/35	SHRIMP TEMPURA (N) Peanut Chilli Sauce	79
DAIKON ROLL (V) Sweet Shiitake, Cucumber, Asparagus, Red Bell Pepper, Cream Cheese & Corn Miso	59	SWEET & SOUR CHICKEN Pomegranate & Sumac	65
CHARCOAL GRILLED ASPARAGUS (V) Sea Salt & Sweet Yuzu Glaze	55	CRISPY DUCK SPRING ROLL Spicy Egg Miso & Kabayaki Sauce	75
SWEET POTATO (V) Truffle Labneh & Kabayaki Sauce	49	SPICY BBQ VEAL SPARE RIB Gochujang Barbecue Sauce & Spring Onion	89
12 SPICE CALAMARI Chilli & Kaffir Lime Aioli	65	WAGYŪ BEEF TARTARE (N) Truffle Tapenade, Avocado Tartare, Coconut Cashew Cream & Crispy Shallot	149
SHRIMP TACO Passion Fruit Aioli	75	WAGYŪ BEEF GYOZA Shiitake Mushroom, Celery, Spring Onion & Truffle Oil	99

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DIM SUM

CREAMY SWEET POTATO (4pcs) (V)	35
CHICKEN CHILLI HAR GAU (4pcs)	35
DAIKON PRAWN (4pcs)	45
BEEF & TRUFFLE (4pcs)	75
DIM SUM BASKET (8pcs)	85
BEEF BAO BUN (3pcs)	65

CRISPY AROMATIC DUCK

Pancake, Spring Onion, Cucumber & Hoisin

HALF DUCK	189
WHOLE DUCK	369

SKEWER

PADRÓN PEPPER (V) Wasabi Salt	59
RED MISO GLAZED PRAWN Onion Salad	65
BLUE CRAB CAKE Sweet Ancho Chilli	65
CHICKEN YAKITORI Teriyaki Sauce	45
INDONESIAN CHICKEN SATAY (N) Creamy Peanut Sauce	45
DUCK BREAST YAKI Mandarin Purée	75
WAGYŪ GRADE 9+ YAKINIKU Pear Soy	99
LAMB KOFTA Shiso & Mint Labneh	55
ROBATA PLATTER (16 pieces) (N) Padrón Pepper, Red Miso Glazed Prawn, Blue Crab Cake, Chicken Yakitori, Indonesian Chicken Satay, Duck Breast Yaki, Wagyū 9+ Yakiniiku , Lamb Kofta & Served with Kizami Wasabi, Pozu Mayo & Yuzu Pozu	489

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SIGNATURE

NASU MORO MISO (V) Barley Miso, Grilled Aubergine, Sumac & Cress	79
JAPANESE COCONUT CURRY (V) Grilled Tofu & Assorted Vegetable	89
SINGAPORE STYLE SEAFOOD NOODLE Egg Noodle, Shrimp, Calamari, Bean Sprout, Chilli & Fish Sauce	95
SPICY TAMARIND TIGER PRAWN Green Apple Slaw & Crispy Leek	99
WHOLE BAKED LOBSTER Soba Risotto, Lemon-Miso Cream & Nori Powder	369
MOROMI MISO BLACK COD Pickled Ginger Root	179
MISO SALMON Sweet Potato Purée, Sumac & Pink Pepper Corn	149
SOY BUTTER CHICKEN Sautéed Mushroom, Baby Leek & Black Olive	99

ROBATA

ANAGO YAKI Sea Water Eel, Confit Shallot, Zucchini Salad & Lemongrass Kabocha Purée	199
TERIYAKI CHICKEN Ras-El-Hanout & Fennel	99
BLACK ANGUS FLANK STEAK (150g) Harissa Butter, Olive & Preserved Lemon	119
US PRIME RIBEYE TERIYAKI (150g) Roasted Kabocha, Parsnip Miso & Glazed Ancho Chilli	139
KOREAN TENDERLOIN STEAK (200g) Black Angus Beef Fillet & Spicy Caramelized Teriyaki Sauce	229
WAGYŪ STRIP-LOIN GRADE 7+ 'ON THE BARBECUE' Wasabi Vinaigrette, Ponzu Mayo & Yuzu Soy	349
GRILLED LAMB CHOP Wrinkly Long Bean, Garlic Chip & Gyoza Miso	189

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SALAD

SEASONAL LEAF (V) Orange Carrot Miso Dressing	45
AVOCADO & MIXED LEAF (V) Creamy Yuzu Dressing	69
ASIAN CHICKEN SALAD Goma Dressing	75
SEAWEED SALAD Cucumber, Daikon & Tosazu Dressing	55
SOBA NOODLE SALAD (N) Creamy Peanut & Sesame Dressing	65

SIDE

GRILLED ASPARAGUS (V)	45
STEAMED BROCCOLINI (V)	55
BABY PAK CHOY Oyster Sauce & Sesame Oil	45
MIXED VEGETABLE (V) Sesame Oil	45
JAPANESE STEAMED RICE (V)	29
EGG FRIED RICE (V)	39

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