

FOOD MENU

SASHIMI (3PCS) NIGIRI (2PCS)

Salmon (gf).....	52
Akami (gf).....	76
Chutoro (gf).....	88
Otoro (gf).....	113
Hamachi (gf).....	60
Scallop (gf)(s).....	105
Unagi	70
Botan ebi (gf)(s).....	108

Add on caviar (+59aed)
Add on truffle (+34aed)

BITES

Edamame salt/spicy (gf)(se)(v).....	33
Salt, shio kombu, garlic oil (togarashi)	
Spicy crab miso soup (s).....	55
Spicy crab, tofu	
Pickled yuzu daikon (v)(gf).....	27
White radish, yuzu, chili	

HAND ROLL SELECTION

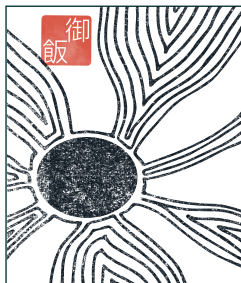
Salmon ikura	65
Spicy tuna	75
Negitoro	118
Unagi yakitori	75

PREMIUM SUSHI

Wagyu caviar.....	180
Otoro foie gras.....	140
Unagi foie gras.....	110

MĀKIMONO

Spicy bluefin tuna (se)(g).....	123
Shibazuke, takuan, jalapeno spicy mayo	
Crispy king crab (gf).....	160
Crispy sweet potato, inari, spicy mayo	
Wagyu truffle (se).....	149
Mame nori, nikiri soy	
Surf & turf (s).....	95
Truffle mayo, wagyu beef, pasterised crab	
Crispy mushroom (se)(v).....	65
Takuan, ume sesame, sweet chili sauce	
Salmon aburi (se).....	80
Pickled carrots, ikura, honey mayo	



C O L D S T A R T E R S

Tuna & caviar	125
Bluefin tuna, sushi rice and spring onion, shoyu glazed, garlic oil, caviar	
Salmon nori taco (se)	65
Salmon, spicy mayo, guacamole	
Salmon tataki (se)	70
Salmon, togarashi, ponzu sesame & pepper oil, crispy garlic chips	
Bluefin tuna tataki (se)	110
Bluefin tuna sashimi, white sesame dressing, spring onion, jalapeño	
Yellowtail carpaccio	72
Yellowtail, black pepper ponzu, shio kombu, chives, jalapeño	
Wagyu tataki	108
Ponzu dressing, takuan, chives	
Inari shrimp (s)(se)	60
Inari tofu, shrimp tempura, spicy mayo	

H O T S T A R T E R S

Chicken & foie gyoza] (se)	94
Yuzu dashi dressing	
Popcorn tempura (se)(s)	80
Spicy honey mayo	
Wagyu gyoza (d)	103
Ponzu truffle butter	
Crispy wrap eggplant (se)(v)	50
Sesame dressing	
Crispy chicken wings	60
Garlic shoyu	
Add on foie gras (+36aed)	

S A L A D S

Calamari salad	59
Crispy calamari, green salad, sweet potato	
Iceberg lettuce salad (v)	58
Carrot & ginger dressing	
Baby spinach salad (v)	58
Avocado, mizuna, shiitake crisp, sesame dressing	
Tomato salad (se)(g)(v)	55
Ponzu syrup, yuzu oil	

K U S H I Y A K I

Wagyu kushi	110
Shoyu marinade, crispy onion	
Wagyu beef & cheese kushi (d)	94
Yakitori sauce, comte cheese	
Octopus kushi (s)(d)	65
Spicy ginger butter	
Wagyu tsukune kushi (se)	119
Chili honey dressing, sesame	
Shiitake kushi (v)	39
Yakitori sauce, shallots, spring onion	
Cauliflower kushi (v)	44
Sweet soy, shio salt	
Tebasaki kushi (gf)	54
Chicken wings, mirin, lime, spring onion	

MAIN COURSE

Gohan seabass donabe (se).....	150
Chilean seabass, sushi rice, shoyu glazed, spring onion, garlic oil, pepper	
Gohan mushroom donabe (v).....	112
Seasonal mushroom, truffle, seaweed butter	
Grilled wagyu striploin 250G (se).....	450
Wagyu MB 6-7, chili honey dressing	
Grilled angus tenderloin (g).....	220
Tenderloin, yakitori sauce, garlic	
BBQ lamb chops (se).....	195
Yuzu pickled daikon, togarashi	
Grilled baby chicken.....	145
Marinated baby chicken, ponzu dressing & lime wedge	
Wagyu foie gras slider (d).....	65
Potato buns, shoyu glazed, sautéed mushroom, foie gras, mayo	

DESSERTS

Matcha sponge cake (n)(d).....	61
Milk chocolate sauce, vanilla ice cream	
Marinated citrus (gf)(v).....	41
Calamansi sorbet	
Choco lava cake (n)(d).....	65
Fruit platter (gf)(v).....	53
Chef selection	
Mochi selection (d).....	65
Chef selection	
Dessert platter (d)(n).....	130
Chef selection	

