

SASHIMI & NIGIRI

SASHIMI (2 PIECES)

SALMON - SAKE	42
YELLOWFIN TUNA - MAGURO	42
YELLOWTAIL - HAMACHI	52
STRIPED HORSE MACKEREL- SHIMA AJI	49
SEA BASS - SUZUKI	42
EEL - UNAGI	45
PRAWN - EBI	42
SCALLOP - HOTATE	52
BLUEFIN TUNA LOIN - AKAMI	55
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	79
BLUEFIN TUNA BELLY - OH-TORO	99

8 TYPE SASHIMI	285
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop & Striped Horse Mackerel (2 Pieces Each)	

10 TYPE SASHIMI	355
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop, Striped Horse Mackerel, Bluefin Tuna Loin, & Bluefin Tuna - Chu-Toro (2 Pieces Each)	

NIGIRI (2 PIECES)

SALMON - SAKE	42
YELLOWFIN TUNA - MAGURO	42
YELLOWTAIL - HAMACHI	49
STRIPED HORSE MACKEREL- SHIMA AJI	49
SEA BASS - SUZUKI	42
EEL - UNAGI	49
PRAWN - EBI	42
SCALLOP - HOTATE	52
BLUEFIN TUNA LOIN - AKAMI	55
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	79
BLUEFIN TUNA BELLY - OH-TORO	99
BLOW-TORCHED BLUEFIN TUNA - CHU-TORO with kizame wasabi apple	85
BLOW-TORCHED BLUEFIN TUNA - OH-TORO with olive oil caviar	105

8 TYPE NIGIRI	285
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop & Striped Horse Mackerel (2 Pieces Each)	

10 TYPE NIGIRI	355
Tuna, Salmon, Yellowtail, Sea Bass, Eel, Prawn, Scallop, Striped Horse Mackerel, Bluefin Tuna Loin, & Bluefin Tuna - Chu-Toro (2 Pieces Each)	

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

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MAKI

CRUNCHY VEGETABLE (V) Cucumber, Red Bell Pepper, Asparagus, Avocado, Sweet Shiitake Mushroom, Carrot & Sesame Seed	59	SPICY TUNA Yellowfin Tuna, Kappazuke, Cucumber, Sesame Seed & Spicy Mayo	72
CATERPILLAR (V) Sweet Shiitake Mushroom, Cucumber, Avocado, Cream Cheese & Red Bell Pepper	69	SPICY SALMON Salmon, Avocado, Cucumber, Sriracha Mayo & Kanpyo	75
CALIFORNIA Spicy Crab Meat, Cucumber, Avocado & Tobiko	69	TRUFFLE SALMON Daikon, Cream Cheese, Shiso, Parmesan Cheese & Truffle Tapenade	89
CRISPY SHRIMP TEMPURA Spicy Crab Meat, Avocado, Boston Lettuce, Prawn Tempura, Eel Sauce & Sesame Seed	79	YUZU PEPPER YELLOWTAIL Yuzu Kosho, Fennel, Shallot, Chive & Kanpyo	75
RAINBOW Spicy Crab Meat, Prawn Tempura, Cucumber, Avocado, Asparagus, Salmon, Yellowtail, Tuna, Spicy Mayo, Spring Onion & Togarashi	95	VOLCANO Crab Meat, Avocado, Cucumber, Tobiko & Spicy Sesame Aioli	89
TAMAGO & MUSHROOM Cucumber, Asparagus, Japanese Omelet & Field Mushroom	59	DUCK & DRAGON Duck Confit, Cucumber, Eel, Avocado, Sesame Seed & Eel Sauce	95
		WAGYŪ Seared Wagyū Beef, Avocado, Asparagus, Cucumber, Tomato & Sweet Ginger Soy	105

ASIA ASIA MIXED PLATTER (38 PIECES) 529

SASHIMI – Salmon, Bluefin Tuna – Akami, Yellowtail, Sea Bass (3 Pieces Each)

NIGIRI – Salmon, Bluefin Tuna – Chu-Toro, 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 39
Shimeji Mushroom, Wakame & Tofu

SHRIMP & CRAB WONTON SOUP 49/89
Shrimp, Crab Cake, Inari, Spring Onion, Snow Pea & Soy Broth

SMALL DISH

EDAMAME (V) 32/39
Himalayan Pink Salt or Chilli Garlic

CRISPY SWEET POTATO (V) 49
Truffle Honey, Crispy Shallot, Truffle Labneh & Kabayaki Sauce

DAIKON ROLL (V) 62
Sweet Shiitake, Cucumber, Asparagus, Red Bell Pepper, Cream Cheese & Corn Miso

CRISPY TOFU (V) 79
Japanese Omelet, Caramelized Onion & Kabayaki Sauce

12 SPICE CALAMARI 69
Chilli & Kaffir Lime Aioli

SHRIMP TEMPURA (N) 85
Peanut Chilli Sauce

SESAME PRAWN TOAST 59
Sweet Chili Sauce

BEEF TATAKI 85
Baby Bok Choy, Edamame, Eryngii Mushroom, Shallot Ponzu Dressing & Spicy Teriyaki Sauce

RAZOR CLAM (A) 89
Miso Crumb & Coriander Cream

SOY BUTTERNUT SQUASH 59
Creamy Spinach & Ume Ponzu

CRISPY DUCK SPRING ROLL 79
Spicy Egg Miso & Kabayaki Sauce

BAKED WAGYŪ ROLL 89
Asparagus, Enoki Mushroom & Spicy Teriyaki Sauce

WAGYŪ BEEF GYOZA 105
Shiitake Mushroom, Celery, Spring Onion & Truffle Oil

SCALLOP TEMPURA 99
Shiso Leave, Home Made Furikake & Chive Aioli

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DIM SUM

CREAMY SWEET POTATO (4pcs) (V)	39
YUZU PEPPER PRAWN (4pcs)	49
CHILI CHICKEN HAR GAU (4pcs)	39
BEEF & TRUFFLE (4pcs)	79
DIM SUM BASKET (8pcs) Beef, Chicken, Prawn & Sweet Potato	89
BEEF BAO BUN (3pcs)	69
DUCK BAO BUN (3pcs)	89

CRISPY AROMATIC DUCK

Pancake, Spring Onion, Cucumber & Hoisin

HALF DUCK	199
WHOLE DUCK	389

SKEWER

ASPARAGUS (V) Yuzu Butter	42
ERYNGII MUSHROOM (V) Kabayaki Sauce	49
SHRIMP & BUTTON MUSHROOM Sweet Chili Sauce	59
CHICKEN YAKITORI Teriyaki Sauce	49
INDONESIAN CHICKEN SATAY (N) Creamy Peanut Sauce	49
QUAIL EGG & VEAL BACON Spicy Kabayaki Sauce	49
LAMB KOFTA Shiso & Mint Labneh	59
WAGYŪ GRADE 9+ YAKINIKU Pear Soy	105
ROBATA PLATTER (16 pieces) (N) Asparagus, Quail Egg & Veal Bacon, Eryngii Mushroom, Chicken Yakitori, Indonesian Chicken Satay, Shrimp & Button Mushroom, Wagyu 9+ Yakiniku & Lamb Kofta, served with Kizami Wasabi, Ponzu Mayo & Yuzu Ponzu	519

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SIGNATURE

NASU MORO MISO (V) Barley Miso, Grilled Aubergine, Sumac & Cress	85
JAPANESE COCONUT CURRY (V) Grilled Tofu & Assorted Vegetable	95
SEAFOOD YAKISOBA NOODLE Calamari, Shrimp, Yakisoba Noodle, Bean Sprout & Aonori	99
SOY BRAISED SHORT RIB Kimchi Slaw, Coriander & Hoisin Gravy	129
PASSION FRUIT MISO BLACK COD Pickled Ginger Root	199
LEMONGRASS CRUSTED SALMON Cauliflower Miso Purée	159
STEAMED SEA BASS Bok Choy, Bamboo Shoot & Soy Broth	189
KUNG PAO KING PRAWN (N) Zucchini, Leek, Shallot, Spring Onion & XO Sauce	199
SWEET & SOUR CHICKEN Pomegranate & Sumac	99

ROBATA

ANGRY CHICKEN Purple Potato, Roasted Chili & Angry Sauce	105
GRILLED LAMB CHOP Long Bean, Garlic Chip & Gyoza Miso	199
BLACK ANGUS FLANK STEAK (150g) Harissa Butter, Olive & Preserved Lemon	125
USDA RIBEYE TERIYAKI (150g) Roasted Kabocha, Parsnip Miso & Glazed Ancho Chilli	145
KOREAN STYLE TENDERLOIN STEAK (200g) Black Angus Beef Fillet & Spicy Caramelized Teriyaki Sauce	199
USDA PRIME STRIPLOIN (200g) (A) Eryngii Mushroom, Crispy Burdock & Truffle Soy Jus	219
WAGYŪ STRIPLOIN GRADE 7+ 'ON THE BARBECUE' Wasabi Vinaigrette, Ponzu Mayo & Yuzu Soy	365

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SALAD

SEASONAL LEAF (V) Orange Carrot Miso Dressing	49
AVOCADO & MIXED LEAF (V) Creamy Yuzu Dressing	75
WAKAME SALAD Chinese Cabbage, Onion, Sesame Wonton Chip & Tosazu	52
SOBA NOODLE SALAD (N)(V) Creamy Peanut & Sesame Dressing	69
ASIAN CHICKEN SALAD Goma Dressing	79

SIDE

JAPANESE STEAMED RICE (V)	32
EGG FRIED RICE (V)	42
GRILLED ASPARAGUS (V)	49
STEAMED BROCCOLINI (V)	59
MIXED VEGETABLE (V) Sesame Oil	49
BABY PAK CHOY Oyster Sauce & Sesame Oil	49

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