



GARAGE

The logo consists of the words "NIKKEI" and "HOUSE" stacked vertically. "NIKKEI" is in a larger, bold, serif font, and "HOUSE" is in a smaller, bold, serif font. Both words are contained within a white circle.

NIKKEI
HOUSE

Nikkei House brings Japan to your plate with bold ramen, fresh sushi,
and delicate sashimi—crafted to thrill your taste buds in every bite

27% of our fruits and vegetables are locally sourced, celebrating the
authentic flavors of our region.

All seafood, fish, and beef products are certified sustainable, reflecting our
commitment to conscious dining with purpose.



STARTER

Edamame Delight ^(V)					75
Salted or spicy steamed edamame					
Ramen					
Fresh ramen noodle, miso broth, sweet corn, bok choy, cured egg, green onion, sesame					
Tofu ^(D, V, G)	80	Chicken ^(D, G)	90	Beef ^(D, G)	105
Poke Bowl					
Japanese rice, edamame, wakame, red cabbage, pineapple, almonds, yuzu orange sauce					
Tuna ^(G, N, S)	95	Salmon ^(G, N, S)	95	Avocado ^(G, N, V)	80
Spicy Tuna Jagaimo ^(G, S)					90
Crispy potato, hand chopped tuna, spicy shisho mayo, coriander					
Classico Ceviche ^(G, S)					80
Greek seabass, cilantro, Tiger's milk, Peruvian corn, red onion, plantain crisp					
Ceviche De Choclo ^(V)					75
Choclo & chulpe corn, grilled corn, avocado, mango, coconut tiger milk, Thai basil, limo chili					

SUSHI & SASHIMI

Aburi Salmon Uramaki ^(G, S)					85
Burnt Scottish salmon, cucumber, teriyaki reduction, white truffle sauce					
Yuzu Kappa Uramaki ^(V, D)					75
Classic cucumber & avocado roll					
Akami Dynamite Uramaki ^(D, G, S)					90
Spicy tuna, gratinated with Japanese sabayon					
Explosion Tempura Uramaki ^(S, G)					95
Tempura prawn, yuzu cucumber, spicy signature mayo					
Kani California Roll ^(G, S)					105
Crab, avocado, cucumber, tobiko					
Garage's Signature Acevichado Maki ^(G, S)					105
Scottish salmon, tuna, prawns, avocado, Tiger's milk, crispy quinoa					
Sashimi (4 pieces) ^(G, S)					
Salmon ^(S)	80	Tuna ^(S)	80	Scallop ^(S)	95
Nigiri (4 pieces) ^(G, S)					
Salmon ^(S)	70	Tuna ^(S)	70	Ebi ^(S)	65
Garage's Samurai Sushi Platter (Signature for 2) ^(D, G, S)					360
Chef's selection of maki, sashimi, nigiri, & condiments					

MAIN COURSE

Angus Lomo Saltado ^(G, D)					230
Wok roasted beef, pickled tomatoes, crispy corn, red onions & rice					
Miso Salmon ^(G, D, S)					195
Miso yuzu marinated salmon, hajikame, blistered shishito peppers, furikake					

D - dairy, G - gluten, N - nuts, V - vegetarian, S - Seafood

All prices are in UAE Dirhams and are inclusive of all applicable service charges and taxes.

STEAM
TABLE

Steam Table turns up the heat with sizzling wok flavors, pillowy bao, juicy dumplings, and slurp-worthy noodles. Bold, fast, and unapologetically delicious.

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BAO & DUMPLINGS

Garage's Steamed Bun (D, G)	70
Chicken char siew, leek, cucumber, hoisin	
Garage's Truffle Wagyu Beef Dumpling (D, G)	85
Wagyu beef, winter truffle, kimchi	
Chicken Siu Mai (S, G)	70
Chicken, shrimps, shimeji mushroom, tobiko	
Crystal Vegetables (D, G, V)	60
White radish, zucchini, butternut squash, carrots	
Signature Crustacean Dumpling (D, G, S)	95
Lobster, tiger prawns, carrots, ginger, coriander	

FROM THE WOK *(Served with Steamed Jasmine Rice)*

Kung Pao Prawns (D, G, S, N)	195
Crispy fried prawns, leeks, dark soy, Sichuan pepper, black vinegar, chili, cashew nuts	
Thai Green Curry	
Kaffir lime, lemongrass flavored curry, coconut milk, Thai basil	
Chicken (D)	100
Prawn (D, S)	120
Vegetable (D, V)	90
Indonesian Beef Rendang (D, G, N)	155
Caramelized braised coconut beef stew	
Garage's Signature Five Spice Beef Short Ribs Wrapped in Lotus Leaf (D, G)	240
Slow cooked beef short ribs, braised lotus root, shiitake mushroom, hunan chili sauce	

RICE & NOODLES

Singaporean Hainan Chicken Rice (D, G)	150
Steamed aromatic chicken, garlic ginger rice, steamed bok choy & condiments	
Garage's Signature Cantonese Fried Rice (D, S, G)	120
Stir fried chicken, shrimps, corn, eggs, jasmine rice, green onion	
Indonesian Nasi Goreng (D, G, S, N)	130
Smoky wok fried chicken & shrimp fried rice, fried egg, chicken satay, peanut sauce, condiments	
Thai Drunken Rice Noodles (D, G, S)	120
Wok fried rice noodles, shrimps, chicken, galangal, ginger shoot, green peppercorn, basil	

**SOUK
SOCIAL**

Souk Social is where Arabic flavors take the spotlight - Fresh mezze, bold wraps, and sweet endings—because every bite should be a vibe.

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COLD MEZZEH

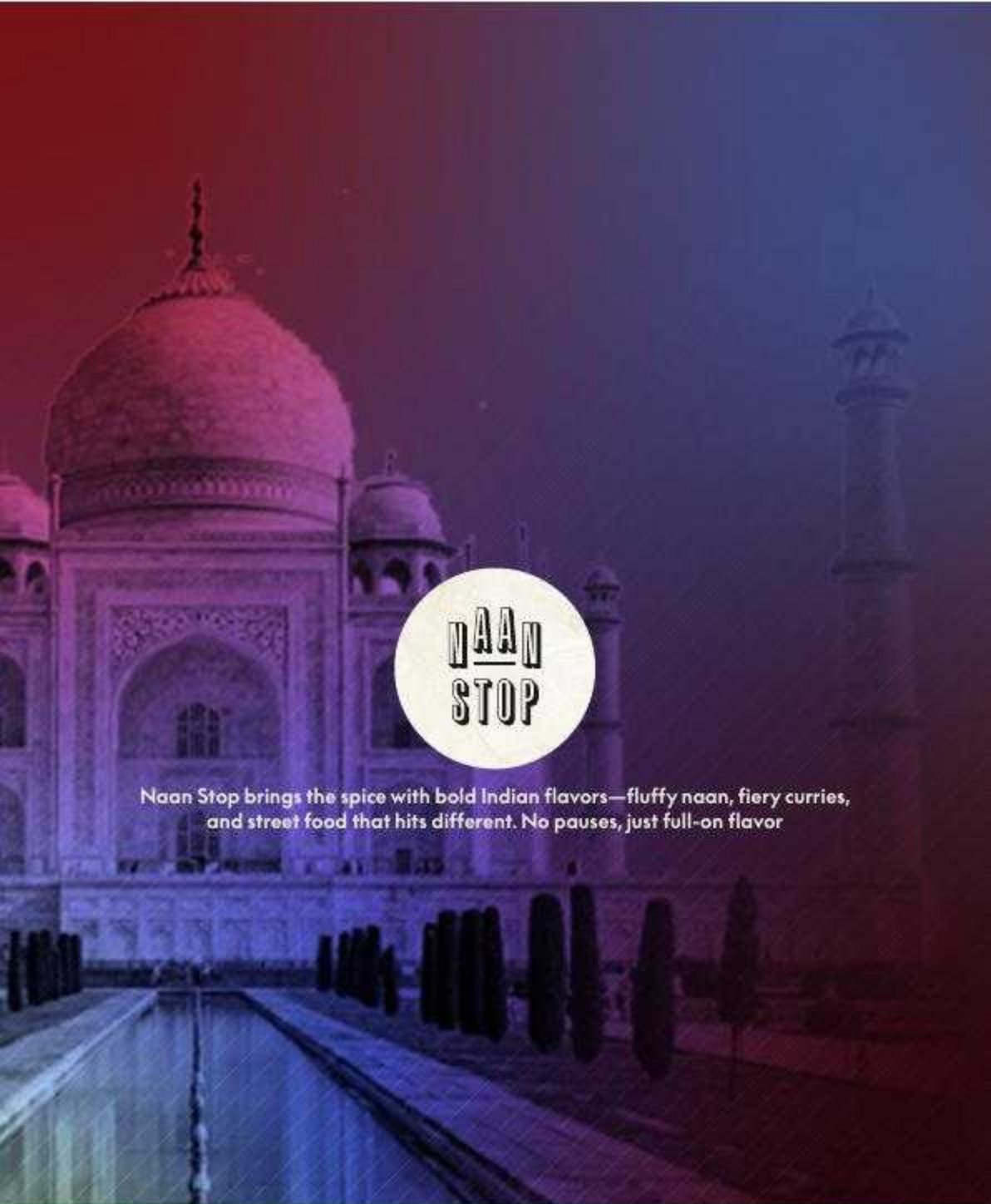
Iranian Shirazi Salad (G, V)	75
Cucumber, red radish, shallots, tomato, parsley, dill, dried rose, lemon dressing	
Foie Gras Kibbeh (G, D, N)	95
Burghul, lamb meat, foie gras & pine nuts, fig chutney, ras el hanout jus	
Cold Mezze Platter (D, G, N, V)	90
Hummus, baba ghanouj, moutabel, muhammara, tabbouleh, fresh pita bread	

MAIN COURSE

Fiery Falafel Wrap (G, V)	95
Falafel, hummus, pickles, tomato, tarator sauce, fries	
Lamb Arayes (D, G, N)	125
Crispy fried pita stuffed with lamb mince, parsley, fries, tahini sauce	
Chicken Shawarma Roll (D, G, N)	110
Tender chicken marinated in spices, lettuce, tomato, arabic pickles, french fries	
Lamb Mansaf (D, G, N)	210
Braised lamb shank in goat milk jameed, flavored rice, almonds	

DESSERT

Babamisu (G, D, N)	60
Savarin cake soaked in espresso syrup, mascarpone chantilly, fresh berries	
Coconut basil Crème Brulee (G, D, N)	55
Caramelized coconut custard, mango compote, coconut streusel	
Sticky Toffee Pudding (G, D, N)	55
Warm date cake served with toffee sauce, vanilla ice cream	
Trio Mochi Ice Cream (G, D, N)	55
Black sesame, yuzu, green tea, fresh berries	
Selection of Sorbet & Ice Cream (G, D, N)	20 per scoop



NAAN STOP

Naan Stop brings the spice with bold Indian flavors—fluffy naan, fiery curries, and street food that hits different. No pauses, just full-on flavor

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STARTER

Avocado Chaat (G, D, V)	85
Smashed avocado, chaat masala, pomegranate seeds	
Achari Paneer Tikka (D, V)	95
Cottage cheese, ginger, cumin, vegetable achar, mint chutney	
Chicken Tikka (D)	105
Tandoor roasted chicken, pickled onions & yogurt	
Tandoori Lamb Chops (D)	210
Kashmiri chili, ginger, garam masala, pickled onions	
Tandoori Lahsooni Jhinga (D, S)	235
Charcoal roasted garlic flavored prawns, yogurt, lemon	

CURRY UP

Lamb Rogan Josh (D)	195
Braised lamb cubes, kashmiri chili paste, onion gravy	
Old Delhi Butter Chicken (D, N)	175
Tandoori chicken thighs, creamy tomato gravy, garam masala, fenugreek	
Paneer kadai (D, N, V)	120
Cottage cheese & bell pepper and crushed spices with onion & tomato	
Dal Makhani (D, V)	105
Slow cooked creamy black lentil, tomato puree, whole spices, rich cream	
Lahsuni Dal Tadka (D, V)	90
Blend of lentils, caramelized ginger & garlic, green chili, coriander	
Aloo Jeera (D, V)	80
Potato tossed with cumin seeds, ghee and Indian spices	

RICE & BIRYANI

Steamed Rice (V)	40
Jeera Rice (D, V)	50
Vegetable Biryani (D, N, V)	115
Seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	
Chicken Biryani (D, N)	145
Masala chicken, basmati rice, crispy onions, fresh mint & raita	

BREADS

Plain Naan (G, D)	35
Butter Naan (G, D)	35
Garlic Naan (G, D)	35
Roti (G, D)	35

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LA
TAVOLA

La Tavola serves up Italian vibes on a plate—perfectly twirled pasta, crispy pizzas, and bold flavors that keep the good times rolling. No rules, just amore

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ANTIPASTI

Burrata E Peperoni ^(D, G, V)	105
Pugliese burrata, semidried tomatoes, roasted peppers, taggiasche olives, rocket salad	
Insalata di Tonno E Carciofi ^(D, S)	85
Confit baby artichokes, seared tuna, lettuce, quail eggs, baby radish, bagna cauda	
Parmigiana di Melanzane ^(D, G, V)	80
Baked eggplant layered with fresh mozzarella, parmesan, basil	
Minestra Maritata ^(G, D)	70
Mixed vegetable broth, cannellini beans chicken sausages, cabbage, broccoli, pecorino toast	

PASTE

Risotto Ai Frutti di Mare E limone ^(D, G, S)	145
Carnaroli rice, bisque, mixed seafood, citrus gel	
Signature Agnolotti Ripieno Di Ragù Genovese ^(D, G)	125
Handmade ravioli, braised beef & onion ragù, provolone cheese fondue	
Lasagna ^(D, G)	115
Beef ragout, tomato sauce baked béchamel, parmesan	
Linguine Al Gamberi ^(D, G, S)	155
King prawns, calabrian chili flakes, pachino tomatoes, basil	

SECONDI

Galletto al forno ^(G, D, N)	165
Pan seared chicken breast, olive & nuts crust, truffle potato mousseline, corn, mustard jus	
Branzino Scottato ^(D, S)	185
Seared seabass, cannellini bean ragout, brown butter & beans puree, pickled tropea onion	
Veal Cotoletta alla Milanese ^(D, G)	255
Breaded veal escalope, arugula salad, roasted baby potatoes, rosemary jus	
Brasato Di Guancia Di Manzo ^(D, G)	185
Braised beef cheeks, parsnip puree, glazed baby vegetables, truffle jus	

PIZZE

Margherita ^(G, D, V)	95
Tomato sauce, mozzarella, basil	
Quattro Stagioni ^(G, D)	105
Artichokes, mushroom, olives, turkey ham	
Ortolana ^(G, D, V)	95
Zucchini, eggplant, artichokes, peppers, olives, oregano	
Diavola ^(D, G)	105
Spicy beef salami, sweet peppers, black olives	

**EARTHLY
BITES**

Earthly Bites goes all-in on plant-powered flavors—fresh, bold, and anything but basic. Greens that slay, bites that wow.

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STARTERS

Burrata E Peperoni (D, G, V)	105
Pugliese burrata, semidried tomatoes, roasted peppers, taggiasche olives, rocket salad	
Parmigiana di Melanzane (G, V)	80
Baked eggplant layered with fresh mozzarella, parmesan, basil	
Vegan Minestra Maritata (G, V)	70
Mixed vegetable broth, cannellini beans, cabbage, broccoli	
Vegan Crystal Vegetable Dumplings (G, V)	60
White radish, zucchini, butternut squash, carrots	
Edamame Delight (V)	75
Salted or spicy steamed edamame	
Vegan Ramen (G)	80
Fresh udon noodles, miso broth, sweet corn, bok choy, green onion, sesame	
Vegan Avocado Poke Bowl (G, V, N)	80
Japanese rice, edamame, wakame, red cabbage, pineapple, almonds, yuzu orange sauce	
Ceviche De Choclo (V)	75
Choclo & chulpe corn, grilled corn, avocado, mango, coconut tiger milk, Thai basil, limo chili	
Rainbow Futomaki (G, V)	70
Avocado, cucumber, wakame, carrot, red cabbage, teriyaki sauce	
Avocado Chaat (G, D, V)	85
Smashed avocado, chaat masala, pomegranate seeds	
Achari Paneer Tikka (D, V)	95
Cottage cheese, ginger, cumin, vegetable achar, mint chutney	
Yuzu kappa uramaki (V, D)	75
Classic cucumber & avocado roll	
Iranian Shirazi Salad (G, V)	75
Cucumber, red radish, shallots, tomato, parsley, dill, dried rose, lemon dressing	
Cold Mezze Platter (D, G, N, V)	90
Hummus, baba ghanouj, moutabel, muhammara, tabbouleh, fresh pita bread	

MAIN COURSE

Beyond Meat Vegan Burger ^(G)	135
Plant based protein, lettuce, tomato, caramelized onion, vegan cheese	
Linguine Alfredo ^(G, B, V)	130
Linguine pasta, mushroom, double cream, parmesan, basil	
Vegan Penne Primavera ^(G, V)	110
Pomodoro sauce, asparagus, zucchini, broccoli, calabrian chili, black olives	
Vegan Margherita ^(G, V)	95
Tomato sauce, vegan cheese, basil	
Ortolana ^(G, B, V)	95
Zucchini, eggplant, artichokes, peppers, olives, oregano	
Thai Green Vegetable Curry ^(B, V)	90
Kaffir lime, lemongrass flavored curry, coconut milk, eggplant, baby corn, thai basil	
Garage's Vegetable Fried Rice ^(D, G)	95
Shiitake mushroom, bok choy, carrot, cabbage, onion	
Wok-Fried Vegan Kwetiau Rice Noodles ^(G, V)	115
Sprout, bok choy, carrot, chives, tofu	
Vegan Tofu Saltado ^(G)	135
Crispy tofu, pickled tomatoes, crispy corn, red onion, steamed rice	
Vegan Fiery Falafel Wrap ^(G, V)	95
Falafel, hummus, pickles, tomato, tarator sauce, fries	
Paneer Kadaï ^(D, N, V)	120
Cottage cheese & bell pepper and crushed spices with onion & tomato	
Dal Makhani ^(B, V)	105
Slow cooked creamy black lentil, tomato puree, whole spices, rich cream	
Lahsuni Dal Tadka ^(B, V)	90
Blend of lentils, caramelized ginger & garlic, green chili, coriander	
Aloo Jeera ^(B, V)	80
Potato tossed with cumin seeds, ghee and Indian spices	
Achari Paneer Tikka ^(D, V)	95
Cottage cheese, ginger, cumin, vegetable achar, mint chutney	

RICE & BIRYANI

Steamed Rice ^(V)	40
Jeera Rice ^(D, V)	50
Vegetable Biryani ^(D, H, V)	115
Seasonal vegetables, basmati rice, crispy onions, fresh mint & raita	

BREADS

Plain Naan ^(G, D)	35
Butter Naan ^(G, D)	35
Garlic Naan ^(G, D)	35
Roti ^(G, D)	35

DESSERT

Coconut Basil Crème Brûlée ^(G, D, N)	55
Caramelized coconut custard, mango compote, coconut streusel	
Sticky Toffee Pudding ^(G, D, N)	55
Warm date cake served with toffee sauce, vanilla ice cream	
Trio Mochi Ice Cream ^(G, D, N)	55
Black sesame, yuzu, green tea, fresh berries	
Selection of Sorbet & Ice Cream ^(G, D, N)	20 per scoop



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Our coffee is locally roasted in our region using responsibly sourced beans.



GARAGE CLASSIC COCKTAILS

NEGRONI Campari, Martini Rosso, Tanqueray	50
OLD FASHIONED Jim Beam, Angostura aromatic bitter, sugar	50
BASIL SMASH Tanqueray, basil leaves, lemon, sugar	50
MARGARITA Jose Cuervo especial silver, triple sec, lemon, sugar	50
DAIQUIRI Matusalem platino, lime, sugar	50
AMARETTO SOUR Disaronno, lemon, sugar	50
ESPRESSO MARTINI Stoli, Kahlua, freshly brewed espresso	50
MOSCOW MULE Stoli, lime, ginger ale	50
MOJITO Matusalem platino, lime, mint, sugar, soda	50
APEROL SPRITZ Aperol, Prosecco, soda	50

SIGNATURE COCKTAILS

REV UP! Gin, raspberry, lemon, sprite zero	50
COG-WHEEL Tequila, Blue Curacao, passion, orange	50
D' GREASE Rum, activated charcoal, sweet and sour, tonic water	50
CREEPER Vodka, grapefruit, apple, lemon, triple sec	50

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco, Valdo, Italy	60
Laurent-Perrier La Cuvée Brut, France	115

WHITE

Chardonnay, Woodbridge, USA	50
Sauvignon Blanc, Mud House, New Zealand	60

RED

Pinot Noir, Mud House, New Zealand	60
Cabernet Sauvignon, Montes, Chile	71

ROSE

Chateau Gassier, France	60
Aix Rose, Domaine Saint Aix, France	65

SPIRITS BY THE GLASS

30ml

VODKA

Ketel One	60
Stolichnaya	45
Ciroc	65
Grey Goose	71

GIN

Tanqueray	45
Tanqueray 10	71
Hendricks	50
Monkey 47	81

RUM

Matusalem Platino	60
Bacardi 8	65
Bacardi White	65
Captain Morgan Dark	60
Captain Morgan Spiced	60
Pyrat XO	75

TEQUILA

Jose Cuervo Gold	45
Jose Cuervo Silver	45
Don Julio Blanco	71

COGNAC

Hennessy VS	55
Remy Martin XO	185

LIQUEURS

Jägermeister	55
Baileys	45

Kahlua	50
Martini Rosso	45

WHISKY

JW Black Label	55
JW Double Black	70
JW Gold Label	108
JW Platinum	85
Chivas 12	60
Chivas 18	120
Glenfiddich 12	71
Glenfiddich 15	85
Glenfiddich 18	95
Macallan 12	81
Monkey Shoulder	70
Maker's Mark	55
Bulleit Bourbon	71
Jack Daniel's	75
Jameson	65
Nikka From The Barrel	65

BEER

DRAUGHT

Pint	49
Half Pint	35

BOTTLES

Corona	45
Peroni Nastro Azzurro	45
Stella Artois	45

INNOCENT DRINKS

NUTS & BOLTS	45
Elderflower, green apple, lemon juice, soda top up	
PIT LANE	45
Pineapple, lemon juice, strawberry, pomegranate, blue lagoon	

ENERGY DRINKS

Red Bull	45
Red Bull Sugar Free	45

FRESH JUICES

Orange, Pineapple, Watermelon	38
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SOFT DRINKS

Coca-Cola	35
Coca-Cola Zero	35
Sprite	35
Sprite Zero	35
Fanta	35
Ginger Ale	35
Tonic Water	35
Soda Water	35

WATER

Evian Large	45
Evian Small	40
Al Ain Large	40
Al Ain Small	

HOT BEVERAGES

English Breakfast	45
Jasmine	45
Earl Gray	45
Peppermint	45
Espresso	30
Americano	35
Caffé Latte	40
Cappuccino	40
Flat White	40
Hot Chocolate	40

GARAGE