



A S I A · A S I A
RESTAURANT | LOUNGE

BUSINESS BAY

TASTING MENU

AED495 PER PERSON

SOMMELIER PAIRINGS* AED195 PER PERSON

COURSE ONE

HIYAYAKKO **E, F, SE, SO**

Tofu, ikura, grated ginger, kizami wasabi, nikiri soy

AMA EBI NIGIRI **F, R, S, SO**

Sweet shrimp, nikkei shoyu

*KEIGETSU, TOKUBETSU JUNMAI**

COURSE TWO

ROBATA PRAWNS **E, F, G, R, S, SE, SO**

Five-spice, herring roe, spicy sauce

WONTON **E, G, S, SO**

Chicken & shrimp, shiitake, spice blend sauce, spring onion

*M DE MINUTY, CHÂTEAU MINUTY,
CÔTES DE PROVENCE, FRANCE**

COURSE THREE

CHILEAN SEA BASS **F, SE, SO**

Spicy Korean miso, aubergine

*PINOT NOIR, "WINDY PEAK" DE BORTOLI,
VICTORIA, AUSTRALIA**

COURSE FOUR

MONGOLIAN WAGYŪ **E, G, SE, SO**

Cured egg, sesame seeds, spring onion

*SHIRAZ, CABERNET, KOONUNGA HILL,
PENFOLDS, SOUTH AUSTRALIA**

COURSE FIVE

GREEN MATCHA STONES **D, E**

Mango & raspberry gel, rice paper crisp

*MOSCATEL ORO 'FLORALIS',
TORRES, PENEDÈS, SPAIN**

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Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.

SEAFOOD & RAW

TUNA CRUDO F, R, SE, SO Blood orange, lemon zest	125
SHISO YELLOWTAIL F, R, SE, SO Shiso sauce, togarashi, white radish	100
SALMON CARPACCIO F, G, R, SO Truffle ponzu, caviar	100
BLUEFIN TUNA TARTARE F, G, R, SO Caviar, yuzu, unagi sauce	155

SASHIMI 3 PIECES

SALMON – SAKE F, R	50
BLUEFIN TUNA – MAGURO F, R	60
YELLOWTAIL – HAMACHI F, R	60
SEA BASS – SUZUKI F, R	50
EEL – UNAGI F, G, SO	60
AMA EBI – SWEET SHRIMP R, S	70
SCALLOP – HOTATE R, S	60

NIGIRI 2 PIECES

SALMON – SAKE F, R, SO	50
SEA BASS – SUZUKI F, R, SO	50
EEL – UNAGI F, G, SO	60
TUNA TATAKI – MAGURO D, E, F, R, S, SE, SO Furikake sour, sea urchin	65
YELLOWTAIL – HAMACHI E, F, G, R, SE, SO Smoked goma sauce	65
AKAMUTSU – ROSY SEA BASS E, F, R, SO Beluga caviar	75
AMA EBI – SWEET SHRIMP F, R, S, SO Nikkei shoyu, kizami wasabi	70
SCALLOP – HOTATE F, R, S, SO Yuzu gel, kizami wasabi	60
SALMON ABURI F, G, R, SO Truffle	65
WAGYŪ BEEF F, G, R, SO Caviar	85

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MAKI

TOFU MAKI G, SE, SO, V Yuzu gel, asparagus tempura, tamarind mayo	70
BAMBOO-SHOOT G, SO, V Mamenori, achiote miso, truffle tapenade, taro cracker	65
CRAB STICK CURRY F, D, G, R, S, SO Salmon, shrimp tempura, avocado	85
TROPICAL SPICY CRAB E, F, G, R, S, SE Crab stick, cucumber, avocado, tobiko	95
SPIDER MAKI D, E, F, G, R, S, SE, SO Soft-shell crab, bluefin tuna, spicy mayo, tobiko	95
CRISPY SHRIMP TEMPURA E, F, G, S, SE, SO Shrimp, avocado, Boston lettuce, eel sauce	90
SPICY BLUEFIN 2.0 E, F, G, R, SE, SO Furikake, Kewpie mayo, tanuki, tobiko, ikura	105
SPICY BEEF E, G, SO Kimchi mayo, Boston lettuce, kabayaki sauce	95
WAGYŪ ABURI F, G, R, SO Caviar, avocado, mango, eel sauce	160
ASIA ASIA MORIAWASE 42 pieces Omakase – allow our chefs to create a selection just for you	650

SMALL DISHES

EDAMAME SO, V Salt	45
EDAMAME SE, SO, SU, V Spicy	45
AVOCADO SALAD E, SE, SO, V Creamy yuzu dressing, pomegranate, orange	65
CRISPY SWEET POTATO D, SO, V Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	60
THAI PAPAYA SALAD F, N, S Green papaya, long beans, dried shrimp, fish sauce	60
MISO SOUP F, SE, SO Shimeji mushroom, wakame, tofu	40
CHICKEN WINGS G, S, SE, SO Ginger, garlic, XO sauce	65
CHICKEN SPRING ROLL D, G, SE, SO Lemongrass, tonkatsu, togarashi	85
WAGYŪ BEEF GYOZA G, SE, SO Kabayaki sauce, truffle	135

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TEMPURA

EGGPLANT G, SO, V	55
Green mango, sweet tamarind chili sauce	
SHIITAKE G, SE, SO, V	55
Teriyaki sauce	
SHRIMP E, G, N, S, SE	95
Peanut chili sauce	
CHICKEN G, SO	70
Sweet and sour sauce	

DIM SUM 4 PIECES

VEGETARIAN DUMPLING G, V	50
SHRIMP & CRAB STICK DUMPLING F, G, S, SE	65
CHICKEN DUMPLING D, G, SE, SO	60
SHORT RIBS DUMPLING G, SO	80
8-PIECE DIM SUM GALA BASKET D, F, G, S, SE, SO	125

BAO BUN

DUCK 2.0 G, SE, SO	95
WOK BEEF D, G, SO	90

CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

HALF DUCK	220
WHOLE DUCK	410

KUSHIYAKI

ASPARAGUS & KING OYSTER MUSHROOM D, G, SO, V	65
Truffle yuzu	
BLACK COD F, G, SO	85
Spicy BBQ sauce	
CHAR SIU CHICKEN E, F, SO	70
Katsuobushi, Kewpie mayo, chives	
LAMB KUSHIYAKI E, SO	75
Thai basil, cabbage, kabayaki, spicy mayo	
KUSHIYAKI PLATTER D, E, F, G, SO	260
Asparagus, black cod, chicken, lamb	

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SIGNATURES

GREEN CURRY SO, V Tofu, Thai eggplant, galangal, coriander, red chili	110
PAD THAI E, N, SO, V Stir-fried rice noodles, egg, peanut, tamarind sauce	110
JAPANESE KATSU CURRY C, E, G, MU Breaded chicken, carrot, onion, ginger, water chestnut	160
THAI SEAFOOD GREEN CURRY S Mussels, shrimp, bamboo shoot	185
STIR-FRIED SHRIMP NOODLES E, G, S, SE, SO Chili, soy, coriander	120
CHILEAN SEA BASS E, F, SE, SO Soy, honey, sesame	220
MISO BLACK COD E, F, SO Pickled ginger root, crispy leek	230
SWEET & SOUR SO Pineapple, pepper, pomegranate, dragon fruit	
SEA BASS F	150
CHICKEN	130

ROBATA

TIGER PRAWNS D, S, SE, SO Creamy sambal sauce	250
BABY CHICKEN D, SO Yoghurt, yuzu kosho	145
JASMIN LAMB CHOPS G, SO Spicy Korean miso, aubergine, burnt lemon	155
TENDERLOIN D, SE, SO Spicy teriyaki	220
RIBEYE D, SO Ancho chili	225
TOMAHAWK D, SE, SO Teriyaki sauce	700
ROBATA PLATTER D, E, F, G, SO Miso black cod, baby chicken, lamb chops, ribeye	800

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SIDE DISHES

STEAMED RICE SE, V	35
GRILLED ASPARAGUS SE, V	55
STIR-FRIED WATERCRESS G, SE, SO, V	50
VEGETABLE FRIED RICE E, G, SO, V Spring onion, carrot, cabbage, sweet soy, egg yolk	70
SPECIAL FRIED RICE E, G, S, SO Mixed vegetables, shrimp, turkey ham, chicken, beef	80
WAGYŪ BEEF FRIED RICE E, SO Fresh truffle, chives	90

DESSERT

CITRUS PAVLOVA D, E Jasmine cream, passion fruit mousse, lime meringue	60
OO LONG CHOCOLATE D, E, G Chocolate crèmeaux, oolong cream, banana ice cream	75
GOLD CHEESECAKE D, E, G, V Passion fruit, hibiscus	60
BANANA MOUSSE D, E, G Chocolate sponge, caramel, vanilla ice cream	60
STICKY RICE V, SE Mango, rice, coconut sorbet	55
HOMEMADE ICE CREAM & SORBET SELECTION D, E, SE, V	45
DESSERT PLATTER Choice of 5 Choice of 3	270 160

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