



A S I A · A S I A
RESTAURANT | LOUNGE

DUBAI MARINA

TASTING MENU

AED 450 PER PERSON

COURSE ONE

SALMON CARPACCIO

Truffle ponzu, caviar

BLUEFIN TUNA TARTARE

Avocado, chili oil, caviar

WAGYŪ BEEF GYOZA

Kabayaki sauce, truffle

COURSE TWO

AVOCADO **V**

Cucumber, asparagus, shiitake, carrot, chive, teriyaki

CRISPY SHRIMP TEMPURA

Shrimp, avocado, Boston lettuce, eel sauce

SALMON ABURI

Truffle

COURSE THREE

CRISPY SWEET POTATO

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

CHAR SIU CHICKEN

Katsuobushi, kewpie mayo, chive

COURSE FOUR

MISO BLACK COD

Pickled ginger root, crispy leek

RIBEYE

Ancho chili

COURSE FIVE

PAVLOVA **V N**

Yuzu foam, pistachio ice cream, crumble, seasonal fruit

V Vegetarian **N** Nuts **A** Alcohol

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SEAFOOD & RAW

TUNA TATAKI Nikkei sauce, avocado, sesame oil	115
CURED HAMACHI Yuzu passion fruit, shiso leaf, crispy quinoa	80
SCALLOPS A Apple, ponzu, truffle, sake	110
SALMON CARPACCIO Truffle ponzu, caviar	100
SALMON TARTARE Oshinko, avocado, coriander, plum, truffle mayo	95
BLUEFIN TUNA TARTARE Avocado, chili oil, caviar	145

SASHIMI & NIGIRI

3 PIECES / 2 PIECES

SALMON – SAKE	45
BLUEFIN TUNA – MAGURO	55
YELLOWTAIL – HAMACHI	55
SEA BASS – SUZUKI	45
EEL – UNAGI	50
SHRIMP – EBI	45
SCALLOP – HOTATE	55
SALMON ABURI Truffle	60
WAGYŪ BEEF Caviar	85

GUNKAN

2 PIECES

JAPANESE PANCAKE Crab stick, prawn, unagi sauce	45
BLUEFIN TUNA Ancho chili, avocado	65
SALMON Shitake, teriyaki	55

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MAKI

DYNAMITE V Oyster mushroom, cucumber, shimeji mushroom	55
AVOCADO V Cucumber, asparagus, shiitake, carrot, chive, teriyaki	65
TROPICAL SPICY CRAB Crab stick, cucumber, avocado, tobiko	95
CRISPY SHRIMP TEMPURA Shrimp, avocado, Boston lettuce, eel sauce	85
DRAGON Shrimp tempura, avocado, eel, yuzu furikake	90
PHILADELPHIA Salmon, cucumber, cream cheese, ikura, chive	80
KAMA HAMACHI Lemon zest, spicy bean	60
WAGYŪ ABURI Caviar, avocado, mango, eel sauce	160
ASIA ASIA MORIAWASE 42 PIECES <i>Allow our chefs to create a selection just for you</i>	600

SMALL DISHES

EDAMAME V Salt - spicy	35/45
AVOCADO SALAD V Creamy yuzu dressing, pomegranate, orange	45
THAI PAPAYA SALAD V Thai dressing, pomegranate	60
CRISPY SWEET POTATO Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	55
MISO SOUP Shimeji mushroom, wakame, tofu	40
CHICKEN WINGS Ginger, garlic, XO sauce	65
SPRING ROLL A Chicken, oyster sauce, Shaoxing wine, spring onion	85
WAGYŪ BEEF GYOZA Kabayaki sauce, truffle	110

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TEMPURA

SHIITAKE V Teriyaki sauce	55
MONKFISH Wild black garlic aioli	90
SHRIMP N Peanut chili sauce	90
CHICKEN Sweet and sour sauce	65

DIM SUM

4 PIECES

VEGETARIAN DUMPLINGS V	55
SHRIMP DIM SUM	45
PURPLE CHICKEN AND SHRIMP	65
CHILI CHICKEN DUMPLINGS	65

8 PIECES

DIM SUM GALA BASKET	100
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BAO BUN

KURO SOFT SHELL CRAB	110
CONFIT DUCK	90
BRAISED SHORT BEEF	95

CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

HALF DUCK	205
WHOLE DUCK	395

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KUSHIYAKI

ASPARAGUS AND KING OYSTER MUSHROOM V Truffle yuzu	65
LEMONGRASS SHRIMP Asparagus, pepper & fennel pickle	75
SAMBAL SEA BASS Lemongrass, burnt chili	70
CHAR SIU CHICKEN Katsuobushi, kewpie mayo, chive	60
KUSHIYAKI PLATTER Asparagus, shrimp, sea bass, chicken	255

SIGNATURES

JAPANESE KATSU CURRY V Carrot, onion, ginger, water chestnut	150
THAI SEAFOOD GREEN CURRY A Mussel, shrimp, bamboo shoot	180
STIR FRIED SHRIMP NOODLES Chili, soy, coriander	100
CHILEAN SEA BASS Soy, honey, sesame	200
MISO BLACK COD Pickled ginger root, crispy leek	205
SWEET & SOUR CHICKEN Pineapple, pepper, pomegranate, dragon fruit	110

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ROBATA

BABY CHICKEN Miso, yogurt, yuzu kosho	120
JASMINE LAMB CHOPS Spicy Korean miso, aubergine, burnt lemon	120
BRAISED BEEF SHORT RIBS Unagi sauce, sweet potato, kumquat	110
TENDERLOIN Spicy teriyaki	190
RIBEYE Ancho chili	205
WAGYŪ Unagi sauce	MP
TOMAHAWK Shiso chimichurri	700
ROBATA PLATTER Miso black cod, baby chicken, lamb chops, ribeye	800

SIDE DISHES

STEAMED RICE V	35
MIXED BABY VEGETABLES V	55
SPICY BOK CHOY V	55
SWEET CORN V	55
VEGETABLE FRIED RICE V Oyster mushroom, egg noodle	65
SPECIAL FRIED RICE Mixed vegetable, shrimp, turkey ham, chicken, beef	75
WAGYŪ BEEF FRIED RICE Fresh truffle, chive	85

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