



karma
RESTAURANT
LOUNGE kafe

M E N U

SASHIMI & NIGIRI

3 PIECES/2 PIECES

SALMON - SAKE	F, G, R, SO	45
BLUEFIN TUNA - MAGURO	F, G, R, SO	60
YELLOWTAIL - HAMACHI	F, G, R, SO	60
SEA BASS - SUZUKI	F, G, R, SO	50
EEL - UNAGI	F, G, SO	55
PRAWN - EBI	G, S, SO	50
SCALLOP - HOTATE	G, R, S, SO	60

8 TYPE SASHIMI OR NIGIRI

2 PIECES EACH

360

Salmon, yellowtail, sea bass, eel, prawn, scallop, bluefin tuna

KARMA KAFE MIXED PLATTER

(38 PIECES)

575

D, E, F, G, R, S, SE, SO, SU

SASHIMI – Salmon, bluefin tuna, yellowtail, sea bass (3 pieces)

NIGIRI – Salmon, bluefin tuna, yellowtail, prawn (2 pieces)

MAKI – Vegetable, volcano, spicy tuna, crispy shrimp tempura, rainbow, Philadelphia (3 pieces)

MAKI

VEGETABLE SE, V 65

Cucumber, pepper, asparagus, avocado, shiitake mushroom, carrot, sesame seed

VOLCANO E, F, G, SE, SO, SU 95

Crab stick, cucumber, avocado, tobiko, Karma sauce

SPICY TUNA E, F, G, R, SE, SU 80

Avocado, cucumber, green tobiko, spring onion, crispy onion, spicy sesame

CRISPY SHRIMP TEMPURA E, G, S, SE, SO, SU 95

Spicy crab, avocado, Boston lettuce, eel sauce, sesame seed

RAINBOW E, F, R, S, SE, SU 100

Salmon, yellowtail, tuna, spicy crab, prawn tempura, avocado, cucumber, asparagus, spring onion, togarashi, spicy mayo

PHILADELPHIA D, F, G, R, SE, SU 85

Smoked salmon, cucumber, cream cheese, ikura, chive

TRUFFLE BLUEFIN TUNA E, F, G, R, SO 185

Avocado, ginger soya, truffle mayo, truffle tapenade, gold leaf

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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

HAMACHI TIRADITO F, G, R, SO	120
Chili, physalis gel, ponzu	
SALMON CARPACCIO F, G, R, SO	95
Truffle ponzu, caviar	
SALMON TARTARE F, G, R, SE, SU	95
Oshinko, avocado, coriander, plum, truffle mayo	
BLUEFIN TUNA TARTARE F, G, R, S, SE, SO, SU	130
Avocado, chili oil, caviar	

SMALL DISHES

EDAMAME SO, SU, V	35/40
Salt or spicy	
AVOCADO & MIXED LEAF E, SE, SO, V	80
Creamy yuzu dressing	
CRISPY SWEET POTATO D, G, SO, V	60
Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	
MISO SOUP F, G, SO	45
Shimeji mushroom, wakame, tofu	
CHINESE SPICED CALAMARI G, SE, SO	75
Sour plum aioli, jalapeño, red chili	
SHRIMP TEMPURA E, G, N, S, SE, SU	95
Peanut chili sauce	
DUCK SPRING ROLL E, G, SE, SO	85
Spicy egg miso, kabayaki sauce	
WAGYŪ BEEF GYOZA C, G, S, SE, SO	130
Shiitake mushroom, celery, spring onion, truffle oil	

DIM SUM

4 PIECES

MUSHROOM DUMPLING G, V	45
SHRIMP HAR GAU G, S, SE	55
CHICKEN AND SHRIMP SIU MAI G, S, SE	60
CHILI CHICKEN DUMPLING G, S, SO	50

8 PIECES

DIM SUM BASKET G, S, SE, SO, V	100
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2 PIECES

DUCK BAO BUN G, SE, SO	75
BEEF BAO BUN C, G, SO	75

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SKEWER

ASPARAGUS G, SE, SO, V	60
Spicy teriyaki	
SHRIMP & COURGETTE F, G, S, SE	70
Sesame sweet chili sauce, asparagus	
INDONESIAN CHICKEN SATAY D, G, N, SE, SU	65
Peanut sauce	
CANTONESE BEEF G, N, SE	125
Sweet soy BBQ glaze, cashew nut	

SKEWER PLATTER D, G, N, SE, SU 330

8 PIECES

Asparagus, shrimp & courgette, Indonesian chicken satay, Cantonese beef

CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

HALF DUCK	215
WHOLE DUCK	405

WOK

STIR FRIED NOODLES G, SE, SO, V	85
Chili, soy, coriander	
ADD:	
Prawn	35
Chicken	20
Beef	35
SWEET & SOUR CHICKEN G, SO, SU	110
Pineapple, pepper, pomegranate, coriander	
SPECIAL FRIED RICE E, G, S, SO	80
Mixed vegetable, shrimp, turkey ham, chicken, beef	
WAGYŪ BEEF FRIED RICE E, G	115
Fresh truffle, chive	

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ROBATA

ANGRY CHICKEN C, D, G, SU	115
Confit potato, chili, crispy leek, angry sauce	
RIBEYE D, G, SO	215
Roasted shallot miso purée, veal jus, ancho chili, crispy onion	
TENDERLOIN G, SE, SO	215
Spicy caramelized teriyaki sauce, caramelized cauliflower purée	

SIGNATURE

THAI RED CURRY C, SU, V	130
Coconut milk, aubergine, snow pea, bamboo shoot, corn, water chestnut, coriander	
KUNG PAO KING PRAWN G, N, S, SE, SO	205
Courgette, leek, shallot, spring onion, XO sauce	
SOY MARINATED SALMON G, F, SE, SO	165
Spiced caramelized teriyaki, cauliflower purée, courgetti	
MISO BLACK COD F, G, SO	210
Pickled ginger root, crispy leek	

SIDES

EGG FRIED RICE E, G, SO, V	50
STEAMED RICE SE, V	40
GRILLED ASPARAGUS SE, SO, V	55
MIXED VEGETABLES SE, V	55
BABY PAK CHOY G, SE, SO, V	55

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