

SASHIMI & NIGIRI

3 PIECES/2 PIECES

SALMON - SAKE	45
BLUEFIN TUNA - MAGURO	60
YELLOWTAIL - HAMACHI	55
SEA BASS - SUZUKI	45
EEL - UNAGI	55
PRAWN - EBI	45
SCALLOP - HOTATE	55

8 TYPE SASHIMI OR NIGIRI

2 PIECES EACH

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

KARMA KAFE MIXED PLATTER (38 PIECES)

545

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 V	65
Cucumber, pepper, asparagus, avocado, shiitake mushroom, carrot, sesame seed	
VOLCANO	95
Crab stick, cucumber, avocado, tobiko, Karma sauce	
SPICY TUNA	75
Avocado, cucumber, green tobiko, spring onion, crispy onion, spicy sesame	
CRISPY SHRIMP TEMPURA	85
Spicy crab, avocado, Boston lettuce, eel sauce, sesame seed	
RAINBOW	100
Salmon, yellowtail, tuna, spicy crab, prawn tempura, avocado, cucumber, asparagus, spring onion, togarashi, spicy mayo	
PHILADELPHIA	80
Smoked salmon, cucumber, cream cheese, ikura, chive	
TRUFFLE BLUEFIN TUNA	180
Avocado, ginger soya, truffle mayo, truffle tapenade, gold leaf	

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

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	120
Chili, physalis gel, ponzu	
SALMON CARPACCIO	95
Truffle ponzu, caviar	
SALMON TARTARE	95
Oshinko, avocado, coriander, plum, truffle mayo	
BLUEFIN TUNA TARTARE	130
Avocado, chili oil, caviar	

SMALL DISHES

EDAMAME V	35/40
Salt or spicy	
AVOCADO & MIXED LEAF V	80
Creamy yuzu dressing	
CRISPY SWEET POTATO	55
Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	
MISO SOUP	45
Shimeji mushroom, wakame, tofu	
CHINESE SPICED CALAMARI	75
Sour plum aioli, jalapeño, red chili	
SHRIMP TEMPURA N	90
Peanut chili sauce	
DUCK SPRING ROLL	85
Spicy egg miso, kabayaki sauce	
WAGYŪ BEEF GYOZA	120
Shiitake mushroom, celery, spring onion, truffle oil	



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DIM SUM

4 PIECES

MUSHROOM DUMPLING V	45
SHRIMP HAR GAU	55
CHICKEN AND SHRIMP SIU MAI	55
CHILI CHICKEN DUMPLING	45

8 PIECES

DIM SUM BASKET	95
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2 PIECES

DUCK BAO BUN	65
BEEF BAO BUN	65

SKEWER

ASPARAGUS V	55
Spicy teriyaki	
SHRIMP & COURGETTE	65
Sesame sweet chili sauce, asparagus	
INDONESIAN CHICKEN SATAY N	60
Peanut sauce	
CANTONESE BEEF N	120
Sweet soy BBQ glaze, cashew nut	

ROBATA PLATTER **N**

8 PIECES

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

CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

HALF DUCK	205
WHOLE DUCK	395

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WOK

STIR FRIED NOODLES V	80
Chili, soy, coriander	
ADD:	
Prawn	35
Chicken	20
Beef	35
 SWEET & SOUR CHICKEN	 105
Pineapple, pepper, pomegranate, coriander	
 SPECIAL FRIED RICE	 75
Mixed vegetable, shrimp, turkey ham, chicken, beef	
 WAGYŪ BEEF FRIED RICE	 110
Fresh truffle, chive	

ROBATA

ANGRY CHICKEN	110
Confit potato, chili, crispy leek, angry sauce	
 RIBEYE	 205
Roasted shallot miso purée, veal jus, ancho chili, crispy onion	
 TENDERLOIN	 205
Spicy caramelized teriyaki sauce, caramelized cauliflower purée	

SIGNATURE

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

SIDES

EGG FRIED RICE V	45
 STEAMED RICE V	 35
 GRILLED ASPARAGUS V	 55
 MIXED VEGETABLES V	 55
 BABY PAK CHOY V	 55

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DESSERT

CARAMEL CHEESECAKE V N

Hazelnut ice cream

80

YUZU TART V

Vanilla ice cream

65

MATCHA FONDANT V

Coconut ice cream

60

KARMA KAFE MOCHI V

70

ICE CREAM & SORBET SELECTION V

40

DESSERT PLATTER

Choice of 3

185

Choice of 5

350

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