

SUNTORY SESSIONS

ON ARRIVAL

EDAMAME G, SO, V
Spicy BBQ, garlic

FIRST COURSE

TUNA TARTARE E, F, G, R, SO, SE
Yellowfin, salmon, crispy sushi rice, homemade chili sauce

SASHIMI & NIGIRI SELECTION

AVOCADO V | SALMON E, F, R, SE, SO
YELLOWFIN TUNA E, F, R, SO | SEA BASS E, F, G, R, SE, SO

MAKI ROLLS

VEGETABLE RAINBOW SE, V
Mango, carrot, cucumber, avocado

CRAB CURRY F, D, G, S, SO
Shrimp tempura, avocado, lime leave

PHILADELPHIA D, F, R, SE
Fresh salmon, avocado, cream cheese

SECOND COURSE

CHINESE SALAD E, G, SE, SO, MU, V
White cabbage, red cabbage, carrot, honey mustard dressing

BLACK COD & SHRIMP GYOZA G, F, S, SE, SO
Chili soy, shiitake

THAI STYLE CHICKEN BBQ E, F, G, SO
Tamarin chili sauce

CRISPY LAMB SHANK F, G, SO
Szechuan, soy sauce, mixed spiced

THIRD COURSE

KUNG PAO TOFU G, SE, SO, V
Cauliflower, sweet chili soy, fresh ginger

SALMON ROBATA F
Panang curry sauce, coconut milk, kaffir leaves

THAI CHICKEN CASHEW NUT F, G, N, SE, SO
Katsuobushi, mixed pepper, white onion, spring onion

STRIPLOIN D, G, SO
Kizami wasabi sauce

SIDES

GREEN BEANS & SHIITAKE G, SE, SO, V
Fresh ginger, sesame oil

JAPANESE EGG FRIED RICE E, SO, V
Fried garlic, soy sauce

STEAMED BROCCOLI G, SE, SO, SU, V
Oyster sauce, sesame

FOURTH COURSE

RASPBERRY MOUSSE D, E, G
Jasmine cream, moist sponge

CHOCOLATE BROWNIE D, E, G, N, SO
Miso caramel, chocolate namelaka, ice cream

GOJI & SPICED PEAR D, E, G
Honey cremeux, goji gel

DRINKS

WINES*
WHITE | RED | ROSÉ

SPIRITS**
GIN - ROKU
VODKA | PINK GIN | RUM | WHISKY

BEER**
ASAHI

COCKTAILS**
AKIGIRI 🌸

Roku gin, lemon juice, maple syrup, cinnamon syrup

KYOTO KICK
Tequila, fresh grapefruit juice, smoked paprika syrup, lime juice

STRAWBERRY DREAM
Vodka, guava juice, grapefruit juice, strawberry syrup, lime juice

SPARKLING***
BRUT | ROSÉ

SOFT DRINKS
SPARKLING & STILL WATER
SODA | TONIC | SPRITE | COKE | COKE ZERO
ORANGE JUICE | PINEAPPLE JUICE | CRANBERRY JUICE | APPLE JUICE

*WINE PACKAGE
** HOUSE PACKAGE
*** SPARKLING PACKAGE

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin, MU - Mustard,
N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian

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.



A S I A · A S I A
RESTAURANT | LOUNGE

BUSINESS BAY



ROKU GIN
THE JAPANESE CRAFT GIN