

## SEAFOOD & RAW

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

## SASHIMI & NIGIRI

3 PIECES / 2 PIECES

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

## GUNKAN

2 PIECES

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

V Vegetarian N Nuts A Alcohol

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## MAKI

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

## SMALL DISHES

<b>EDAMAME V</b> Salt - spicy	35/45
<b>AVOCADO SALAD V</b> Creamy yuzu dressing, pomegranate, orange	45
<b>THAI PAPAYA SALAD V</b> Pomegranate, mango	60
<b>CRISPY SWEET POTATO</b> Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	55
<b>SHRIMP TEMPURA N</b> Peanut chili sauce	90
<b>CHICKEN WINGS</b> Ginger, garlic, XO sauce	65
<b>SPRING ROLL A</b> Chicken, oyster sauce, Shaoxing wine, spring onion	85
<b>WAGYŪ BEEF GYOZA</b> Kabayaki sauce, truffle	110
<b>BRAISED SHORT BEEF BAO</b> Coriander	95

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## DIM SUM

### 4 PIECES

VEGETARIAN DUMPLINGS <b>V</b>	55
SHRIMP	45
PURPLE CHICKEN AND SHRIMP	65
CHILI CHICKEN DUMPLINGS	65

### 8 PIECES

DIM SUM GALA BASKET	100
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## CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

HALF DUCK	205
WHOLE DUCK	395

## KUSHIYAKI

ASPARAGUS AND KING OYSTER MUSHROOM <b>V</b> 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

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## SIGNATURES

<b>JAPANESE KATSU CURRY</b> <b>V</b> Carrot, onion, ginger, water chestnut	150
<b>STIR FRIED SHRIMP NOODLES</b> Chili, soy, coriander	100
<b>CHILEAN SEA BASS</b> Soy, honey, sesame	200
<b>MISO BLACK COD</b> Pickled ginger root, crispy leek	205
<b>SWEET &amp; SOUR CHICKEN</b> Pineapple, pepper, pomegranate, dragon fruit	110

## ROBATA

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

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## SIDE DISHES

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

## DESSERT

<b>PAVLOVA V N</b> Yuzu foam, pistachio ice cream, crumble, seasonal fruit	55
<b>ASIA ASIA WARRIOR V</b> Chocolate mousse, pomelo compote, Thai basil cream, green apple	90
<b>GINGER CHEESECAKE V</b> Mango brûlée, roasted coconut, vanilla ice cream	55
<b>COCONUT V A</b> Sake sponge, yoghurt foam, coconut cream	55
<b>HONEY ROASTED PINEAPPLE</b> Hibiscus ice cream, passion fruit cream, matcha crumble	55
<b>HOMEMADE ICE CREAM &amp; SORBET SELECTION</b>	45

## DESSERT PLATTER

<b>CHOICE OF 5</b>	350
<b>CHOICE OF 3</b>	150

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