



A S I A · A S I A
RESTAURANT | LOUNGE

DUBAI MARINA

TASTING MENU

AED495 PER PERSON

SOMMELIER PAIRINGS* AED195 PER PERSON

COURSE ONE

HIYAYAKKO **E, F, SE, SO**

Tofu, ikura, grated ginger, kizami wasabi, nikiri soy

AMA EBI NIGIRI **F, R, S, SO**

Sweet shrimp, nikkei shoyu

*KANBARA, TOKUBETSU JUNMAI**

COURSE TWO

ROBATA PRAWNS **E, F, G, R, S, SE, SO**

Five-spice, herring roe, spicy sauce

WONTON **E, G, S, SO**

Chicken & shrimp, shiitake, spice blend sauce, spring onion

*M DE MINUTY, CHÂTEAU MINUTY,
CÔTES DE PROVENCE, FRANCE**

COURSE THREE

CHILEAN SEA BASS **F, SE, SO**

Spicy Korean miso, aubergine

*PINOT NOIR, "WINDY PEAK" DE BORTOLI,
VICTORIA, AUSTRALIA**

COURSE FOUR

MONGOLIAN WAGYŪ **E, G, SE, SO**

Cured egg, sesame seeds, spring onion

*SHIRAZ, CABERNET, KOONUNGA HILL,
PENFOLDS, SOUTH AUSTRALIA**

COURSE FIVE

DARK CHOCOLATE SPICY MOUSSE **D, E, G**

Guava, raspberry crumble

*MOSCATEL ORO 'FLORALIS',
TORRES, PENENDÈS, SPAIN**

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.

SEAFOOD & RAW

SALMON CARPACCIO F, G, R, SO Truffle ponzu, caviar	110
BLUEFIN TUNA TARTARE F, G, R, SO Caviar, yuzu, unagi sauce	160

SASHIMI 3 PIECES

SALMON – SAKE F, R	55
BLUEFIN TUNA – MAGURO F, R	60
YELLOWTAIL – HAMACHI F, R	65
SEA BASS – SUZUKI F, R	50
EEL – UNAGI F, G, SO	60
AMA EBI – SWEET SHRIMP R, S	70

NIGIRI 2 PIECES

SALMON – SAKE F, R, SO	55
SEA BASS – SUZUKI F, R, SO	50
EEL – UNAGI F, G, SO	60
TUNA TATAKI – MAGURO D, E, F, R, S, SE, SO Furikake sour, sea urchin	70
YELLOWTAIL – HAMACHI E, F, G, R, SE, SO Smoked goma sauce	70
AMA EBI – SWEET SHRIMP F, R, S, SO Nikkei shoyu, kizami wasabi	70
SALMON ABURI F, G, R, SO Truffle	65
WAGYŪ BEEF F, G, R, SO Caviar	85

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MAKI

TOFU MAKI G, SE, SO, V	75
Yuzu gel, asparagus tempura, tamarind mayo	
TROPICAL SPICY CRAB E, F, G, R, S, SE	100
Crab stick, cucumber, avocado, tobiko	
SPIDER MAKI D, E, F, G, R, S, SE, SO	105
Soft-shell crab, bluefin tuna, spicy mayo, tobiko	
CRISPY SHRIMP TEMPURA E, F, G, S, SE, SO	105
Shrimp, avocado, Boston lettuce, eel sauce	
SPICY BLUEFIN 2.0 E, F, G, R, SE, SO	115
Furikake, Kewpie mayo, tanuki, tobiko, ikura	
SPICY BEEF E, G, SO	100
Kimchi mayo, Boston lettuce, kabayaki sauce	
ASIA ASIA MORIAWASE	670
42 pieces Omakase - allow our chefs to create a selection just for you	

SMALL DISHES

EDAMAME SO, V	50
Salt	
EDAMAME SE, SO, SU, V	55
Spicy	
AVOCADO SALAD E, SE, SO, V	70
Creamy yuzu dressing, pomegranate, orange	
CRISPY SWEET POTATO D, SO, V	70
Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	
THAI PAPAYA SALAD F, N, S, SO	65
Green papaya, long beans, dried shrimp, fish sauce	
MISO SOUP F, SE, SO	50
Shimeji mushroom, wakame, tofu	
CHICKEN WINGS G, S, SE, SO	70
Ginger, garlic, XO sauce	
CHICKEN SPRING ROLL D, G, SE, SO	90
Lemongrass, tonkatsu, togarashi	
WAGYŪ BEEF GYOZA G, SE, SO	140
Kabayaki sauce, truffle	

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TEMPURA

EGGPLANT G, SO, V Green mango, sweet tamarind chili sauce	60
SHIITAKE G, SE, SO, V Teriyaki sauce	60
SHRIMP E, G, N, S, SE Peanut chili sauce	100

DIM SUM 4 PIECES

VEGETARIAN DUMPLING G, V	55
SHRIMP & CRAB STICK DUMPLING F, G, S, SE	70
CHICKEN DUMPLING D, G, SE, SO	65
SHORT RIBS DUMPLING G, SO	85

8 PIECES

DIM SUM GALA BASKET D, F, G, S, SE, SO	135
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BAO BUN

DUCK 2.0 G, SE, SO	100
WOK BEEF D, G, SO	95

CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

HALF DUCK	230
WHOLE DUCK	415

KUSHIYAKI

ASPARAGUS & KING OYSTER MUSHROOM D, G, SO, V Truffle yuzu	65
CHAR SIU CHICKEN E, F, SO Katsuobushi, Kewpie mayo, chives	75
LAMB KUSHIYAKI E, SO Thai basil, cabbage, kabayaki, spicy mayo	80

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SIGNATURES

GREEN CURRY SO, V	120
Tofu, Thai eggplant, galangal, coriander, red chili	
PAD THAI E, N, SO, V	120
Stir-fried rice noodles, egg, peanut, tamarind sauce	
JAPANESE KATSU CURRY C, E, G, MU	170
Breaded chicken, carrot, onion, ginger, water chestnut	
THAI SEAFOOD GREEN CURRY S	195
Mussels, shrimp, bamboo shoot	
STIR-FRIED SHRIMP NOODLES E, G, S, SE, SO	130
Chili, soy, coriander	
MISO BLACK COD E, F, SO	240
Pickled ginger root, crispy leek	
SWEET & SOUR SO	
Pineapple, pepper, pomegranate, dragon fruit	
SEA BASS F	150
CHICKEN	140

ROBATA

TIGER PRAWNS D, S, SE, SO	255
Creamy sambal sauce	
BABY CHICKEN D, SO	155
Yoghurt, yuzu kosho	
JASMIN LAMB CHOPS G, SO	165
Spicy Korean miso, aubergine, burnt lemon	
TENDERLOIN D, SE, SO	230
Spicy teriyaki	
RIBEYE D, SO	240
Ancho chili	
ROBATA PLATTER D, E, F, G, SO	800
Miso black cod, baby chicken, lamb chops, ribeye	

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SIDE DISHES

STEAMED RICE SE, V	45
GRILLED ASPARAGUS SE, V	60
VEGETABLE FRIED RICE E, G, SO, V Spring onion, carrot, cabbage, sweet soy, egg yolk	75
SPECIAL FRIED RICE E, G, S, SO Mixed vegetables, shrimp, turkey ham, chicken, beef	85
WAGYŪ BEEF FRIED RICE E, SO Fresh truffle, chives	95

DESSERTS

OO LONG CHOCOLATE D, E, G Chocolate crèmeaux, oolong cream, banana ice cream	80
GOLD CHEESECAKE D, E, G, V Passion fruit, hibiscus	60
BANANA MOUSSE D, E, G Chocolate sponge, caramel, vanilla ice cream	65
STICKY RICE SE, V Mango, rice, coconut sorbet	60
HOMEMADE ICE CREAM & SORBET SELECTION D, E, SE, V	50
DESSERT PLATTER	
CHOICE OF 5	270
CHOICE OF 3	160

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