



A S I A · A S I A  
RESTAURANT | LOUNGE

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ABU DHABI

# TASTING MENU

AED495 PER PERSON

SOMMELIER PAIRINGS\* AED165 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 **S, SE, SO**

Spicy Korean miso, aubergine

*PINOT NOIR, ALAMOS SELECCION,  
CATENA, MENDOZA, ARGENTINA\**

## COURSE FOUR

### MONGOLIAN WAGYU **E, G, SE, SO**

Cured egg, sesame seeds, spring onion

*MERLOT, THE Y SERIES,  
YALUMBA, SOUTH AUSTRALIA\**

## COURSE FIVE

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

Guava, raspberry crumble

*MOSCATO PASSITO, PALAZZINA,  
PIEMONTE, ITALY\**

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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.

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## SEAFOOD & RAW

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

## SASHIMI 3 PIECES

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

## NIGIRI 2 PIECES

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

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## MAKI

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

## SMALL DISHES

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

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## TEMPURA

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

## DIM SUM 4 PIECES

<b>VEGETARIAN DUMPLING</b> G, V	55
<b>SHRIMP &amp; CRAB STICK DUMPLING</b> F, G, S, SE	70
<b>CHICKEN DUMPLING</b> D, G, SE, SO	65
<b>SHORT RIBS DUMPLING</b> G, SO	85
<b>8 PIECES</b>	
<b>DIM SUM GALA BASKET</b> D, F, G, S, SE, SO	135

## BAO BUN

<b>DUCK 2.0</b> G, SE, SO	100
<b>WOK BEEF</b> D, G, SO	95

## CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

<b>HALF DUCK</b>	230
<b>WHOLE DUCK</b>	415

## KUSHIYAKI

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

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## SIGNATURES

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

## ROBATA

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

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## SIDE DISHES

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

## DESSERTS

<b>OO LONG CHOCOLATE</b> D, E, G Chocolate crèmeaux, oolong cream, banana ice cream	80
<b>GOLD CHEESECAKE</b> D, E, G, V Passion fruit, hibiscus	60
<b>BANANA MOUSSE</b> D, E, G Chocolate sponge, caramel, vanilla ice cream	65
<b>STICKY RICE</b> SE, V Mango, rice, coconut sorbet	60
<b>HOMEMADE ICE CREAM &amp; SORBET SELECTION</b> D, E, SE, V	50

## DESSERT PLATTER

<b>CHOICE OF 5</b>	270
<b>CHOICE OF 3</b>	160

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