

TO START

SMOKED EDAMAME (SO, V) Charcoal-Charred, Maldon Salt	40	SHRIMP TEMPURA (E, G, M, SE, SF, SO, SP) Sweet Chili Mayo, Lime	95
SPICY EDAMAME (E, SO, V) Tossed In Chipotle Mayo & Rayu Japanese Sauce	45	CRISPY BABY SQUID (E, G, M, SE, SF) Lemon Aioli, Togarashi, Jalapeño	105
JAPANESE GUACAMOLE (M, SE, SO, V) Togarashi Plantain Chips, Lotus Root, Chive Oil, Cancha	80	SHORT RIB SLIDERS (G, SE, SO, E, M) Slow-Cooked Wagyu, Truffle Mayo, Pickled Gerkin	160

OYSTERS

Cultivated in the Marennes-Oléron basin, with sweet, nutty, and buttery notes.
(All our oysters are served with shallots, red vinegar, and signature spicy sauce.)

GILLARDEAU NO. 2 (R, SF, SP)
SIX 420 | DOZEN 840

GOURMET HOUSE CAVIAR

Gourmet House Caviar is a premium brand of caviar known for its exceptional quality, taste, and texture. It is made from the eggs of sturgeon that are ethically and sustainably farmed in pristine waters under strict quality-control measures.

ROYAL BAERII (D, E, F, G, R) // 30G 610 | 50G 880 | 100G 1,650
Full-bodied caviar with a fresh silky taste, and a slightly aromatic buttery note at the end

OSCETRA ROYALE (D, E, F, G, R) // 30G 830 | 50G 1,320 | 100G 2,420
One of the most prized breeds, renowned for its velvety texture and persistent, delicious nutty flavor

BELUGA IMPERIAL (D, E, F, G, R) // 30G 2,090 | 50G 3,520
The world's finest caviar, offering astonishing and complex flavors

SASHIMI & NIGIRI

(F, G, R, SO, SP)

SASHIMI (3PCS) | NIGIRI (2PCS)

SAKE	Salmon	90/70	OTORO	Fatty Tuna Belly	140/120
KANTO	Wild Sea Bass	90/70	NIKU	Japanese A5 Wagyu (Only Nigiri)	130
AKAMI	Bluefin Tuna	110/90	SASHIMI CHEF'S SELECTION (F, M, R)		390

MAKI

ROCK AND ROLL (E, G, M, SE, SO, SP) Shrimp, King Crab, Avocado, Cucumber, Bulgogi Sauce	125	NIKU A5 (E, G, M, R, SO) Seared A5 Wagyu, Baby Asparagus, Takuan, Avocado, Truffle Mayo	200
SAMURAI SALMON (E, F, G, M, R, SE, SF, SO) Salmon, Avocado, Kani, Gochujang Mayo, Bonito Flakes	115	SHOWTIME MAKI (E, G, M, SE, SF, SO) Hokkaido Scallops, Ebi Tempura, Ponzu Pearls, Beurre Blanc, Coriander Cress	135
SPICY TUNA (E, G, R, SE, SF, SO) Avocado, Pickled Cucumber, Spicy Kimchi Mayo	130	SUSHI PLATTER (E, F, G, M, R, SE, SF, SO, SP) Chef's Selection of Signature Sushi, Sashimi, and Maki Rolls	880
CRAZY CALIFORNIA (E, G, M, SE, SO) King Crab Mix, Avocado, Cucumber, Volcano Mayo	140		

(A) Alcohol . (C) Celery . (D) Dairy . (E) Egg . (F) Fish . (G) Gluten . (L) Lupin . (M) Mustard . (PN) Peanuts . (R) Raw . (SE) Sesame
(SF) Shellfish . (SO) Soya . (SP) Sulphites . (TN) Tree Nuts . (V) Vegetarian

For any food allergies and intolerances, please speak to a member of our team before placing your order.
Food may contain shellfish, peanuts, soybeans, sesame, fish, eggs, celery, mustard, milk, gluten and sulphites.
Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.

Prices are in UAE Dirhams inclusive 10% service charge, the 7% municipality and 5% VAT



RAW

WAGYU CARPACCIO (D, E, G, M, R, SE, SO) Truffle Mayo	150	TUNA (F, G, M, R, SO, SP) Blood Orange Dressing	160
SALMON (F, M, R) Citrus Dressing	120	JAPANESE A5 WAGYU (G, R, SO) Fermented Chilli Soy	200

SALADS

BABY SPINACH (E, G, SE, SO, V) Edamame, Avocado, Hearts Of Palm, Black Quinoa, Goma Sauce	120	CORN & QUINOA (V) Grilled Corn Kernels, Cucumber, Pomegranate Dressing	110
BETROOT (D, E, G, M, SO, SP, V) Heritage Beetroots, Goat Cheese, Agave Dressing	115	ENDIVES (G, M, SO, TN, SP, V) ADD WAGYU COPPA 160 White and Red Chicory, Blood Orange, Cashew	120
BURRATA (D, G, SP, TN, V) Pink Organic Tomatoes, Basil Pesto, Balsamic Pearls	140		

STARTERS

TRIO NORI TACOS (E, F, G, M, R, SE, SO, SP) Crispy Nori, Salmon, Sea Bass, Tuna, Sushi Rice	115	ITALIAN MEATBALLS (C, D, E, G) Wagyu Beef, Rustic Tomato Sauce, Burrata Cream, Basil	110
WAGYU SHARING TARTARE (E, G, M, R, SO) Truffle Mayo, Shallots, Capers, Chives, Dijon Mustard, Carasau, Black Truffle	300	TRUFFLE ARANCINI (C, D, E, G, V) Sicilian Rice Balls, Wild Mushrooms, Buffalo Mozzarella	100
WAGYU GYOZA (D, G, SE, SO) Ponzu Butter Sauce, Cabbage, Spring Onion, Sesame	140		

PIZZETTA

QUEEN MARGHERITA (D, G, M, TN, SO, V) San Marzano Tomato Sauce, Stracciatella, Parmigiano Reggiano, Basil Pesto, EVO Oil	120	THE THEATER (D, G, M, TN, SO) Datterino Cream, Buffalo Mozzarella DOP, Spicy Salami, Tropea Onion, Rocket	150
TRUFFLE (D, G, TN, SO, M, V) Parmigiano Reggiano Sauce, Wild Mushrooms, Buffalo Mozzarella DOP, Fresh Black Truffle	180		

