Strawfire

By Ross Shonhan

At Strawfire, we celebrate the rich tradition of Warayaki, a culinary technique of straw-fired flames originating from Japan's Kochi prefecture.

FIRST TASTE OF STRAWFIRE

450 per person

available only for the entire table | minimum of 2 guests

Upgrade to Japanese Wagyu **add 100 per person**

薰 **Japanese Wagyu Sashimi |** mizuna, bonito powder, gyu tare (S) (R)

Tuna Tartare | monaka, sesame, soy dressing (S) (R)

薰 **Avocado |** feta cheese, crispy gyoza skin, sudachi dressing (V)

Sushi & Sashimi Selection | pickled ginger, wasabi (S) (R)

Seasonal Maki Roll | wasabi, pickled ginger (S) (R)

Wagyu Gyoza | spring onion, ponzu (S)

Prawn Toast | seaweed, bonito flakes, okonomiyaki sauce (S)

薰 **Dry-Aged Australian Wagyu Striploin MB 6-7 |** selection of sauces (S)

Asparagus | soy glaze, sesame (VG)

Strawfire Dessert Platter | signature desserts, seasonal fruits, ice creams & sorbets

SECOND TASTE OF STRAWFIRE

650 per person

available only for the entire table | minimum of 2 guests

薰 **Tuna Tataki |** pickled onion, garlic chips, ponzu (S) (R)

King Crab Salad | iceberg lettuce, crispy noodles, sesame mayonnaise (S)

Yellowtail Tiradito | rocoto dressing, pickled kumquat (S) (R)

Sushi & Sashimi Selection | pickled ginger, wasabi (S) (R)

Signature Seasonal Temaki | soy sauce (S) (R)

Prawn Tempura | tendashi (S)

Wagyu Kushiyaki | soy glaze, spring onion

薰 **Dry-Aged Australian Wagyu Ribeye MB 6-7 |** selection of sauces (S)

Truffle Rice | seasonal truffle, maitake mushrooms, asparagus, garlic chips (S)

Strawfire Dessert Platter | signature desserts, seasonal fruits, ice creams & sorbets

(V) Vegetarian | (VG) Vegan | (A) Alcohol | (N) Nuts | (S) Seafood | (R) Raw | (GF) Gluten Free

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.

جميع الأسعار بالدرهم الإماراتي وتشمل رسوم البلدية، ورسوم الخدمة، وضريبة القيمة المضافة.

IZAKAYA STYLE

Japanese Milk Bread | seaweed butter (V)	35
藁 **Burrata** | blood orange, smoked jalapeño dressing (V) (GF)	95
Tuna Tartare | 1 pc | monaka, sesame, soy dressing (S) (R)	45
藁 **Tuna Tataki** | pickled onion, garlic chips, ponzu (S) (R)	98
藁 **Salmon Tataki** | sesame, shiso-jalapeño dressing (S) (R)	65
藁 **Kanpachi Tataki** | truffle-sudachi dressing (S) (R)	80
Yellowtail Tiradito | rocoto dressing, pickled kumquat (S) (R)	75
藁 **Japanese Wagyu Sashimi** | mizuna, bonito, gyu tare (S) (R)	125
Short Rib Ssamjang Bun | 2 pcs | shallots, shiso, gochujang mayonnaise	65
Wagyu Gyoza | spring onion, ponzu (S)	65
Lobster & Scallop Gyoza | spicy ponzu (S)	75
Edamame | sea salt or chili-garlic butter (V)	30

TEMPURA | FRIED

Fried Squid | green chili dressing (S)	55
Prawn Toast | seaweed, bonito flakes, okonomiyaki sauce (S)	55
Prawn Tempura | tendashi (S)	60
Korean Fried Chicken | sesame, spicy-sour sauce	55
Corn Kakiage | lemon, salt (VG)	35

SKEWERS (2 pcs)

Wagyu | sesame miso, spring onion	140
Seabass | kanzuri chili (S)	65
Salmon | teriyaki (S)	65
Chicken Wings | honey-yuzu kosho (GF)	45
Chicken Thigh | soy tare	45

SALADS

King Crab | iceberg lettuce, crispy noodles, sesame mayonnaise (S)	90
藁 **Avocado** | feta cheese, crispy gyoza skin, sudachi dressing (V)	70
Tomato & Asparagus | chive oil, apple ponzu (GF) (VG)	55

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SUSHI

HAND ROLLS | TABLESIDE EXPERIENCE

Koshihikari Rice | Numata Nori

Bluefin Tuna Akami | spicy mayonnaise, spring onion (S) (R)	70
Bluefin Tuna Chu-Toro | spring onion, soy sauce (S) (R)	80
Lobster | spring onion, yuzu-lemon mayonnaise (S)	90
Wagyu | spring onion, sesame, truffle dressing (R)	115
Caviar | spring onion, soy sauce (S) (R)	300
Uni | spring onion, soy sauce (S) (R)	300

NIGIRI SUSHI 2PCS | SASHIMI 3PCS

Wagyu & Foie Gras Nigiri | black truffle, 'kristal' caviar (S) (R)	175
Akami | lean bluefin tuna (S) (R)	75
Chu-toro | semi-fatty bluefin tuna (S) (R)	80
O-toro | bluefin tuna belly (S) (R)	90
Sake | salmon (S) (R)	45
Hamachi | yellowtail (S) (R)	55
Ebi | steamed shrimp (S)	75
Hotate | scallop (S) (R)	90
Uni | sea urchin (S) (R)	300

MAKI ROLLS

Kanazawa X Abu Dhabi | king crab, caviar, gold (S) (R)	190
Wagyu | pickled onion, mushrooms, yakiniku tare (S) (R)	130
Double Prawn Deluxe | cucumber, pickled carrots, spicy miso mayonnaise (S)	130
Prawn Tempura | kanpyo, avocado, soy-lemon aioli (S)	70
California | blue swimmer crab, avocado, takuan, cucumber, tobiko (S) (R)	85
Spicy Tuna | pickled cucumber, asparagus, spicy mayonnaise (S) (R)	75
薫 **Salmon |** avocado, cucumber, pickled radish, bubu arare, gochujang mayonnaise (S)	65
Hamachi | cucumber, chive, myoga, tenkatsu, miso aioli (S) (R)	70
Vegetable | cucumber, avocado, kanpyo, mizuna, takuan, plum tosazu (VG)	50

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塊肉 KAINIKU

Our butcher's block presents Japanese, Australian Wagyu and Korean Hanwoo beef
carefully dry aged in house and available in different cuts, each grilled over straw fire for an authentic taste of Warayaki

塊肉 JAPANESE A5 WAGYU MB 8-9

Striploin | per 100g	360
Chef's Special Cut | per 100g	265

塊肉 KOREAN HANWOO 1++ MB 8-9

Striploin | per 100g	265
Ribeye | per 100g	255

塊肉 AUSTRALIAN WAGYU MB 6-7

Striploin | per 100g	160
Ribeye | per 100g	170
T-Bone | per 100g - minimum of 500g per order	135

CLASSIC CUTS

藁 AUSTRALIAN WAGYU MB 4-5

Sando | milk bread, truffle butter	230
Short Rib | 220g | bossam style	295
Tenderloin | 180g | ponzu butter (S)	240
Striploin | 250g | Japanese bbq sauce	275

SEAFOOD

Roasted Lobster | shiso-lime butter (S)	280
Giant Prawn | kimiyaki mentaiko, lime (S)	190
Whole Seabass | shiso chimichurri, pickled tomatoes (S)	140
Spicy Miso Chilean Seabass | pickled cucumber (S)	165

VEGETABLES

Japanese Mushrooms | kampot pepper sauce, garlic chips (V)	55
Asparagus | soy glaze, sesame (VG)	55
Broccolini | wafu dressing (VG)	55
Corn | kombu butter, lime (S)	65
Furikake Fries | togarashi, gochujang mayonnaise (S)	45
Selection of Homemade Pickles (VG)	20

RICE | PASTA | SOUP

Spaghetti Mentaiko | seaweed, butter-cream sauce (S)	55
Truffle Rice | seasonal truffle, maitake mushrooms, asparagus, garlic chips (S)	145
Chicken Miso Soup | spring onion (GF)	25
Spicy Hot Stone Rice | sesame butter, onsen egg, corn, mushrooms, pickled carrot	
Wagyu	130
Vegetable	75

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DESSERTS

TABLESIDE EXPERIENCE

Kabosu Tart | lime, meringue — **60**

The Icon | tropical fruits, coconut, meringue (GF) — **65**
Nutella Taiyaki | miso-caramel ice cream (N) (V) — **55**
Mango Kakigori | mango milk, mochi, vanilla cream (V) (N) — **65**
Mochi | assorted flavours (V) (N) — **65**
Ice Creams & Sorbets | 1 scoop **|** house-made (V) (GF) — **25**
Matcha & Strawberry Ice Cream Sandwich | 1 pcs **|** strawberry gel (V) — **25**
Fruit Platter | seasonal selection (VG) (GF) — **50**
Dessert Platter | selection of desserts, seasonal fruits, ice creams & sorbets — **200**

A NOTE ON SUSTAINABILITY

We are passionate about providing you with the highest quality ingredients, while being mindful of the environment. The majority of our vegetables are harvested from our in-house organic garden or sourced from partner farms in the UAE. All our fish is responsibly sourced, either local, line-caught or sustainably farmed.

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