

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

available only for the entire table | minimum of 2 guests

Upgrade to Japanese Wagyu

add 100 per person

菓 **Japanese Wagyu Sashimi** | mizuna, bonito powder, gyu tare (S) (R) **Tuna Tartare** | monaka, spring onion, wasabi mayonnaise (S) (R)

葉 **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)}

Salmon Nambanzuke | sweet-sour sauce, marinated vegetables (S) **Prawn Toast** | seaweed, bonito flakes, okonomiyaki sauce (S)

黨 **Dry-Aged Westholme Striploin MB6-7 |** selection of sauces ^(S) **Green Beans |** chili bean paste, sesame dressing ^(VG)

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

SECOND TASTE OF STRAWFIRE

650

available only for the entire table | minimum of 2 guests

O-toro & Japanese Wagyu Sashimi | mizuna, bonito powder, tosazu dressing ^{(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

藁 **Surf & Turf** | lobster tail, Japanese wagyu oyster blade MB10-12 ^(S) **Classic Sides** | Japanese steamed rice, chicken miso soup, selection of pickles

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

IZAKAYA STYLE

Japanese Milk Bread seaweed butter (V)	35
Tuna Tartare 1 pcs monaka, spring onion, wasabi mayonnaise (S) (R)	45
藁 Tuna Tataki pickled onion, garlic chips, ponzu ^{(S) (R)}	98
黨 Salmon Tataki sesame, shiso-jalapeño dressing ^{(S) (R)}	65
Yellowtail Tiradito rocoto dressing, pickled kumquat (S) (R)	75
藁 Japanese Wagyu Sashimi mizuna, bonito, gyu tare ^{(S) (R)}	125
黨 Burrata fresh blood orange, smoked jalapeño dressing ^{(V) (GF)}	90
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	
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Menchi Katsu Bao 1 pcs bonito jus, bbq miso, kimchi ^(S)	45
Salmon Nambanzuke sweet-sour sauce, marinated vegetable (S)	65
Fried Squid green chili mayonnaise (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 sour tendashi ^(V)	35
SKEWERS (2 pcs)	
Wagyu sesame miso, spring onion	140
Seabass kanzuri chili ^(S)	65
YAKITORI (2 pcs)	
Thigh soy tare	45
Leg tobanjan miso	45
Tenderloin shiso, plum tosazu	45
Breast sea salt, wasabi	45
Wings koji marinade	45
Skin shichimi togarashi	20
Chicken Meatball soy tare, egg yolk	25
HALF-CHICKEN SKEWER SET	125
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7-skewer set, featuring locally-sourced chicken grilled over charcoal.

The selection includes thigh, breast, tenderloin, crispy skin, wings, leg, and a savoury tsukune. Each skewer is expertly seasoned to highlight the unique flavour of each cut.

SALAD

King Crab iceberg lettuce, crispy noodles, sesame mayonnaise (S) 章 Avocado feta cheese, crispy gyoza skin, sudachi dressing (V)	90
Mizuna & Seaweed Salad plum dressing, nashi pear, green apple, crispy lotus (V)	55
SUSHI	
HAND ROLLS TABLESIDE EXPERIENCE	
Koshihikari Rice Numata Nori	
Bluefin Tuna Chu-Toro spring onion, soy sauce (S) (R)	80
Salmon wasabi, miso soy dressing ^{(S) (R)}	65
Lobster spring onion, yuzu-lemon mayonnaise ^(S)	90

115

NIGIRI SUSHI 2PCS | SASHIMI 3PCS

Wagyu | spring onion, sesame, truffle dressing (R)

Wagyu & Foie Gras Nigiri black truffle, 'kristal' caviar (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
Suzuki seabass (S) (R)	45
Ikura salmon roe ^{(S) (R)}	70
Uni sea urchin (S) (R)	300

MAKI ROLLS

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Kanazawa X Abu Dhabi king crab, caviar, gold ^(S)	190
Wagyu asparagus, mushrooms, garlic chips, teriyaki, aburi mayonnaise ^{(S) (R)}	130
California blue swimmer crab, avocado, cucumber, tobiko (S) (R) (GF)	85
Spicy Tuna pickled cucumber, asparagus, spicy mayonnaise (S) (R)	75
Salmon avocado, tenkatsu, salmon roe, aburi mayonnaise ^{(S) (R)}	65
Prawn Tempura pickled radish, avocado, amarillo mayonnaise (S)	70
Vegetable cucumber, avocado, kanpyo, mizuna, takuan, plum tosazu ^(VG)	50

塊肉 KAINIKU

TEN KAINIKU	
Our butcher's block presents Australian and Japanese Wagyu carefull available in different cuts, each grilled over straw fire for an authen	
塊肉 JAPANESE WAGYU MB 10-12	
Striploin per 100g	390
Chef's Special Cut per 100g	265
塊肉 WESTHOLME 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 WESTHOLME 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	
Rock Lobster shiso-lime butter (S)	250
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
Green Beans chili bean paste, sesame dressing (VG)	40
Caraflex Cabbage smoked lime butter (V)	50
Corn kombu butter, lime (S)	65
Furikake Fries togarashi (S)	45
Selection of Homemade Pickles (VG)	20
RICE PASTA SOUP	
Spaghetti Mentaiko seaweed, butter-cream sauce ^(S)	55
Crispy Duck Hot Stone Rice confit duck leg, onsen egg, garlic chips	130
	-30
	kled carrot (V)
Vegetable Hot Stone Rice sesame butter, onsen egg, corn, mushrooms, pic Truffle Rice seasonal truffle, maitake mushrooms, asparagus, garlic chips	kled carrot ^(V) 75

DESSERTS

75
60
65
05
55
65
55
65
25
25
50
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.

