



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

available only for the entire table | minimum of 2 guests

Upgrade to Japanese Wagyu

add 100 per person

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

Tuna Tartare | monaka, spring onion, wasabi mayonnaise (S) (R)

藁 **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)

藁 **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

藁 **Burrata** | fresh blood orange, smoked jalapeño dressing (V) (GF)

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 Kushiya | soy glaze, spring onion

Short Rib | bossam style

Truffle Rice | seasonal truffle, maitake mushrooms, asparagus, garlic chips

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 بالدينار الإماراتي وتشمل رسوم البلدية، رسوم الخدمة والضريبة المضافة.

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
藁 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
藁 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

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
Salmon teriyaki ^(S)	65
Bluefin Tuna Akami tomato relish ^(S)	95
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
Mizuna & Seaweed Salad plum dressing, nashi pear, green apple, crispy lotus ^(V)	55

SUSHI

HAND ROLLS | TABLESIDE EXPERIENCE

Koshihikari Rice | Ariake 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
Wagyu spring onion, sesame, truffle dressing (R)	115

NIGIRI SUSHI 2PCS | SASHIMI 3PCS

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
Hotate scallop (S) (R)	90
Uni sea urchin (S) (R)	300

MAKI ROLLS

Kanazawa X Abu Dhabi king crab, caviar, gold (S)	190
Wagyu asparagus, mushrooms, teriyaki, aburi mayonnaise (S) (R)	130
California blue swimmer crab, avocado, takuan, cucumber, tobiko (S) (R)	85
Spicy Tuna pickled cucumber, asparagus, spicy mayonnaise (S) (R)	75
Salmon avocado, cucumber, pickled radish, chili mayonnaise (S) (R)	65
Prawn Tempura pickled radish, avocado, kampyo, soy aioli (S)	70
Vegetable cucumber, avocado, kampyo, mizuna, takuan, plum tosazu (VG)	50

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塊肉 KAINIKU

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

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

Roasted Lobster | shiso-lime butter ^(S) **350**

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**

Broccolini | wafu dressing ^(V) **55**

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**

Vegetable Hot Stone Rice | sesame butter, onsen egg, corn, mushrooms, pickled carrot ^(V) **75**

Truffle Rice | seasonal truffle, maitake mushrooms, asparagus, garlic chips **145**

Chicken Miso Soup | spring onion ^(GF) **25**

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DESSERTS

TABLESIDE EXPERIENCE

Caramel Popcorn chocolate parfait (GF)	75
Kabosu Tart lime, meringue	60
Ice Creams & Sorbets	
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)	65
Yuzu & Pineapple Baba EP honey syrup, caramelized pineapple, vanilla ice cream (V)	55
Mochi assorted flavours (V) (N)	65
Ice Creams & Sorbets 1 scoop house-made (V) (GF)	25
Baklava Ice Cream Monaka 1 pcs baklava, dates gel (V) (N)	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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