



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		
Designed for the whole table minimum of 2 guests		450 per person
Upgrade to Japanese Wagyu Striploin		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)		
Bluefin Tuna Chu-Toro Temaki spring onion, soy sauce (S) (R)		
Salmon Nambanzuke sweet-sour sauce, marinated vegetables (S)		
Lobster & Scallop Gyoza spicy ponzu (S)		
藁 Dry-Aged Westholme Striploin MB4-5 selection of sauces (S)		
Japanese Mushroom kampot pepper sauce, garlic chips (V)		
Strawfire Dessert Platter signature desserts, seasonal fruits, ice creams & sorbets		

SUMMER KAISEKI		
Designed for the whole table minimum of 2 guests		350 per person
Yellowtail Tiradito rocoto dressing, pickled kumquat (S) (R)		
Korean Fried Chicken sesame, spicy-sour sauce		
Seasonal Temaki		
Prawn Tempura Maki pickled radish, avocado, amarillo mayonnaise (S)		
Westholme Wagyu Tenderloin selection of sauces (S)		
Or		
Spicy Miso Chilean Seabass pickled cucumber (S)		
Vegetable Hot Stone Rice sesame butter, onsen egg, corn, mushroom, pickled carrot (V)		
Green Beans chili bean sauce, sesame dressing (VG)		
The Icon tropical fruits, coconut, meringue (GF)		

(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.

نقد.افاضملا قديقلا قبيرضو، نمدخلم اوسرو، نديلبال اوسر لمشتو يتارامل ا مودلاب راعسالا عيچ

IZAKAYA STYLE	
Japanese Milk Bread seaweed butter (V)	25
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
Australian Wagyu Sando milk bread, truffle butter	230
Menchi Katsu Bao 1 pcs bonito jus, bbq miso, kimchi (S)	45
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	
Salmon Nambanzuke sweet-sour sauce, marinated vegetable (S)	65
Prawn Toast seaweed, bonito flakes, okonomiyaki sauce (S)	55
Korean Fried Chicken sesame, spicy-sour sauce	55
Seasonal Vegetable Kakiage mushroom tendashi (V)	35
Prawn Tempura sour tendashi (S)	60

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 toszazu	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
7-skewer set, featuring locally-sourced chicken grilled over charcoal. The selection includes thigh, breast, tenderloin, crispy skin, wings, leg, and a savory tsukune. Each skewer is expertly seasoned to highlight the unique flavour of each cut.	

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SALAD

King Crab iceberg lettuce, crispy noodles, sesame mayonnaise ^(S)	90
海藻 Avocado feta cheese, crispy gyoza skin, sudachi dressing ^(V)	70
Seaweed Salad plum dressing, nashi pear, crispy lotus ^(V)	45

SUSHI

HAND ROLLS | TABLESIDE EXPERIENCE

Koshihikari Rice Numata Nori	
Bluefin Tuna Akami crispy lotus, pickled cucumber, spicy mayonnaise ^(S) (R)	60
Bluefin Tuna Chu-Toro spring onion, soy sauce ^(S) (R)	80
Lobster spring onion, yuzu-lemon mayonnaise ^(S)	90

NIGIRI SUSHI 2PCS | SASHIMI 3PCS

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

Kanazawa X Abu Dhabi king crab, caviar, gold ^(S)	190
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
Hamachi myoga, chives, cucumber, miso aioli ^(S) (R)	60
Prawn Tempura pickled radish, avocado, amarillo mayonnaise ^(S)	70
Vegetable cucumber, avocado, shimeji mushrooms, mizuna, takuan, plum tosazu ^(VG)	50

SEAFOOD

Rock Lobster shiso-lime butter ^(S)	230
Whole Seabass burnt leek butter, pickled tomato ^(S)	120
Spicy Miso Chilean Seabass pickled cucumber ^(S)	165

WAGYU

海藻 JAPANESE WAGYU MB 10-12

shiso chimichurri, bbq miso, burnt lemon ponzu ^(S)	
Striploin per 100g	390
Chef's Special Cut per 100g	265

海藻 DRY-AGED WESTHOLME WAGYU MB 6-7

shiso chimichurri, bbq miso, burnt lemon ponzu ^(S)	
Ribeye per 100g	150
T-Bone per 100g - minimum of 500g per order	125

海藻 WESTHOLME WAGYU MB 4-5

Striploin 250g Japanese bbq sauce	275
Tenderloin 180g ponzu butter ^(S)	240
Short Rib 250g spicy sesame sauce, spring onion salad	325

VEGETABLES | PICKLES

Japanese Mushroom kampot pepper sauce, garlic chips ^(V)	50
Green Beans chili bean paste, sesame dressing ^(VG)	35
Asparagus pecorino miso ^(V)	55
Corn kombu butter, lime ^(S)	65
Furikake Fries togarashi ^(S)	45
Selection of Homemade Pickles cucumber, kimchi, tomato ^(VG)	20

RICE | PASTA | SOUP

Spaghetti Mentaiko seaweed, butter-cream sauce ^(S)	55
Crispy Duck Hot Stone Rice confit duck leg, garlic chips	130
Vegetable Hot Stone Rice sesame butter, onsen egg, corn, mushroom, pickled carrot ^(V)	75
Chicken Miso Soup spring onion ^(GF)	25

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DESSERTS

TABLESIDE EXPERIENCE

Caramel Popcorn chocolate parfait ^(GF)	75
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
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) ^(GF) ^(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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تفاصيل الأسعار والرسوم والضرائب متوفرة لدى فريق خدمة العملاء. نود أن نعلمكم أننا لا نقدم أطباقًا خالية تمامًا من مسببات الحساسية.

