



SMALL PLATES

SEASONAL SASHIMI

pickled ginger | wasabi (R)

akami lean tuna 🐟	78
chu toro semi fatty tuna 🐟	80
sake salmon	46
hamachi yellowtail 🐟	56

WAGYU MENCHI KATSU SLIDER

tonkatsu sauce | bao bun | pickled red onion

WARAYAKI TUNA TATAKI 🐟👤	95
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pickled red chili | garlic chips | ponzu (R)

KOHLRABI GUNKAN 🥬

avocado | mango | cucumber | furikake rice (VG)

CRISPY POTATOES	32
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warayaki wagyu fat | niboshi dressing

WAGYU TARTARE

shiso | spicy sesame dressing | monaka (R)

KOREAN FRIED CHICKEN 🍗	60
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spicy sour sauce | sesame

CHEESE AND TRUFFLE “TAKOYAKI STYLE”

Brie | fresh black truffle

CHEESE AND TRUFFLE “TAKOYAKI STYLE”	32
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DESSERTS

MOCHI ICE CREAM

assorted flavors

MOCHI ICE CREAM	65
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SESAME AND DATE

monaka | ice cream sandwich

SESAME AND DATE	28
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{🌱} Locally Sourced {🐟} Sustainably Produced {🥬} Healthy {👤} Chef's Recommendation
{V} Vegetarian {VG} Vegan {N} Nuts {S} Shellfish {R} Raw

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.