



RAW AND CHILLED

SEASONAL SASHIMI pickled ginger wasabi (R)	
akami lean tuna 🍣	78
chu toro semi fatty tuna 🍣	85
sake salmon	52
hamachi yellowtail	68
BLUEFIN TUNA TATAKI pickled red chili garlic chips ponzu (R) 🍣	95
YELLOWTAIL TIRADITO pickled kumquat annatto oil rocoto chili (R)	90

SMALL PLATES

TOMATO SALAD cucumber shallots shiso dressing (VG) 🍴	55
WAGYU MENCHI KATSU SLIDER	38
tonkatsu sauce bao bun pickled red onion (per piece)	
KOREAN FRIED CHICKEN spicy sour sauce sesame	70
PRAWN TOAST "OKONOMIYAKI" nori bonito flakes mayonnaise (S)	75
WAGYU GYOZA shiitake mushroom cabbage ponzu 🍡	85
CRAB SALAD mizuna crispy noodles yuzu kosho mayo (S)	130
MOCHI POTATO FRIES niboshi dressing curry shichimi	32
YAKITORI thigh soy tare shichimi pepper	42

MAINS

MAZESOBA DRY RAMEN crispy duck leg bonito powder tare spring onion	155
---	-----

DESSERT

MOCHI ICE CREAM assorted flavors (N)	65
SESAME AND DATE MONAKA ice cream sandwich (per piece) (V)	35

{🌿} 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.