

panko fried tofu with smoked tosazu and shiso salad

AED 45.00

tofu no katsu to shiso tasazu

lobster maki with red yuzu kosho mayo

AED 130.00

lse ebi makito cavia no yuzu kosho maki

angus oyster blade with karashi ponzu

AED 125.00

misuji no sumiyaki to karashi ponzu

raspberry, rose and lychee pavlova

AED 45.00

razuberi to raichi no paburoba

SNACKS AND SALADS

steamed edamame with sea salt (gf)(vg) AED 25

edamame

spicy edamame (gf)(vg) AED 27

pirikara edamame

white miso soup (gf) AED 40

miso-shiru

baby spinach with sesame dressing (gf)(vg) AED 45

goma fumi no horenso sarada

warm eggplant salad with sesame miso AED 45

age nasu no goma-ae

iceberg lettuce with caramelised onion dressing (vg) AED 45

cabbage gyoza with chili soy sauce (vg)

AED 60

yasai gyoza to karai shoyu

beef, ginger and sesame dumplings

AED 70

gyuniku to goma no gyoza

king crab, black cod and prawn dumplings with roasted chili dressing

AED 89

gindara to kani no gyoza

rice hot pot with japanese mushrooms, and shaved truffle (v)

AED 245

kinoko no kamameshi

steamed rice (gf)(vg)

AED 22

gohan

avocado, asparagus, cucumber and wasabi peas (v) AED 45

avocado maki

raw salmon, avocado and asparagus, wasabi tobiko mayonnaise AED 50

sake to avocado maki

crispy prawn, avocado and dark sweet soy AED 65

ebi furai to avocado maki

spicy tuna, avocado, cucumber, asparagus, benitade and tempura flakes AED 75

piripiri maguro maki

soft shell crab, cucumber and kimchi with chili mayonnaise AED 65

age watari gani maki

wagyu tartare maki with karashi mustard AED 95