

FOOD MENU

SASHIMI (3PCS) NIGIRI (2PCS)

Salmon	52
Akami	76
Chutoro	88
Otoro	113
Hamachi	60
Scallop	105
Unagi	70
Botan ebi	108

Add on caviar (+59aed)
Add on truffle (+34aed)

SALAD

Calamari salad (g)	59
Crispy calamari, green salad, sweet potato	
Iceberg lettuce salad (v)	58
Carrot & ginger dressing	
Baby spinach salad (g)(v)	58
Avocado, mizuna, shiitake crisp, sesame dressing	
Tomato salad (se)(g)	55
Ponzu syrup, yuzu oil	

PREMIUM SUSHI

Wagyu caviar (g)	180
Otoro foie gras (g)	140
Unagi foie gras (g)	110

BITES

Edamame salt/spicy (v)	33
Salt, shio kombu, garlic oil (togarashi)	
Spicy crab miso soup (s)(g)	55
Spicy crab, tofu	
Pickled yuzu daikon (v)(gf)	27
White radish, yuzu, chili	

MĀKIMONO

Spicy bluefin tuna (se)(g)	123
Shibazuke, takuan, jalapeno spicy mayo	
Salmon avocado (g)	70
Quinoa, miso mayo shio kombu	
Crispy king crab (s)(se)	160
Crispy sweet potato, inari, spicy mayo	
Wagyu truffle (g)(se)	149
Mame nori, nikiri soy	
Surf & turf (s)(g)	95
Truffle mayo, crispy wanton	
Crispy mushroom (se)	65
Takuan, ume sesame, sweet chili sauce	
Salmon aburi (se)	80
Pickled carrots, ikura, honey mayo	

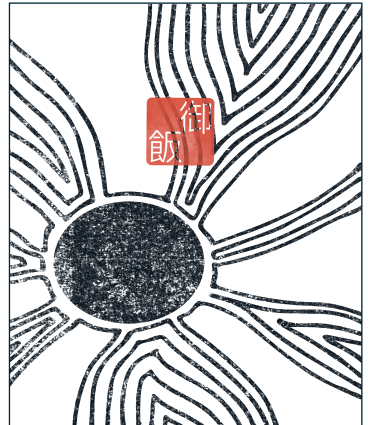
C O L D S T A R T E R S

Tuna & caviar (g)	125
Bluefin tuna, sushi rice and spring onion, shoyu glazed, garlic oil, caviar	
Salmon nori taco (g)	65
Salmon, spicy mayo, guacamole	
Salmon tataki (g)	70
Salmon, togarashi, ponzu sesame & pepper oil, crispy garlic chips	
Bluefin tuna tataki (se)(g)	110
Bluefin tuna sashimi, white sesame dressing, spring onion, jalapeño	
Yellowtail carpaccio (g)	72
Yellowtail, black pepper ponzu, shio kombu, chives, jalapeño	
Wagyu tataki (g)	108
Ponzu dressing, takuan, chives	
Crispy rice bluefin tuna (g)	86
Crispy rice, spicy mayo	
Inari shrimp (s)(se)(g)	60
Inari tofu, shrimp tempura, spicy mayo	

H O T S T A R T E R S

Chicken & foie gyoza (g)(se)	94
Yuzu dashi dressing	
Popcorn tempura (g)(se)(s)	80
Spicy honey mayo	
Wagyu gyoza (g)(d)	103
Ponzu truffle butter	
Crispy wrap nasu (se)	55
Sesame dressing	
Crispy chicken wings (g)	60
Garlic shoyu	
Wagyu foie slider (g)	65
Potato buns, shoyu glazed, sautéed mushroom, foiegras, mayo	
Add on foie gras (+36aed)	

F O O D M E N U



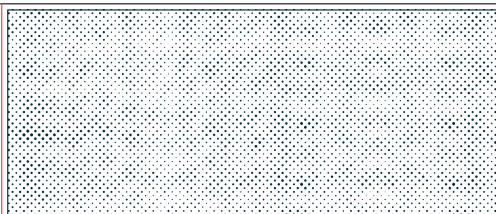
K U S H I Y A K I

Chicken oyster kushi (d)(g)	58
Shoyu tare, yuzu kosho cream	
Wagyu kushi (g)	110
Shoyu marinade, crispy onion	
Baby squid kushi (d)	70
Shio kombu, chili yuzu, spring onion	
Wagyu beef & cheese kushi (g)(d)	94
Yakitori sauce, compte cheese	
Octopus kushi (g)(d)	65
Spicy ginger butter	
Wagyu tsukune kushi (se)(g)	119
Chili honey dressing, sesame	
Shiitake kushi (g)	39
Yakitori sauce, shallots, spring onion	
Cauliflower kushi (g)	44
Sweet soy, shio salt	
Tebasaki kushi	54
Chicken wings, mirin, lime, spring onion	

MAIN COURSE

Gohan seabass donabe (g)(se)	150
Chilean seabass, sushi rice, shoyu glazed, spring onion, garlic oil, pepper	
Gohan mushroom donabe (g)(d)	112
Seasonal mushroom, truffle, seaweed butter	
Grilled wagyu striploin 250G (se)(g)	380
Sanchoku wagyu beef, chili honey dressing	
Grilled angus tenderloin (g)	220
Tenderloin, yakitori sauce, garlic	
BBQ lamb ribs (se)(g)	106
Yuzu pickled daikon, togarashi	
Grilled baby chicken (g)	145
Marinated baby chicken, ponzu dressing & lime wedge	

FOOD MENU



GO~
HAN

SUSHI · BAR

御 飯

DESSERTS

Matcha sponge cake (d)(n)	51
Milk chocolate sauce, vanilla ice cream	
Marinated citrus (gf)(v)	41
Calamansi sorbet	
Chocolate palette (n)(d)(g)	53
Hazelnut ice cream	
Fruit platter	53
Chef selection	
Mochi selection (d)	58
Chef selection	
Dessert platter (d)(g)(n)	130
Chef selection	

