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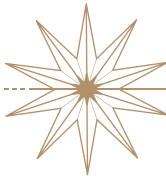
ROLLS

- 100 CALIFORNIA (SF, G)
Crab, Mango, Masago, Avocado, Creamy Spicy Mayo, Sesame Seeds
- 125 TORCHED SALMON ROLL WITH YUZU TRUFFLE SAUCE
(D, RAW, SF)
Wasabi Cream Cheese, Avocado, Tuna, Seabass, Hijiki Salad
- 105 STEAK TARTARE IN CRISPY RICE (RAW, G)
Crispy Garlic Chili Oil, Green Onion, Egg, Soy Sauce, Sesame Oil, Pickled Ginger, Lime Zest
- 105 BLACK INK DYNAMITE (RAW, G, SF)
Shrimp Tempura, Volcano Sauce, Unagi Sauce, Chives, Tobiko, Mango Salsa
- 115 HIJIKI SPICY TUNA ROLL (RAW, SF)
Maguro, Scallion, Hijiki Seaweed, Tobiko, Sriracha Dressing
- 65 YASAI ROLL WITH KIMCHI DRESSING (VG, G)
Asparagus, Spinach, Carrot, Mango, Takuan, Avocado, Tanuki

RAW

3 Pieces Sashimi, 2 Pieces Nigiri

- 45 SAKE (SF)
Salmon
- 45 SUZUKI (SF)
Seabass
- 45 EBI (SF)
Shrimp
- 75 MAGURO (SF)
Bluefin Tuna
- 85 LOCAL SEABREAM CEVICHE (SF) 🌿
Leche De Tigre, Sweet Potato Crisps, Salsa Criolla
- 95 SALMON CARPACCIO WITH YUZU PASSION DRESSING (SF)
Thinly Slice Salmon, Cucumber Salsa, Sakura Cress, Toured Lime and Pickled Red Radish



ALL PRICES ARE INCLUSIVE OF 07% MUNICIPALITY FEE 10% SERVICE CHARGE AND 05% UAE VAT.
ITEM DESCRIBED MAY CONTAIN NUTS (N), Raw (RAW), VEGETARIAN (V), DAIRY (D), SEAFOOD (SF), GLUTEN (G),
VEGAN (VG) OR IS SUSTAINABLE (🌿). PLEASE ASK A MEMBER OF THE TEAM FOR MORE INFORMATION ABOUT OUR INGREDIENTS.



SIDES

- 70 MISO EGGPLANT (N, VG)
Almond Flakes, Crispy Shallots
- 50 CHARRED ASPARAGUS (N, SF)
Yuzu Miso, Pistachio
- 55 EGG AND SEAWEED FRIED RICE (G)
Hijiki Seaweed, Edamame, Chili Garlic, Capsicums, Scallions, Mushroom, Nori Crisps
Add-Ons
Chicken (AED 70) (G)
Shrimp (AED 75) (SF, G)
- 30 STEAMED JASMINE RICE (VG)

DESSERTS

- 60 PANDAN INFUSED COCONUT MILK RICE BRULEE (VG)
Mango Compote, Toasted Coconut Crumble
- 65 KURO SESAME STONE (N, D, G)
Black Sesame Ice Cream, Passion Fruit Gel, Tuile, Crumble
- 70 TRIO OF MOCHI (D)
Sweet Rice Flour Dough, Filled with Ice Cream
- 65 TROPICAL SUNSET SAGO PUDDING (N, D, G)
Exotic Fruit Creme, Coconut Sauce, Citrus Veil, Vanilla Ice Cream
- 80 GOLDEN PEAR TATIN (N, D, G)
Raspberry Gel, Vanilla Custard, Asian Spiced Syrup, Sesame Tuile



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- 130

WAGYU BEEF YAKINIKU

Australian Wagyu Beef, Yakiniku Sauce, Sesame Seed, Spring Onion
- 75

CHICKEN SATAY (N, SF, D)

Lemongrass and Turmeric Marinated Chicken Served with Peanut Sauce and Lime
- 115

SEABREAM KUSHIYAKI (D, SF) 🌿

Locally Harvest Seabream, Chives, Yuzu Beurre Blanc Foam, Bonito Flakes, Red and Yellow Pepper Marination
- 50

LEMON BUTTER CORN ON THE COB (D, V)

Lemon, Butter, Chives

ROBATA

- 160

RED MISO GLAZED LAMB CHOPS

Beet Shallot Pickles
- 280

RIB EYE WITH AJI PANCA SAUCE (350G) (D)

Angus Beef MB +2, Truffle Kabocha Puree, Green Oil
- 220

GIANT PRAWN WITH SCALLOP (SF)

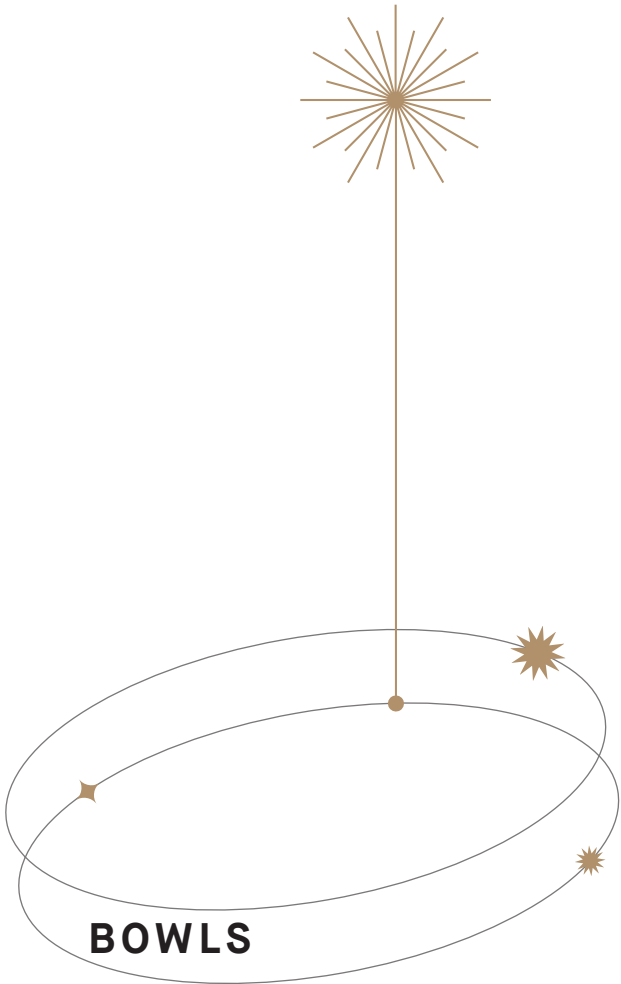
Locally Harvest Tiger Prawn, Lime, Edamame, Aji Amarillo Aioli
- 105

CHICKEN INASAL ROULADE (G)

Chicken Oil Annatto Rice, Pickled Red Radish, Calamansi Soy Chicken Jus, Microgreens
- 225

SHORT RIBS GALBI (G)

17hrs Sous Vide Short Ribs, Mixed Herbs, Sesame Dressing, Asian Pear



- 120

SHINEN REI RAMEN (G)

Minced Beef, Beef Cheek, Miso Broth, Chilli Oil, Ajitama, Baby Bok Choy, Crispy Ginger Pickle, Dry Seaweed
- 125

LAKSA SOUP WITH LOBSTER WONTON (SF, G)

Green Oil, Spring Onion, Red Long Chili, Alfalfa Sprout
- 105

SHRIMP TEMPURA (SF, G) 🌿

Asan Mixed Lettuce, Yuzu Dressing, Chilli Garlic Cream
- 125

PAPAYA SALAD WITH WAGYU BEEF TATAKI (N, RAW, SF)

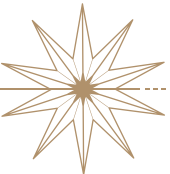
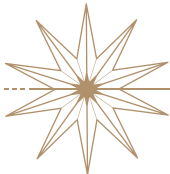
Cherry Tomato, Peanuts, Carrots, Cilantro, Tamarind Dressing
- 70

ASIAN MIXED SALAD WITH CRISPY SHITAKE (VG) 🌿

Asian Mixed Lettuce, Cherry Tomato, Cucumber, White Goma Dressing
- 65

ANWĀ QUINOA SALAD (VG)

Mango, Cucumber, Avocado, Cherry Tomato, Pomegranate, Sakura Cress, Mesclun Lettuce, Lemongrass Miso Dressing

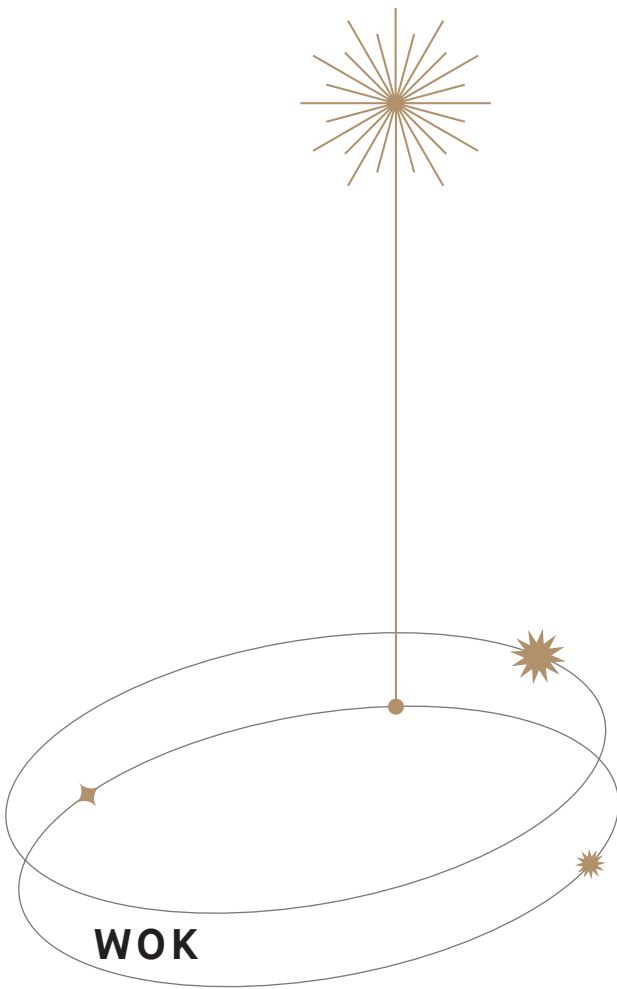




- 250
- PINCANHA (RAMP CAP)
Sishito Pepper, Asian Chimichurri,
Chinese 5 Spice Rub
- 220
- ENTRANHA (SKIRT STEAK) (G)
Lemongrass Chilli Marinade, Papaya and
Pineapple Pickled Relish
- 820
- KAJI
Flame-Kissed A5 Japanese Wagyu Striploin,
Asian Pear, Red and Yellow Pepper Sauce, Truffle
Mayo, Su Shoyu

STEAMED

- 115
- LOBSTER GYOZA (SF, G)
Asian Mix Mushroom, Lime, Shichimi Togarashi
Ponzu Sauce
- 110
- WAGYU BEEF SEARED DUMPLINGS (D, G)
Pulled Galbi Beef, Truffled Kabocha Puree, Miso
Foie Gras Sauce
- 50
- KOREAN MANDU (G, VG)
Kimchee, Carrot, Bok Choy, Beans Sprout, Onion,
Tofu, Gochujang Sauce
- 65
- GULF SHRIMP AND CHICKEN SIU MAI (SF, G)
Thai Basil Leaves, Red Chili, Water Chestnut,
Lemon Chili Soy Sauce
- 120
- DAIKON WRAPPED SEABASS (SF, G)
Herbs Salad, Black Bean Broth



- 80
- VEGS PAD THAI (V, N, G)
Scrambled Egg, Bean Sprouts, Peanut, Coriander,
Lime, Bok Choy, Carrot, Capsicum, Broccolini,
Snow Peas
Add-Ons
Lobster (AED 330) (SF,N,G)
Shrimp (AED 160) (SF,N,G)
- 200
- ANGUS BEEF TENDERLOIN AND FOIE GRAS
(G, SF)
Capsicums, Spring Onion, Black Fungus
Mushroom, Black Pepper Sauce
- 125
- MIXED SEAFOOD IN RED BISQUE CURRY
(SF)
Mussels, Shrimps, Calamari, Scallops, Coriander
Rice, Snow Peas, Mushrooms
- 110
- SWEET AND SOUR CHICKEN (G)
Capsicums, Spring Onion, Lychee and Rose
Foam
- 165
- STIR FRY FRESH EGG NOODLES WITH
GRILLED DUCK (G)
Cabbage, Carrot, Onion, Bok choy, Spring Onion,
Donggu Soy, Szechuan Sauce, Hoisin Glaze

