

料理長 石幡 乾    Head Sushi Chef Ken Ishihata



## CHAMPAGNE BY THE GLASS

Champagnes of precision and tension, vibrant with freshness and finesse. Each glass unfolds with emotion, finding its harmony with the first flavours.

Moët & Chandon, Grand Vintage 2016 280

Étienne Calsac, 1er Cru, Les Rocheforts, Blanc de Blancs 430

Dom Pérignon 2015 990

## 握り寿司コレクション THE COLLECTION MENU 1100

**An odyssey of gestures, tribute to precision.**

This menu is an invitation to discover the pure essence of nigiri sushi - an art of precision and balance, where rice and fish engage in a composed, silent dialogue.

The Chef reveals a composition in fourteen movements, like a collection of edible poems.

The experience unfolds as a delicate and precise journey, where each nigiri captures a suspended moment, sculpted with exacting grace.

*Each nigiri is a work of art in itself, a reflection of a handed-down tradition, a gesture repeated until perfected*

## おまかせ THE OMAKASE MENU 1750

### エモーション Savoury emotions

御米/おこめのドーム  
海の幸ゼリー  
Dome of rice with glazed turnip  
Marine jelly "recipe from the great Auguste Escoffier"

紫蘇の天ぷら 川かますの燻製卵  
オセトラ・キャビア  
Shiso leaf tempura, smoked pike roe condiment

鮑のやわらか煮  
レタスとキャベツのサラダ  
Abalone in gentle miso,  
Cabbage and lettuce salad, petals of vegetables

刺身のデュオ  
Sashimi diptych

### 寿司コレクション Sushi nigiri collection

手長エビの炙り  
黒レモンと胡麻のマヨネーズ  
Lightly grilled langoustine, green shiso leaves  
Black lemon and sesame mayonnaise

コンソメ  
Consommé

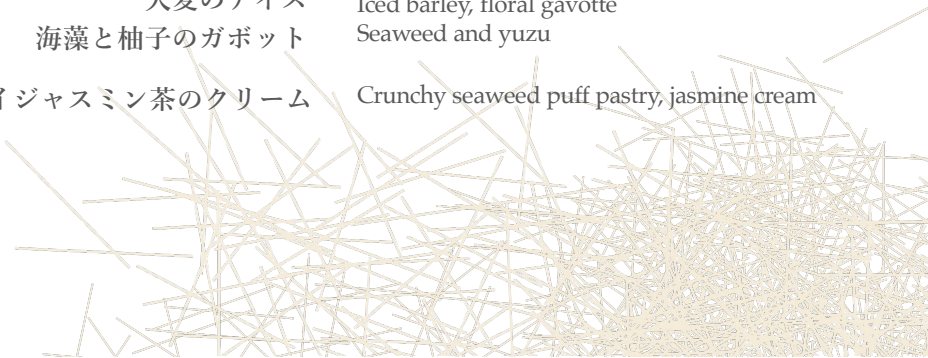
### 甘み Amami

小豆とコブミカンのミルフィーユ  
シャクナゲの蜂蜜  
Azuki and combawa millefeuille,  
Rhododendron honey

紫蘇のクルスティヨンと洋梨  
Crystallised shiso with pears

大麦のアイス  
海藻と柚子のガボット  
Iced barley, floral gavotte  
Seaweed and yuzu

海藻パイ ジャスミン茶のクリーム  
Crunchy seaweed puff pastry, jasmine cream



厳選食材 握り1貫から

## SUSHI AS INDIVIDUAL UNITS

(In addition to a menu)

|        |                    |     |
|--------|--------------------|-----|
| 刺身     | Sashimi            | 160 |
| 鯛      | Sea Bream          | 50  |
| 金目鯛    | Golden Eye Snapper | 60  |
| 烏賊     | Squid              | 60  |
| はまち    | Yellowtail         | 50  |
| 縞鰯     | Striped Jack       | 50  |
| 赤身     | Red Tuna           | 70  |
| 中トロ    | Middle Fatty Tuna  | 80  |
| 大トロ    | Fatty Tuna         | 100 |
| 川カマスの卵 | Smoked Pike Roe    | 70  |
| キャビア   | Caviar             | 290 |
| 和牛     | Wagyu              | 80  |
| 雲丹     | Sea Urchin         | 190 |
| 手巻き大トロ | Temaki             | 190 |

## WINE AND SAKE PAIRING

At each stage of the journey, a carefully chosen glass extends the emotion.

Wines with precise balance, sakes with pure textures: each pairing reveals another facet of flavour, in harmony with the chef's gesture.

A quiet dialogue between liquid and substance, guided by the moment.

旅の調和 **Journey pairing** 1250

至高の調和 **Prestige pairing** 2250

## NON-ALCOHOLIC PAIRING 550

Delicate teas, vibrant botanicals, refined infusions, and precise fermentations: each creation is conceived to heighten the expression of the dish with subtlety and precision.

\*Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate allergen-free preparation area.  
All prices are in UAE Dirhams and inclusive of applicable Municipality Fees, service charge & VAT.