

# FOOD MENU

## SASHIMI (3PCS) NIGIRI (2PCS)

Salmon (gf).....	52
Akami (gf).....	76
Chutoro (gf).....	88
Otoro (gf).....	113
Hamachi (gf).....	60
Scallop (gf)(s).....	105
Unagi .....	70
Botan ebi (gf)(s).....	108

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

## BITES

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

## HAND ROLL SELECTION

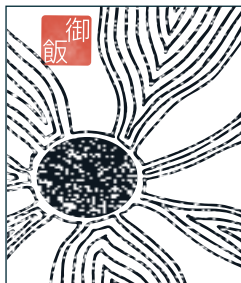
Salmon ikura .....	65
Spicy tuna .....	75
Negitoro .....	118
Unagi yakitori .....	75

## PREMIUM SUSHI

Wagyu caviar.....	180
Otoro foie gras.....	140
Unagi foie gras.....	110

## MĀKIMONO

Spicy bluefin tuna (se)(g).....	123
Shibazuke, takuan, jalapeno spicy mayo	
Crispy king crab (gf).....	160
Crispy sweet potato, inari, spicy mayo	
Wagyu truffle (se).....	149
Mame nori, nikiri soy	
Surf & turf (s).....	95
Truffle mayo, wagyu beef, pasterised crab	
Crispy mushroom (se)(v).....	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

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

## H O T S T A R T E R S

<b>Chicken &amp; foie gyoza</b> .....	94
Yuzu dashi dressing	
<b>Popcorn tempura</b> (se)(s) .....	80
Spicy honey mayo	
<b>Wagyu gyoza</b> (d) .....	103
Ponzu truffle butter	
<b>Crispy eggplant</b> (se)(v) .....	50
Sesame dressing	
<b>Crispy chicken wings</b> .....	60
Garlic shoyu	
Add on foie gras (+36aed)	

## S A L A D S

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

## K U S H I Y A K I

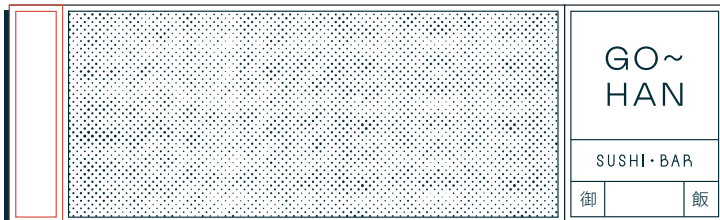
<b>Wagyu kushi</b> .....	110
Shoyu marinade, crispy onion	
<b>Wagyu beef &amp; cheese kushi</b> (d) .....	94
Yakitori sauce, comte cheese	
<b>Octopus kushi</b> (s)(d) .....	65
Spicy ginger butter	
<b>Shiitake kushi</b> (v) .....	39
Yakitori sauce, shallots, spring onion	
<b>Cauliflower kushi</b> (v) .....	44
Sweet soy, shio salt	

## M A I N C O U R S E

<b>Gohan seabass donabe</b> <i>(se)</i> ..... 210 Chilean seabass, sushi rice, shoyu glazed, spring onion, garlic oil, pepper
<b>Gohan mushroom donabe</b> <i>(v)</i> ..... 125 Seasonal mushroom, truffle, seaweed butter
<b>Grilled wagyu striploin</b> <i>(se)</i> ..... 450 Wagyu MB 6-7, chili honey dressing
<b>Grilled angus tenderloin</b> <i>(g)</i> ..... 240 Tenderloin, yakitori sauce, garlic
<b>BBQ lamb chops</b> <i>(se)</i> ..... 195 Yuzu pickled daikon, togarashi
<b>Grilled baby chicken</b> ..... 145 Marinated baby chicken, ponzu dressing & lime wedge
<b>Wagyu foie gras slider</b> <i>(d)</i> ..... 65 Potato buns, shoyu glazed, sautéed mushroom, foie gras, mayo

## D E S S E R T S

<b>Matcha sponge cake</b> <i>(n)(d)</i> ..... 61 Milk chocolate sauce, vanilla ice cream
<b>Marinated citrus</b> <i>(gf)(v)</i> ..... 41 Calamansi sorbet
<b>Choco lava cake</b> <i>(n)(d)</i> ..... 65 Coconut sorbet
<b>Fruit platter</b> <i>(gf)(v)</i> ..... 53 Chef selection
<b>Mochi selection</b> <i>(d)</i> ..... 65 Chef selection
<b>Dessert platter</b> <i>(d)(n)</i> ..... 130 Chef selection



GO~  
HAN

SUSHI · BAR

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