

Moriawase

Sashimi

3 Variations (9 Pieces) • 160
5 Variations (15 Pieces) • 240

Vegetarian

5 Variations (10 pieces) • 120

Nigiri

3 Variations (6 Pieces) • 125
6 Variations (12 Pieces) • 250

Nigiri

Amadai • 52

Japanese **amadai**, togarashi,
manaos crunch

Ginshake Aburi • 55 (N)

Torched king salmon,
cashew nut, chives

Toro • 70

Tuna belly, karashi

Hamachi • 55 (G)

Yellowtail, ponzu, baby cucumber

Ginshake • 55 (N)

King **salmon**,
banana miso cream, chives

Persea • 46 (V)

Avocado, yuzu miso,
wakame, oyster leaf

Akami • 54 (G)

Bluefin **tuna** loin cho pab style

Unagi • 60 (G)

Grilled fresh water **eel**

Hokkaido Beef • 84

Wagyu Hokkaido A5+, sweet soy, caviar

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fees.
Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts*

Gurkan

Nasu • 44 (G)

Grilled **aubergine**, yuzu, miso

Marinated Ikura • 58

Salmon roe, wasabi

Negi-Toro • 55

Tuna tartar, spring onion, sour plum sauce

Caviar • 178

Baerii vintage **caviar**, kalamansi

Maki

Amazónico • 66 (V)(GF)

Mango, avocado, coconut, cacao nibs

Lomo Quemada • 75 (G)

Tenderloin prime beef, enoki tempura, chipotle

Atun Picante • 110 (G)

Spicy red **tuna** tartare, cucumber, green apple, chives

Langostino Pibil • 92 (G)

Prawn tempura, teriyaki sauce, achiote miso

Palmito Tempura • 55 (V)

Brazilian **palm heart**, shiitake teriyaki, horseradish cream

Seared Salmon • 65

Torched king salmon, crispy skin, citrus miso

Unagi • 98 (D)(G)

Grilled **eel**, parmesan cheese, electric sansho pepper

Lomi-Lomi • 72 (G)

King **salmon**, avocado, coriander, salmon roe