

SEXY FISH

セクシーフィッシュ

WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES.
FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

WHILE YOU DECIDE

- MILK BUN OCEAN BUTTER V 46
- WITH CAVIAR 128
- CAVIAR DIP 128
- SQUID INK CRACKER

SALT & PEPPER SQUID 75

EDAMAME HUMMUS MINT OIL VG 45

TAKOYAKI CROQUETTES 74

KING CRAB CAKES SAFFRON 135



CAVIAR

OSCIETRA 450/30G | 730/50G | 1,400/ 125G
SERVED WITH CONDIMENTS

OYSTERS & UNI

GILLARDEAU NO. 5 42/EACH
SERVED WITH SMOKED CHILLI

UNI 2,400/TRAY
SERVED WITH FRESH WASABI

UMI

A TASTE OF THE OCEAN (FOR TWO PEOPLE)

SELECTION OF MAKI, SASHIMI, TARTARE & OYSTER 540

V = VEGETARIAN | VG = VEGAN

ALL PRICES ARE IN AED, INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND SUBJECT TO 7% AUTHORITY FEE

SUSHI COUNTER

SASHIMI & NIGIRI

SASHIMI 3 PIECES | NIGIRI 2 PIECES

AKAMI BLUEFIN TUNA 68

CHU-TORO MEDIUM FATTY TUNA 82

O-TORO FATTY TUNA 98

HAMACHI YELLOWTAIL 76

SAKE SALMON 52

KINMEDAI GOLDEN EYE SNAPPER 74

HIRAME FLOUNDER 62

EBI PRAWN 68

HOTATE SCALLOP 68

UNI SEA URCHIN 280

UNAGI FRESHWATER EEL 64

CLASSIC MAKI

SALMON & AVOCADO 69

TIGER PRAWN TEMPURA 84

SPICY TUNA 92

YELLOWTAIL 78

KING CRAB CALIFORNIA 148

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° **TREATS** ADD-ONS ° ° ° ° ° ° ° ° ° ° ° ° ° ° ° °
° UNI 12/GR ° CAVIAR 15/GR ° ° ° ° ° ° ° ° ° ° ° ° ° ° ° °
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SIGNATURE NIGIRI

2 PIECES

WAGYU & FOIE GRAS, YOUNG PEACH 168

TUNA & SCALLOP GUNKAN, CITRUS RICE 135

CHU TORO, BURRATA & CAVIAR 148

YELLOWTAIL CRISPY NORI, KIMCHI HOLLANDAISE 125

VEGAN INARI CITRUS RICE & PICKLES 89

CHEF'S SELECTION

3 VARIETIES SASHIMI (6 PIECES) 182

5 VARIETIES SASHIMI (10 PIECES) 264

8 NIGIRI SELECTION 324

SIGNATURE MAKI

SPICY TUNA & CRISPY BEEF 106

SEXY FISH CHIRASHI YUZU DRESSING 98

GREEN DRAGON VG 78

SOFT SHELL CRAB, SEAWEEED MAYO 105

UNAGI & TRUFFLE TAMAGO 128

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RAW

- YELLOWTAIL SASHIMI GREEN MANDARIN PONZU 98
- SALMON TARTARE YUZU MISO, BABY GEM & SHISO 85
- HIRAME CARPACCIO BROWN BUTTER PONZU & FRESH WASABI 195
- SCALLOP CEVICHE APPLE & SHISO GRANITA 98/EACH
- WAGYU BEEF TACO, SMOKED TOFU 110
- THINLY SLICED SEABASS YUZU 92
- SMOKED TUNA BELLY JAPANESE MUSTARD 121
- AKAMI TUNA TATAKI BBQ ONIONS & PONZU 138
- THINLY SLICED O-TORO FRESH WASABI 215

SALADS

- BABY GEM & AVOCADO SMOKED CHILLI SOY 58 | ADD LOBSTER 263
- BURRATA & KIMCHI RICE CRACKERS 104
- CRISPY DUCK & WATERMELON POMEGRANATE 154
- HEIRLOOM TOMATO SMOKED EGGPLANT GOMA & GINGER PONZU 85
- PRAWN APPLE MISO DRESSING & PINE NUTS 105
- CRISPY TRUFFLED TOFU HERBS & EDAMAME VG 78

TEMPURA

- LOBSTER WASABI MAYO 289
- CRISPY PINK SHRIMP YUZU MAYO 103
- TIGER PRAWN DASHI BROTH 142
- ZUCCHINI HONEY & BUCKWHEAT VG 52
- CHICKEN SPICY LIME DRESSING 89

GYOZA

- WAGYU FOIE GRAS & BLACK TRUFFLE 185
- EDAMAME SZECHUAN PEPPER V 86
- PRAWN GINGER 105

SKEWERS

- BEEF ANCHO CHILLI GLAZE 72
- CHICKEN YAKITORI 57
- GRILLED OCTOPUS CORIANDER & YUZU KOSHO 163

ROBATA

- GRILLED SEABASS SHISO PESTO 156
- SALMON TERIYAKI PICKLED CUCUMBER & LEMON 166
- TIGER PRAWN CHILLI & LIME 168
- CARAMELISED BLACK COD SPICY MISO 247
- KING CRAB & BONE MARROW TRUFFLE & TOAST 460
- GRILLED ROCK LOBSTER FERMENTED CHILLI 762
- SPICY BEEF TENDERLOIN 200G GINGER 255
- WHOLE BABY CHICKEN HERB MISO & CHIPOTLE JUS 159
- CARAMELISED LAMB CHOPS RED YUZU KOSHO & HERBS 258
- BRAISED SHORT RIBS BUNS & CONDIMENTS 317

WAGYU

- JAPANESE A5 SIRLOIN 150G 630
- AUSTRALIAN RIBEYE 250G 520
- AUSTRALIAN 9+ TOMAHAWK 1,650

RICE, NOODLES & VEGETABLES

- KIMCHI FRIED RICE 77
- MUSHROOM FRIED RICE TAKANA & POACHED EGG 82
- LOBSTER UDON MENTAICO CREAM SAUCE 289
- UDON NOODLES BLACK TRUFFLE, CRISPY BEEF & SMOKED EGG 92
- NASU MISO EGGPLANT 55
- GREEN ASPARAGUS SMOKED CREAMY PONZU 58
- TENDERSTEM BROCCOLI WAFU & GARLIC V 49
- AUBERGINE KATSU UMEBOSHI KETCHUP 80
- ROASTED ROMANESCO SESAME TOFU & WASABI CHIMICHURRI 110
- GRILLED SWEETCORN SRIRACHA BUTTER 59

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TASTING MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE) SUBJECT TO AVAILABILITY

NAMI

SEASONAL 637

CRISPY ROCK SHRIMP YUZU MAYO

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU

CRISPY DUCK & WATERMELON POMEGRANATE

WAGYU GYOZA FOIE GRAS & BLACK TRUFFLE

SUSHI & SASHIMI PLATTER

TIGER PRAWN CHILLI & LIME

CARAMELISED BLACK COD SPICY MISO

SPICY BEEF TENDERLOIN 200G GINGER

MISO EGGPLANT

VANILLA CHEESECAKE STRAWBERRY & GOLDEN LIME

CINNAMON DONUTS CHOCOLATE SAUCE & EXOTIC CURD

ZEITAKU

PREMIUM 879

CAVIAR DIP SQUID INK CRACKER

OYSTER SERVED WITH SMOKED CHILLI

KING CRAB CAKES SAFFRON

SMOKED TUNA BELLY JAPANESE MUSTARD

EDAMAME GYOZA SZECHUAN PEPPER V

HIRAME CARPACCIO BROWN BUTTER PONZU & FRESH WASABI

PREMIUM SUSHI & SASHIMI

MUSHROOM FRIED RICE TAKANA & POACHED EGG

LOBSTER TEMPURA WASABI MAYO

JAPANESE A5 WAGYU BBQ

GREEN ASPARAGUS SMOKED CREAMY PONZU

SEXY FISH DELUXE DESSERT PLATTER

ENJOY OUR CURATED TASTING MENUS, AVAILABLE TO SAVOR UNTIL 10:45 PM

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