

SEXY FISH

セクシーフィッシュ

KANSO

EFFORTLESS SIMPLICITY FOR A THOUGHTFUL LUNCH

LUNCH MENU | 2 COURSES 167

SERVED WITH A DETOX SHOT & EDAMAME HUMMUS

ENJOY YOUR LUNCH EXPERIENCE WITH AN OMAKASE TASTING OF COLD-BREWED JAPANESE TEA, WINE, AND SAKE—HANDPICKED BY OUR SOMMELIERS TO SURPRISE AND DELIGHT YOUR TASTE BUDS.
AED 80

COURSE ONE (SELECT TWO)

SALMON TATAKI SHISO PONZU
BABY GEM & AVOCADO SMOKED CHILLI SOY
PRAWN GYOZA GINGER DRESSING
TOMATO SALAD ROASTED GINGER VG
SPICY TUNA MAKI
OPEN YELLOWTAIL MAKI YUZU TRUFFLE
NIGIRI SELECTION (3 PIECES)
CHICKEN YAKITORI
SASHIMI SELECTION (3 PIECES)
BEEF SKEWER ANCHO CHILI
BLACK COD CROQUETTES
EDAMAME GYOZA SZECHUAN PEPPER VG
ROCK SHRIMP TEMPURA YUZU MAYO

COURSE TWO (SELECT ONE)

BABY CHICKEN HERB MISO
GRILLED TUNA SALAD POTATO, GREEN BEANS & WAFU DRESSING
SALMON TERIYAKI PICKLED CUCUMBERS
ANGUS BEEF TENDERLOIN GINGER & BLACK PEPPER SAUCE
BLACK COD DONBURI SPICY MISO
CHICKEN TEMPURA SPICY LIME
CHIRASHI DONBURI SUSHI RICE & PICKLES
AUBERGINE KATSU UMEBOSHI KETCHUP
STEAMED SEABASS GINGER & CHILLI
CRISPY TRUFFLED TOFU AVOCADO & LIME VG
MUSHROOM FRIED RICE

DESSERTS 35 EACH

EXOTIC FRUITS
CINNAMON DONUTS CHOCOLATE SAUCE & EXOTIC CURD
LEMONGRASS CREME BRÛLÉE PEANUTS & COCONUT
BUBBLEGUM ICE CREAM CONE



PAUSE FOR KANSO. LUNCH, SIMPLY SERVED MONDAY TO FRIDAY, 12PM–3PM.

V = VEGETARIAN | VG = VEGAN

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

SUSHI COUNTER

SASHIMI & NIGIRI

SASHIMI 3 PIECES EACH | NIGIRI 2 PIECES EACH

AKAMI BLUEFIN TUNA 74
CHU-TORO MEDIUM FATTY TUNA 88
O-TORO FATTY TUNA 110
HAMACHI YELLOWTAIL 76
SAKE SALMON 68
KINMEDAI GOLDEN EYE SNAPPER 74
HIRAME FLOUNDER 78
EBI PRAWN 68
HOTATE SCALLOP 72
UNI SEA URCHIN 280
UNAGI FRESHWATER EEL 64
BOTAN EBI SPOT PRAWN 150
IKURA SALMON ROE 75

CLASSIC MAKI

SALMON & AVOCADO 69
TIGER PRAWN TEMPURA 87
SPICY TUNA 95
YELLOWTAIL 78
KING CRAB CALIFORNIA 159
SEXY FISH CHIRASHI YUZU DRESSING 103

SIGNATURE MAKI

SPICY TUNA & CRISPY BEEF TOMATO RELISH 108
WAGYU ONION RELISH TRUFFLE MAYO 110
GREEN DRAGON ASPARAGUS & AVOCADO RELISH 78
SOFT SHELL CRAB, SEAWEEED MAYO 105
UNAGI & FOIE GRAS GREEN APPLE & YUKARI 118
PRAWN TEMPURA & SALMON ABURI TERIYAKI DRESSING 108

SIGNATURE NIGIRI

PER PIECE

WAGYU & FOIE GRAS, YOUNG PEACH 85
TUNA & SCALLOP GUNKAN, CITRUS RICE 75
CHU TORO, BURRATA & CAVIAR 80
YELLOWTAIL CRISPY NORI, KIMCHI HOLLANDAISE 64
INARI NIGIRI CITRUS RICE & PICKLES VG 47
SALMON ABURI JAPANESE CHIMICHURRI 60

CHEF'S SELECTION

3 VARIETIES SASHIMI (6 PIECES) 182
5 VARIETIES SASHIMI (10 PIECES) 264
8 NIGIRI SELECTION 324

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◦ **TREATS** ADD-ONS ◦
◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦
◦ UNI 12/GR CAVIAR 15/GR ◦
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WHILE YOU DECIDE

GOCHUJANG & HONEY GLAZED MILK BUN SMOKED KOMBU BUTTER	53
CAVIAR DIP	128
TOASTED BRIOCHE	

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU & AVOCADO 98

LOBSTER TACO PINEAPPLE & SHISO 90

WAGYU BEEF TACO, SMOKED TOFU 110

THINLY SLICED SEABASS KIZAMI WASABI & SHISO DRESSING 97

BLUEFIN TUNA TARTARE CAVIAR, FRESH WASABI,
GINGER PONZU, WARM BRIOCHE 220

WAGYU TATAKI TRUFFLE PONZU, MUSTARD & PICKLED DAIKON 190

WHOLE KING CRAB LEG JAPANESE VINAIGRETTE 390/EACH

SALADS

BABY GEM & AVOCADO SMOKED CHILLI SOY DRESSING 65

BURRATA KIMCHI SAUCE & RICE CRACKERS 104

CRISPY DUCK & PICKLED WATERMELON HOISIN,
PEA SHOOTS & CASHEWS 162

HEIRLOOM TOMATO SMOKED EGGPLANT GOMA & GINGER PONZU 91

CRISPY TRUFFLED TOFU HERBS & AVOCADO VG 78

KING CRAB POTATO SALAD GREEN APPLE, TOBIKO & PONZU 180

SPINACH, SESAME DRESSING & CRISPY SWEET POTATO 65

TEMPURA

LOBSTER WASABI MAYO 289

CRISPY PINK SHRIMP SANSO PEPPER, YUZU MAYO 108

TIGER PRAWN DASHI BROTH 142

PUMPKIN & ZUCCHINI HONEY & BUCKWHEAT VG 65

CHICKEN SPICY LIME DRESSING 89

GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 188

EDAMAME SZECHUAN PEPPER V 86

PRAWN GINGER DRESSING 113

SALT & PEPPER SQUID 79

EDAMAME HUMMUS MINT OIL VG 51

TAKOYAKI CROQUETTES 74

KING CRAB CAKES SAFFRON AIOLI 135

HOUSE MADE JAPANESE PICKLES 65

SKEWERS

BEEF ANCHO CHILLI GLAZE 90

CHICKEN YAKITORI 75

SCALLOP CORN & TRUFFLE 125

ROBATA

GRILLED SEABASS SHISO SALSA 168

SALMON TERIYAKI PICKLED CUCUMBER & LEMON 166

TIGER PRAWN CHILLI & LIME 168

CARAMELISED BLACK COD SPICY MISO & POMELO SALAD 263

GRILLED ROCK LOBSTER LEMON BUTTER, YUZU KOSHO & SOBACHA 585

WHOLE BABY CHICKEN HERB MISO & CHIPOTLE JUS 169

CARAMELISED LAMB CHOPS RED YUZU KOSHO & PICKLED PEAR 268

VEAL CHOP CHILLI & HONEY GLAZE, KUMQUAT & SHISO RELISH 380

GRILLED OCTOPUS CORIANDER & YUZU KOSHO 180

WAGYU

JAPANESE A5 SIRLOIN 150G 650

AUSTRALIAN SIRLOIN 200G 520

AUSTRALIAN 9+ TOMAHAWK 1.5KG 1,650

SPICY BEEF TENDERLOIN GRILLED ONION, GINGER
& BLACK PEPPER SAUCE 278

RICE, NOODLES & VEGETABLES

KIMCHI FRIED RICE 82

MUSHROOM FRIED RICE TAKANA & POACHED EGG 82

UDON NOODLES BLACK TRUFFLE, CRISPY BEEF & SMOKED EGG 97

CARAMELISED MISO EGGPLANT 62

GREEN ASPARAGUS SMOKED CREAMY PONZU 62

TENDERSTEM BROCCOLI WAFU & GARLIC V 62

GRILLED SUGAR SNAP PEAS YUZU ROMESCO 62

CRISPY POTATO UNAGI SAUCE & FURIKAKE 62

SWEET CORN CITRUS MISO BUTTER 62

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