

# 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.

## TASTING MENUS

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

### NAMI

SEASONAL 650

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  
CARMELISED BLACK COD SPICY MISO & POMELO

SPICY BEEF TENDERLOIN 200G GINGER  
KIMCHI FRIED RICEV

VANILLA CHEESECAKE STRAWBERRY & GOLDEN LIME  
CINNAMON DONUTS CHOCOLATE SAUCE & EXOTIC CURD

### YUNIKU

SIGNATURE 1,100

OSCIETRA CAVIAR  
GOCHUJANG GLAZED MILK BUN  
LOBSTER TACO

BLUEFIN TUNA TARTARE FRESH WASABI & GINGER PONZU  
SPINACH SALAD SESAME DRESSING & CRISPY SWEET POTATO  
PUMPKIN & MUSHROOM TEMPURA LOCAL HONEY

DELUXE SUSHI PLATTER  
A SELECTION OF OUR SIGNATURE NIGIRIS, MAKI & SASHIMI

CHILEAN SEABASS BEURRE BLANC & CAVIAR  
MUSHROOM FRIED RICE TAKANA & POACHED EGG

A5 WAGYU SIRLOIN  
MIXED GREENS YUZU & HERBS

SWEET TSUNAMI

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

ENSO SAKE PAIRING 355 AED  
SENSUI WINE PAIRING 650 AED

ENHANCE YOUR OMAKASE JOURNEY WITH A PRECISION-CURATED EXPERIENCE – UNEXPECTED, ELEVATED, UNFORGETTABLE.

V = VEGETARIAN | VG = VEGAN

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

## BITES

GOCHUJANG & HONEY GLAZED MILK BUN  
SMOKED KOMBU BUTTER v 56

SALT & PEPPER SQUID 84

EDAMAME HUMMUS MINT OIL VG 51

TAKOYAKI CROQUETTES 74

KING CRAB CAKES TARRAGON & LEMON 135

## RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU & AVOCADO 98

SLICED CHUTORO YUZU MISO & BLACK LEMON OIL 108

LOBSTER TACO PINEAPPLE & SHISO 95

LIGHTLY SMOKED BEEF TARTARE KOREAN BBQ & OCEAN MAYO 150

THINLY SLICED SEABASS KIZAMI WASABI & SHISO DRESSING 97

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

## SALADS

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

BUTTERNUT SQUASH HAZELNUTS, MISO & CRISPY KALE VG 84

CRISPY TRUFFLED TOFU HERBS & AVOCADO VG 78

BABY GEM & AVOCADO SMOKED CHILLI SOY 65

SPINACH SESAME DRESSING & CRISPY SWEET POTATO VG 65

BURRATA KIMCHI & RICE CRACKERS VG 104

## TEMPURA

CRISPY PINK SHRIMP SANSHO PEPPER, YUZU MAYO 108

TIGER PRAWN DASHI BROTH 142

CHILEAN SEABASS GINGER & MANGO SALSA 89

PUMPKIN & MUSHROOM LOCAL HONEY VG 72

CRISPY CHICKEN JAPANESE CURRY SEASONING 92

LOBSTER WASABI MAYO 275

## GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 188

MUSHROOM XO SAUCE VG 86

PRAWN GINGER DRESSING 113

## SKEWERS

BEEF ANCHO CHILLI GLAZE 90

CHICKEN YAKITORI 75

JAPANESE A5 WAGYU GINGER GLAZE, SHISO & PICKLED ONION 95

CHILEAN SEABASS BEURRE BLANC, CAVIAR & WASABI 89

## ROBATA

GRILLED SEABASS SHISO SALSA 178

SALMON TERIYAKI PICKLED CUCUMBER & LEMON 172

TIGER PRAWN CHILLI & LIME 168

CARAMELISED BLACK COD SPICY MISO & POMELO SALAD 263

WHOLE BABY CHICKEN KUMQUATS & SHISO 178

CARAMELISED LAMB CHOPS RED YUZU KOSHO & PICKLED PEAR 268

GRILLED OCTOPUS CORIANDER & YUZU KOSHO 180

KING CRAB & BONE MARROW TRUFFLE & TOAST 460

GRILLED LOBSTER CHILLI PONZU BUTTER & HERBS 440

## WAGYU

JAPANESE A5 SIRLOIN 100G 650

AUSTRALIAN SIRLOIN 200G 520

SPICY BEEF TENDERLOIN GRILLED ONION, GINGER  
& BLACK PEPPER SAUCE 310

GLAZED SHORT RIBS SPICED CORN PUREE & PICKLED SHALLOTS 380

## RICE, NOODLES & VEGETABLES

KIMCHI FRIED RICE 82

MUSHROOM FRIED RICE TAKANA & POACHED EGG v 82

SPICY UDON CARBONARA WAGYU BEEF & CHILLI OIL 89

UDON NOODLES BLACK TRUFFLE, CRISPY BEEF & SMOKED EGG 97

GREEN ASPARAGUS SMOKED CREAMY PONZU 62

MIXED GREENS YUZU & HERBS v 62

CRISPY POTATO UNAGI SAUCE & FURIKAKE v 62

SWEET CORN CITRUS MISO BUTTER v 62

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## SUSHI COUNTER

### SASHIMI & NIGIRI

SASHIMI 3 PIECES EACH | NIGIRI 2 PIECES EACH

AKAMI BLUEFIN TUNA 76

CHU-TORO MEDIUM FATTY TUNA 89

O-TORO FATTY TUNA 110

HAMACHI YELLOWTAIL 78

SAKE SALMON 70

KINMEDAI GOLDEN EYE SNAPPER 74

HOTATE SCALLOP 78

UNI SEA URCHIN 280

UNAGI FRESHWATER EEL 67

IKURA SALMON ROE 75

### CLASSIC MAKI

SALMON & AVOCADO IKURA 73

TIGER PRAWN TEMPURA SPICY MAYO 89

YELLOWTAIL PASSIONFRUIT LECHE DE TIGRE 78

KING CRAB CALIFORNIA AVOCADO 159

SPICY TUNA 95

### SIGNATURE MAKI

SPICY TUNA & CRISPY BEEF TOMATO RELISH 108

WAGYU CARAMELISED ONION & TRUFFLE MAYO 110

RED DRAGON ASPARAGUS & PIQUILLO PEPPER v 78

SOFT SHELL CRAB CHILLI SAUCE & PICKLED CUCUMBER 105

CRISPY UNAGI TAMAGO & WASABI TOBIKO 110

PRAWN TEMPURA & SALMON ABURI TERIYAKI DRESSING 108

### OCTOPUS PLATTER

(TO SHARE)

SELECTION OF SIGNATURE AND  
CLASSIC NIGIRIS, MAKI AND SASHIMI 1,050

### SIGNATURE NIGIRI

PER PIECE

WAGYU & FOIE GRAS, YOUNG PEACH 85

TUNA & SCALLOP GUNKAN, CITRUS RICE 75

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

### CAVIAR

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

BELUGA 2,200/50G

SERVED WITH CONDIMENTS

ADD TO ANY OF YOUR FAVOURITE DISHES  
CAVIAR 75/5GR

### UMI

A TASTE OF THE OCEAN (FOR TWO PEOPLE)

SELECTION OF MAKI, SASHIMI & TARTARE 540

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