

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
CARAMELISED BLACK COD SPICY MISO & POMELO

SPICY BEEF TENDERLOIN 200G GINGER
MUSHROOM FRIED RICE TAKANA & POACHED EGG

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 105

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

OYSTERS

JAPANESE AMABE 42/EACH

SERVED WITH SMOKED CHILLI DRESSING

UMI

A TASTE OF THE OCEAN (FOR TWO PEOPLE)

SELECTION OF MAKI, SASHIMI & TARTARE 540

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