



A S I A · A S I A
RESTAURANT | LOUNGE

TASTING MENU

AED 495 PER PERSON

COURSE ONE

IKA NIGIRI D, F, R, SE, SO

Baby squid, batayaki batter, herring roe

SPICY BLUEFIN 2.0 E, F, G, R, SE, SO

Spicy tuna mix, furikake, tanuki, tobiko, chive, ikura

COURSE TWO

DUCK CONFIT G, SO

Spice jus, fig, compote rock melon, berry

SHORT RIB DUMPLINGS G, SO

Blend chili bean, chive

COURSE THREE

GLAZED BLACK COD E, F, G, S, SO, SU

Stir fried rice, laoganma sauce, crispy ginger

COURSE FOUR

WAGYU TENDERLOIN D, SO

Asparagus, truffle oil, shiso sauce

COURSE FIVE

WHITE CHOCOLATE AND RASPBERRY CRUMBLE D, E

Szechuan pepper foam, hibiscus ice cream

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Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

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SEAFOOD & RAW

TUNA TATAKI SE, SO Nikkei sauce, avocado, sesame oil	115
SHISO YELLOW TAIL F, R, SE, SO Shiso sauce, togarashi, white radish	90
SALMON CARPACCIO F, G, R, SO Truffle ponzu, caviar	100
BLUEFIN TUNA TARTARE F, R, SO Avocado, chili oil, caviar	145

SASHIMI & NIGIRI

3 PIECES / 2 PIECES

SALMON – SAKE F, R, SO	45
BLUEFIN TUNA – MAGURO F, R, SO	60
YELLOWTAIL – HAMACHI F, R, SO	60
SEA BASS – SUZUKI F, R, SO	50
EEL – UNAGI F, G, SO	55
SHRIMP – EBI F, S, SO	50
SQUID – IKA D, F, R, SE, SO	45
SCALLOP – HOTATE F, R, S, SO	60
SALMON ABURI F, G, R, SO Truffle	65
WAGYŪ BEEF F, G, R, SO Caviar	85

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MAKI

DYNAMITE SO, V Oyster mushroom, cucumber, shimeji mushroom	60
BAMBOO-SHOOT SO, V Mame nori, achiote miso, truffle tapenade, taro cracker	65
TROPICAL SPICY CRAB E, F, G, S, SE Crab stick, cucumber, avocado, tobiko	95
SPIDER MAKI D, E, F, G, R, S, SE, SO Soft shell crab, bluefin tuna, spicy mayo, tobiko	95
CRISPY SHRIMP TEMPURA E, G, S, SE, SO Shrimp, avocado, Boston lettuce, eel sauce	90
DRAGON MAKI F, G, S, SE, SO Shrimp tempura, avocado, eel, yuzu furikake	90
PHILADELPHIA D, F, G, R, SE, SO Smoked salmon, cucumber, cream cheese, ikura, chive	80
SPICY BLUEFIN 2.0 E, F, G, R, SE, SO, Furikake, Kewpie mayo, tanuki, tobiko, ikura	95
WAGYŪ ABURI F, G, SO Caviar, avocado, mango, eel sauce	160
ASIA ASIA MORIAWASE 42 pieces <i>Omakase – allow our chefs to create a selection just for you</i>	650

SMALL DISHES

EDAMAME SE, SO, SU, V Salt - Spicy	35/45
AVOCADO SALAD E, SE, SO, V Creamy yuzu dressing, pomegranate, orange	45
CRISPY SWEET POTATO D, SO, V Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	60
THAI PAPAYA SALAD F, N, S, SO Thai dressing, pomegranate	60
MISO SOUP F, SE, SO Shimeji mushroom, wakame, tofu	40
CHICKEN WINGS G, S, SE, SO Ginger, garlic, XO sauce	65
CHICKEN SPRING ROLL A, D, G, SO, SE Lemongrass, tonkatsu, togarashi, Shaoxing sauce	85
WAGYŪ BEEF GYOZA G, SE, SO Kabayaki sauce, truffle	135

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TEMPURA

SWEET AVOCADO E, G, SE, SO, V Sweet spicy mayo, sesame seed	85
SHIITAKE G, SE, SO, V Teriyaki sauce	55
SHRIMP E, G, N, S, SE Peanut chili sauce	95
CHICKEN G, SO Sweet and sour sauce	70

DIM SUM

4 PIECES

VEGETARIAN DUMPLINGS G, V	55
SHRIMP DIM SUM F, G, S, SE	50
CHILI CHICKEN DUMPLINGS G, SE	65
SHORT RIB DUMPLINGS G, SO	80

8 PIECES

DIM SUM GALA BASKET G, S, SE, SO	125
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BAO BUN

DUCK G, SE, SO	95
WOK BEEF D, G, SO	90

CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

HALF DUCK	220
WHOLE DUCK	405

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KUSHIYAKI

ASPARAGUS & KING OYSTER MUSHROOM D, G, SO, V Truffle yuzu	65
LEMONGRASS SHRIMP F, S Asparagus, pepper and fennel pickle	75
SAMBAL SEA BASS F Lemongrass, burnt chili	75
CHAR SIU CHICKEN E, F, SO Katsuobushi, Kewpie mayo, chive	65
KUSHIYAKI PLATTER D, E, F, G, S, SO Asparagus, shrimp, sea bass, chicken	260

SIGNATURES

JAPANESE KATSU CURRY G, V Carrot, onion, ginger, water chestnut	160
STIR FRIED UDON NOODLES D, G, SO, SE, V Lotus root, kale, long bean, blended spice	100
THAI SEAFOOD GREEN CURRY S Mussel, shrimp, bamboo shoot	185
STIR FRIED SHRIMP NOODLES E, G, S, SE, SO Chili, soy, coriander	120
CHILEAN SEA BASS E, SE, SO Soy, honey, sesame	220
MISO BLACK COD E, SO Pickled ginger root, crispy leek	230
SWEET & SOUR CHICKEN SO Pineapple, pepper, pomegranate, dragon fruit	130

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ROBATA

BABY CHICKEN D	125
Miso, yogurt, yuzu kosho	
JASMINE LAMB CHOPS G, SO	125
Spicy Korean miso, aubergine, burnt lemon	
BRAISED BEEF SHORT RIBS SE, SO	115
Sweet potato, kumquat	
TENDERLOIN D, SE, SO	220
Spicy teriyaki	
RIBEYE D, SO	225
Ancho chili	
TOMAHAWK SO	700
Shiso chimichurri	
ROBATA PLATTER D, E, F, G, SE, SO	800
Miso black cod, baby chicken, lamb chops, ribeye	

SIDE DISHES

STEAMED RICE SE, V	35
MIXED WOK GREENS D, SO, V	55
GRILLED ASPARAGUS SE, V	55
SWEET CORN D, G, SE, V	55
VEGETABLE FRIED RICE E, G, SO, V	70
Spring onion, carrot, cabbage, sweet soy, egg yolk	
SPECIAL FRIED RICE E, G, S, SO	80
Mixed vegetable, shrimp, turkey ham, chicken, beef	
WAGYŪ BEEF FRIED RICE E, SO	90
Fresh truffle, chive	

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