



A S I A · A S I A  
RESTAURANT | LOUNGE

# TASTING MENU

AED 495 PER PERSON

## COURSE ONE

### SALMON CARPACCIO F, G, R, SO

Truffle ponzu, caviar

### BLUEFIN TUNA TARTARE F, R, SO

Avocado, chili oil, caviar

### WAGYŪ BEEF GYOZA F, G, SE, SO

Kabayaki sauce, truffle

## COURSE TWO

### AVOCADO MAKI SE, SO, V

Cucumber, asparagus, shiitake, carrot, chive, teriyaki

### CRISPY SHRIMP TEMPURA MAKI E, G, S, SE, SO

Shrimp, avocado, Boston lettuce, eel sauce

### SALMON ABURI F, G, R, SO

Truffle

## COURSE THREE

### CRISPY SWEET POTATO D, F, SO

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

### CHAR SIU CHICKEN E, F, SO

Katsuobushi, kewpie mayo, chive

## COURSE FOUR

### MISO BLACK COD E, SO

Pickled ginger root, crispy leek

### RIBEYE E, F, SE, SO

Ancho chili

## COURSE FIVE

### PAVLOVA D, E, G, N

Yuzu foam, pistachio ice cream, crumble, seasonal fruit

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## SEAFOOD & RAW

<b>TUNA TATAKI</b> SE, SO Nikkei sauce, avocado, sesame oil	115
<b>CURED HAMACHI</b> F, R Yuzu passion fruit, shiso leaf, crispy quinoa	85
<b>SCALLOPS</b> A, E, F, G, R, SO Apple, ponzu, truffle, sake	110
<b>SALMON CARPACCIO</b> F, G, R, SO Truffle ponzu, caviar	100
<b>SALMON TARTARE</b> E, F, R, SE, SO Oshinko, avocado, coriander, plum, truffle mayo	95
<b>BLUEFIN TUNA TARTARE</b> F, R, SO Avocado, chili oil, caviar	145

## SASHIMI & NIGIRI

3 PIECES / 2 PIECES

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

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## MAKI

<b>DYNAMITE</b> SO, V	60
Oyster mushroom, cucumber, shimeji mushroom	
<b>AVOCADO</b> SE, SO, V	70
Cucumber, asparagus, shiitake, carrot, chive, teriyaki	
<b>TROPICAL SPICY CRAB</b> E, F, G, S, SE	95
Crab stick, cucumber, avocado, tobiko	
<b>CRISPY SHRIMP TEMPURA</b> E, G, S, SE, SO	90
Shrimp, avocado, Boston lettuce, eel sauce	
<b>DRAGON MAKI</b> F, G, S, SE, SO	90
Shrimp tempura, avocado, eel, yuzu furikake	
<b>PHILADELPHIA</b> D, F, G, R, SE, SO	80
Salmon, cucumber, cream cheese, ikura, chive	
<b>KAMA HAMACHI</b> E, F, R, SO	60
Lemon zest, spicy bean	
<b>WAGYŪ ABURI</b> F, G, SO	160
Caviar, avocado, mango, eel sauce	
<b>ASIA ASIA MORIAWASE</b>	650
<b>42 PIECES</b>	
<i>Allow our chefs to create a selection just for you</i>	

## SMALL DISHES

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

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## TEMPURA

<b>SHIITAKE</b> G, SE, SO, V Teriyaki sauce	55
<b>SHRIMP</b> E, G, N, S, SE Peanut chili sauce	95
<b>CHICKEN</b> G, SO Sweet and sour sauce	70

## DIM SUM

### 4 PIECES

<b>VEGETARIAN DUMPLINGS</b> G, V	55
<b>SHRIMP DIM SUM</b> F, G, S, SE	50
<b>PURPLE CHICKEN AND SHRIMP</b> G, S, SE	65
<b>CHILI CHICKEN DUMPLINGS</b> G, SE	65

### 8 PIECES

<b>DIM SUM GALA BASKET</b> G, S, SE	110
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## BAO BUN

<b>CONFIT DUCK</b> G, SO	90
<b>BRAISED SHORT BEEF</b> G, SO	95

## CRISPY AROMATIC DUCK G, SE, SO

Pancake, spring onion, cucumber, hoisin

<b>HALF DUCK</b>	220
<b>WHOLE DUCK</b>	405

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## KUSHIYAKI

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

## SIGNATURES

<b>JAPANESE KATSU CURRY</b> G, V Carrot, onion, ginger, water chestnut	160
<b>THAI SEAFOOD GREEN CURRY</b> S Mussel, shrimp, bamboo shoot	185
<b>STIR FRIED SHRIMP NOODLES</b> E, G, S, SE, SO Chili, soy, coriander	120
<b>CHILEAN SEA BASS</b> E, SE, SO Soy, honey, sesame	220
<b>MISO BLACK COD</b> E, SO Pickled ginger root, crispy leek	230
<b>SWEET &amp; SOUR CHICKEN</b> SO Pineapple, pepper, pomegranate, dragon fruit	130

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## ROBATA

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

## SIDE DISHES

<b>STEAMED RICE</b> SE, V	35
<b>MIXED BABY VEGETABLES</b> SE, SO, V	55
<b>SPICY BOK CHOY</b> G, V	55
<b>SWEET CORN</b> D, G, SE, V	55
<b>VEGETABLE FRIED RICE</b> E, G, SO, V Oyster mushroom, egg noodle	70
<b>SPECIAL FRIED RICE</b> E, G, S, SO Mixed vegetable, shrimp, turkey ham, chicken, beef	80
<b>WAGYŪ BEEF FRIED RICE</b> E, F, SO Fresh truffle, chive	90

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