



A S I A · A S I A
RESTAURANT | LOUNGE

B U S I N E S S B A Y

TASTING MENU

AED 450 PER PERSON

COURSE ONE

SALMON CARPACCIO

Truffle ponzu, caviar

BLUEFIN TUNA TARTARE

Avocado, chili oil, caviar

WAGYŪ BEEF GYOZA

Kabayaki sauce, truffle

COURSE TWO

AVOCADO MAKI **V**

Cucumber, asparagus, shiitake, carrot, chive, teriyaki

CRISPY SHRIMP TEMPURA MAKI

Shrimp, avocado, Boston lettuce, eel sauce

SALMON ABURI

Truffle

COURSE THREE

CRISPY SWEET POTATO

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

CHAR SIU CHICKEN

Katsuobushi, kewpie mayo, chive

COURSE FOUR

MISO BLACK COD

Pickled ginger root, crispy leek

RIBEYE

Ancho chili

COURSE FIVE

PAVLOVA **V N**

Yuzu foam, pistachio ice cream, crumble, seasonal fruit

V Vegetarian **N** Nuts **A** Alcohol

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SEAFOOD & RAW

TUNA TATAKI Nikkei sauce, avocado, sesame oil	115
CURED HAMACHI Yuzu passion fruit, shiso leaf, crispy quinoa	80
SALMON CARPACCIO Truffle ponzu, caviar	100
SALMON TARTARE Oshinko, avocado, coriander, plum, truffle mayo	95
BLUEFIN TUNA TARTARE Avocado, chili oil, caviar	145

SASHIMI & NIGIRI

3 PIECES / 2 PIECES

SALMON – SAKE	45
BLUEFIN TUNA – MAGURO	55
YELLOWTAIL – HAMACHI	55
SEA BASS – SUZUKI	45
EEL – UNAGI	50
SHRIMP – EBI	45
SCALLOP – HOTATE	55
SALMON ABURI Truffle	60
WAGYŪ BEEF Caviar	85

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MAKI

DYNAMITE V Oyster mushroom, cucumber, shimeji mushroom	55
AVOCADO V Cucumber, asparagus, shiitake, carrot, chive, teriyaki	65
TROPICAL SPICY CRAB Crab stick, cucumber, avocado, tobiko	95
CRISPY SHRIMP TEMPURA Shrimp, avocado, Boston lettuce, eel sauce	85
DRAGON MAKI Shrimp tempura, avocado, eel, yuzu furikake	90
PHILADELPHIA Salmon, cucumber, cream cheese, ikura, chive	80
KAMA HAMACHI Lemon zest, spicy bean	60
WAGYŪ ABURI Caviar, avocado, mango, eel sauce	160
ASIA ASIA MORIAWASE 42 PIECES Omakase – allow our chefs to create a selection just for you	600

SMALL DISHES

EDAMAME V Salt – Spicy	35/45
AVOCADO SALAD V Creamy yuzu dressing, pomegranate, orange	45
THAI PAPAYA SALAD Thai dressing, pomegranate	60
CRISPY SWEET POTATO Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	55
MISO SOUP Shimeji mushroom, wakame, tofu	40
CHICKEN WINGS Ginger, garlic, XO sauce	65
SPRING ROLL A Chicken, oyster sauce, Shaoxing wine, spring onion	85
WAGYŪ BEEF GYOZA Kabayaki sauce, truffle	110

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TEMPURA

SHIITAKE V Teriyaki sauce	55
SHRIMP N Peanut chili sauce	90
CHICKEN Sweet and sour sauce	65

DIM SUM

4PIECES	
VEGETARIAN DUMPLINGS V	55
SHRIMP DIM SUM	45
PURPLE CHICKEN AND SHRIMP	65
CHILI CHICKEN DUMPLINGS	65
8PIECES	
DIM SUM GALA BASKET	100

BAO BUN

CONFIT DUCK	90
BRAISED SHORT BEEF	95

CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

HALF DUCK	205
WHOLE DUCK	395

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KUSHIYAKI

ASPARAGUS & KING OYSTER MUSHROOM V	65
Truffle yuzu	
LEMONGRASS SHRIMP	75
Asparagus, pepper & fennel pickle	
SAMBAL SEA BASS	70
Lemongrass, burnt chili	
CHAR SIU CHICKEN	60
Katsuobushi, Kewpie mayo, chive	
KUSHIYAKI ROBATA	255
Asparagus, shrimp, sea bass, chicken	

ROBATA

BABY CHICKEN	120
Miso, yogurt, yuzu kosho	
JASMINE LAMB CHOPS	120
Spicy Korean miso, aubergine, burnt lemon	
BRAISED BEEF SHORT RIBS	110
Unagi sauce, sweet potato, kumquat	
TENDERLOIN	190
Spicy teriyaki	
RIBEYE	205
Ancho chili	
TOMAHAWK	700
Shiso chimichurri	
ROBATA PLATTER	800
Miso black cod, baby chicken, lamb chops, ribeye	

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SIGNATURES

THAI SEAFOOD GREEN CURRY A	180
Mussel, shrimp, bamboo shoot	
STIR FRIED SHRIMP NOODLES	100
Chili, soy, coriander	
CHILEAN SEA BASS	200
Soy, honey, sesame	
MISO BLACK COD	205
Pickled ginger root, crispy leek	
SWEET & SOUR CHICKEN	110
Pineapple, pepper, pomegranate, dragon fruit	

SIDE DISHES

STEAMED RICE V	35
MIXED BABY VEGETABLES V	55
SPICY BOK CHOY V	55
SWEET CORN V	55
VEGETABLE FRIED RICE V	65
Oyster mushroom, egg noodle	
SPECIAL FRIED RICE	75
Mixed vegetable, shrimp, turkey ham, chicken, beef	
WAGYŪ BEEF FRIED RICE	85
Fresh truffle, chive	

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