SHABU-SHABU
TRADITIONAL JAPANESE HOT POT - 155 per person*

Shabu-shabu is a type of nabe (hotpot) dish, where ingredients such as vegetables and thinly cut meat are immersed into boiling water or dashi soup and left to stew a couple of times. Ingredients such as tofu, vegetables, and noodles are also stewed together, and then eaten by dipping them into the sauce. The dashi soup stock used in shabu-shabu is kombu seaweed soup stock.

Our version of shabu-shabu includes a large selection of gourmet vegetables and noodles, and is served with daikon ponzu sauce and goma sauce.

* Served for minimum of 2 guests
* Includes water and soft beverages

SIGNATURE MAKI

SIGNATURE MAKI SELECTION 270
- Tasting Sampler of all our Signature Maki Rolls

MAKI ROLLS

SALMON AVOIDO (6pcs) 35
Salmon, Avocado, Wasabi

SPICY SCALLOP (4pcs) 38
Scallop, Shiso Leaf, Chili Sauce

LOBIER TEMURA ROLL (8pcs) 119
Lobster, Avocado, Teryaki Sauce

CHEF’S SUSHI WAGYU ROLL (8pcs) 99
Wagyu Beef, Shrimp Tempura, Teryaki Sauce

SHABU SHABU

SALMON BLOW TORCH (6pcs) 65
Salmon Belly, Crab Mayo, Kaniwa, Teryaki Sauce

SOUPS

WHITE MISO SOUP 19
Soy Bean Paste Soup, Seaweed, Tofu

SPICY LOBSTER MISO SOUP 45
Spicy Miso, Julienned Konbu

COLD APPETIZERS

THINLY SLICED YELLOWTAIL SASHIMI 85
Thin Yellowtail Fish with Homemade Garlic Ponzu

WAGYU BEEF TAKATA 119
Grilled Beef, Winter Truffle, Oriental Dressing

TRUFFLE SEABASS 95
Thin Seabass, Truffle Dressing

ABURIYAKI TUNA 85
Quick Seared Tuna, Mixed Vegetables, Negi Sauce

TUNA TATARI 85
Seared Tuna, Braised Onion, Shichimi, Daikon Ponzu

HOT APPETIZER

GRILLED SWEET CORN 39
With Miso Ponzu Butter

SPICY EDAMAME 25
Spicy Garlic Sauce

EDAMAME 25
Salted Soy Beans

CRISPY SQUID 65
Lime Wedge, Shiitake Pepper

SHRMP TEMPURA 75
Served with Bonito Broth

PRAWN AND BLACK COD DUMPLINGS 69
Spicy Soy Vinegar

CHICKEN KABAYEKI 59
Marinated and Glazed with Yakitori Sauce

ROCK SHRMP KUNAFA 85
Shrimp, Kunafa, Spicy Kaori Sauce

JAPANESE FRIED CHICKEN 65
Chicken, Crispy Yuzu Sauce

CRISPY DYNAMITE SHRIMP 69
Lime Wedge, Spicy Mayo, Scallion

SIGNATURE NIGIRI

SALMON BLOW TORCH (6pcs) 65
Salmon Belly, Crab Mayo, Kaniwa, Teryaki Sauce

DESSERTS

COCONUT SAGO 45
Stewed Pineapple, Mango Sorbet

MATCHA CREME BRULEE 45
Fennel Rice Cracker

EXOTIC FRUIT SALAD 45
Yuzu & Ginger Sorbet

FLAVORED MOCHI ICE CREAM 45
Mango, Coconut, Green Tea

SOFT JAPANESE CHEESE CAKE 45
Bounty coconut crumble

NOODLES

SEAFOOD YAKI SOBA 85
Egg Noodles, Mix Seafood, Assorted Asian Vegetables

CHICKEN YAKI UDON 75
Chicken, Udon Noodles, Asian Vegetables, Seaweed Soup

CHOWPAN RAMEN 129
Ramen Noodles in Chicken and Beef Broth Soup with Beef, Squid, Shrimp and Vegetable

SIDES

BABY BOCK CHOU 30
Sautée Bok Choy, Garlic, Chili Flakes

SAUTEED MUSHROOMS 30
Brown Mushroom, Shimeji Mushroom, Enoki Mushroom

GREEN ASPARAGUS 30
Steamed Asparagus, Sesame oil, Sea Salt

STEAMED RICE 15
Sesame Seeds

EDAMAME FRIED RICE 35
Rice, Soy Sauce, Scallion, Edamame

MAIN COURSES

ORIENTAL SPICY BABY CHICKEN 119
Whole baby Chicken, Ginger Garlic, Barley Miso

MISO MARINATED HOBA BLACK COD 155
Sakuyo Miso, Pickle Ginger Stalk

ROASTED MAINE LOBSTER 345
Stojo Butter

CHILEAN SEABASS TRUFFLE PONZU 179
Yuzu Truffle Oil, Shimeji Mushroom, Hijiki Asparagus

GRILLED WAGYU TERIYAKI 245
Asparagus, Wafu Sauce, Teryaki Butter

GRILLED SEABASS 105
Lime, Tomato, Jalapeno, Ginger Relish

GRILLED JUNGO TIGER PRAWN 99
Yuzu Pepper Sauce

COMBO PLATTERS

MAKI MORIHAWE 180
Chef’s Selection of Maki Rolls (20 pcs)

SUSHI MORIHAWE 250
Chef’s Selection of Sashimi, Nigiri and Maki rolls (30 pcs)

CONVEYOR BELT

UNLIMITED SUSHI LUNCH AND DINNER FROM THE CONVEYOR BELT 155
Inclusive of Soft Beverages

Lunch from 12:00pm to 3:00pm
Dinner from 7:00pm to 10:00pm

NIGIRI (4 pcs) & SASHIMI (5 pcs)

SALMON 35
TUNA 49
SEA BASS 39
MED FATTY TUNA 69
YELLOWTAIL 49
SCALLOP 49
BOILED SHRIMP 35

All Prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.