

STARTERS

COLD

EDAMAME

Salty (V) 35 | Spicy (G, SE, SP, V) 45 | Truffle (V) 50

JAPANESE GUACAMOLE (M, SE, SF, V)

Togarashi Plantain Chips, Prawn Crackers, Chives Oil 75

CHILI PONZU SEABASS (E, F, G, R, SP, SE)

Pickled Takuan, Chives, Goma Chili Ponzu, Chives Oil, Dried Kelp 120

WAGYU CARPACCIO (D, E, M, R)

Seared Wagyu Beef, Rocket Leaves, Cherry Tomato, Parmigiano Reggiano, Truffle Mayo 160

SALMON TARTARE (F, G, R, SP, SO)

Basil Jalapeño Vinaigrette, Classic Condiments, Wild Rice, Green Grapes, Basil 150

WAGYU TARTARE (E, F, G, L, M, R, SP)

Truffle Mayo, Classic Condiments, Charcoal Toast 216

HOT

ROCK SHRIMP (E, G, M, SE, SF)

Sweet Chili Mayo, Togarashi, Lime 90

JOSPER GAMBERO ROSSO (D, SF)

Grilled Shrimps, Lemon, Garlic, Chili, Thyme 160

BEEF CHORIZO MEAT BALL (D, G, L)

Spicy Tomato Sauce, Garlic & Mint Yoghurt, Pita Bread 160

CRISPY BABY SQUID (E, F, G, M, SE, SP)

Lemon Aioli, Togarashi, Sliced Jalapeño, Lime 85

WAGYU GYOZA (G, SE, SO, SP)

Wagyu Beef, Ginger Soy, Sesame Seeds 120

SALADS

BURRATA 150g (D, E, SP, TN)

Shiso Pesto, Romesco, Colored Cherry Tomatoes, Basil, Shiso Leaves, Almonds 150

CORN & QUINOA (SP, V)

Grilled Corn Kernel, Fine Beans, Pomegranate Dressing 105

BABY SPINACH & AVOCADO (E, G, SE, SP, V)

Edamame, Avocado, Palm Hearts, Black Quinoa, Tofu Goma Sauce 110

MIZUNA SALAD

KING CRAB MIZUNA SALAD (E, F, G, SE, SF, SO, SP) 130/160

Mizuna, King Crab, Pickled Myoga, Shiso Leaves, Citrus Dressing

Add Caviar / Black Truffle AED 110

OYSTERS

GILLARDEAU OYSTERS NO-2 (R, SP)

Served With Shallot, Red Vinegar, Spicy Sauce

Six 415 | Dozen 830

GOURMET HOUSE CAVIAR

Gourmet house caviar is a premium brand of caviar known for its exceptional quality, taste, and texture. It is made from the eggs of sturgeon fish that are ethically and sustainably farmed in pristine waters under strict quality control measures.

ROYAL BAERII (D, E, F, G, L) // 30g 605 | 50g 880 | 100g 1,650

Full-bodied caviar with a fresh silky taste, and a slightly aromatic buttery note at the end

OSCIETRA ROYALE (D, E, F, G, L) // 30g 825 | 50g 1,320 | 100g 2,420

One of the most prized breeds, renowned for its velvety texture and persistent and delicious nutty flavor

BELUGA IMPERIAL (D, E, F, G, L) // 30g 2,090 | 50g 3,520 | 100g 7,150

The world's finest caviar, offering astonishing and complex flavors

(A) Alcohol . (C) Celery . (D) Dairy . (E) Egg . (F) Fish . (G) Gluten . (L) Lupin . (M) Mustard . (PN) Peanuts . (R) Raw . (SE) Sesame . (SF) Shellfish . (SO) Soya . (SP) Sulphites . (TN) Tree Nuts . (V) Vegetarian

For any food allergies and intolerances, please speak to a member of our team before placing your order. Food may contain shellfish, peanuts, soybeans, sesame, fish, eggs, celery, mustard, milk, gluten and sulphites. Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.

Prices are in UAE Dirhams inclusive 10% service charge, the 7% municipality and 5% VAT

PIZZETA

A delightful, personal-sized pizza with a crispy, golden crust, topped with premium ingredients and rich flavors.

TRUFFLE (D, G, L, V) 165
Parmesan Fondue, Wild Mix Mushrooms, Pecorino Cheese, Shaved Black Truffle

DIAVOLA (D, G, L, SP) 135
Datterino, Flu Di Latte, Burrata, Spicy Salami, Tropea Onion, Red Chilli

SUSHI & SASHIMI

Nigiri (2pc) | Sashimi (3pcs)

Organic Salmon (F, R) 70/90
Wild Sea Bass (F, R) 45/70
Bluefin Tuna (F, R) 85/110
Wagyu Beef (R) 125/**

MAKI ROLLS

ROCK & ROLL (E, F, G, M, SF, SP) 100
Shrimp, king Crab, Avocado, Cucumber, Yuzu Kosho Mayo

SALMON (D, F, G, R, SO) 105
Avocado, Cucumber, Cream Cheese, Crispy Potatoes

SPICY TUNA (E, F, G, M, SE, SO, SP) 110
Avocado, Pickled Cucumber, Spicy Kimchi Mayo

RAINBOW (D, F, G, R, SF, SP) 135
Salmon, Tuna, Avocado, Cucumber, Crab Meat, Spicy Cream Cheese Mayo

CALIFORNIA (E, G, M, SF) 140
Avocado, Cucumber, Crab Meat, Gochujang Mayo

THEATER WAGYU (D, SP) 150
Kaluga Caviar, Baby Asparagus, Takuan, Avocado, Truffle Mayo

SUSHI PLATTER (E, F, G, M, R, SE, SF, SO, SP) 860
Chef's Selection of Sushi, Sashimi and Maki Rolls

MAIN COURSE

TRUFFLE RIGATONI (D, G, L, V) 190
Parmesan Cream, Wild Mix Mushrooms, Shaved Fresh Truffle

LOBSTER LINGUINE (C, G, L, SF, SP) 545
Tomato Concasse with Red Yuzu Kosho, Lemon Confit

GRILLED WHOLE LOBSTER (SF) 450
Lobster 800-1kg, Shiso Butter, Grilled lemon.

GREEK WILD SEA BASS (A, F) 710
Salt Crushed Wild Sea Bass 1.2 kg, Lemon Butter Sauce

TRUFFLE CHICKEN (D, G, SE, SO) 185
Cauliflower Puree, Veal Jus, Shallot, Mushrooms, Basil oil

WAGYU SHORT RIB (G, SE, SO) 325
Slow Cooked Wagyu Short-Rib, Sweet Ginger Soy, Pistachio Miso, Crispy Leeks

BLACK TRUFFLE RISOTTO (D, V) 195
Mixed Wild Mushroom, Parmigiano Reggiano, Black Truffle

BLACK COD (G, SE, SP) 250
Miso Glazed, Dried Lotus Leaf, Sesame Seeds

MILOKOPI (D, F) 295
Wild Greek Fish, Dauphinoise Potato, Beurre Blanc, Dill Oil

LAMB CHOPS (D) 280
Grilled Lamb Rack, Chimichurri, Yoghurt Sauce

WAGYU TENDERLOIN (D, SP) 435
Peppercorn Sauce, Assorted Baby Vegetables

RIB-EYE (D, G, SE, SO, SP) 465
Porcini Powder, Beef Jus.

WAGYU TOMAHAWK GR 9+ (D, G, SO, SP) 2165
Seaweed Butter, Truffle Mash Potatoes, Spicy Sesame Soy, Truffle Jus

SIDE

BBQ JUMBO ASPARAGUS (G, SE, SP, V) 85

ROASTED BROCCOLINI (D, SE, SP, V) 85

HAND CUT TRUFFLE FRIES (D, E, M, V) 85

TRUFFLE MASH POTATO (D, V) 85