

BRUNCH

Refined

COLD

TUNA PIZZA

Umami Aioli, Micro Shiso, White Truffle Oil

OCTOPUS CRUDO

Onion Salsa, Olive Oil

CRISPY ASPARAGUS (VEGAN)

Grilled Asparagus, Garlic Ryu, Crispy Onion, Shiitake Mushroom

SALMON TATAKI

Mustard Su-Miso Sauce, Pickled Wasabi

WHITEFISH CARPACCIO

Crispy Shallots, Nanbanzu Sauce

CRISPY RICE

Cajun Tuna, Nori Paste, Spicy Ponzu Aioli

ERINGI PIZZA (VEGAN)

Thinly Sliced Trumpet Mushroom, Umami Aioli, Micro Shiso, White Truffle Oil

HOUSE SALAD (VEGAN)

Mixed Mesclun, Balsamic Ginger Dressing

CREAMY SPINACH SALAD

Spinach, Roasted Sesame Dressing, Rayu
[Vegan upon request]

CUCUMBER SUNOMONO (VEGAN)

Toasted Sesame Seeds, Amazu

ENJOY FREE FLOWING SHARING DISHES AND SUSHI ROLLS FOLLOWED BY A DESSERT PLATTER FOR YOUR TABLE TO ENJOY

HOT

AB TACOS

Wagyu Bulgogi, Roasted Tomato Ponzu

EGGPLANT MISO (V)

Sweet Miso Sauce, Mozzarella

ROCK SHRIMP

Kochujang Mayo, Chives

CRISPY CALAMARI

Jalapeño Mae Ploy, Togarashi, Lime

CORN OF THE COB (V)

Baby Corn, Black Garlic Butter, Parmesan

BEYOND AB TACOS (VEGAN)

Beyond Bulgogi, Roasted Tomato Ponzu

CHICKEN CHORIZO GYOZA

Chipotle Ponzu

CRISPY TOFU (VEGAN)

Korean Chili Glaze, Spring Onion

LAMB CHOPS

Smoked Jalapeño Anticucho

EDAMAME

Maldon Sea Salt or Kimchi Butter

BLACK COD LETTUCE WRAP

Miso Black Cod, Mango Salsa, Crispy Potato

KALBI

Grilled Beef Skewers, Korean BBQ Sauce

SPATCHCOCK CHICKEN

Chipotle Miso, Crispy Shallot

TRUFFLE RICE CLAYPOT (VEGAN)(V)

Truffle Jus, Braised Truffle & Mushroom Parmesan

ROLLS

CALIFORNIA

Crab, Avocado, Cucumber

SPICY TUNA

Cucumber, Scallions, Togarashi

UNAGI

Grilled Fresh Water Eel,
Cucumber, Sesame Seeds

SIGNATURE ROLLS

VEGAN RAINBOW ROLL (VEGAN)

Marinated Tomato, Grilled Nasu, Smoked Mango, Grilled
Asparagus, Kombucha Ponzu

PROTEIN ROLL

Tuna, Salmon, Yellowtail, Crab, Shiso, Asparagus, Soy Paper

SPIDER ROLL (VEGAN)

Enoki Tempura, Avocado, Sweet Soy, Chipotle Aioli

PERFECT STORM

Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi,
Chipotle Mayo

HOT MESS

Crab Tempura, Sashimi Poke, Spicy Ponzu Aioli

DESSERT

SHARED FOR THE TABLE

BUTTER MOCHI

Salted Caramel Popcorn & Macadamia, Coconut Sorbet

YUZU CITRUS

Sable Crumble, Strawberry Gelato

SPICE SOUQ (VEGAN)

Spiced Cake, Cashew Cream, Candied Cumquat,
Strawberry Sorbet

SOFT DRINKS PACKAGE

LOUNGE & PDR 399 AED
RESTAURANT 425 AED

ACQUA PANNA
SOFT DRINKS

SAN PELLEGRINO
FRUITS JUICES

COFFEE
TEAS

HOUSE BEVERAGE PACKAGE

LOUNGE & PDR 449 AED
RESTAURANT 475 AED

BEER

ASAHI BEER (BOTTLE)

CORONA BEER (BOTTLE)

WINE

DA LUCA PINOT GRIGIO
LE ROSÉ LAPOSTOLLE

EMOTIVO MONTEPULCIANO D'ABRUZZO

SPIRITS

VODKA ABSOLUT BLUE
RUM BACARDI SUPERIOR
TEQUILA JOSE CUERVO ESPECIAL GOLD

GIN GORDON'S DRY
WHISKY FAMOUS GROUSE
SAKE OZEKI

COCKTAILS

SHISO
Gin, Sake, Kaffir Lime

HAIBISIKASU
Aperol, Gin, Yuzu

ODA
Vodka, Martini Bianco, Lychee
& Lemon Grass

SOFT DRINKS

ACQUA PANNA
SOFT DRINKS

SAN PELLEGRINO
FRUITS JUICES

COFFEE
TEAS

BUBBLY PACKAGE

LOUNGE & PDR 599 AED
RESTAURANT 625 AED

BUBBLES

ATTO PRIMO PROSECCO

BEER

ASAHI BEER (BOTTLE)

CORONA BEER (BOTTLE)

WINE

DA LUCA PINOT GRIGIO

EMOTIVO MONTEPULCIANO D'ABRUZZO

LE ROSÉ LAPOSTOLLE

SPIRITS

VODKA ABSOLUT BLUE

GIN GORDON'S DRY

RUM BACARDI SUPERIOR

WHISKY FAMOUS GROUSE

TEQUILA JOSE CUERVO ESPECIAL GOLD

SAKE OZEKI

COCKTAILS

SHISO

Gin, Sake, Kaffir Lime

HAIBISIKASU

Aperol, Gin, Yuzu

ODA

Vodka, Martini Bianco, Lychee
& Lemon Grass

SOFT DRINKS

ACQUA PANNA

SAN PELLEGRINO

COFFEE

SOFT DRINKS

FRUITS JUICES

TEAS