

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

SIGNATURE SUSHI PLATTER

DYNAMITE DUO (SF)(S)(G)(E)

Kanikama, Rock Shrimp Tempura, Dynamite, Orange

SHIRO MAKI (S)(G)(E)

Spicy Tuna, Seared Seabass, Basil Aioli, Shiso

SEXY SALMON (D)(S)(G)(E)

Shrimp Tempura, Salmon, Spicy Mayo, Cream Cheese

HOT CHICK (S)(G)(E)

Sweetcorn Pineapple Salsa, Fried Chicken,
Gochujang Honey

COLD

TUNA PIZZA (S)(G)(E)

Umami Aioli, Micro Shiso, White Truffle Oil

KALE SALAD (G)(S)

Snow peas, Cucumber, Carrot, Orange, Amazu Ponzu,
Crispy Onion

SALMON TATAKI (G)(S)

Mustard Su-Miso Sauce, Pickled Wasabi

YELLOWFIN TUNA (D)(E)

Aji Amarillo, Avocado, Coriander, Crispy Bits

HOT

AB TACOS (S)(G)

Wagyu Bulgogi, Roasted Tomato Ponzu

WASABI ROCK SHRIMP (S)(G)(E)

Mango Salsa, Yuzu, Coriander

GRILLED LAMB CHOP (S)(G)

Kizame Potato, Smoked Jalapeño Anticucho

DUCK GYOZA (S)(G)

Beetroot, Spiced Duck Sauce

KOREAN FRIED CHICKEN (G)

Yangnyum Sauce, Crispy Potato

CHILEAN SEABASS (S)(G)

Miso Butter, Ponzu, Pea Puree, Sago Crisp

DESSERT

SHARED FOR THE TABLE

ICHIGO SHORT CAKE (G)(E)(D)(V)

BLACK & WHITE SESAME (G)(E)(D)(V)

YUZU LEMON TART (G)(E)(D)(V)

(SF) SHELLFISH | (N) NUTS | (S) SOYA | (E) EGGS
(D) DAIRY | (G) CONTAINS GLUTEN | (F) FISH
(H) HEALTHY | (V) VEGETARIAN | (VE) VEGAN

Should you have any allergies, please inform your waiter before ordering.
Consumption of raw or uncooked meat, seafood or poultry products
such as eggs may increase your risk of foodborne illness

SIGNATURE ROLLS

SPIDER ROLL (VE)

Enoki Tempura, Avocado, Sweet Soy, Chipotle Aioli

VEGAN RAINBOW ROLL (VE)

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

COLD

CRISPY ASPARAGUS (VE)

Grilled Asparagus, Garlic Ryu, Crispy Onion,
Shiitake Mushroom

ERINGI PIZZA (VE)

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

KOREAN SALAD (G)

Shredded Napa Cabbage, Citrus Fruit,
Crispy Tortilla, Sweet Chili Dressing

HOT

BEYOND AB TACOS (VE)

Beyond Bulgogi, Roasted Tomato Ponzu

EGGPLANT MISO (V)

Den Miso, Pickled Lotus Root, Sesame, Micro Greens

CRISPY TOFU (VE)(V)

Korean Chili Glaze, Spring Onion

DESSERT

SPICE SOUQ (VE)(V)(G)

Spiced Cake, Cashew Cream, Candied Kumquat,
Strawberry Sorbet

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SOFT DRINKS PACKAGE

IN 425 AED
OUT 449 AED

STILL WATER
FRUIT JUICES

SPARKLING WATER
COFFEE

SOFT DRINKS
TEA

HOUSE BEVERAGES PACKAGE

IN 475 AED
OUT 499 AED

SOFT DRINKS PACKAGE &

BEER

HEINEKEN BEER

CORONA BEER

WINE

ARALDICA GARDA VENETO | ITALY
ROSÉ D'ANJOU | FRANCE

FRESCOBALDI REMOLE ROSSO | ITALY

SPIRITS

VODKA ABSOLUT BLUE
RUM BACARDI SUPERIOR
TEQUILA JOSE CUERVO ESPECIAL GOLD

GIN GORDONS
WHISKY BALLANTINES FINEST
SAKE GEKKEIKAN

COCKTAILS

SHISO

Gin, Sake, Kaffir Lime

PIMM'S SPRITZ

Pimm's No.1, Orange Liqueur
& Apple

ODA

Vodka, Martini Bianco, Lychee
& Lemongrass

NON ALCOHOLIC PACKAGE

IN 475 AED
OUT 499 AED

SOFT DRINKS PACKAGE &

BEER

CORONA CERO

BUBBLES

VINTENSE BLANC SPARKLING

VINTENSE SYRAH ROSÉ

MOCKTAILS

MOCKTAILS POMEGRANATE/PINEAPPLE/BLEUBERRY

PREMIUM PACKAGE

IN 625 AED
OUT 675 AED

HOUSE DRINKS PACKAGE &

BUBBLES

CONTE FOSCO CUVÉE BRUT

CHAMPAGNE PACKAGE

IN 799 AED
OUT 850 AED

HOUSE DRINKS PACKAGE &

CHAMPAGNE

LAURENT-PERRIER BRUT CHAMPAGNE NV