

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

UNAGI OASIS (S)(G)(E)

Spicy Tuna, Pickled Ginger, Unagi, Truffle Aioli

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

SALMON TATAKI (G)(S)

Mustard Su-Miso Sauce, Pickled Wasabi

CRISPY KOREAN SALAD (G)(S)

Crispy Tortilla, Nappa Cabbage, Citrus Fruit, Korean Chilli Dressing

YELLOWFIN TUNA (D)(E)

Aji Amarillo, Avocado, Coriander, Crispy Bits

HOT

AB TACOS (S)(G)

Wagyu Bulgogi, Roasted Tomato Ponzu

DUCK GYOZA (S)(G)

Beetroot, Spiced Duck Sauce

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

Mango Salsa, Yuzu, Coriander

KOREAN FRIED CHICKEN (G)

Yangnyum Sauce, Crispy Potato

24 HOUR BRAISED SHORT RIB (S)(G)(D)

Soy Black Bean Glaze, Sweet Potato Puree, Asian Slaw

CHILEAN SEABASS (S)(G)

Miso Butter, Ponzu, Pea Puree, Sago Crisp

DESSERT

SHARED FOR THE TABLE

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

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

BLACK & WHITE SESAME (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

(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

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 | ITALY

FRESCOBALDI REMOLE ROSSO | ITALY

PETIT ROSE | SOUTH AFRICA

SPIRITS

STOLI VODKA

TANQUERAY LONDON DRY

RUM BACARDI SUPERIOR

WHISKY BALLANTINES FINEST

TEQUILA JOSE CUERVO ESPECIAL GOLD

SAKE GEKKEIKAN

COCKTAILS

SHISO

Gin, Sake, Kaffir Lime

AB SANGRIA

Red Wine, Orange Liqueur
& Citrus Fruits

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/BLEWBERRY

PREMIUM PACKAGE

IN 625 AED
OUT 675 AED

HOUSE DRINKS PACKAGE &

BUBBLES

CHENIN BLANC

PREMIUM SAKE PACKAGE

IN 799 AED
OUT 850 AED

PREMIUM PACKAGE &

PREMIUM SAKE

TENTAKA "HAWK IN HEAVENS" TOKUBETSU JUMAI.