



A S I A · A S I A  
RESTAURANT | LOUNGE

## SASHIMI & NIGIRI

SALMON – SAKE	45
BLUEFIN TUNA – MAGURO	55
YELLOWTAIL – HAMACHI	55
SEA BASS – SUZUKI	45
EEL – UNAGI	50
PRAWN – EBI	45
SCALLOP – HOTATE	55

## EIGHT TYPE **SASHIMI** or **NIGIRI** 350

### 2 PIECES EACH

Salmon, tuna, yellowtail, sea bass, eel, prawn, scallop, bluefin tuna

## ASIA ASIA MIXED PLATTER 545

### 38 PIECES

**SASHIMI** – Salmon, bluefin tuna, yellowtail, sea bass (3 pieces)

**NIGIRI** – Salmon, bluefin tuna, yellowtail, prawn (2 pieces)

**MAKI** – Vegetable, California, volcano, rainbow, spicy salmon, duck & dragon (3 pieces)

## MAKI

<b>VEGETABLE <b>V</b></b>	65
Cucumber, pepper, asparagus, avocado, shiitake mushroom, carrot, sesame seed	
<b>CALIFORNIA</b>	75
Tobiko, crabmeat, cucumber, avocado, spicy mayo	
<b>VOLCANO</b>	95
Crab stick, cucumber, avocado, tobiko, karma sauce	
<b>SPICY TUNA</b>	75
Avocado, cucumber, green tobiko, spring onion, crispy onion, spicy sesame	
<b>CRISPY SHRIMP TEMPURA</b>	85
Spicy crab, avocado, Boston lettuce, eel sauce, sesame seed	
<b>RAINBOW</b>	100
Salmon, yellowtail, tuna, spicy crab, prawn tempura, avocado, cucumber, asparagus, spring onion, togarashi, spicy mayo	
<b>SPICY SALMON</b>	80
Avocado, cucumber, sriracha mayo, chive	
<b>PHILADELPHIA</b>	80
Smoked salmon, cucumber, cream cheese, ikura, chive	
<b>TRUFFLE BLUEFIN TUNA</b>	175
Avocado, ginger soya, truffle mayo, truffle tapenade, gold leaf	
<b>DUCK &amp; DRAGON</b>	100
Confit duck, eel, avocado, cucumber, sesame seed, eel sauce	

**V** Vegetarian **N** Nuts **A** Alcohol

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## SEAFOOD & RAW

<b>HAMACHI TIRADITO</b> Chili, physalis gel, ponzu	110
<b>SALMON CARPACCIO</b> Truffle ponzu, caviar	90
<b>SALMON TARTARE</b> Oshinko, avocado, coriander, plum, truffle mayo	95
<b>BLUEFIN TUNA TARTARE</b> Chili oil, mango gel, strained yoghurt, avocado purée, crispy gyoza wrapper	125



## SMALL DISH

<b>EDAMAME V</b> Salt or spicy	35/45
<b>AVOCADO &amp; MIXED LEAF V</b> Creamy yuzu dressing	80
<b>WAKAME</b> Chinese cabbage, onion, sesame wonton, tosazu	55
<b>CRISPY SWEET POTATO V</b> Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	55
<b>MISO</b> Shimeji mushroom, wakame, tofu	40
<b>TOM YUM</b> Shrimp, coriander	60
<b>CHINESE SPICED CALAMARI</b> Sour plum aioli, jalapeño, red chili	75
<b>SHRIMP TEMPURA N</b> Peanut chili sauce	90
<b>DUCK SPRING ROLL</b> Spicy egg miso, kabayaki sauce	85
<b>WAGYŪ BEEF GYOZA</b> Shiitake mushroom, celery, spring onion, truffle oil	110

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## DIM SUM

### 5 PIECES

CREAMY SWEET POTATO **V** 45

MUSHROOM DUMPLING **V** 45

SHRIMP HAR GAU 55

ASIA ASIA SPECIAL DUMPLING 65

CHICKEN AND SHRIMP SIU MAI 55

CHILI CHICKEN DUMPLING 45

BEEF & TRUFFLE 85

### 8 PIECES

DIM SUM BASKET 95  
Beef, chicken, prawn, sweet potato

### 3 PIECES

DUCK BAO BUN 95

BEEF BAO BUN 75

## SKEWER

ASPARAGUS **V** 55  
Spicy teriyaki

SHRIMP & COURGETTE 65  
Sesame sweet chili sauce, asparagus

INDONESIAN CHICKEN SATAY **N** 60  
Peanut sauce

CANTONESE BEEF **N** 120  
Sweet soy BBQ glaze, cashew nuts

ROBATA PLATTER **N** 320  
8 PIECES  
Asparagus, shrimp & courgette, Indonesian chicken satay, Cantonese beef

## CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

HALF DUCK 205

WHOLE DUCK 395

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## WOK/STIR FRY

### SINGAPORE NOODLE **V** 80

Turmeric, beansprout, spring onion

Add

Prawn 35

Chicken 20

Beef 30

### SWEET & SOUR CHICKEN 105

Pineapple, pepper, pomegranate, coriander

### STIR-FRIED BEEF 135

Green courgette, heirloom carrot, Thai basil, water chestnut, Korean BBQ

### SPECIAL FRIED RICE 70

Mixed vegetable, shrimp, turkey ham, chicken, beef

### WAGYŪ BEEF FRIED RICE 110

Fresh truffle, chive

## ROBATA

### ANGRY CHICKEN 110

Confit potato, chili, crispy leek, angry sauce

### TERIYAKI CHICKEN 110

Yakitori sauce, pickled fennel, chive, sesame

### RIBEYE 205

Roasted shallot miso purée, veal jus, ancho chili, crispy onion

### TENDERLOIN 205

Spicy caramelized teriyaki sauce, caramelized cauliflower purée

## SIGNATURE

### THAI RED CURRY **V** 130

Coconut milk, aubergine, snow pea, bamboo shoot, corn, water chestnut, coriander

### KUNG PAO KING PRAWN **N** 205

Courgette, leek, shallot, spring onion, XO sauce

### SOY MARINATED SALMON 165

Spiced caramelized teriyaki, cauliflower purée, courgette

### MISO BLACK COD 205

Pickled ginger root, crispy leek

## SIDE

### EGG FRIED RICE **V** 45

### JAPANESE STEAMED RICE **V** 35

### GRILLED ASPARAGUS **V** 55

### MIXED VEGETABLE **V** 55

### BABY PAK CHOY 55

### TRUFFLE 1g/70

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## DESSERT

<b>CARAMEL CHEESECAKE</b> <b>N</b> Hazelnut ice cream	80
<b>YUZU TART</b> Vanilla ice cream	65
<b>MATCHA FONDANT</b> Coconut ice cream	60
<b>NUTELLA GYOZA</b> <b>N</b> Soy caramel	65
<b>ASIA ASIA MOCHI</b>	70
<b>ICE CREAM &amp; SORBET SELECTION</b>	40
<b>DESSERT PLATTER</b> Choice of 3	185
Choice of 5	350

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