



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

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DUBAI MARINA

# TASTING MENU

AED 450 PER PERSON

## COURSE ONE

### SALMON CARPACCIO

Truffle ponzu, caviar

### BLUEFIN TUNA TARTARE

Avocado, chili oil, caviar

### WAGYŪ BEEF GYOZA

Kabayaki sauce, truffle

## COURSE TWO

### AVOCADO V

Cucumber, asparagus, shiitake, carrot, chive, teriyaki

### CRISPY SHRIMP TEMPURA

Shrimp, avocado, Boston lettuce, eel sauce

### SALMON ABURI

Truffle

## COURSE THREE

### CRISPY SWEET POTATO

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

### CHAR SIU CHICKEN

Katsuobushi, kewpie mayo, chive

## COURSE FOUR

### MISO BLACK COD

Pickled ginger root, crispy leek

### RIBEYE

Ancho chili

## COURSE FIVE

### PAVLOVA V N

Yuzu foam, pistachio ice cream, crumble, seasonal fruit

## ROBATA

### BABY CHICKEN

Miso, yogurt, yuzu kosho

120

### JASMINE LAMB CHOPS

Spicy Korean miso, aubergine, burnt lemon

120

### BRAISED BEEF SHORT RIBS

Unagi sauce, sweet potato, kumquat

110

### TENDERLOIN

Spicy teriyaki

190

### RIBEYE

Ancho chili

205

### WAGYŪ

Unagi sauce

MP

### TOMAHAWK

Shiso chimichurri

700

### ROBATA PLATTER

Miso black cod, baby chicken, lamb chops, ribeye

800

## SIDE DISHES

### STEAMED RICE V

35

### MIXED BABY VEGETABLES V

55

### SPICY BOK CHOY V

55

### SWEET CORN V

55

### VEGETABLE FRIED RICE V

Oyster mushroom, egg noodle

65

### SPECIAL FRIED RICE

Mixed vegetable, shrimp, turkey ham, chicken, beef

75

### WAGYŪ BEEF FRIED RICE

Fresh truffle, chive

85

V Vegetarian N Nuts A Alcohol

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## MAKI

<b>DYNAMITE V</b> Oyster mushroom, cucumber, shimeji mushroom	55
<b>AVOCADO V</b> Cucumber, asparagus, shiitake, carrot, chive, teriyaki	65
<b>TROPICAL SPICY CRAB</b> Crab stick, cucumber, avocado, tobiko	95
<b>CRISPY SHRIMP TEMPURA</b> Shrimp, avocado, Boston lettuce, eel sauce	85
<b>DRAGON</b> Shrimp tempura, avocado, eel, yuzu furikake	90
<b>PHILADELPHIA</b> Salmon, cucumber, cream cheese, ikura, chive	80
<b>KAMA HAMACHI</b> Lemon zest, spicy bean	60
<b>WAGYŪ ABURI</b> Caviar, avocado, mango, eel sauce	160
<b>ASIA ASIA MORIAWASE</b>	600

### 42 PIECES

Allow our chefs to create a selection just for you

## SMALL DISHES

<b>EDAMAME V</b> Salt - spicy	35/45
<b>AVOCADO SALAD V</b> Creamy yuzu dressing, pomegranate, orange	45
<b>THAI PAPAYA SALAD V</b> Thai dressing, pomegranate	60
<b>CRISPY SWEET POTATO</b> Truffle honey, crispy shallot, truffle labneh, kabayaki sauce	55
<b>MISO SOUP</b> Shimeji mushroom, wakame, tofu	40
<b>CHICKEN WINGS</b> Ginger, garlic, XO sauce	65
<b>SPRING ROLL A</b> Chicken, oyster sauce, Shaoxing wine, spring onion	85
<b>WAGYŪ BEEF GYOZA</b> Kabayaki sauce, truffle	110

## TEMPURA

<b>SHIITAKE V</b> Teriyaki sauce	55
<b>MONKFISH</b> Wild black garlic aioli	90
<b>SHRIMP N</b> Peanut chili sauce	90
<b>CHICKEN</b> Sweet and sour sauce	65

## DIM SUM

### 4 PIECES

<b>VEGETARIAN DUMPLINGS V</b>	55
<b>SHRIMP DIM SUM</b>	45
<b>PURPLE CHICKEN AND SHRIMP</b>	65
<b>CHILI CHICKEN DUMPLINGS</b>	65

### 8 PIECES

<b>DIM SUM GALA BASKET</b>	100
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## BAO BUN

<b>KURO SOFT SHELL CRAB</b>	110
<b>CONFIT DUCK</b>	90
<b>BRAISED SHORT BEEF</b>	95

## CRISPY AROMATIC DUCK

Pancake, spring onion, cucumber, hoisin

<b>HALF DUCK</b>	205
<b>WHOLE DUCK</b>	395

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## KUSHIYAKI

<b>ASPARAGUS AND KING OYSTER MUSHROOM V</b> Truffle yuzu	65
<b>LEMONGRASS SHRIMP</b> Asparagus, pepper & fennel pickle	75
<b>SAMBAL SEA BASS</b> Lemongrass, burnt chili	70
<b>CHAR SIU CHICKEN</b> Katsuobushi, kewpie mayo, chive	60
<b>KUSHIYAKI PLATTER</b> Asparagus, shrimp, sea bass, chicken	255

## SIGNATURES

<b>JAPANESE KATSU CURRY V</b> Carrot, onion, ginger, water chestnut	150
<b>THAI SEAFOOD GREEN CURRY A</b> Mussel, shrimp, bamboo shoot	180
<b>STIR FRIED SHRIMP NOODLES</b> Chili, soy, coriander	100
<b>CHILEAN SEA BASS</b> Soy, honey, sesame	200
<b>MISO BLACK COD</b> Pickled ginger root, crispy leek	205
<b>SWEET &amp; SOUR CHICKEN</b> Pineapple, pepper, pomegranate, dragon fruit	110

## SEAFOOD & RAW

<b>TUNA TATAKI</b> Nikkei sauce, avocado, sesame oil	115
<b>CURED HAMACHI</b> Yuzu passion fruit, shiso leaf, crispy quinoa	80
<b>SCALLOPS A</b> Apple, ponzu, truffle, sake	110
<b>SALMON CARPACCIO</b> Truffle ponzu, caviar	100
<b>SALMON TARTARE</b> Oshinko, avocado, coriander, plum, truffle mayo	95
<b>BLUEFIN TUNA TARTARE</b> Avocado, chili oil, caviar	145

## SASHIMI & NIGIRI

3 PIECES / 2 PIECES

<b>SALMON – SAKE</b>	45
<b>BLUEFIN TUNA – MAGURO</b>	55
<b>YELLOWTAIL – HAMACHI</b>	55
<b>SEA BASS – SUZUKI</b>	45
<b>EEL – UNAGI</b>	50
<b>SHRIMP – EBI</b>	45
<b>SCALLOP – HOTATE</b>	55
<b>SALMON ABURI</b> Truffle	60
<b>WAGYŪ BEEF</b> Caviar	85

## GUNKAN

2 PIECES

<b>JAPANESE PANCAKE</b> Crab stick, prawn, unagi sauce	45
<b>BLUEFIN TUNA</b> Ancho chili, avocado	65
<b>SALMON</b> Shitake, teriyakia	55

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