

おつまみ  
Snacks

Kai Enzo homemade pickles (GF)(V)	35
Edamame steamed with salt (GF) or charred with chili oil (V)	28
Potato crisps with tuna and olive oil mousse (GF)	45
Kare pan, pepper beef curry buns (D)	50
Eggplant dengaku dip, with sourdough rice crackers (V)	45
Crispy calamari with spicy mayo (D)(S)	55
Japanese curry rice, beef and chicken	60

せんまい  
Starters

45 Green beans, black goma, wasabi pea (V)
75 Mushroom salad, crispy soba, gari, truffle dressing (V)
65 Apple and daikon salad, maple soy, foie gras, hazelnuts (N)
55 Zucchini salad, mentaiko, pine nuts, white balsamic (N)
160 King crab salad, baby gem, avocado, yuzu dressing (GF)(S)
59 Iceberg salad, nashi pear, sesame, wafu (V)
80 Stracciatella cheese, charred grapes, sesame dressing (D)(V)(N)
180 Lobster rolls, caviar, soft milk bread, kewpie mayo (D)(S)
85 Wagyu beef gyoza with chili paste
175 Market fish karaage, tamari vinegar, wasabi mayo
198 Wagyu katsu sando, caramelized onion bbq sauce (D)

生鮮 / 丸  
Raw & Sushi

Sea bass tartare, lettuce, sweet corn, jalapeno (GF)	82
Hokkaido scallops, green apple ponzu, salsa verde (S)	108
Bluefin tuna tartare, caviar, rice crackers	220
Sliced yellowtail, pomelo, chili, kombu oil (N)	85
Wagyu tataki, daikon, truffle ponzu (D)	135

3pc Sashimi / 2pc Nigiri

Sake / Salmon	47
Akami / Tuna	65
Otoro / Fatty tuna	100
Hotate / Scallop	66
Ebi / Prawn (2 piece)	45
Hamachi / Yellowtail	60
Ikura / Salmon roe	75
Nigiri moriwase (7 piece)	210
Sashimi moriwase (5 types)	245

(GF) Gluten Free (D) Dairy (S) Shellfish (N) Nuts (V) Vegetarian  
All prices are in AED and inclusive of 10% service charge,  
7% Municipality fees and 5% VAT

### Makizushi

- 90 California maki, crab, avocado, cucumber, tobiko (GF)(S)
- 110 Negitoro maki, chopped otoro, negi, caviar (GF)
- 65 Chirashi maki, avocado, soy chili, yuzu kosho
- 80 Prawn tempura maki, cucumber, aburi mayo (S)
- 75 Spicy tuna maki, cucumber, avocado, gochujang
- 48 Avocado and asparagus maki, quinoa, seaweed mayo (GF)(V)
- 65 Salmon avocado maki, shisho, kizami wasabi
- 70 Crispy black cod maki, su miso, yamagobo

### Temaki 2pc

- 48 Dashimaki tamago temaki with ikura
- 70 Scallop temaki, unagi sauce (S)

### Oshizushi 10pc / 16pc

- 220 / 350 King crab oshizushi, Japanese mayo, yuzu tobiko (S)

すみびき  
Charcoal grill

### Fish & Shellfish

- Tiger prawns, kimchi butter, green harissa (GF)(D)(S)(N) 155
- Salt grilled sea bream with brown butter dashi (GF)(D) 140
- Chilean sea bass with citrus miso (GF) 220
- Hokkaido scallops with tomato wasabi relish (S)(D) 188
- Teriyaki salmon, fennel and pomegranate salad 145

### Meat & Poultry

- Chicken tsukune, tare, egg yolk 60
- Beef kushiyaki, garlic chips, truffle sauce (D) 95
- Chicken kushiyaki, black pepper tare, green kosho 85
- Lamb chops, gochujang marinade, perilla yoghurt (D) 210
- Wagyu short rib, shishito, pepper, tamari glaze (GF) 230
- Wagyu beef ribeye, grilled maitake, yakuniku (300g) 425

### Vegetables

- Carrots, labneh, red yuzu kosho (GF)(D)(V) 48
- Sweet corn with miso butter (D)(V) 44
- Charred broccolini, green goddess dressing (D)(V)(N) 40

つけあわせ  
Sides

- 55 Mushroom and garlic rice (V)
- 15 Steamed rice, toasted sesame (GF)(V)
- 45 Crispy baby potatoes with yuzu cream (GF)(D)(V)
- 45 Sweet potato mash, pumpkin seed furikake (GF)(D)(V)