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# SIGNATURE KAISEKI

AED 388 PER PERSON

シグネチャかいせき

## SAKIZUKE

Daily chef special amuse bouche

## CHOICE OF COLD STARTER

USUZUKURI SEABASS 

*Seabass, red pepper salsa, crispy garlic, ponzu, olive oil*

SALMON TIRADITO

*Scottish salmon, aji amarillo, chalaquita, crispy quinoa, konbu oil*

QUINOA EDAMAME  
SALAD (VG)

*Mixed quinoa, edamame, pomegranate dressing, almond*

## CHOICE OF HOT STARTER

EBI TEMPURA

*Crispy fried prawn, gochujang mayo, furikake, lime*

TEBASAKI "WINGS"

*Chicken wings, spicy sweet soy, togarashi*

AA TEMPURA (V)

*Asparagus and avocado tempura, dill, citrus mayo*

## CHOICE OF SASHIMI

SALMON / HAMACHI / TUNA AKAMI / SEABASS

## CHOICE OF NIGIRI /MAKI

SALMON NIGIRI

*Aji amarillo sauce, crispy quinoa*

TUNA AKAMI NIGIRI

*Pico de gallo, negi*

EBI TEMPURA MAKI

*Crispy prawn, gochujang mayo, tobiko*

AVOCADO ASPARAGUS  
MAKI (VG)

*Avocado, asparagus, mamenori*

## CHOICE OF MAIN COURSE

BABY CHICKEN TERIYAKI

*Boneless baby chicken, bok choy, teriyaki, mix sesame, togarashi*

CHICKEN MISO RAMEN

*Chicken katsu, miso broth, shitake, ajitama*

U-10 KING PRAWN

*Grilled king prawn, wasabi butter, red pepper chimichurri, grilled gem lettuce*

ROBATA LAMB CHOP

*New Zealand lamb, hoisin marination, edamame, corn salsa, spicy teriyaki*

GREEN YAKIMESHI (V) 

*Japanese style fried rice, asparagus, edamame, tofu omelette*

## CHOICE OF DESSERT

MATCHA CHEESECAKE (V) 


*Philadelphia cheese, vanilla ice cream, seasonal berries*

YUZU CREAM BRULEE (V)

*French cream, pistachio biscotti, berry sorbet*

EXOTIC TROPICAL FRUIT (V) 

*Compressed pineapple, dragon fruit, grape, granola, yoghurt ice cream*

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# TEPPANYAKI COLLECTION

鉄板焼コレクション

5 courses

## STARTER

### QUINOA & EDAMAME SALAD 🌱 (VG)

*Mixed quinoa, edamame bean, pomegranate dressing*

### GYOZA MISO SOUP (G, SO)

*Chicken gyoza, tofu, seaweed, scallion*

### HOKKAIDO SCALLOP (N, D, G, SO, SF)

*Seared scallop, asparagus, wasabi butter, red pepper chimichurri*

## CHOICE OF MAIN COURSE

### UMI YAKIMESHI 🌱 (D, E, G, SO, F, SF, S)

348

*Japanese style fried rice, seasonal seafood, prawn omelette*

or

### SEARED SEABASS (D, SO, F, SF)

378

*Teppan-seared seabass, broccolini, miso beurre blanc, herbs*

or

### WAGYU "TEPPAN YAKINIKU" 🌱 (G, SO, S)

568

*MB-6 Wagyu Striploin, spicy yakiniku sauce, king oyster mushroom, aromatic salts*

or

### BABY CHICKEN TERIYAKI 🌱 (G, SO, S)

358

*Boneless baby chicken, bok choy, teriyaki, mix sesame, togarashi*

## DESSERT

### MATCHA CHEESECAKE 🌱 (D, E, G)

*Philadelphia cheese, vanilla ice cream, seasonal berries*

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## SNACKS

スナック

EDAMAME (SF, S, SO) <i>Salty or spicy</i>	38
EBI TEMPURA (E, G, SO, F, SF, S) <i>Crispy fried prawn, gochujang mayo, furikake, lime</i>	78
TEBASAKI “WINGS” (G, SO, S) <i>Chicken wings, spicy sweet soy, togarashi, lime</i>	68
CRAB AND CHIPS (E, G, SO, SF, S) <i>Crispy soft-shell crab, fries, chili garlic aioli, lemon</i>	78
CORN TOMOROKOSHI ♡ (S, F) <i>Sweet corn, furikake, wasabi salt, tonkatsu barbeque</i>	48
AA TEMPURA (E, G, V) <i>Asparagus and avocado tempura, dill, citrus mayo</i>	48

## STARTER

アペタイザー

USUZUKURI SEABASS (D, G, SO, F) <i>Seabass, red pepper salsa, crispy garlic, ponzu, extra virgin olive oil</i>	68
SALMON TIRADITO (D, G, SO, F) <i>Scottish salmon, aji amarillo, chalaquita, crispy quinoa, konbu oil</i>	68
GOMA TUNA TATAKI ♡ (D, G, SO, F, S) <i>Akami tuna, goma ponzu, corn pico de gallo, avocado cream</i>	78
QUINOA AND EDAMAME SALAD ♡ (N, SO, VG) <i>Mixed quinoa, edamame bean, pomegranate dressing, sun-dried tomato, almond</i>	58
DASHI TOMATO SALAD ♡ (N, G, SO, F, S) <i>Dashi marinated cherry tomatoes, jicama, pickled onion, furikake, hazelnut</i>	68
GYOZA MISO SOUP (G, SO) <i>Chicken gyoza, tofu, seaweed, scallion</i>	48
VEGETABLE GYOZA MISO SOUP (G, SO, VG) <i>Vegetable gyoza, tofu, seaweed, scallion</i>	48

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## NIGIRI & SASHIMI

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AKAMI (D, G, SO, F)	68	HAMACHI (D, G, SO, F)	68
TORO (D, G, SO, F)	98	HOTATE (D, G, SO, F, SF)	78
SAKE (D, G, SO, F)	58	IKURA (D, G, SO, F)	88
SUZUKI (D, G, SO, F)	58	UNAGI (D, G, SO, F)	58

## MAKI ROLLS

まきずし

EBI TEMPURA (D, E, G, SO, F, SF) <i>Crispy prawn, avocado, gochujang mayo, tanuki, tobiko</i>	78
CALIFORNIA (D, E, G, SO, F, SF) <i>Kanikama, avocado, cucumber, spicy aioli, crispy crabstick</i>	68
SPICY TUNA 🌱 (D, E, G, SO, F, S) <i>Rough chopped tuna, spicy tenkatsu, wasabi mayo</i>	78
WAGYU BEEF (D, E, G, SO, F) <i>Sliced wagyu, asparagus, truffle mayo, spicy sweet soy, crispy shallot</i>	98
SOFT SHELL CRAB (D, E, G, SO, F, SF) <i>Crispy soft-shell crab, unagi, black tobiko, black tanuki, chilli garlic aioli</i>	78
ROCK SHRIMP (E, G, SO, F, SF) <i>Rough chopped tuna, spicy tenkatsu, wasabi mayo</i>	68
AVOCADO ASPARAGUS (G, SO, S, VG) <i>Avocado, asparagus, mamenori</i>	48
WAKAME (G, SO, S, VG) <i>Chuka wakame, iceberg lettuce, cucumber</i>	58
UMI SUSHI PLATTER (D, E, G, SO, F, SF) <i>Ebi tempura maki, california maki, salmon nigiri, seabass nigiri, hamachi sashimi, akami sashimi</i>	448
UMI PREMIUM SUSHI PLATTER 🌱 (D, E, G, SO, F, SF, S) <i>Ebi tempura maki, california maki, spicy tuna maki, salmon nigiri, seabass nigiri, unagi nigiri, hamachi sashimi, akami sashimi, scallop sashimi</i>	758

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# SIGNATURE MAINS

看板メニュー

- BABY CHICKEN TERIYAKI** 🌱 (G, SO, S) 118  
*Boneless baby chicken, bok choy, teriyaki, mix sesame, togarashi*
- SEARED SEABASS** (D, SO, F, SF) 188  
*Seabass cooked on the teppan, broccolini, miso beurre blanc, konbu oil, herbs*
- ROBATA LAMB CHOP** (D, G, SO, F, S) 198  
*New Zealand lamb, hoisin marination, edamame, corn salsa, spicy teriyaki*
- U-10 KING PRAWN** 🌱 (N, D, G, SO, SF) 178  
*Grilled king prawn, wasabi butter, red pepper chimichurri, grilled gem lettuce*
- WAGYU "TEPPAN YAKINIKU"** 🌱 (G, SO, S) 328  
*MB-6 wagyu striploin, spicy yakiniku sauce, king oyster mushroom, aromatic salts*
- MISO BLACK COD** (E, SO, F) 188  
*Marinated miso black cod fish, seaweed cracker*
- UMI YAKIMESHI** (D, E, G, SO, F, SF, S) 118  
*Japanese style fried rice, assorted seafood, prawn omelette*
- GREEN YAKIMESHI** 🌱 (E, G, SO, S, V) 88  
*Japanese style fried rice, asparagus, edamame, bok choy, negi, tofu omelette*
- CHICKEN MISO RAMEN** 🌱 (E, G, SO) 98  
*Chicken katsu, shitake, bok choy, ajitama, kizami nori, miso broth*
- TOFU KARAAGE RAMEN** 🌱 (E, G, SO, V) 78  
*Tofu karaage, bok choy, shitake, ajitama, corn, kizami nori, miso broth*

## SIDE

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- FURIKAKE FRIES** (S, F) 28
- TEPPAN MUSHROOMS** 🌱 (D, G, SO, V) 28
- GARLIC RICE** (D, G, V) 28
- JAPANESE STEAM RICE** 18
- CHILI SET** (S) 8  
*Sriracha, togarashi, chili oil*

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