

RAW BAR

SEAFOOD TOWERS

OYSTER, KING CRAB, CAVIAR, CEVICHE, PRAWNS, LOBSTER

OYSTERS SHOOTERS

TEQUILA WATERMELON, SAKE POMEGRANATE OR SPICY BLOODY MARRY

OYSTERS

1/2 DOZEN, DOZEN; ASK SERVER FOR DAILY SELECTION

Signature Dishes

TRUFFLE SASHIMI

HAMACHI, TUNA, CHILI OIL, PONZU, CAVIAR, SHAVED BLACK TRUFFLE

TARTARE TRIO

SALMON, HAMACHI, TUNA, CAVIAR, WASABI CREME FRAICHE, AVOCADO, SCALLION

KING CRAB SPICY HAND ROLLS

CRUNCHY RICE, YUZU, TOBIKO, SOY PAPER

TORO TARTARE, CAVIAR, PONZU

ROLLED

GUNKAN

TRUFFLE WAGYU, CUCUMBER, TOBIKO, YAMAGOBO

HELLFIRE ROLL

SPICY TUNA, KIMCHEE SAUCE, TENKASU, CHIVES

SPIDER ROLL

CRISPY SOFT SHELL CRAB, TOBIKO, KEWPIE MAYO

VEGETABLE ROLL

MANGO, CUCUMBER, AVOCADO, YAMAGOBO, ROCKET GREENS, SWEET CHILI MISO

DXB ROLL

TUNA, CRAB, AVOCADO, WASABI TOBIKO, YUZU KOSHO MAYO

SOUTHERN FRIED

CHICKEN ROLL

CRISPY CHICKEN, AVOCADO, YAKITORI RANCH

CATCH ROLL

CRAB, SALMON, MISO-HONEY

MRC ROLL

SEARED TUNA, SHRIMP, PONZU BUTTER

COLD

SALMON CARPACCIO

MANGO, AVOCADO, POMEGRANATE, ORANGE, YUZU VINAIGRETTE

TUNA POKE

AVOCADO, MACADAMIA NUTS, SOY

QUINOA SALAD

TOFU, CUCUMBER, MANGO, ROCKET GREENS, TOMATO, TOASTED SESAME DRESSING

BEET SALAD

BEETS, CANDIED WALNUT VINAIGRETTE, GOAT CHEESE FOAM

TRUFFLE BURRATA

JOSPER ROASTED PERSIMMONS, GREEN EGGPLANT, FIGS, CASHEW, MINUS 8 VINAIGRETTE

ALL PRICES ARE IN AED AND INCLUSIVE OF 10% MUNICIPALITY FEES AND 10% SERVICE CHARGE

Mains

HERB ROASTED BRANZINO
CREAMY VEGETABLE BASMATI

SHORT RIB
48 HOUR HOISIN BRAISED, SWEET POTATO PUREE

SCALLOP & OXTAIL
BRAISED OXTAIL, SEARED JUMBO SCALLOP,
BEET REDUCTION, HORSERADISH, PEA

KOREAN FRIED CHICKEN
KIMCHEE MARINATED FRIED CHICKEN, PISTACHIOS,
SPICY MANGO COLESLAW

BIG FISH & MEAT

KING CRAB LEGS
JOSPER ROASTED, SHRIMP BUTTER

WHOLE ROASTED SEA BASS
CHILI RUBBED, CRACKED OLIVE, ARTICHOKE, ROCKET GREENS,
TURMERIC SILKY POTATOES

CANTONESE LOBSTER
MAKE IT "SURF 'N' TURF"
*ADD WAGYU TENDERLOIN

8 BONE LAMB RACK
GRILLED ARTICHOKE, SWEET 'N' SOUR POMEGRANATE LAMB JUS

TOMAHAWK RIBEYE
SHOE STRING ONIONS, CABBAGE SALAD, FOIE GRAS KOBAYAKI

Simply Grilled

TUNA
SALMON
PRAWNS
CATCH OF THE DAY
WAGYU TENDERLOIN
WAGYU SIRLOIN
CUT OF THE DAY

CHOICE OF SAUCE
SPICY TOMATO, VIERGE, CHIMICHURRI, TRUFFLE KOBAYAKI

SIDES

LOBSTER MASHED POTATO
CORN AND EDAMAME SUCCOTASH
SEASONAL ROASTED MUSHROOM
MACARONI & CHEESE
WHITE CHEDDAR, MOZZARELLA, PARMESAN, BREAD CRUMBS
*ADD LOBSTER
*ADD TRUFFLE
SAUTEED BOK CHOY, YOUNG CORN, SESAME
PARMESAN TRUFFLE FRIES

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HOT

WAGYU ON THE ROCK
YUZU SOY, GARLIC OIL, SESAME

SMOKED EDAMAME
CHILI, LIME, SEA SALT, SESAME

FRIED OYSTER ON THE GRILL
CRISPY FRIED OYSTER, WAGYU CARPACCIO, SILKY LOBSTER MASH,
LOBSTER SALAD, TRUFFLE

CRISPY SHRIMP
SPICY MAYO

CRUNCHY RICE CAKES
TUNA TARTARE, WASABI TOBIKO

CHICKEN LETTUCE CUPS
MARINATED CHICKEN, HOISIN, CRISPY SWEET POTATO

LOBSTER ROLLS
LOBSTER SALAD, POTATO ROLL, CHIVES

KING FISH TACOS
GUACAMOLE, TOMATILLO

MUSHROOM SPAGHETTI
SUGAR SNAP PEAS, TOMATO, TRUFFLE, PARMESAN

GRILLED OCTOPUS
CRISPY POTATO, SOFRITO

STEAMED MUSSELS
COCONUT GREEN CURRY, HOUSE MADE NAAN BREAD

SHRIMP SCAMPI
GIANT PRAWN, ARTICHOKE, GARLIC, CHILI FLAKES

SMOKED RICOTTA RAVIOLI
SMOKED HAMOUR, TRUFFLE PUREE, SHAVED BLACK TRUFFLE

SHORT RIB TACOS
GRILLED PINEAPPLE, PICKLED VEGETABLE, WASABI CREME FRAICHE

Head Chef: **BOBBY GRIFFING**

Sushi Chef: **YUTAKA**

