

THE PENTHOUSE

SNACKS

ROCK SHRIMP POPCORN (G) (S) <i>sweet prawn, spicy mayo</i>	115
SPICY SWEET POTATO FRIES (G) (D) (V) <i>jalapeno dip, spicy mayo</i>	50
EDAMAME (V) <i>soy beans, sea salt, yuzu juice</i>	35
SPICY EDAMAME (G) (V) <i>soy beans, spicy garlic</i>	35
DEEP FRIED BABY SQUID (G) (D) <i>lime, spring onion, yellow pepper dip</i>	55
SUNCHOKE CHOPSTICKS (G) (D) (V) <i>truffle ponzu mayo</i>	50
TUNA PIZZA (G) (D) <i>truffle cream cheese, crunchy jalapeño, onion, wasabi tobico</i>	80
AVOCADO PIZZA (G) (D) (V) <i>crunchy jalapeño, onion, gari, cream cheese, ponzu aioli</i>	55
TEMPURA PADRON PEPPERS (G) (V) <i>tempura sauce</i>	55

SMALL PLATES

TEMPURA SOFT SHELL CRAB (G) (D) (S) <i>pepper sauce</i>	90
CHEESE TRUFFLE GYOZA (G) (D) (V) <i>truffle ponzu sauce</i>	75
CHICKEN GYOZA (G) <i>ito togarashi, chilli oil, ponzu sauce</i>	60
SHRIMP GYOZA (G) (S) <i>lime, dashi, shiitake oil</i>	65
PORTUGUESE OCTOPUS A LA PLANCHA (G) (D) <i>yuzu miso vinaigrette, grilled young corn, sunchoke cream</i>	85
BEEF SLIDERS (G) (D) <i>roasted green pepper, garlic mayo, brioche bun</i>	80
NIKU MAN BUN (G) (D) <i>chicken karaage slider, pickled cucumber, spicy mayo</i>	75
CORN ON THE COB (G) (D) (S) <i>crab croquette, jalapeño mayo</i>	65

SMALL FROM THE GRILL

YAKITORI CHICKEN AND LEEK SKEWERS (G) <i>yakitori sauce, pickled green papaya</i>	75
GRILLED ASPARAGUS STICKS (G) (V) <i>wafu dressing</i>	45
ROLLED BEEF SIRLOIN (G) (D) <i>shimeji mushroom, asparagus, bean sprouts, sticky beef sauce</i>	85
NAZU DENGAKU (V) <i>grilled Japanese eggplant, caramelised miso</i>	65

LARGE PLATES

MISO-MARINTED BLACK COD (G) <i>Asian spinach hijiki seaweed salad</i>	210
GRILLED SEA BASS (G) (D) <i>spicy shiso salsa, red onion, coriander salad</i>	120
GRILLED WAGYU SIRLOIN STEAK (G) (D) <i>yuzu kosho mash, spicy glaze, sautéed kailan leaves</i>	180

GRILLED SALMON TERIYAKI (G) <i>baby zucchini tempura, pickled green papaya, grilled lime</i>	110
KOJI MARINATED BABY CHICKEN (G) (D) <i>chargrilled shishito peppers, spring onion, togarashi butter</i>	95
BRAISED SHORT RIBS (G) (D) <i>namuru salad, spicy beef glaze</i>	175
SMOKED LAMB LOIN (G) <i>Guchujang BBQ sauce, kailan</i>	150
DEEP FRIED TOFU (G) (V) <i>avocado, Asian mix salad, kimchi dressing</i>	85
VEGETABLE TEMPURA (G) (V) <i>eggplant, sweet potato, baby zucchini, enoki mushroom shishito peppers</i>	85

SIDES

KINOKO RICE (G) (D) (V) <i>mushroom dashi, miso butter, parmesan, truffle</i>	40
STEAMED JAPANESE RICE (V)	25
FRENCH FRIES (V)	25
GRILLED ERYINGII MUSHROOM (G) (D) (V)	35
MIXED GREENS AND SEAWEED SALAD (G) (V) <i>wafu dressing</i>	30
SESAME GREEN BEANS (G) (V) <i>goma sauce</i>	30

FLATBREADS

TART FLAMBEE CLASSIC (D) (G) <i>fromage blanc, Cecina de Leon, white onion</i>	60
TRUFFLE TART FLAMBEE (D) (G) (V) <i>fromage blanc, Cantal cheese, white onion</i>	75
QUATRE FORMAGE TART FLAMBEE (D) (G) (V) <i>blue cheese, Cantal cheese, smoked cheddar, mozzarella</i>	65
SALMON TART FLAMBEE (D) (G) <i>smoked salmon, white onion, fromage blanc</i>	65
PEPPERONI & JALAPEÑO FLAMBEE (D) (G) <i>beef pepperoni, white onion, fromage blanc, jalapeño</i>	65
PEPPERONI TART FLAMBEE (D) (G) <i>fromage blanc, beef pepperoni, onion</i>	65

COLD MEZZEH (G) (D) (V) 90

HUMMUS
MOUTTABAL
FATTOUSH
TABBOULEH
BABA GANNOUSH
MUJADDARA

HOT MEZZEH (G) (D) 90

LAMB KIBBEH
CHEESE ROLL (V)
SPINACH FATAYER (V)
FALAFEL (V)

(A) Alcohol | (D) Dairy | (G) Gluten | (N) Nuts | (S) Shellfish | (V) Vegetarian

All prices are in UAE Dirhams inclusive of 7% municipality fee, 5% Value Added Tax and 10% service charge
All dishes are prepared in strict compliance with Halal requirements

THE PENTHOUSE

SASHIMI (3 pcs per portion)

EBI (Shrimp) (S)	40
TORO (Tuna)	115
KANPACHI (Amberjack)	60
TAKO (Octopus) (G)	50
HAMACHI (Yellow tail)	60
HOTATE (Scallop) (S)	80
SAKE (Salmon)	55
IKURA (Salmon roe) (G)	50
BOTAN EBI (Sweet shrimp) (S)	90
SEA BASS	40
UNI (Sea urchin) (S)	45

ROLLS, INSIDE-OUT

SPICY TUNA MAKI (G)	60
BBQ UNAGI MAKI (G) (D)	75
EBI TEMPURA AVOCADO (G) (S)	60
SALMON AVOCADO MAKI (G)	50
SPIDER MAKI (G)	65
WAGYU MAKI (G)	75
CALIFORNIA MAKI (G) (S)	70
VEGETARIAN MAKI (G) (V)	50
SPICY SALMON MAKI (G)	55
SAKE (Salmon aburi) 3 pcs (G)	45
ABURI (Toro) 3 pcs (G)	95

RAW

SHIRASHI IN TACO NORI (G) karatsuki sauce	80
SPICY TUNA TARTAR (G) yuzu avocado, crispy nori crackers	85
WAGYU BEEF TATAKI (G) caramelised onion, garlic chips, spring onion, ponzu sauce	95

SASHIMI/ CARPACCIO

SCALLOP TRUFFLE (G) (S) yuzu kosho truffle cream, ponzu foam, citrus pearl	120
YELLOWTAIL BELLY (G) chuma, kizami wasabi salsa, jalapeño	85

NIGIRI (2 pcs per portion)

EBI (Shrimp) (S)	25
TORO (Tuna)	75
KANPACHI (Amberjack)	35
TAKO (Octopus) (G)	30
HAMACHI (Yellow tail)	35
HOTATE (Scallop) (S)	55
SAKE (Salmon)	30
IKURA (Salmon roe) (G)	40
BOTAN EBI (Sweet shrimp) (S)	60
SEA BASS	25
UNI (Sea urchin) (S)	35
AKAMI (Blue fin)	50

SHARING PLATES

SUSHI ASSORTMENT 12 pcs (G) (S)	160
SUSHI ASSORTMENT 24 pcs (G) (S)	310
SUSHI ASSORTMENT 36 pcs (G) (S)	470
OMAKASE SELECTION (G) (S)	250

DESSERTS

ETON MESS (D) (V) meringue, cream fraiche, diplomat cream, strawberries	50
CHOCOLATE CARAMEL MONSTER SHAKE (D) (N) (V) salted pecan ice cream, whipped cream	55
CHOCOLATE FONDANT (D) (G) (V) vanilla ice cream	55
FROZEN FLOURLESS PASSIONFRUIT SANDWICH (D) (V) caramelised banana	50
3 KINDS OF MOCHI (V) (G)	70
GRILLED PINEAPPLE (D) (V) coconut yuzu ice cream	50
WATERMELON PLATTER (V) lemon mint sorbet	50

SHARING DESSERTS

GIANT ETON MESS (D)	250
MEGA EXOTIC FRUIT COUPE (V)	250
SHARING WATERMELON (V)	250
LIQUID NITROGEN CRACKING BALL (D)(G)(V) dark chocolate mousse, Oreo cookie ice cream, caramel sponge in a chocolate ball with milk chocolate crèmeux, mandarin gel, darling cake and caramel sauce	300

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