

THE PENTHOUSE

SNACKS

EDAMAME (V) soy beans, sea salt, yuzu juice	38
SPICY EDAMAME (G) (V) soy beans, spicy garlic	38
SPICY SWEET POTATO FRIES (G) (D) (V) jalapeño dip, spicy mayo	52
DEEP FRIED BABY SQUID (G) (D) lime, spring onion, yellow pepper dip	58
TEMPURA PADRON PEPPERS (G) (V) tempura sauce	58
AVOCADO PIZZA (G) (D) (V) crunchy jalapeño, onion, gari, cream cheese, ponzu aioli	58
LOTUS ROOT CHOPSTICKS (G) (D) (V) truffle ponzu mayo	60
TUNA PIZZA (G) (D) truffle cream cheese, crunchy jalapeño, onion, wasabi tobico	85
TORO TACO (G) blufin fatty tuna, yuzu ponzu, rice shells	110
WAGYU TACO (G) chargrilled Japanese beef, Asian BBQ sauce, rice shells	110
ROCK SHRIMP POPCORN (G) (S) spicy mayo	120

SMALL PLATES

CHICKEN GYOZA (G) ito togarashi, chilli oil, ponzu sauce	62
EDAMAME FALAFEL WRAP (V)(G) soy bean falafel, onion, cherry tomatoes, baby gem, yuzu-goma sauce	65
SHRIMP GYOZA (G) (S) lime, dashi, shiitake oil	68
CORN ON THE COB (G) (D) (S) crab croquette, jalapeño mayo	68
CHEESE TRUFFLE GYOZA (G) (D) (V) truffle ponzu sauce	78
NIKU MAN BUN (G) (D) chicken karaage slider, pickled cucumber, spicy mayo	78
BEEF SLIDERS (G) (D) roasted green pepper, garlic mayo, brioche bun	84
PORTUGUESE OCTOPUS A LA PLANCHA (G) (D) yuzu miso vinaigrette, grilled young corn, parsnip cream	90
TEMPURA SOFT SHELL CRAB (G) (D) (S) chilli pepper sauce	95

SMALL FROM THE GRILL

GRILLED ASPARAGUS STICKS (G) (V) wafu dressing	48
YAKITORI CHICKEN AND LEEK SKEWERS (G) yakitori sauce, pickled green papaya	78
SHRIMP SKEWER (S) black tiger shrimp, sweet and chilli glaze	83
ROLLED BEEF SIRLOIN (G) (D) shimeji mushroom, asparagus, bean sprouts, sticky beef sauce	90
BEEF AND FOIE GRAS SKEWER (G) beef striploin, foie gras, teriyaki sauce	100

LARGE PLATES

DEEP FRIED TOFU (G) (V) avocado, Asian mix salad, kimchi dressing	90
VEGETABLE TEMPURA (V) (G) eggplant, sweet potato, baby zucchini, shimeji mushroom, asparagus, lotus root, shishito peppers, tempura sauce	90

GRILLED SPICY BABY CHICKEN (G) (D) chargrilled shishito peppers, spring onion, togarashi	100
GRILLED SALMON TERIYAKI (G) baby zucchini tempura, pickled green papaya, grilled lime	115
GRILLED SEA BASS (G) (D) spicy shiso salsa, red onion, coriander salad	125
SMOKED LAMB LOIN (G) guchujang BBQ sauce, kailan	158
GRILLED BLACK ANGUS RIB EYE STEAK (G) fennel salad, cucumber kimchi, bulgogi steak sauce, truffle sauce, matcha salt	185
BRAISED SHORT RIBS (G) (D) namuru salad, spicy beef glaze	185
MISO-MARINATED BLACK COD (G) asian spinach, hijiki seaweed salad	200
GRADE 9 WAGYU SIRLOIN STEAK (G) grade 9 wagyu, fennel salad, cucumber kimchi, bulgogi steak sauce, truffle sauce, matcha salt	365

SIDES

STEAMED JAPANESE RICE (V)	27
FRENCH FRIES (V)	27
MIXED GREENS AND SEAWEED SALAD (G) (V) wafu dressing	32
SESAME GREEN BEANS (G) (V) goma sauce	32
TRUFFLE FRENCH FRIES (V)	38
GRILLED ERYNGII MUSHROOM (G) (D) (V)	38
KINOKO RICE (G) (D) (V) mushroom dashi, miso butter, Parmesan, truffle	42
YUZU KOSHO MASHED POTATO (D) (V)	42

FLATBREADS

TART FLAMBEE CLASSIC (D) (G) fromage blanc, Cecina de Leon, white onion, dried cherry tomatoes	64
SALMON TART FLAMBEE (D) (G) smoked salmon, white onion, fromage blanc	68
PEPPERONI & JALAPEÑO FLAMBEE (D) (G) beef pepperoni, white onion, fromage blanc, jalapeño	68
PEPPERONI TART FLAMBEE (D) (G) fromage blanc, beef pepperoni, onion	68
QUATRE FORMAGE TART FLAMBEE (D) (G) (V) blue cheese, Cantal cheese, smoked cheddar, mozzarella	68
TRUFFLE TART FLAMBEE (D) (G) (V) fromage blanc, Cantal cheese, white onion	78

COLD MEZZEH (G) (D) (V) 95

HUMMUS
MOUTTABAL
FATTOUSH
TABBOULEH
BABA GANNOUSH
MUJADDARA

HOT MEZZEH (G) (D) 95

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)

SEA BASS	42
EBI (Shrimp) (S)	52
TAKO (Octopus) (G)	52
SAKE (Salmon)	58
UNAGI (Eel) (G)	58
HAMACHI (Yellow tail)	62
IKURA (Salmon roe) (G)	62
HOTATE (Scallop) (S)	84
BOTAN EBI (Sweet shrimp) (S)	94
AKAMI (Bluefin tuna)	95
UNI (Sea urchin) (S)	120
TORO (Fatty tuna)	120

ROLLS

SALMON AVOCADO MAKI (G)	52
CALIFORNIA MAKI (G) (S)	52
VEGETARIAN MAKI (G) (V)	52
EBI TEMPURA (G) (S)	62
SALMON MAKI TEMPURA (G)	62
SPICY SALMON MAKI (G)	64
BUGOGI MAKI (G)	68
SPIDER MAKI (G) (S)	72
SPICY TUNA MAKI (G)	74
SALMON MANGO MAKI (G)	78
BBQ UNAGI MAKI (G) (D)	84
WAGYU MAKI (G)	90
SEARED HAMACHI MAKI (G)	90

RAW

SPICY TUNA TARTAR (G) yuzu avocado, crispy nori crackers	90
SALMON CARPACCIO (G) pickled daikon, red chilli, jalapeno, truffle mousseline, yuzu ponzu	90
YELLOWTAIL BELLY (G) daikon tsuma, kizami wasabi salsa, jalapeno	90
WAGYU BEEF TATAKI (G) caramelised onion, garlic chips, spring onion, ponzu sauce	100

NIGIRI (2 pcs per portion)

SEA BASS	28
TAKO (Octopus)	32
SAKE (Salmon)	32
EBI (Shrimp) (S)	35
HAMACHI (Yellow tail)	38
UNAGI (Eel) (G)	42
IKURA (Salmon roe) (G)	52
AKAMI (Bluefin tuna)	52
HOTATE (Scallop) (S)	58
BOTAN EBI (Sweet shrimp) (S)	64
WAGYU (Beef)	75
TORO (Fatty tuna)	78
UNI (Sea urchin) (S)	85

SHARING PLATES

SUSHI ASSORTMENT 12 pcs (G) (S)	195
SUSHI ASSORTMENT 24 pcs (G) (S)	365
SUSHI ASSORTMENT 36 pcs (G) (S)	495

DESSERTS

PANDAN MANGO CAKE GLUTEN FREE (D) (N) pandan mousse, mango sauce, almond crunch	52
BLACK FOREST TRUFFLE SUGAR AND GLUTEN FREE (D) sacher cake, chocolate mousse, sour cherry compote, cream, chocolate shavings and cherry mousse	52
MARACAIBO CARAMEL TONKA BAR (G) (D) (N) chocolate Tonka bean mousse, caramel, Baumkuchen, salted caramel pecan ice cream	52
STRAWBERRY LEMON CAKE (D) (N) (G) pistachio cake, strawberry & lemon mousse, strawberry sauce, raspberry jelly, white chocolate rocks	52
ETON MESS (D) (V) meringue, cream fraiche, diplomat cream, strawberries	52
WATERMELON PLATTER (V) lemon mint sorbet	52
CHOCOLATE FONDANT (D) (G) (V) vanilla ice cream	58
3 KINDS OF MOCHI ICE CREAM (V) (G)	75

SHARING DESSERTS

GIANT ETON MESS (D)	265
MEGA EXOTIC FRUIT COUPE (V)	265
SHARING WATERMELON (V)	265

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