

THE PENTHOUSE

SNACKS

EDAMAME (V) soy beans, sea salt, yuzu juice	40
SPICY EDAMAME (G)(V) soy beans, spicy garlic	40
SPICY SWEET POTATO FRIES (D)(G)(V) jalapeño dip, spicy mayo	54
DEEP FRIED BABY SQUID (D)(G) lime, spring onion, yellow pepper dip	60
TEMPURA PADRON PEPPERS (G)(V) tempura sauce	60
AVOCADO PIZZA (D)(G)(V) crunchy jalapeño, onion, gari, cream cheese, ponzu aioli wasabi tobiko	60
LOTUS ROOT CHOPSTICKS (D)(G)(V) truffle ponzu mayo	62
TUNA PIZZA (D)(G) truffle cream cheese, crunchy jalapeño, onion, wasabi tobiko	88
TORO TACO (G) blufin fatty tuna, yuzu ponzu, rice shells, wasabi, benitade	112
WAGYU TACO (G) chargrilled Japanese beef, galbi sauce, rice shells, togarashi, exotic purée	112
ROCK SHRIMP POPCORN (G)(S) spicy mayo, ito togarashi	124

SMALL PLATES

CHICKEN GYOZA (G) ito togarashi, chilli oil, ponzu sauce	64
EDAMAME FALAFEL WRAP (G)(V) soy bean falafel, onion, cherry tomatoes, baby gem, yuzu-goma sauce	68
SHRIMP GYOZA (G)(S) lime, dashi, shiitake oil	70
CORN ON THE COB (D)(G)(S) crab croquette, jalapeño mayo, togarashi	70
CHEESE TRUFFLE GYOZA (D)(G)(V) truffle ponzu sauce	80
NIKU MAN BUN (D)(G) chicken karaage slider, pickled cucumber, spicy mayo, tonkatsu sauce	80
BEEF SLIDERS (D)(G) roasted green pepper, garlic mayo, brioche bun, jalapeño	86
PORTUGUESE OCTOPUS A LA PLANCHA (D)(G) yuzu miso vinaigrette, grilled young corn, parsnip cream	92
TEMPURA SOFT SHELL CRAB (D)(G)(S) chilli pepper sauce	98

SMALL FROM THE GRILL

GRILLED ASPARAGUS STICKS (D)(G)(V) wafu dressing, garlic chips	50
YAKITORI CHICKEN AND LEEK SKEWERS (G) yakitori sauce, pickled green papaya, shibanuma soy sauce	80
SHRIMP SKEWER (S) black tiger shrimp, sweet and chilli glaze, pickled green papaya, shibanuma soy sauce	85
ROLLED BEEF SIRLOIN (G) shimeji mushroom, asparagus, bean sprouts, sticky beef sauce, fried onion	92
BEEF AND FOIE GRAS SKEWER (G) beef striploin, foie gras, teriyaki sauce, pickled green papaya, shibanuma soy sauce	102

LARGE PLATES

DEEP FRIED TOFU (G)(V) avocado, Asian mix salad, kimchi dressing, togarashi	92
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VEGETABLE TEMPURA (G)(V) eggplant, sweet potato, baby zucchini, shimeji mushroom, asparagus, lotus root, shishito peppers, tempura sauce	92
GRILLED SPICY BABY CHICKEN (G) chargrilled shishito peppers, spring onion, gochujang	102
GRILLED SALMON TERIYAKI (G) baby zucchini tempura, pickled green papaya, grilled lime, teriyaki sauce	118
GRILLED SEA BASS (D)(G) spicy shiso salsa, red onion, coriander salad	128
SMOKED LAMB LOIN (G) gochujang BBQ sauce, kailan	162
GRILLED BLACK ANGUS RIB EYE STEAK (G) fennel salad, cucumber kimchi, bulgogi steak sauce, truffle sauce, matcha salt	190
BRAISED WAGYU SHORT RIBS (D)(G) namuru salad, spicy beef glaze	250
MISO-MARINTED BLACK COD (G) asian spinach, hijiki seaweed salad	206
GRADE 9 WAGYU STRIPLOIN STEAK (G) grade 9 wagyu, fennel salad, cucumber kimchi, bulgogi steak sauce, truffle sauce, matcha salt	376

SIDES

STEAMED JAPANESE RICE (V)	28
FRENCH FRIES (V)	28
MIXED GREENS AND SEAWEED SALAD (G)(V) wafu dressing	34
SESAME GREEN BEANS (G)(V) goma sauce	34
TRUFFLE FRENCH FRIES (V)	40
GRILLED ERYNGII MUSHROOM (D)(G)(V)	40
KINOKO RICE (D)(G)(V) mushroom dashi, miso butter, Parmesan, truffle	44
YUZU KOSHO MASHED POTATO (D)(V)	44

FLATBREADS

TART FLAMBEE CLASSIC (D)(G) fromage blanc, Cecina de Leon, white onion, dried cherry tomatoes	66
SALMON TART FLAMBEE (D)(G) smoked salmon, white onion, fromage blanc	70
PEPPERONI & JALAPEÑO FLAMBEE (D)(G) beef pepperoni, white onion, fromage blanc, jalapeño	70
PEPPERONI TART FLAMBEE (D)(G) fromage blanc, beef pepperoni, onion	70
QUATRE FORMAGE TART FLAMBEE (D)(G)(V) blue cheese, Cantal cheese, smoked cheddar, mozzarella	70
TRUFFLE TART FLAMBEE (D)(G)(V) fromage blanc, Cantal cheese, white onion	80

COLD MEZZEH (D)(G)(V)

HUMMUS	
MOUTTABAL	
FATTOUSH	
TABBOULEH	
BABA GANNOUSH	
MUJADDARA	

HOT MEZZEH (G)(D)

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

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

THE PENTHOUSE

SASHIMI (3 pcs per portion)

SEA BASS	44
EBI (Shrimp) (S)	54
TAKO (Octopus) (G)	54
SAKE (Salmon)	60
UNAGI (Eel) (G)	60
HAMACHI (Yellow tail)	64
IKURA (Salmon roe) (G)	64
HOTATE (Scallop) (S)	86
BOTAN EBI (Sweet shrimp) (S)	96
AKAMI (Bluefin tuna)	98
UNI (Sea urchin) (S)	124
TORO (Fatty tuna)	124

ROLLS

SALMON AVOCADO MAKI (G)	54
CALIFORNIA MAKI (G)(S)	54
VEGETARIAN MAKI (G)(V)	54
EBI TEMPURA (G)(S)	64
SALMON MAKI TEMPURA (G)	64
SPICY SALMON MAKI (G)	66
BEEF BULGOGI (G)	70
SPIDER MAKI (G)(S) (Soft shell crab)	74
SPICY TUNA MAKI (G)	76
SALMON MANGO MAKI (G)	80
BBQ UNAGI MAKI (D)(G)	86
WAGYU MAKI (G)	92
SEARED HAMACHI MAKI (G)	92

RAW

SPICY TUNA TARTAR (G) yuzu avocado, crispy nori crackers	92
SALMON CARPACCIO (G) pickled daikon, red chilli, jalapeno, truffle mousseline, yuzu ponzu	92
YELLOWTAIL BELLY (G) daikon tsuma, kizami wasabi salsa, jalapeno	92
WAGYU BEEF TATAKI (G) caramelised onion, garlic chips, spring onion, ponzu sauce	102

NIGIRI (2 pcs per portion)

SEA BASS	30
TAKO (Octopus)	34
SAKE (Salmon)	34
EBI (Shrimp) (S)	36
HAMACHI (Yellow tail)	40
UNAGI (Eel) (G)	44
IKURA (Salmon roe) (G)	54
AKAMI (Bluefin tuna)	54
HOTATE (Scallop) (S)	60
BOTAN EBI (Sweet shrimp) (S)	66
WAGYU (Beef)	78
TORO (Fatty tuna)	80
UNI (Sea urchin) (S)	88

SHARING PLATES

SUSHI ASSORTMENT 12 pcs (G)(S)	200
SUSHI ASSORTMENT 24 pcs (G)(S)	375
SUSHI ASSORTMENT 36 pcs (G)(S)	510

DESSERTS

WHITE CHOCOLATE PISTACHIO AND CHERRY SPHERE (G)(D)(N) white chocolate pistachio mousse, Sacher cake, cherry dacquoise, cherry mousse	54
PASSION (G)(D)(N) mascarpone mousse with passion fruit core, coconut cake, mango sorbet	54
MARACAIBO CARAMEL TONKA BAR (D)(G)(N) chocolate Tonka bean mousse, caramel, Baumkuchen, salted caramel pecan ice cream	54
STRAWBERRY LEMON CAKE (D)(G)(N) pistachio cake, strawberry & lemon mousse, strawberry sauce, raspberry jelly, white chocolate rocks	54
ETON MESS (D)(V) meringue, cream fraiche, diplomat cream, strawberries	54
WATERMELON PLATTER (V) lemon mint sorbet	54
CHOCOLATE FONDANT (D)(G)(V) vanilla ice cream	60
3 KINDS OF MOCHI ICE CREAM (G)(V)	78

SHARING DESSERTS

GIANT ETON MESS (D)	272
MEGA EXOTIC FRUIT COUPE (V)	272
SHARING WATERMELON (V)	272

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

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