



MAKIMONO ROLLS

PHILADELPHIA ROLL Smoked Salmon, Deep Fried Salmon, Avocado, Cucumber Cream Cheese, Mayonnaise	AED 65
SOFT SHELL CRAB ROLL Deep Fried Soft Shell Crab, Egg, Avocado, Egg Powder, Spicy Mayonnaise	65
CHICKEN CHEESE KATSU ROLL Deep Fried Roll with Chicken Thigh, Avocado, Cucumber Leeks, Cream, Mozzarella Cheese, Caesar Dressing	65
SALMON TERIYAKI ROLL Salmon, Avocado, Cucumber, Egg, Crispy Salmon Skin, Mizuna, Tobiko Spicy Mayonnaise, Teriyaki Sauce	65
DRAGON ROLL Prawn Tempura, Salmon, Tuna, Seabass, Unagi, Avocado, Spicy Mayonnaise, Tobiko	70
KANI TEMPURA ROLL Tempura Roll with King Crab, Avocado, Cucumber, Egg, Tobiko, Mayonnaise	90
UNAGI (BBQ EEL) ROLL Egg, Avocado, Cucumber, Deep Fried Hamachi, Tobiko, Mayonnaise	120
SPICY SALMON Avocado, Cucumber, Salmon, Yuzu Tempura Flakes	55
SPICY TUNA Avocado, Cucumber, Tuna, Yuzu Tempura Flakes	65
CALIFORNIA King Crab, Avocado, Cucumber, Tobiko	75
Choice of Spicy Miso Sauce, Kimchi Mayonnaise or Miso Mayonnaise	

SUSHI & SASHIMI

NIGIRI SUSHI 2 pieces / SASHIMI 3 slices

	AED		AED
SEABASS Suzuki	40 / 50	SEABREAM Kurodai	40 / 50
SALMON Shake	45 / 55	SCALLOP Hotate	45 / 55
TUNA Maguro	50 / 65	YELLOWTAIL Hamachi	55 / 75
UNAGI Eel	55 / 75	BOTAN EBI Sweet Shrimp	90 / 140

CHEF'S SELECTION PLATTERS

SASHIMI PLATTERS	AED	SUSHI PLATTERS	AED
KIKU 5 kinds of Sashimi	165	KIKU 5 kinds of Nigiri and 3 Maki	165
UME 10 kinds of Sashimi	250	UME 10 kinds of Nigiri and 6 Maki	225
SUSHI AND SASHIMI PLATTERS			AED
HARU PLATTER 3 kinds of Sashimi, 5 pieces Nigiri, 3 Maki / Chef's Selection			165
NATSU PLATTER 5 kinds of Sashimi, 8 pieces Nigiri, 6 Maki / Chef's Selection			365
FUYU PLATTER 7 kinds of Sashimi, 12 pieces Nigiri, 12 Maki / Chef's Selection			430

(N) Nuts (V) Vegetarian (✓) Vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.



Tori No Su Tasting Menu

Chef's Tasting Selection from the Menu
AED 300



STARTERS

	AED
EDAMAME (V) Japanese Beans, Salt	40
MISO SOUP Tofu, Seaweed, Spring Onion, Mushroom, Miso	45
SPICY SEAFOOD PONZU SOUP Prawn, Squid, Mushroom, Tomato, Egg, Ponzu, Chili, Spring Onion	55
HOTATE EBI GYOZA Pan Fried Dumpling with Prawn, Scallop, Shiitake, Onion, Cabbage	65
TOFU AND WAKAME SALAD (V) Bean Curd, Seaweed, Avocado, Cucumber, Mixed Salad Onion, Pomelo, Sesame Dressing	75
OOEBI DYNAMITE Jumbo Prawns, Sweet and Spicy Mayonnaise, Lemon, Sesame Seeds	85
KANI SALAD King Crab, Avocado, Asian Leaves, Cherry Tomato, Corn, Apple Ginger Dressing	115
EBI TEMPURA Deep Fried Tempura Battered Prawns, Tempura Sauce	70



HOKKAIDO BEEF STRIPLOIN

Hokkaido, Japan is the birthplace of the Japanese Breed Wagyu which is distinguished by its tenderness, healthiness and delicious marbling. The color, firmness, texture and marbling of Hokkaido's Wagyu are all of the highest rank.

HOKKAIDO BEEF ABURI Honey Ginger Sauce	100 grams / 380 AED
HOKKAIDO BEEF TEPPANYAKI Ponzu and Pepper Sauce	200 grams / 760 AED
HOKKAIDO BEEF KOUMIYAKI Ginger Soya Sauce and Renkon	200 grams / 760 AED



MAIN DISHES

	AED
ROASTED SEABASS Pakchoy, Bean Sprouts, Butter Teriyaki Sauce	90
CHICKEN TERIYAKI Grilled Chicken Thigh, Seasonal Vegetables, Teriyaki Sauce	105
SALMON MISO MAYO YASAI YAKI Grilled Salmon Fillet, Seasonal Vegetables, Miso Mayonnaise with Onion and Parmesan Cheese	120
USDA RIBEYE STEAK Roasted USDA Ribeye, Lotus Root Chips, Koumiyaki Sauce	150
GINDARA MISO YAKI Grilled Black Cod Marinated with Miso	165

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GRILLED SKEWERS

SALMON BELLY with Sea Salt	20
CHICKEN THIGH SKEWER Choice of Teriyaki Sauce, Onion Miso Sauce or Plum Shiso Sauce	20
BEEF SKEWER with Teriyaki Sauce	25
FOIE GRAS with Balsamic Teriyaki Sauce	35
YAKITORI PLATTER Chef's Selection of 7 Skewers	100

SHOKUJI Rice and Noodle Dishes

	AED
GARLIC FRIED RICE (V) Egg, Carrot, Ginger Garlic, Onion, Spring Onion, Zucchini	30
SPICY CHICKEN FRIED RICE Chicken Thigh, Egg, Carrot, Ginger, Onion, Spring Onion, Zucchini	30
SEAFOOD FRIED RICE Prawn, Squid, Egg, Carrot, Onion, Spring Onion, Zucchini, Chili Paste	30
UDON NOODLES HOTPOT Fish Cake, Ebi Tempura, Carrot, Egg Yolk, Leeks, Mizuna, Shiitake, Shimeji	75
BEEF YAKISOBA Stir Fried Egg Noodles, Beef, Bean Sprouts, Cabbage, Capsicum, Carrot, Onion, Shiitake	80
CHICKEN KATSU DONBURI Rice Bowl, Panko Crumbed Chicken Thigh, Japanese Curry Sauce	90
UNAGI TENDON Rice Bowl, BBQ Eel Tempura, Shishito, Prawn, Shiitake, Sweet Potato, Tendon Sauce	100
BEEF PEPPER DONBURI Rice Bowl, Beef, Shiitake, Bean Sprouts, Onion, Capsicum, Oyster Pepper Sauce	115

DESSERTS

KAKIGORI (N) Ice Shaved Dessert with Milk, Almonds, Tropical Fruits and Green Tea Ice Cream	40
CHOCOLATE PUDDING AND MATCHA ICE CREAM Chocolate Lava Cake with Green Tea Ice Cream	40
MATCHA TIRAMISU Ladyfingers in Green Tea Syrup with Mascarpone Cheese and Cream	40
MOCHI ICE CREAM (N) Choice of 2 from Green Tea, Mango, Strawberry Cheesecake, Vanilla or Yuzu	40
KINAKO FRENCH TOAST WITH PLUM CARAMEL Brioche Bread Toast with Roasted Soybean Flour and Plum with Vanilla Ice Cream	40

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JAPANESE BEVERAGE SELECTION



SAKE

SPARKLING SAKE

Gekkeikan Sparkling Sake
Fukuju Awasaki Junmai

AED / Bottle

130 / 250ml
380 / 300ml

NIGORI

Gekkeikan Nigori Sake

AED / Bottle

200 / 300ml

JUNMAI

Rihaku Junmai
Eisen Junmai
Tentak Organic Junmai
Gokyo Junmai

AED / Flask

85 / 180ml
110 / 180ml
160 / 180ml
190 / 180ml

AED / Bottle

850 / 1.8L
1,075 / 1.8L
630 / 720ml
1,890 / 1.8L

HONJOZO

Gekkeikan Josen Karakuchi Honjozo

AED / Flask

60 / 180ml

AED / Bottle

600 / 1.8L

TOKUBETSU JUNMAI

Okunomatsu Tokubetsu Junmai
Otokoyama Tokubetsu Junmai
Nanbu Bijin Tokubetsu Junmai

AED / Flask

145 / 180ml
190 / 180ml
215 / 180ml

AED / Bottle

570 / 720ml
750 / 720ml
800 / 720ml

DAIGINJO

Takashimizu Wacho Daiginjo

AED / Flask

400 / 180ml

AED / Bottle

1,500 / 720ml

SHOCHU

Hamada Kaido Imo

AED / Glass

65 / 60ml

AED / Bottle

760 / 720ml

UMESHU

Choya Umeshu
Kunizakari Nigori Umeshu

AED / Glass

55 / 60ml
85 / 60ml

AED / Bottle

505 / 750ml
630 / 500ml



BEER

DRAUGHT BEER

Kirin

AED / Half Pint

35

AED / Pint

50

BOTTLED BEER

Asahi

AED / Bottle

40



WHISKY

Nikka from the Barrel
Kamiki

AED / 30ml

95
150

AED / 60ml

150
240

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