

• KAISEKI MENU 5-COURSE TASTING MENU •

**UMI KAISEKI (G/S) - 509**

Starter Eel sushi, shrimp salad, duck loin  
Sashimi- salmon, tuna, yellowtail sashimi  
Tempura -Shrimp tempura  
Main Course- Black cod, asparagus spicy soy glaze,  
shichimi pepper  
Steamed rice, miso soup  
Dessert -seasonal fresh fruits, mochi ice cream

**WAGYU KAISEKI (G/S) - 570**

Starter Eel sushi, shrimp salad, Wagyu tataki  
Sashimi salmon, tuna, yellow Tail sashimi  
Tempura Shrimp tempura  
Main Course Wagyu tenderloin, broccoli, wafu dressing,  
toasted sesame  
Steamed rice, miso soup  
Dessert Seasonal fresh fruits, mochi ice cream

**SUSHI KAISEKI (G/S) - 590**

Starter- Eel-sushi, shrimp-salad, duck loin  
Sashimi- salmon, tuna, yellow tail Sashimi  
Tempura -Shrimp tempura  
Main Course- Selection of sushi & sashimi, miso soup  
Dessert- seasonal fresh fruits, mochi ice cream

**YASAI KAISEKI (G/VE) - 255**

Starter- Japanese mochi, eggplant, temari-sushi  
Sashimi -Tofu kaiso salad  
Tempura -Vegetable tempura  
Main Course -Tofu teriyaki, miso eggplant  
Steamed rice, vegetarian miso soup  
Dessert- Seasonal fresh fruits, mochi ice cream

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## • NIGIRI/SASHIMI •

Price for one piece of nigiri/two pieces of sashimi

### AKAMI - 40/55

Lean tuna

### TORO - 70/90

Fatty tuna

### HAMACHI - 35/45

Japanese Yellowtail

### TAI - 40/55

Red snapper

### HIRAME - 35/50

Flounder

### HOTATE - 35/58

Japanese Hokkaido scallop

### EBI - 30/50

Boiled tiger prawn

### IKURA - 30/62

Salmon roe

### TOBIKO - 28/39

Flying fish roe

### UNI - 130/270

Sea urchin

### UNAGI - 28/52

Grilled eel

### TAMGO - 25/50

Egg

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All Prices are in United Arab Emirates Dirhams and inclusive of 10% service charge,  
7% destination fee and 5% VAT

• MAKI ROLLS •

**TAKI ROLL - 85**

Salmon, zucchini, scallion, miso sauce  
8 Pieces

**CALIFORNIA (G/S) - 60**

Crab meat, avocado, cucumber, tobiko  
8 Pieces

**SPICY TUNA (G) - 68**

Lean tuna, spicy mayo, avocado  
8 Pieces

**SAKE AVOCADO - 60**

Fresh salmon, avocado  
8 Pieces

**EBI TEMPURA (G/S) - 65**

Prawn tempura, avocado, tobiko  
6 Pieces

**TEKKA MAKI - 62**

Lean tuna meat  
6 Pieces

**TAKUAN MAKI (G) - 30**

Pickled radish  
6 pieces

## DRAGON (G/S) - 102

Grilled eel, avocado, shrimp tempura

8 Pieces

## KAPPA MAKI (VE) - 30

Cucumber 6 pieces

## SAKE MAKI - 50

Salmon 6 Pieces

## SAKE-AVOCADO MAKI - 55

Salmon, avocado 6 Pieces

## NEGITORO MAKI - 75

Toro, scallion 6 Pieces

## UMI KAISEN FUTOMAKI (G/S) - 102

Assorted Umi seafood rolls 6 Piece

• NIGIRI SASHIMI MORIAWASE (G/S) •

“6” NIGIRI OR SASHIMI - 150

“12” NIGIRI OR SASHIMI - 300

“24” NIGIRI OR SASHIMI - 590

• COLD DISHES & SALADS •

**FRESH OYSTER YUZU JUREE (S/G) - 75**

Fresh oyster, yuzu ponzu, yuzu jelly

**MAGURO USUZUKURI (G) - 85**

Thin sliced tuna, yuzu pepper onion sauce

**HAMACHI TOUGARASHI (G) - 85**

Thin sliced Yellowtail, homemade ponzu sauce

**WAGYU TATAKI (G) - 135**

Seared Wagyu cold cut, truffle ponzu sauce

**GREEN SALAD (VE) - 65**

Fresh green salad, oba dressing

**KANI MIZUNA SHISO SALAD (G/S) - 105**

Crab meat, fresh leaves, mizuna

cucumber, wafu dressing

**TOFU KAISO SALAD (VE/G) - 75**

Tofu, fresh greens, sesame sauce

• ZENSAI APPETIZER •

**EDAMAME (VE) - 36**

Edamame beans, Japanese sea salt  
Or shichimi spices

**KINPIRA ITAME (G/VE) - 48**

Sautéed carrot, lotus roots, salsify

**KINOKO ITAME (G/VE) - 48**

Sautéed mix mushroom

**TEBASAKI ISOBE-AGE (G) - 70**

Deep fried chicken wing, seaweed

**NASU DENGAKU (G/VE) - 65**

Baked Japanese eggplant, miso sauce

**TSUKUNE CHICKEN (G) - 95**

Grilled chicken mince, egg sauce

**HOTATE ISOBE-YAKI (G/S) - 120**

Grilled scallops, burnt soy sauce

**VEGETARIAN GYOZA (G/V) - 75**

Pan fried vegetable dumplings

**WAGYU GYOZA (G) - 90**

Pan-fried Wagyu beef dumplings

**GRILLED TERIYAKI OCTOPUS (G/S) - 180**

Black pepper, lime



• NOODLES & SOUP •

**UMI RAMEN (G) - 102**

Miso flavoured noodle soup, chicken,  
vegetables

**SHOYU RAMEN (G) - 102**

Soy sauce flavoured noodle soup, chicken,  
vegetables

**VEGETARIAN RAMEN (G/VE) - 95**

Miso and seaweed based noodle soup,  
vegetables

**TEMPURA UDON (S/G) - 85**

Hot wheat noodle, dashi broth, tempura  
prawns

**HIYASI TUKI-MI UDON (G) - 80**

Cold wheat noodle, dashi, egg

**MISO SOUP (G) - 32**

Seaweed, tofu, scallion

• TEMPURA, AGEMONO-FRIED •

**RENKON HASAMI AGE (S/G) - 85**

Deep fried lotus root, minced shrimp

**EBI TEMPURA ICHIMI SAUCE FRIED (S/G) - 105**

Prawn tempura, ichimi sauce

**YASAI TEMPURA (VE/G) - 80**

Vegetable tempura, green tea salt

**IKA TEMPURA (S/G) - 75**

Crispy fried squid

**SABA-FUGU TEMPURA (G) - 102**

Deep-Fried blowfish

**TORI TATSUTA AGE (G) - 82**

Deep-fried chicken, ginger garlic sauce



## • VEGETERIAN &amp; VEGAN •

**BLACK FRIED RICE (G) - 52**

Fried rice, soy, mix vegetable

**EDAMAME (VE) - 3**

Edamame beans seasoned, Japanese salt or shichimi spices

**TOFU KAISO SALAD (VE/G) - 75**

Fresh Japanese tofu, seaweed, fresh leaves, sesame

**KAPPA MAKI (VE) - 30**

Cucumber sushi roll

**KINOKO ITAME (G/VE) - 48**

Sautéed mix mushroom

**KINPIRA ITAME (G/VE) - 48**

Sautéed asparagus, lotus root

**STEAMED RICE (VE) - 32**

Japanese steamed rice

**VEGTARIAN FUTOMAKI (VE/G) - 52**

Oba leaf, pickled radish, cucumber, okra

**YASAI-TEMPURA (VE/G) - 80**

Vegetable tempura

**YASAI-RAMEN (VE/G) - 95**

Miso, seaweed based soup noodle, vegetables

**NASU-DENGAKE (VE/G) - 65**

Grilled eggplant, sweet miso paste

• UMI SIGNATURE MAINS •

**WAGYU SHABU SHABU (G) - 220**

Japanese hot pot dish of thinly sliced Wagyu, vegetables boiled in dashi broth, served with dipping sauces. Diner will individually cook the sliced Wagyu Meat at the table.

**BLACK COD MISO (G) - 225**

Grilled marinate black cod miso

**TORI TERIYAKI (G) - 160**

Grilled organic chicken, teriyaki sauce

**SEABASS YAKI YUZU FU-MI (G) - 170**

Grilled marinated seabass, yuzu sauce

**TIGER PRAWN TOBAN (G/S) - 180**

Garlic, spicy aji amarillo ponzu butter, leek, shiso

**LAMB CHOP WITH TRUFFLE MUSTARD (G) - 200**

Grilled lamb chop, truffle mustard sauce

**KAMO NEGI-MISO YAKI (G) - 230**

Grilled duck, miso, vegetableS

**SAKE NO SAIKYO YAKI (G) - 165**

Miso marinated grilled salmon

**WAGYU STRIPLOIN (G) - 322**

Grilled Australian striploin, teriyaki sauce

**WAGYU TENDERLOIN (G) - 352**

Grilled Australian tenderloin, teriyaki sauce

**LOBSTER KIMI YAKI (HALF/FULL) (G/S) - 260/520**

Grilled lobster, miso hollandaise

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• DESSERTS (G) •

**JAPANESE CHEESE CAKE - 70**

Unbaked Japanese style cheese cake

**KINAKO TO KUROMITSO ICE CREAM - 60**

Vanilla ice, baked roast soy powder, black syrup

**GREEN TEA CRÈME BRULE - 62**

Green tea flavoured Crème Brûlée

**MONTBLANC - 85**

Japanese chestnut cake

**JAPANESE MOCHI ICE CREAM - 80**

Daily selection of Mochi ice cream

**CHOCOLATE FONDANT - 70**

Miso caramel, cinnamon ice cream

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## • UMI SIGNATURE COCKTAILS •

### SAKEMOJI - 65

This Cuban classic creation with Japanese touch mixed with Shochu, garden mint, and juicy fresh lime will leave you feeling refreshed. Delicious with fruit twist from locally sourced selection

### GOMA MARY - 65

This ultimate Parisian cocktail with the twist of Goma Shochu mixed with fresh tomato juice. Seasoned to your taste and pleasure from mild to spicy

### APPLE FIZZ - 62

The quintessential mix of Beefeater gin, Shochu with green apple puree and tonic, to wash away your worries

### SAKELINI - 75

Goma Shochu with Fresh pureed peach and softly layered bubbles of Prosecco served in graceful flute

### JAPANESE MARGARITA - 65

From Mexico comes the most loved cocktail around the world. Sauza white tequila and Goma Shochu, is shaken with lime and Cointreau liqueur, settled with salt rim

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## • CLASSIC COCKTAILS •

**NEGRONI - 58**

The classic Italian cocktail: Bombay Sapphire gin, Martini rosso and Campari mixed together with hint of orange zest.

**APEROL SPRITZ - 75**

Drink for any time of the day, Prosecco with Italian bitter Aperol served over ice with a mist of orange zest, served in white wine glass

**OLD FASHIONED - 58**

Bourbon whiskey mixed with the brown sugar and angostura bitter served on the rocks with the zest of orange

**MAITAI - 58**

Tiki heaven, smashing white and golden Bacardi rum together with fresh lime and Cointreau and orgeat syrup. This classic combination will refresh your senses

**COSMOPOLITAN - 58**

Absolut citron shaken with Cointreau liqueur, cranberry and lime juice

## • MOCKTAILS •

**PASSION GINGER CAIPIRINHA - 44**

The Brazilian famous Caipirinha revised with passion fruit puree, fresh lime, hint of ginger and topped with sprite

**RASPBERRY BASIL MOJITO - 44**

Raspberry puree, fresh lime and basil leaves topped with sprite in a Cuban Mojito Fashion

**VIRGIN MAITAI - 44**

Brand new version of famous Mai Tai with pineapple juice, fresh orange and lemon juice mixed with grenadine and Caribbean syrup

**ZINGGREEN FROST - 44**

Named after zingiber plant, this healthy and refreshing drink, shaken over the ice made with hope & glory organic iced green tea, fresh lemon juice, ginger and honey

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**• JAPANESE WHISKY •****HIBIKI 17 YEARS - 222**

This Japanese blend was awarded as editors choice in Whisky Magazine. This is a superb blend to blend with your special evenings.

**THE YAMAZAKI 12 YEARS - 138**

Medium bodies and honeyed in style. This easy vanilla malt burst with apple and jasmine with notes of candies orange peel, cinnamon and cloves balancing cedar wood dryness.

**SUNTORY CHITA - 129**

Suntorys Chita the flagship aged is released in a combination of wine, sherry and bourbon cask. This a light whisky with subtle notes of mint and spices.

**SUNTORY TOKI - 110**

Toki means time in Japanese. This is a round sweet blend with refreshing citrus character and spicy finish.

**NIKKA FROM THE BARREL - 105**

Spicy and peppery with spicy oak and soft orange fruitiness with soft vanilla notes from bourbon casks. This whisky has plenty of personality.

**NIKKA PURE MALT BLACK - 98**

A Wining Combo of dark chocolate and dark berry fruit, along with toffee and vanilla notes bolstered by some vanilla defined peat.

**JAPANESE GIN ROKU - 75**

Complex, multilayered, yet harmonious flavor of various botanicals, yuzu as top note with very smooth and silky texture

**• JAPANESE BEERS •****ASAHI - 45****KIRIN - 45**



• SINGLE MALT WHISKY •

GLENFIDDICH 12YRS - 75

LAPHROAIG QUARTER CASK - 88

GLENMORANGIE LASANTHA - 88

MACALLAN 12YRS - 1042

LAPHROAIG 10YRS - 85

GLENMORANGIE 10YRS - 75

• AMERICAN AND IRISH WHISKY •

GENTLE MAN JACK - 75

CANADIAN CLUB - 49

JACK DANIELS SINGLE BARREL - 88

JACK DANIELS - 49

JAMESONS 12YRS - 75

• BLENDED WHISKY •

BLUE LABEL - 295

MONKEY SHOULDER - 98

CHIVAS REGAL 18YRS - 105

CHIVAS REGAL 12YRS - 62

BLACK LABEL - 68

J&B RARE - 58

• COGNAC •

REMY MARTIN XO - 125

MARTELL XO- 125

HENNESSEY XO - 125

REMY MARTIN VSOP - 80

MARTELL VSOP - 80

• GIN •

TANQUERY NO.10 - 58

PLYMOUTH - 58

HENDRICKS - 58

TANQUERY - 52

BOMBAY SAPPHIRE - 49

BEEFEATER - 49

• VODKA •

STOLCHINAYA - 58

BELVEDERE - 58

CIROC - 58

GREY GOOSE - 58

• RUM •

HAVANA CLUB 7YRS - 58

BACARDI 8YRS - 58

APPLETON 12YRS - 70

CAPTAIN MORGAN - 55

• TEQUILA •

PATRON BUEDEOS - 424

PATRON PLATINUM - 215

PATRON ANEJO - 88

PATRON REPOSADO - 70

PATRON SILVER - 70

PATRON XO CAFE - 58

• DIGESTIVES •

LIMONCELLO - 58

BAILEYS - 58

JAGERMISTER - 58

KAHLUA - 58

SAMBUCA - 58

PATRON CAFE - 58

• SOFT DRINKS - 25 •

Coke, Diet Coke, Sprite, Gingerale, Soda

• FRESH JUICES - 39 •

Orange, Pineapple, Mango, Mint & Lemon, Watermelon

• STILL WATER •

VOSS LARGE 1L - 35

VOSS SMALL 500ML - 25

• SPARKLING WATER •

VOSS LARGE 1L - 35

VOSS SMALL 500ML - 25

## • JUNMAI SAKE •

Junmai (純米酒) refers to pure rice (純米) (non additive) sake. Additionally, the junmai classification means that the rice used has been polished to at least 70 percent. While it's hard to over-generalize, junmai sake tends to have a rich full body with an intense, slightly acidic flavor.

**KAETSU KANBARA JUNMAI (72CL) - 690**

**TEDORIGAWA YAMAHAI JIKOMI - ISHIKAWA (72CL) - 1085**

**FUKUGAO GENSHU JUNMAI - NIIGATA (72CL) - 1225**

**JIZAKE JUNMAI GENSHU - SAGA (72CL) - 1472**

**TEDORIGAWA YAMAHAI JIKOMI - ISHIKAWA (72CL) - 1085**

**TENTAKA ORGANIC JUNMAI (72CL) - 730**

**KIKU MASAMUNE JUNMAI TARU SAKE (72 CL) - 622**

## • GINJO SAKE •

Ginjo (吟醸) is premium sake that uses rice that has been polished to at least 60 percent.

It is brewed using special yeast and fermentation techniques. The result is often a light, fruity, and complex flavor that is usually quite fragrant. It's easy to drink and often (though certainly not as a rule) served chilled.

**FUKUGAO USUYA GINJO - NIIGATA (72CL) - 1288**

## • DAI GINJO SAKE •

Daiginjo (大吟醸) is super premium sake (hence the “dai,” or “big”) and is regarded by many as the pinnacle of the brewer’s art. It requires precise brewing methods and uses rice that has been polished all the way down to at least 50 percent. Daiginjo sakes are often relatively pricey and are usually served chilled to bring out their nice light, complex flavors and aromas.

**TENPYO GENSHU - KOCHI (50CL) - 1220**  
**FUKUJU DAI GINJO - KOBE (72CL) - 1470**  
**TAKASHIMIZU WACHO - AKITA (72CL) - 2329**

## • HONJOZO SAKE •

Honjozo (本醸造) also uses rice that has been polished to at least 70 percent (as with junmai). However, honjozo, by definition, contains a small amount of distilled brewers alcohol, which is added to smooth out the flavor and aroma of the sake. Honjozo sakes are often light and easy to drink, and can be enjoyed both warm or chilled

**GEKKEIKAN TOKUSEN HONJOZO - 425**



**• JUNMAI GINJO SAKE •**

Junmai ginjo-shu (純米吟醸酒) sake is brewed using only rice, water, yeast and koji. There are no other additives. To qualify as a Ginjo, the rice grain must be milled to 60% or less of its original size. Because ginjo brewing techniques are used in making junmai ginjo-shu, the acidity and umami are toned down and there is a clear ginjo-ka

**ORIGIN OF PURITY JUNMAI GINJO GENSHU (72CL) - 479****• JUNMAI DAI GINJO SAKE •**

Junmai Daiginjo-shu (純米大吟醸酒) sake is brewed using only rice, water, yeast and koji. There are no other additives. To qualify as a Daiginjo, the rice grain must be milled to 50% or less of its original size. Sake regarded as the highest-grade sake. The best products in this class deliver a good blend of refined taste with acidity and umami.

**DOI SOUL OF SENSEI (72CL) - 880****DASSAI 45 (33 CL) - 550****UMENYOYADO BIZEN OMACHI JUNMAI DAI GINJO- NARA (72CL) - 1105****DASSAI 45 (72 CL) - 1168****BIZEN OMACHI - TAMANO HIKARI (72CL) - 1225****KIMOTO GENSHU HOUREKI - FUKUSHIMA (72CL) - 5148**



## • UMESHU &amp; LIQUEUR •

GEKKEIKAN KANJUKU GENSHU UMESHU - 268

SHUSHINKAN YUZU (50CL) - 510

OKADAYA RED MOON SHISO LIQUEUR (72CL) - 552

GODO OSHUKUBAI (72CL) - 485

RIHAKU DREAMY CLOUDS JUNMAI NIGORI (30CL) - 325

## • SHOCHU (DISTILLED SPIRIT) •

BLACK WARRIOR MUGI SOCHU (75 CL) - 585

IICHIKO MUGI SHOCHU (72CL) - 798

TOMINO HOUZAN (72CL) - 980

OKADAYA KURIKURI BOZUHA CHESTNUT SHOCHU (72CL) - 1045

## • SPARKLING SAKE •

CHORYO SAWA SAWA JUNMAI SPARKLING (25CL) - 218

GEKKEIKAN UTAKATA SPARKLING SAKE - 268

## • CHINESE LIQOUR (50CL) •

MOUTAI YING BIN JUI - 552

MOUTAI HAN JIANG - 2450

MOUTAI - 4900

## • SAKE BY CARAFE (15/180 CL) •

GOLD TOKUBETSU HONJOZO - 145/1105

GEKKEIKAN SWEET - 162/1595

GEKKEIKAN DRY - 162/2085

**• SMALL BITES •****CHICKEN KARA-AGE, FRENCH FRIES - 32****EBI TEMPURA, FRENCH FRIES - 45****• BIG BITES •****GRILLED SALMON, RICE BOWL - 65****TERIYAKI CHICKEN, RICE BOWL - 58****• SWEET BITES •****SELECTION OF ICE CREAM - 20****SELECTION OF SORBET - 20****• FOR THE PARENTS •**

At Waldorf Astoria we have a well balanced childrens' menu available that is designed to fulfill the needs and wants of our younger guests. The menu has a number of all-time favorites as well as dishes that are intended to introduce the local cuisine in a child-friendly fashion. The majority of our dishes are prepared in healthy way and special attention is devoted to the nutritious value of the ingredients used.

Should your child have any allergies, please let us know and we will do our utmost to find a suitable solution. For our smallest explorers we can serve any ingredient on the menu puréed.