





At Strawfire, we celebrate the rich tradition of Warayaki,
a culinary technique of straw-fired flames originating
from Japan's Kochi prefecture.

FIRST TASTE OF STRAWFIRE

450

Designed for the whole table | minimum of 2 guests

藁 **Japanese Wagyu Sashimi** | mizuna, bonito powder, gyu tare (S) (R)

藁 **Avocado** | feta cheese, crispy gyoza skin, citrus dressing (S) (V)

Seasonal Sushi & Sashimi Selection | pickled ginger, wasabi (S) (R)

Spicy Tuna Maki Roll | asparagus, pickled cucumber, spring onion (S) (R)

Salmon Toro | namban style, marinated vegetables (S)

Vegetable Kakiage | tendashi, lemon (V)

Wagyu Gyoza | spring onion, ponzu (S)

Australian Wagyu Striploin MB4-5 | Japanese bbq sauce

Crab Don | Japanese omelet, asparagus, salmon roe, crab fat aioli (S)

Green Beans | chili beans soy, sesame dressing (VG)

Strawfire Dessert Platter | signature desserts, seasonal fruits, ice creams & sorbets

CHEF'S OMAKASE MENU

550

¹Designed for the whole table | minimum of 2 guests

Experience 6-course Set Menu Curated by Our Chef

highlight the finest seasonal ingredients, executed using different culinary techniques

A NOTE ON SUSTAINABILITY

We are passionate about providing you with the highest quality ingredients, while being mindful of the environment. The majority of our vegetables are harvested from our in-house organic garden or sourced from partner farms in the UAE. All our fish is responsibly sourced, either local, line-caught or sustainably farmed.

藁 - kanji symbol for 'Wara' dishes expertly prepared using the traditional technique of Strawfire cooking.

(V) Vegetarian | (VG) Vegan | (A) Alcohol | (N) Nuts | (S) Seafood | (R) Raw

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

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IZAKAYA STYLE

Japanese Milk Bread seaweed butter ^(V)	35
藁 Tarbouriech Oyster red shiso mignonette ^{(S) (R)}	45
藁 Salmon Tataki sesame, shiso-jalapeño dressing ^{(S) (R)}	65
藁 Tuna Tataki pickled onion, garlic chips, ponzu ^{(S) (R)}	98
Yellowtail Tiradito rocoto dressing, pickled kumquat ^{(S) (R)}	75
藁 Japanese Wagyu Sashimi mizuna, bonito powder, gyu tare ^{(S) (R)}	125
藁 Burrata fresh orange, shiso-jalapeno dressing ^{(V) (GF)}	90
Tuna Tartare monaka, spring onion, wasabi mayonnaise ^{(S) (R)}	45
Salmon Toro namban style, marinated vegetables ^(S)	75
Wagyu Gyoza spring onion, ponzu ^(S)	65
Duck Gyoza pear-ginger ponzu ^(S)	70
Takoyaki octopus, mountain yam, bonito flakes ^(S)	55
Edamame sea salt or chili-garlic butter ^(V)	25

TEMPURA | FRIED

Prawn Toast seaweed, bonito flakes, okonomiyaki sauce ^(S)	55
Korean Fried Chicken sesame, spicy-sour sauce	55
Japanese Eggplant sesame, sweet miso ^(S)	65
Vegetable Kakiage tendashi, lemon ^(V)	35
Tiger Prawn sour tendashi ^(S)	75
Rabbit Katsu tonkatsu sauce, cabbage & apple slaw, mustard mayo	180

SKEWERS (2 pcs)

Wagyu sesame miso, spring onion	140
Seabass kanzuri chili ^(S)	65
Prawn lemon-garlic butter ^(S)	90
Mushroom teriyaki, fried leeks ^(VG)	60

Half Chicken Set **175**

7-skewer set, featuring locally-sourced chicken grilled over charcoal. The selection includes thigh, breast, tenderloin, crispy skin, wings, leg, and a savory tsukune (meatball). Each skewer is expertly seasoned to highlight the unique flavor of each cut.

SALADS

King Crab iceberg lettuce, crispy noodles, sesame mayo ^(S)	90
藁 Japanese Caesar lettuce, niboshi-garlic dressing, bonito powder, parmesan ^{(S) (GF)}	55
藁 Avocado feta cheese, crispy gyoza skin, citrus dressing ^(V)	70

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SUSHI

Hand Rolls Tableside Experience

Koshihikari Rice | Numata Nori

Bluefin Tuna Akami crispy lotus, pickled cucumber, spicy mayonnaise ^{(S) (R)}	60
Bluefin Tuna Chu-Toro crispy shallots, spring onion ^{(S) (R)}	80
Lobster spring onion, yuzu mayonnaise ^(S)	90

Nigiri Sushi 2pcs | Sashimi 3pcs

Akami lean bluefin tuna ^{(S) (R)}	75
Chu-toro semi fatty bluefin tuna ^{(S) (R)}	80
O-toro bluefin tuna belly ^{(S) (R)}	90
Sake salmon ^{(S) (R)}	45
Hamachi yellowtail ^{(S) (R)}	55
Suzuki seabass ^{(S) (R)}	45
Ebi tiger prawn ^(S)	120
Ikura salmon roe ^{(S) (R)}	70
Uni sea urchin ^{(S) (R)}	300

Maki Rolls

Kanazawa X Abu Dhabi king crab, caviar, kinome, gold ^(S)	240
California blue swimmer crab, avocado, cucumber, tobiko ^{(S) (R)}	85
Spicy Tuna pickled cucumber, asparagus, spicy mayonnaise ^{(S) (R)}	75
Salmon avocado, tenkatsu, salmon roe, aburi mayonnaise ^{(S) (R)}	65
Prawn Tempura pickled radish, avocado, amarillo mayonnaise ^(S)	70
Vegetable cucumber, avocado, shimeji mushrooms, mizuna, takuan, plum tosazu ^(VG)	50
Chirashi seasonal fish, cucumber, shiso, spicy miso ^{(S) (R)}	60

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SEAFOOD

Spicy Miso Chilean Seabass pickled cucumber, bbq miso ^(S)	180
Rock Lobster shiso lime butter ^(S)	350

WAGYU

藁 Japanese Wagyu MB 10-12

shiso chimichurri, burnt lemon ponzu, bbq miso ^(S)

Striploin per 100g	380
Chef's Special Cut per 100g	250

藁 Dry-Aged Australian Wagyu MB 6-7

shiso chimichurri, burnt lemon ponzu, bbq miso ^(S)

Bone-In Ribeye per 100g	140
T-Bone per 100g	125

藁 Australian Wagyu MB 4-5

Striploin 250g Japanese bbq sauce	275
Tenderloin 180g ponzu butter ^(S)	240
Short Rib 250g spicy sesame sauce, spring onion salad	325
Australian Wagyu Sando 150g milk bread, truffle butter	230

VEGETABLES

Green Beans chili beans soy, sesame dressing ^(VG)	35
Asparagus blue cheese miso ^(V)	55
Cauliflower plum sauce ^(VG)	45
Corn kombu butter	65
Furikake Fries togarashi seasoning ^(S)	45

RICE | NOODLES | SOUP | PICKLES

Crab Don Japanese omelet, asparagus, salmon roe, crab fat aioli ^(S)	140
Spaghetti Mentaiko seaweed, butter-cream sauce ^(S)	70
Crispy Duck Hot Stone Rice confit duck leg, garlic chips	130
Chicken Miso Soup spring onion	25
Selection of Homemade Pickles ^(VG)	25

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DESSERTS

The Icon tropical fruits, white chocolate, meringue ^(V) (GF)	65
Black Sesame Burnt Cheesecake grilled seasonal fruit compote ^(V)	65
Nutella Taiyaki miso caramel ice cream	55
Assorted Mochi ^(V) (N)	65
Selection of Ice Cream and Sorbets house-made ^(V)	25
Seasonal Fruit Platter ^(VG)	50
Dessert Platter selection of desserts, seasonal fruits, ice creams & sorbets ^(V)	
Small	200
Large	450
Kakigori shaved ice with selected toppings:	
Banoffee caramelized pecan, caramelia chantily ^(N)	65
Strawberry compote, mochi, vanilla cream ^(V)	65

Tablesides Experience

S'more graham cracker, matcha chocolate	40
Caramel Popcorn buckwheat & vanilla parfait ^(V) (GF)	75

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