



Strawfire

By Ross Shonhan

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

Designed for the whole table | minimum of 2 guests

450 per person

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

Tuna Tartare | monaka, spring onion, wasabi mayonnaise ^{(S) (R)}

Sushi & Sashimi Selection | pickled ginger, wasabi ^{(S) (R)}

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

Salmon Toro | namban style, marinated vegetables ^(S)

Takoyaki | octopus, mountain yam, bonito flakes ^(S)

藁 **Westholme Wagyu Striploin MB4-5** | Japanese bbq sauce

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

Green Beans | chili beans paste, sesame dressing ^(VG)

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

CHEF'S OMAKASE MENU

Designed for the whole table | minimum of 2 guests

550 per person

Experience 6-course Set Menu Curated by Our Chef

highlighting the finest seasonal ingredients and 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 rice straw cooking.

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

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) (GF)}	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, gyu tare ^{(S) (R)}	125
藁 Burrata fresh blood 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)	30

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)	45
Vegetable Kakiage tendashi, lemon ^(V)	35
Tiger Prawn sour tendashi ^(S)	75
Rabbit Katsu tonkatsu sauce, cabbage & apple slaw, mustard mayonnaise	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 Skewer 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. Each skewer is expertly seasoned to highlight the unique flavour of each cut.

SALADS

King Crab iceberg lettuce, crispy noodles, sesame mayonnaise ^(S)	90
藁 Japanese Caesar lettuce, niboshi-garlic dressing, bonito, parmesan ^(S)	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 spring onion, soy sauce ^{(S) (R)}	80
Lobster spring onion, yuzu-lemon 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)	65
Ikura salmon roe ^{(S) (R)}	70
Uni sea urchin ^{(S) (R)}	300

Maki Rolls

Kanazawa X Abu Dhabi king crab, caviar, gold ^(S)	240
California blue swimmer crab, avocado, cucumber, tobiko ^{(S) (R) (GF)}	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 ^(S)	180
Rock Lobster shiso lime butter ^(S)	350

WAGYU

藁 Japanese Wagyu MB 10-12

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

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

藁 Dry-Aged Westholme Wagyu MB 6-7

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

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

藁 Westholme 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 paste, sesame dressing ^(VG)	35
Asparagus blue cheese miso ^(V)	55
Cauliflower plum dressing ^(VG)	45
Corn kombu butter, lime ^(S)	65
Furikake Fries togarashi ^(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
Vegetable Hot Stone Rice sesame butter, onsen egg, corn, mushroom, pickled carrot ^(V)	75
Chicken Miso Soup spring onion ^(GF)	25
Selection of Homemade Pickles ^(VG)	25

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DESSERTS

Tableside Experience

S'more graham cracker, matcha chocolate	40
Caramel Popcorn chocolate parfait (GF)	75
The Icon tropical fruits, coconut, meringue (GF)	65
藁 Black Sesame Burnt Cheesecake pear compote, cherry sorbet (V)	65
Nutella Taiyaki miso caramel ice cream (N) (V)	55
Strawberry Kakigori compote, mochi, vanilla cream (V)	65
Assorted Mochi (V) (N)	65
Selection of Ice Cream and Sorbets house-made (V) (GF)	25
Seasonal Fruit Platter (VG) (GF)	50
Dessert Platter selection of desserts, seasonal fruits, ice creams & sorbets	
Small	200
Large	450

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