



WAGYU EXPERIENCE

*A four-course premium menu created by the Head Chef Perry Fuller.
All dishes celebrate Japanese Wagyu beef from the prized Tajima strand.
We have sourced the Wagyu from the prefectures of Hyogo,
Miyazaki, and Queensland Australia.*

SET MENU **AED 300**
SAKE PAIRING **AED 400**
WINE PAIRING **AED 450**

YUKKHOE

Korean style tartare, pine nuts,
sesame, chilli potato chips (Aus) (S)

GUNKAN SUSHI

royal baerii caviar, (Miyazaki) (S) (R)

NIGIRI SUSHI

summer black truffle (Kobe) (S) (R)

CHILLED EGG SOUP

chawan mushi

GYOZA

shiitake mushroom, white cabbage, ponzu (S)

MENCHI KATSU CUTLET

camembert cheese, pickled red onion

SPICY NIKUMAN

steamed bun, onion, ginger ponzu, chilli oil (S)

WARAYAKI GRILLED SIRLOIN A5

assorted sauces, chilli daikon (Kobe)

AMAZING STEAK SANDO

Japanese milk bread, gold flakes, tomato miso (Aus)

TENDER STEM BROCCOLI

wafu dressing, toasted sesame (V)

MANGO KAKIGORI

fresh mango, mango cream

{V} Vegetarian {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.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.