

THE PENTHOUSE

SNACKS

EDAMAME (V) soy beans, sea salt, yuzu juice	40
SPICY EDAMAME (G)(V) soy beans, spicy garlic	40
GRILLED ERYNGII MUSHROOMS (D)(G)(V) tempura sauce	40
TRUFFLE FRENCH FRIES (V) ponzu truffle mayo	40
SPICY SWEET POTATO FRIES (V) jalapeño dip, spicy mayo	54
DEEP FRIED BABY SQUID (G) lime, spring onion, yellow pepper dip	60
AVOCADO PIZZA (D)(G)(V) crunchy jalapeño, onion, gari, cream cheese, ponzu, aioli	60
TEMPURA SHISHITO PEPPERS (G)(V) tempura sauce	60
TUNA PIZZA (D)(G) truffle cream cheese, crunchy jalapeño, onion, aioli wasabi tobiko	85
TORO TACO (G) bluefin fatty tuna, yuzu ponzu, rice shell taco, wasabi, benitade	112
WAGYU TACO (G) chargrilled Japanese beef, galbi sauce, rice shells, togarashi, exotic purée	112
ROCK SHRIMP POPCORN (G)(S) spicy mayo, ito togarashi	124

SMALL PLATES

CHICKEN GYOZA (G) ito togarashi, chilli oil, ponzu sauce	64
EDAMAME FALAFEL WRAP (G)(V) soy bean falafel, onion, cherry tomatoes, baby gem lettuce, yuzu goma sauce	68
SHRIMP GYOZA (G)(S) lime, dashi, shiitake oil	70
CORN ON THE COB (D)(G)(S) crab croquette, jalapeño mayo, togarashi	70
NIKU MAN BUN (D)(G) grilled spicy chicken, pickled cucumber, spicy mayo, tonkatsu sauce	80
CHEESE TRUFFLE GYOZA (D)(G)(V) truffle ponzu sauce	80
BEEF SLIDERS (D)(G) roasted green pepper, garlic mayo, brioche bun, crunchy jalapeño	86
TEMPURA SOFT SHELL CRAB (D)(G)(S) chilli pepper sauce	98

SMALL FROM THE GRILL

GRILLED ASPARAGUS STICKS (D)(G)(V) wafu dressing, garlic chips	50
YAKITORI CHICKEN AND LEEK SKEWERS (G) yakitori sauce, pickled green papaya, shibanuma soy sauce	80
SHRIMP SKEWER (S) black tiger shrimp, sweet and chilli glaze, pickled green papaya, shibanuma soy sauce	85
ROLLED BEEF SIRLOIN (G) shimeji mushroom, asparagus, bean sprouts, bulgogi, crunchy onion	92
BEEF AND FOIE GRAS SKEWER (G) beef striploin, foie gras, teriyaki sauce, pickled green papaya, shibanuma soy sauce	102

LARGE PLATES

DEEP FRIED TOFU (V)(G) avocado, mixed Asian salad, kimchi dressing, togarashi	92
VEGETABLE TEMPURA (G)(V) eggplant, sweet potato, baby zucchini, shimeji mushroom, asparagus, lotus root, shishito peppers, tempura sauce	92
GRILLED SPICY BABY CHICKEN (D)(G) chargrilled shishito peppers, spring onion, gochujang	118
GRILLED SALMON TERIYAKI (G) quinoa salsa, pickled cucumber	118
GRILLED SEA BASS (D)(G) spicy shiso salsa, red onion, coriander salad	128
SMOKED LAMB LOIN (G) gochujang BBQ sauce, kailan	162
GRILLED BLACK ANGUS RIBEYE STEAK (D)(G) fennel salad, cucumber kimchi, matcha salt, bulgogi steak sauce, truffle sauce	190
MISO-MARINATED BLACK COD (G) pickled daikon, shiitake, grilled shishito	206
BRAISED WAGYU SHORT RIBS (D)(B) namuru salad, spicy beef glaze	250
WAGYU STRIPLOIN STEAK (G) grade 9 wagyu, fennel salad, cucumber kimchi, bulgogi steak sauce, truffle sauce, matcha salt	376

SIDES

STEAMED JAPANESE RICE (V)	28
FRENCH FRIES (V)	28
MIXED GREENS AND SEAWEED SALAD (G)(V) wafu dressing	34
SESAME GREEN BEANS (G)(V) goma sauce	34
KINOKO RICE (D)(G)(V) mushroom dashi, miso butter, Parmesan, truffle	44
YUZU KOSHO MASHED POTATO (D) (V)	44

FLATBREADS

TART FLAMBÉE CLASSIC (D)(G) fromage blanc, Cecina de León, white onion, dried cherry tomatoes	66
PEPPERONI & JALAPEÑO FLAMBÉE (D)(G) white onion, fromage blanc, jalapeño	70
PEPPERONI TART FLAMBÉE (D)(G) fromage blanc, beef pepperoni, onion	70
QUATTRO FORMAGGI TART FLAMBÉE (D)(G)(V) blue cheese, Cheddar, Parmesan, Mozzarella	70
TRUFFLE TART FLAMBÉE (D)(G)(V) fromage blanc, truffle paste, truffle oil	80

(A) Alcohol | (D) Dairy | (G) Gluten | (N) Nuts | (S) Shellfish | (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge
All dishes are prepared in strict compliance with Halal requirements

THE PENTHOUSE

SASHIMI (3 pcs per portion)

SEA BASS	44
EBI (Shrimp) (S)	54
TAKO (Octopus) (G)	54
SAKE (Salmon)	60
UNAGI (Eel) (G)	60
HAMACHI (Yellow tail)	64
IKURA (Salmon roe) (G)	64
HOTATE (Scallop) (S)	86
BOTAN EBI (Sweet shrimp) (S)	96
AKAMI (Bluefin tuna)	98
UNI (Sea urchin) (S)	124
TORO (Fatty tuna)	124

NIGIRI (2 pcs per portion)

SEA BASS	30
TAKO (Octopus)	34
SAKE (Salmon)	34
EBI (Shrimp) (S)	36
HAMACHI (Yellow tail)	40
UNAGI (Eel) (G)	44
IKURA (Salmon roe) (G)	54
AKAMI (Bluefin tuna)	54
HOTATE (Scallop) (S)	60
BOTAN EBI (Sweet shrimp) (S)	66
WAGYU (Beef)	78
TORO (Fatty tuna)	80
UNI (Sea urchin) (S)	88

ROLLS

SALMON AVOCADO MAKI (G)	54
CALIFORNIA MAKI (G)(S)	54
VEGETARIAN MAKI (G)(V)	54
EBI TEMPURA MAKI (G)(S)	64
SALMON MAKI TEMPURA (G)	64
SPICY SALMON MAKI (G)	66
BULGOGI MAKI (G)	70
SPIDER MAKI (G)(S)	74
SPICY TUNA MAKI (G)	76
SALMON MANGO MAKI (G)	80
BBQ UNAGI MAKI (D)(G)	86
WAGYU MAKI (G)	92
SEARED HAMACHI MAKI (G)	92

RAW

SALMON CARPACCIO (G) pickled daikon, red chilli, jalapeño, truffle mousseline, yuzu ponzu	85
YELLOWTAIL SASHIMI (G) daikon tsuma, kizami wasabi salsa, jalapeño	85
SEABASS SASHIMI (G) asparagus tempura, orange soy dressing	85
SPICY TUNA TARTARE (G) yuzu avocado, crispy nori crackers	92

CEVICHE

TOFU CEVICHE (G) tofu, avocado, cucumber, shiitake mushroom, marinated citrus soy	70
SALMON CEVICHE (G) salmon, cancha, leche de tigre, cherry tomatoes	85
TUNA CEVICHE (G) tuna, avocado, cucumber, shiitake mushroom, ponzu sauce	85
MIX SEAFOOD CEVICHE (G)(S) octopus, gambas, squid, corn, piquillo leche de tigre, sweet potato	85
SCALLOP CEVICHE (G)(S) hokaido scallop, plantain banana, cancha	90
CEVICHE DEGUSTATION (G)(S) three types of ceviche	160

SHARING PLATES

SUSHI ASSORTMENT 12 pcs (G)(S)	200
SUSHI ASSORTMENT 24 pcs (G)(S)	375
SUSHI ASSORTMENT 36 pcs (G)(S)	510

DESSERTS

SELECTION OF ICE CREAM AND SORBET three scoops of ice cream or sorbet	40
RED VELVET (D)(G) cream cheese frosting, biscuit sponge, raspberry compote, fresh berries, raspberry sauce	54
TIRAMISU PASSIONFRUIT CAKE (D)(G)(N) mascarpone mousse with passionfruit core, coconut cake, mango gel, fresh mango	54
MARACAIBO TONKA BEAN (D)(G)(N) chocolate tonka bean mousse, caramel, baumkuchen, salted caramel pecan ice cream	54
STRAWBERRY VANILLA CHEESECAKE (D)(G)(N) baked vanilla cream cheese, sable crunch, strawberry gel, fresh strawberry compote	54
CHOCOLATE MOLTEN MOUSSE CAKE (D)(G)(N) 65% dark chocolate mousse, chocolate sauce, Sacher sponge with crunch, milk and dark chocolate cremeux	54
WATERMELON PLATTER (V) lemon mint sorbet	54
ORANGE CARAMEL CRUNCH (G)(D)(N) hazelnut orange cake, caramel mousse, toffee sauce, caramelised hazelnut	54

SHARING DESSERTS

SHARING WATERMELON (V)	272
MEGA EXOTIC FRUIT COUPE (V)	272

(A) Alcohol | (D) Dairy | (G) Gluten | (N) Nuts | (S) Shellfish | (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge
All dishes are prepared in strict compliance with Halal requirements