

## NIGIRI – 2PCS / SASHIMI – 3PCS

Akami / Tuna	63 AED
Chutoro / Semi Fatty Tuna	84 AED
Otoro / Fatty Tuna	99 AED
Sake / Salmon	47 AED
Sake Toro / Salmon Belly	58 AED
Suzuki / Seabass	47 AED
Hamachi / Yellowtail	68 AED
Ebi & Truffle / Tiger Prawn & Truffle (S)	65 AED
Botan Ebi / Jumbo Sweet Shrimp (S)	95 AED
Japanese Unagi / Fresh Water Eel	52 AED
Tai / Japanese Red Sea Bream	63 AED
Hotate / Hokkaido Scallop (S)	78 AED
Taraba / King Crab (S)	110 / 132 AED
Kohada / Gizzard Shad	60 AED
Anago / Salt-Water Eel	80 AED
Ikura / Salmon Roe 30 g	78 AED
Uni / Sea Urchin (S) 30 g	265 AED
Wagyu foie gras nigiri	99 AED
Black truffle - 16 AED / Uni - 70 AED / Caviar - 103 AED	
Hon Wasabi / Organic Wasabi Root	90 AED

## GEISHA

Geisha Chef's Selection of Sashimi 18pcs (S)	455 AED
Geisha Chef's Selection of Nigiri 9pcs (S)	380 AED

## MAKI ROLLS

Unagi Foie Gras, Butter Soy, Miso Mustard Sauce, Plum Sesame Seeds	115 AED
Spicy Tuna, Yuzu Tobiko, Tenkasu & Chilli Aioli	82 AED
Prawn Tempura, Mizuna, Truffle Yuzu Kosho, Ume Shibazuke & Shiro Dashi Espuma (S)	99 AED
Toro & Caviar, Yuzu Daikon, Lemon Mayo, Yukari	185 AED
Crispy Softshell Crab, Yuzu Guacamole, Yuzu Kosho Mayo & Bell Pepper Chutney (S)	92 AED
Salmon, Avocado, Takuan, Pickled Carrot & Crispy Quinoa with Lemon Mayo	62 AED
Wagyu Teriyaki, Truffle Onsen Egg Dip, Renkon Chips, Negi Sauce & Arima Sansho	136 AED
King Crab, Avocado, Cucumber, Tobiko, Wasabi Mayo Sauce, Lemon, Maldon Salt (S)	126 AED
Spicy Salmon, Asparagus, Jalapeño & Crispy Quinoa	82 AED
Cucumber & Avocado Maki (V)	48 AED

## SOUPS & RICE

Truffle Miso Shiru with Tofu, Shiitake, Mizuna Wakame & Spring Onion (V)	39 AED
Spicy Kaisen Miso Shiro, Tofu, Enoki, Wakame & Shiso Leaves (S)	55 AED
Steamed Rice (V)	26 AED
Fresh Chilli, Shichimi Pepper, Chilli Sauce (V)	26 AED

## SMALL DISHES

Steamed Edamame with Maldon Sea Salt (V) (GF)	30 AED
Grilled Edamame with Sesame Oil & Spicy Kombu Sauce (V)	30 AED
Pickled Yuzu Daikon & Spicy Kimchi Cabbage	30 AED
Miso Glazed Eggplant, Yuzu Daikon & Crispy Sweet Potato (GF)(V)	57 AED
Crispy Fried Squid with Jalapeño & Japanese Curry Dip (S)	68 AED
Baked Bone Marrow, Beef Tartare with Pickled Onion & Fried Buns	86 AED

## COLD DISHES

Caviar 50g - Oscietra / Kaluga	550 AED / 600 AED
Tuna Tartare, Yuzu Avocado, Caviar & Crispy Nori Bread	415 AED
Salmon Tataki with Jalapeño Relish, Crispy Onion, Shiso Leaves & Sweet Chili Soy	76 AED
Octopus Carpaccio with Red Kosho Vinaigrette, Pickled Shallot, Shio Kombu (S)	78 AED
Tuna Tataki with Charred Onion, Wasabi Green Peas & Lime Wafu	92 AED
Smashed Hamachi, Yuzu Guacamole, Crispy Nori, Myoga, Almond & Garlic Truffle Soy (N)	95 AED
Wagyu Beef Tataki with Yuzu Daikon, Spring Onion, Lime Tenkasu, Fresh Truffle & Truffle Ponzu (S)	90 AED

## SALADS

King Crab with Fresh Mizuna, Tobiko, Black Tenkasu & Wasabi Dressing (S)	137 AED
Assorted Seaweed, Nashi Pear, Caramelized Macadamia & Gomadare (GF) (V) (N)	69 AED
Spinach, Spicy Black Sesame Sauce, Truffle Oil, Lotus & Garlic Chips (V)	65 AED
Iceberg Lettuce with Amazu Cucumber, Crispy Kombu & Wafu Sauce (V)	48 AED

## TEMPURA

Tiger Prawn Tempura with Daikon, Ginger Tentsuyu & Citrus Salt (S)	99 AED
Rock Shrimp Popcorn Tempura, Red Yuzu Kosho Dip (S)	95 AED
Marinated Tofu with Crispy Avocado Tempura & Lemon Umeboshi Mayo (V)	65 AED
Assorted Vegetables Tempura with Daikon, Ginger Tentsuyu, Citrus Salt (V)	63 AED

## GYOZAS

Wagyu & Foie Gras with Pickled Cucumber & Truffle Soy Butter	89 AED
Miso Marinated Black Cod & Tiger Prawns with Citrus Miso (S)	89 AED
Cabbage, Mushroom, Butternut Squash, Fine Beans with Red Yuzu Kosho & Chili Sour Dashi (V)	53 AED
Chicken, Edamame & Garlic Chive with Ginger Chili Sauce (S)	58 AED

## KUSHI

Wagyu & Foie Gras, Caviar, Sweet Soy & Lime	99 AED
Hokkaido Scallop, Mentaiko, Crispy Shirasu, Lime Soy Butter (S)	96 AED
Tebasaki Spiced Chicken Wings with Sweet Glaze, Lime & Citrus Salt (A) (GF)	48 AED
Yakitori Sweet Soy Marinated Chicken Thigh with Shichimi & Spring Onion	58 AED
Yakiniku Thinly-Sliced Wagyu Beef with Sweet Chipotle Soy Glaze, Lime & Chive	99 AED
Tako Togarashi Marinated Octopus with Chive & Yuzu Togarashi Glaze (S)	82 AED

## SEAFOOD

Oven-Baked Sweet Miso Marinated Black Cod with Citrus Miso Sauce (GF)	215 AED
Grilled Marinated Salmon, Spicy Sweet Soy, Sesame, Chive & Yuzu Pak Choi	165 AED
Baked Lobster with Miso Butter, Jalapeño, Sweet Ginger & Crispy Wasabi Peas (S)	410 AED
Steamed King Crab Leg with Ponzu Butter & Red Kosho Dip (S)	415 AED

## MEATS & POULTRY

Roasted Corn-Fed Baby Chicken, Kochujang Glaze, Crispy Leek & Ginger Wasabi Relish	152 AED
Grilled Lamb Chops with Sweet Soy Glaze, Sansho, White Shiso Kimchi & Okra	195 AED
Grilled Beef Tenderloin with Chipotle Soy Glaze, Shiso Mayo, Truffle Mayo & Spicy ponzu	293 AED
Braised Short Ribs with Sweet Garlic Soy, Ginger Wasabi Relish & Pistachio Miso (N) (S)	415 AED
Wagyu Beef Striploin with Chipotle Soy Glaze, Shiso Mayo, Truffle Mayo & Spicy ponzu	415 AED
Grilled Wagyu Tomahawk, Seaweed Butter, Jalapeño Relish & Assorted Pickles	835 AED
Japanese Saroma Wagyu Tenderloin A5 with Assorted Condiments	990 AED

## DONABE RICE POT

Seasonal Mushrooms with Seaweed Butter, Shiso Leaves & Fresh Truffle	137 AED
Japanese Wagyu, Sweet Shallot, Crispy Onion, Tamago & Wagyu Dashi	205 AED
Chilean Seabass Ishiyaki, Black Pepper Soy, Hijiki Seaweed, Snow Pea & Shungiku	230 AED

## VEGETABLES

Grilled Fresh Asparagus with Lime Wafu & Sesame	44 AED
Japanese Grilled Sweet Corn, with Chili Ponzu Butter, Sesame, Lime & Shiso Leaves	44 AED
Grilled Broccoli with Seaweed Butter & Crispy Onion	42 AED
Crispy Baby Potatoes, Ume Butter, Shirodashi Espuma & Shiso Oil	42 AED

## DESSERTS

Yuzu Cheesecake with Black Sesame Crumble & Pineapple Granita	63 AED
Ispahan Chawan Mushi with Pickled Lychee, Raspberry, Rose Petals & Sesame Wafer	58 AED
Strawberry Pavlova, Hokkaido Ice Cream, Yoghurt Cremeux & Vanilla	60 AED
Kori-Kori Chocolate Mi-Cuit, Crunchy Peanut Butter with Coconut Ice Cream (N)	63 AED
Tokoroten with Mango Sorbet, Granola & Coconut Mochi (GF)	60 AED
Mochi Selection 3 Pieces (GF)	58 AED
Sorbet & Ice Cream 3 Scoops (GF)	48 AED
Sweet Geisha Selection (N)	190 AED
Sweet Geisha Gousei (N)	365 AED

## DESSERT DRINKS

Hakutsuru Blanc Hyogo, Japan 150ML A sake that is light as white wine with the faint sweetness & fruity aroma	115 AED
Yuzushu Nigori Kobe, Japan 30ML Unique citrus experience, notes of lemon, mandarin, grapefruit & lime	65 AED
Choya Umeshu Osaka, Japan 75ML Unique fruity bouquet, with notes of almond and marzipan	70 AED
Planeta Passito Di Noto, Sicily, Italy 50ML Sweet and fleshy, lively with citrus notes	85 AED