

TEMPURA

Tiger Prawn Tempura with Daikon, Ginger Tentsuyu & Citrus Salt (S)	105 AED
Rock Shrimp Popcorn Tempura, Red Yuzu Kosho Dip (S)	99 AED
Marinated Tofu with Crispy Avocado Tempura & Lemon Umeboshi Mayo (V)	69 AED
Assorted Vegetables Tempura with Daikon, Ginger Tentsuyu, Citrus Salt (V)	65 AED

GYOZAS

Wagyu & Foie Gras with Pickled Cucumber & Truffle Soy Butter	93 AED
Miso Marinated Black Cod & Tiger Prawns with Citrus Miso (S)	93 AED
Cabbage, Mushroom, Butternut Squash, Fine Beans with Red Yuzu Kosho & Chili Sour Dashi (V)	55 AED
Chicken, Edamame & Garlic Chive with Ginger Chili Sauce (S)	60 AED

KUSHI

Wagyu & Foie Gras, Caviar, Sweet Soy & Lime	105 AED
Hokkaido Scallop, Mentaiko, Crispy Shirasu, Lime Soy Butter (S)	99 AED
Tebasaki Spiced Chicken Wings with Sweet Glaze, Lime & Citrus Salt (A) (GF)	50 AED
Yakitori Sweet Soy Marinated Chicken Thigh with Shichimi & Spring Onion	60 AED
Yakiniku Thinly-Sliced Wagyu Beef with Sweet Chipotle Soy Glaze, Lime & Chive	105 AED
Tako Togarashi Marinated Octopus with Chive & Yuzu Togarashi Glaze (S)	85 AED

SEAFOOD

Grilled Fresh Unagi, Kinshi Tamago, Pickled Ginger, Sansho, Unagi Truffle Sauce	410 AED
Oven-Baked Sweet Miso Marinated Black Cod with Citrus Miso Sauce (GF)	230 AED
Grilled Marinated Salmon, Spicy Sweet Soy, Sesame, Chive & Yuzu Pak Choi	150 AED
Baked Lobster with Miso Butter, Jalapeño, Sweet Ginger & Crispy Wasabi Peas (S)	430 AED
Steamed King Crab Leg with Ponzu Butter & Red Kosho Dip (S)	435 AED

MEATS & POULTRY

Roasted Corn-Fed Baby Chicken, Kochujang Glaze, Crispy Leek & Ginger Wasabi Relish	160 AED
Grilled Lamb Chops with Sweet Soy Glaze, Sansho, White Shiso Kimchi & Okra	205 AED
Grilled Beef Tenderloin with Chipotle Soy Glaze, Shiso Mayo, Truffle Mayo & Spicy ponzu	310 AED
Braised Short Ribs with Sweet Garlic Soy, Ginger Wasabi Relish & Pistachio Miso (N) (S)	435 AED
Wagyu Beef Striploin with Chipotle Soy Glaze, Shiso Mayo, Truffle Mayo & Spicy ponzu	435 AED
Grilled Wagyu Tomahawk, Seaweed Butter, Jalapeño Relish & Assorted Pickles	879 AED
Japanese Wagyu Tenderloin A5 with Assorted Condiments	995 AED

DONABE RICE POT

Seasonal Mushrooms with Seaweed Butter, Shiso Leaves & Fresh Truffle	185 AED
Japanese Wagyu, Sweet Shallot, Crispy Onion, Tamago & Wagyu Dashi	240 AED
Chilean Seabass Ishiyaki, Black Pepper Soy, Hijiki Seaweed, Snow Pea & Shungiku	240 AED

VEGETABLES

Grilled Fresh Asparagus with Lime Wafu & Sesame	46 AED
Japanese Grilled Sweet Corn, with Chili Ponzu Butter, Sesame, Lime & Shiso Leaves	46 AED
Grilled Broccoli with Seaweed Butter & Crispy Onion	44 AED
Crispy Baby Potatoes, Ume Butter, Shirodashi Espuma & Shiso Oil	44 AED
Grilled Portobello Mushrooms, Creamy Truffle Soy, Chive, Sesame (V)	44 AED

NIGIRI – 2PCS / SASHIMI – 3PCS

Akami / Tuna	66 AED
Chutoro / Semi Fatty Tuna	88 AED
Otoro / Fatty Tuna	104 AED
Sake / Salmon	49 AED
Sake Toro / Salmon Belly	60 AED
Suzuki / Seabass	49 AED
Hamachi / Yellowtail	70 AED
Ebi & Truffle / Tiger Prawn & Truffle (S)	69 AED
Botan Ebi / Jumbo Sweet Shrimp (S)	130 AED
Japanese Unagi / Fresh Water Eel	55 AED
Tai / Japanese Red Sea Bream	66 AED
Hotate / Hokkaido Scallop (S)	80 AED
Taraba / King Crab (S)	115 / 139 AED
Kohada / Gizzard Shad	65 AED
Anago / Salt-Water Eel	85 AED
Ikura / Salmon Roe 30 g	80 AED
Uni / Sea Urchin (S) 30 g	278 AED
Wagyu foie gras nigiri	105 AED
Black truffle - 15 AED / Uni - 75 AED / Caviar - 105 AED	
Hon Wasabi / Organic Wasabi Root	95 AED

GEISHA

Geisha Chef's Selection of Sashimi 18pcs (S)	479 AED
Geisha Chef's Selection of Nigiri 9pcs (S)	399 AED

MAKI ROLLS

Crispy Filo Rice with Tuna, Salmon, Ikura, Caviar & Chili Soy	155 AED
Unagi Foie Gras, Butter Soy, Miso Mustard Sauce, Plum Sesame Seeds	120 AED
Spicy Tuna, Paprika Aioli, Garlic Chips, Pink Peppercorn	85 AED
Prawn Tempura, Mizuna, Truffle Yuzu Kosho, Ume Shibazuke & Shiro Dashi Espuma (S)	105 AED
Toro & Caviar, Yuzu Daikon, Lemon Mayo, Yukari	195 AED
Crispy Soft Shell Crab, Yuzu Guacamole, Yuzu Kosho Mayo, Beetroot, Lemon Zest (S)	99 AED
Salmon, Avocado, Takuwan, Pickled Carrot & Crispy Quinoa with Lemon Mayo	75 AED
Wagyu Teriyaki, Truffle Onsen Egg Dip, Renkon Chips, Negi Sauce & Arima Sansho	145 AED
King Crab, Avocado, Cucumber, Tobiko, Wasabi Mayo Sauce, Lemon, Maldon Salt (S)	130 AED
Spicy Salmon, Asparagus, Jalapeño & Crispy Quinoa	85 AED
Cucumber & Avocado Maki (V)	50 AED

SOUPS & RICE

Truffle Miso Shiru with Tofu, Shiitake, Mizuna Wakame & Spring Onion (V)	40 AED
Spicy Kaisen Miso Shiro, Tofu, Enoki, Wakame & Shiso Leaves (S)	59 AED
Steamed Rice (V)	27 AED
Fresh Chilli, Shichimi Pepper, Chilli Sauce (V)	27 AED

SMALL DISHES

Steamed Edamame with Maldon Sea Salt (V) (GF)	34 AED
Grilled Edamame with Sesame Oil & Spicy Kombu Sauce (V)	34 AED
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)	34 AED
Miso Glazed Eggplant, Yuzu Daikon & Crispy Sweet Potato (GF)(V)	60 AED
Crispy Fried Squid with Jalapeño & Japanese Curry Dip (S)	71 AED
Baked Bone Marrow, Beef Tartare with Pickled Onion & Fried Buns	104 AED

COLD DISHES

Caviar 50g - Oscietra / Kaluga	578 AED / 630 AED
Tuna Tartare, Yuzu Avocado, Caviar & Crispy Nori Bread	435 AED
Salmon Tataki with Jalapeño Relish, Crispy Onion, Shiso Leaves & Sweet Chili Soy	79 AED
Sea Bass Usuzukuri, Shiso Wasabi Dressing, Crispy Quinoa, Pickled Bell Pepper	80 AED
Tuna Tataki with Charred Onion, Wasabi Green Peas & Lime Wafu	95 AED
Smashed Hamachi, Yuzu Guacamole, Crispy Nori, Myoga, Almond & Garlic Truffle Soy (N)	99 AED
Wagyu Beef Tataki with Yuzu Daikon, Spring Onion, Lime Tenkasu, Fresh Truffle & Truffle Ponzu (S)	95 AED

SALADS

King Crab, Avocado, Tobiko, Garden Greens & Yuzu Miso Mayo (S)	289 AED
Assorted Seaweed, Nashi Pear, Caramelized Macadamia & Gomadare (GF) (V) (N)	72 AED
Spinach, Spicy Black Sesame Sauce, Truffle Oil, Lotus & Garlic Chips (V)	68 AED
Iceberg Lettuce with Amazu Cucumber, Crispy Kombu & Wafu Sauce (V)	50 AED

DESSERTS

Yuzu Cheesecake with Black Sesame Crumble & Pineapple Granita	65 AED
Ispahan Chawan Mushi with Pickled Lychee, Raspberry, Rose Petals & Sesame Wafer	60 AED
Strawberry Pavlova, Hokkaido Ice Cream, Yoghurt Cremeux & Vanilla	60 AED
Kori-Kori Chocolate Mi-Cuit, Crunchy Peanut Butter with Coconut Ice Cream (N)	69 AED
Tokoroten with Mango Sorbet, Granola & Coconut Mochi (GF)	65 AED
Mochi Selection 3 Pieces (GF)	60 AED
Sorbet & Ice Cream 3 Scoops (GF)	50 AED
Sweet Geisha Selection (N)	200 AED
Sweet Geisha Gousei (N)	380 AEDD

DESSERT DRINKS

Hakutsuru Blanc Hyogo, Japan 150ML A sake that is light as white wine with the faint sweetness & fruity aroma	120 AED
Yuzushu Nigori Kobe, Japan 30ML Unique citrus experience, notes of lemon, mandarin, grapefruit & lime	74 AED
Choya Umeshu Osaka, Japan 75ML Unique fruity bouquet, with notes of almond and marzipan	75 AED
Planeta Passito Di Noto, Sicily, Italy 50ML Sweet and fleshy, lively with citrus notes	89 AED