SALADS

King Crab, Avocado, Tobiko, Yuzu Miso Mayo (S)	298 AED
Assorted Seaweed, Nashi Pear, Macadamia, Gomadare (GF) (V) (N)	72 AED
Spinach, Spicy Black Sesame Sauce, Lotus & Garlic Chips (V)	74 AED
Iceberg Lettuce, Amazu Cucumber, Crispy Kombu, Wafu Sauce (V)	50 AED

TEMPURA

Tiger Prawns, Ginger Tentsuyu, Citrus Salt (S)	120 AED
Rock Shrimp Popcorn, Red Yuzu Kosho Dip (S)	99 AED
Marinated Tofu, Avocado, Umeboshi Mayo (V)	69 AED
Assorted Vegetables, Ginger Tentsuyu (V)	65 AED

GYOZAS

Wagyu & Foie Gras, Truffle Soy Butter	97 AED
Black Cod & Tiger Prawns, Citrus Miso (S)	93 AED
Assorted Vegetables, Chili Sour Dashi (V)	65 AED
Chicken & Edamame, Garlic Chili Sauce (S)	65 AED

KUSHI

Hokkaido Scallop, Mentaiko, Lime Soy Butter (S)	135 AED
Boneless Chicken Wings, Sweet Glaze, Citrus Salt (GF)	60 AED
Sweet Soy Chicken Thigh, Shichimi, Spring Onion	60 AED
Yakiniku Wagyu Beef, Chipotle Soy Glaze, Chive	105 AED
Marinated Octopus, Yuzu Togarashi, Kombu (S)	85 AED

SEAFOOD

Miso Black Cod, Citrus Miso Sauce (GF)	250 AED
Grilled Salmon, Yuzu Pak Choi	175 AED
Baked Lobster, Miso Butter, Gari (S)	455 AED
King Crab Leg, Ponzu Butter, Red Kosho (S)	435 AED

MEATS & POULTRY

Spicy Umeboshi Glazed Baby Chicken	165 AED
Grilled Lamb Chops, Sweet Soy Glaze	215 AED
Grilled Beef Tenderloin, Chipotle Soy Glaze	310 AED
Braised Short Ribs, Soy & Koji Sauce	370 AED
Wagyu Beef Striploin, Chipotle Soy Glaze	450 AED
Wagyu Tomahawk, Seaweed Butter, Pickles	1100 AED

KOBE & JAPANESE WAGYU

Kobe Beef Daily Cut	200g / 1550 AED
Japanese Beef Striploin A5	995 AED

DONABE RICE POT

Seasonal Mushrooms, Shiso, Fresh Truffle	195 AED
Japanese Wagyu, Tamago, Wagyu Dashi	254 AED
Chilean Seabass, Black Pepper Soy, Shungiku	250 AED

VEGETABLES

Grilled Asparagus, Lime Wafu, Sesame	55 AED
Japanese Sweet Corn, Chili Ponzu Butter, Shiso (V)	50 AED
Grilled Broccoli, Seaweed Butter, Crispy Onion (V)	50 AED
Baby Potato, Ume Butter, Shiro Dashi Espuma (V)	50 AED
Maitake Mushrooms, Creamy Truffle Soy (V)	65 AED

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NIGIRI – 2PCS / SASHIMI – 3PCS

Akami / Tuna	72 AED
Chutoro / Semi Fatty Tuna	92 AED
Otoro / Fatty Tuna	104 AED
Sake / Salmon	54 AED
Sake Toro / Salmon Belly	60 AED
Suzuki / Seabass	55 AED
Hamachi / King Fish	74 AED
Botan Ebi / Jumbo Sweet Shrimp (S)	130 AED
Unagi / Fresh Water Eel	60 AED
Tai / Japanese Red Sea Bream	66 AED
Aburi Kinmedai / Alfonsino	89 AED
Hotate / Hokkaido Scallop (S)	80 AED
Taraba / King Crab (S)	115 / 139 AED
Anago / Salt-Water Eel	85 AED
Ikura / Salmon Roe 30g	80 AED
Uni / Sea Urchin (S) 30g	278 AED
Japanese Wagyu & Foie Gras Nigiri	110 AED
Black truffle - 15 AED / Uni - 75 AED / Caviar - 105 AED	
Hon Wasabi / Fresh 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

Salmon & Avocado, Mamenori, Ume Miso	85 AED
Unagi, Foie Gras, Mustard Miso Sauce	125 AED
Spicy Tuna, Ninniku Miso, Crispy Nori	115 AED
Prawn Tempura, Shiro Dashi Espuma (S)	105 AED
Toro & Caviar, Yuzu Daikon, Yukari	210 AED
Soft Shell Crab, Goma Katsu Sauce (S)	105 AED
King Crab, Wasabi Mayo, Yuzu Crystal (S)	155AED
Spicy Salmon, Asparagus, Spicy Yuzu Miso	90 AED
Yasai Mamenori, Assorted Vegetables (V)	65 AED

KOBE & JAPANESE WAGYU

Kobe Beef Nigiri	265 AED
Japanese Wagyu & Foie Gras Nigiri	110 AED
Kobe Sukiyaki Maki	395 AED
Crispy Roll with Kobe, Uni & Caviar	395 AED
Kobe Beef Carpaccio, Myoga	690 AED

SOUPS & RICE

Truffle Miso Shiru, Mizuna, Spring Onion (V)	40 AED
Spicy Kaisen Miso Shiru, Enoki, Shiso Leaves (S)	59 AED
Steamed Rice (V)	27 AED

SMALL DISHES

Fresh Chilli, Shichimi Pepper, Chilli Sauce (V)	27 AED
Steamed Edamame, Maldon Sea Salt (V)(GF)	38 AED
Grilled Edamame, Spicy Kombu Sauce (V)	38 AED
White Kimchi, Daikon, Green beans (V)	40 AED
Miso Glazed Eggplant, Sweet Potato (GF)(V)	60 AED
Crispy Fried Squid, Japanese Curry Dip (S)	82 AED
Bone Marrow, Beef Tartare, Fried Buns	115 AED

COLD DISHES

Caviar 50g - Oscietra	630 AED
Tuna Tartare & Caviar, Yuzu Avocado, Nori Bread	435 AED
Salmon Tataki, Shiso Leaves, Sweet Chili Soy	85 AED
Tuna Tataki, Charred Onion, Lime Wafu	95 AED
Smashed Hamachi, Myoga, Garlic Truffle Soy (N)	99 AED
Wagyu Beef Tataki, Yuzu Daikon, Truffle Ponzu (S)	102 AED

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DESSERTS

Hokkaido Cheesecake, Yuzu Pineapple Granita	65 AED
Raspberry Pavlova, Lychee Sorbet, Rose Jelly (GF)	65 AED
Chocolate Mi-Cuit, Peanut Butter, Coconut Ice Cream (N)	69 AED
Tokoroten, Mango & Coconut Mochi (V) (N)	65 AED
Mochi Selection 3 Pieces	60 AED
Ispahan Custard Pickled Lychee, Raspberry	60 AED
Sorbet & Ice Cream 3 Scoops (GF)	50 AED
Sweet Geisha Selection (N)	230 AED
Sweet Geisha Gousei (N)	380 AED

DESSERT WINES

Choya Umeshu Osaka, Japan 80ML — 75 AED
Unique fruity bouquet, with notes of almond and marzipan

Planeta Passito Di Noto, Sicily, Italy 80ML — 89 AED
Sweet and fleshy, lively with citrus notes

Mad Moser MM555 Aszu Mad, Hungury 80ML — 230 AED
Lusciously sweet, fresh, and vibrant with notes of citrus and apricot

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