

ARMANI / HASHI

Experience the best of Japan in a vibrant setting.
Armani/Hashi restaurant and lounge
delivers an imaginative twist
on traditional and contemporary Japanese cuisine,
brought to your table in sharing style.
The freshest fish is flown in daily from around the world
and complemented by
a selection of house made cocktails and hand picked sake.

ARMANI

Hotel Dubai

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

PREMIUM MENU

AED

KAGOSHIMA A5 WAGYU CARPACCIO, CAVIAR

HOKKAIDO SEA URCHIN (G,S,SB)

2000

kagoshima wagyu strip loin grade a5, royal baerii caviar Hokkaido sea urchin, kizami wasabi, shallot, chives, fresh truffle with truffle ponzu

KAGOSHIMA A5 WAGYU STEAK, CAVIAR (G,S,SB)

2000

kagoshima wagyu grade a5, royal baerii caviar with kizami wasabi, maldon salt and teriyaki sauce

TARABA KANI (G,S,SB)

3600

king crab royal baerii caviar with crab miso and ember sauce

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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KAGOSIMA WAGYU & FUGU TASTING MENU

AMUSE – BOUCHE

tuna crisp with sea urchin tartare, armani caviar, brioche **(G, S, SB, SS)**

STARTER

gillardeau oysters with ponzu sauce **(S, SB, G)**

CARPACCIO

A5 kagoshima wagyu beef carpaccio **(S, SB, G)**

SOUP

puffer fish broth with meat **(S, SB, G)**

SASHIMI

fugu, akami, otoro, hamachi sashimi **(S, SB, G)**

MIDDLE COURSE

fugu karaage & sishamo tempura **(S, SB, G)**

MAIN COURSE

robata grill a5 kagoshima wagyu beef with black truffle, mushroom **(SB,G)**

PRE-DESSERT

yuzu granita **(V)**

DESSERT

mont-blanc, pavlova, chestnut cream, poached pear,
vanilla ice cream and chantilly **(D,E,G)**

AED 1699 per person

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OMA-KASE PREMIUM TASTING MENU

AMUSE – BOUCHE

armani caviar, otoro tartare, brioche, hokkaido uni
ikura donburi (G,S,SB,SS)

STARTER

wagyu tataki, black truffle, chef special (SB,G)

SOUP

lobster flavored miso soup (S,SB,G)

SASHIMI

3 kinds of sashimi & gillardeau oyster (S,SB,G)

MIDDLE COURSE

taiga ebi tempura (G,S,SB)

ROBATA

robata canadian lobster (S,SB,G)

MAIN COURSE

wagyu striploin mb 8+ (G,SB)

PRE-DESSERT

yuzu granita (V)

DESSERT

matcha tiramisu (D,E,G)

AED 1299 per person

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OMA-KASE HASHI TASTING MENU

AMUSE – BOUCHE

edamame (SB)

STARTER

gillardeau oysters with ponzu sauce (S,SB,G)

TATAKI

wagyu tataki, black truffle, chef special (SB,G)

SOUP

hashi miso soup (G,SB)

SASHIMI

3 kinds of sashimi (S,SB,G)

MIDDLE COURSE

crunchy octopus tempura with spicy creamy sauce (S,SB,G)

MAIN COURSE

tajima wagyu beef and mushrooms (SB,G)

PRE-DESSERT

yuzu granita (V)

DESSERT

miso chocolate (D,G,E)

AED 899 per person

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OTSUMAMI APPETIZERS	AED
EDAMAME (G,SB,VEGAN) edamame with sesame salt or spicy sauce	35
SUZUKI TO TORYUHU (G,S,SB) seabass, black truffle, chives, ikura, shallot with truffle soy dressing	75
HAMACHI TO SHALLOT (G,S,SB) yellow tail carpaccio, shallot, chives with ponzu sauce	75
SASHIMI ROLL (G,S,SB,SS) tuna, salmon, yellowtail, pickled radish, cucumber, nori, ponzu sauce	95
GYOZA (G,SB,SS) shinjuku style chicken dumpling with red chilli sauce	105
WAGYU TATAKI (G,SB) wagyu beef tataki, black truffle, fresh mixed greens, chives shimeji mushrooms with truffle ponzu	140
TUNA CRISPY (G,S,SB,SS) baked tortilla, black truffle, onion, maldon salt	140
MAGURO TO SALMON TARU TARU (G,S,SB,SS) tuna and salmon tartare, sea urchin, caviar, ikura, tobiko shiso and edible flowers with ginger bubble	170
FUGU CARPACHIO (G,S,SB) puffer fish carpaccio, shallot, chives, ikura with ponzu sauce	220
NAMA KAKI (G,S,SB) 6 gillardeau oysters with ponzu sauce, baerii caviar kaiso, gold leaf and ikura	279
KAGOSHIMA WAGYU CARPACCIO (G,S,SB) kagoshima wagyu strip loin grade a5 kizami wasabi, caviar, shallot, chives, fresh truffle with truffle ponzu	485
ARMANI CAVIAR, O-TORO TARTARE "YUKE" (G,S,SB,SS) armani caviar, tuna belly, 23k gold leaf, truffle ponzu, brioche, chives	650

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SARADA | SALAD AED

GURIN SARADA (G,SB,SS,VEGAN) 55
fresh mixed greens, sesame seed with soy sesame dressing

CHUKA WAKAME (G,SB,SS,VEGAN) 65
chuka seaweed, micro sprout, leek, okra, raspberry caviar glass noodle

HOURENSOU TO GOMA (G,SB,SS,VEGAN) 70
blanched spinach, hashi sesame dressing, sesame seeds

CRAB BOMB SARADA (E,G,S,SB) 100
king crab, crab stick, tomato, dill, chilli mint sauce

SUIMONO | SOUP

MISO SHIRU (G,SB) 40
hashi miso soup

DOBIN MUSHI (G,S,SB) 65
japanese seafood soup with eringi mushroom

LOBSTER MISO SHIRU (G,S,SB) 75
hashi lobster flavoured miso soup

TEMPURA

YASAI (G,SB,VEGAN) 60
mixed vegetables with tendashi

CHICKEN KARA-AGE (G,SB) 65
crunchy chicken, japanese mayo, lime

SPICY CHICKEN KARA-AGE (G,SB) 70
crunchy chicken tempura coated with spicy sauce

TAIGA EBI (G,S,SB) 105
black tiger prawn with tendashi

TAKO KARI KARI TEMPURA (E,G,S,SB) 110
crunchy octopus with spicy creamy sauce

ISE EBI (E,G,S,SB) 140
giant prawn tempura with wasabi aioli

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SUSHI OR SASHIMI	AED
2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI	
EBI (S) poached shrimp	45
TAKO (G,S,SB) octopus	50
HAMACHI (S) yellowtail	55
TENNEN SAN SA-MON (S) organic salmon	55
HIRAME (S) halibut	55
SUZUKI (S) seabass	55
MADAI (S) seabream	60
KOHADA (S) gizzard shad	60
AKAMI (S) tuna	70
UNAGI (G,S,SB) bbq fresh water eel	70
CHU-TORO (S) semi tuna belly	90
IKURA (G,S,SB) salmon roe	100
BOTAN EBI (S) spot shrimp	120
UNI (S) sea urchin	120
O-TORO (S) tuna belly	120

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SUSHI OR SASHIMI

OMA-KASE/CHEF'S SELECTION

NIGIRI AED

5 SYURUI (G,S,SB)

5 varieties | 10 pieces

319

7 SYURUI (G,S,SB)

7 varieties | 14 pieces

449

12 SYURUI (G,S,SB)

12 varieties | 24 pieces

649

SASHIMI AED

5 SYURUI (G,S,SB)

5 varieties | 15 pieces

319

7 SYURUI (G,S,SB)

7 varieties | 21 pieces

449

12 SYURUI (G,S,SB)

12 varieties | 36 pieces

649

SASHIMI SUSHI MAKI ROLLS PLATER

HASHI PLATTER (E,G,S,SB)

chef's selection nigiri sushi, sashimi, maki rolls

650

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MAKI | ROLLS AED

TEMAKI-HAND ROLL,
AVAILABLE AS PER YOUR REQUEST

YASAI (G,SB,SS,VEGAN) (6PCS) **65**

vegetable roll | spinach, carrot, pickled radish, cucumber
sesame seeds with sesame oil

SALMON TO AVOCADO (G,S,SB) (6PCS) **75**

salmon roll | salmon sashimi with avocado and cucumber

KARIFORUNIA (E,G,S,SB) (6PCS) **75**

california | fresh crab meat, avocado, cucumber, tobiko

KARAMI MAGURO (G,S,SB) (6PCS) **75**

spicy tuna | tenkasu, cucumber, wasabi tobiko
with hashi chilli sauce

EBI TO AMASHYOYU SAUCE (E,G,S,SB) (5PCS) **85**

prawn tsume | avocado, cucumber, mayonnaise
sesame seeds with hashi sweet soy sauce

CHIRASHI (G,S,SB) (5PCS) **95**

mixed sashimi | pickled radish, avocado, daikon sheet

WATARIGANI (E,G,S,SB) (5PCS) **105**

crispy soft-shell crab roll | avocado, chives, tobiko,
crab meat, sesame seeds with chilli mayonnaise sauce

SALMON CRISPY (G,S,SB) (5PCS) **105**

salmon, crispy rice, spicy mayo, tsume, wasabi aioli

WAGYU MAKI (G,SB,SS) (5PCS) **155**

wagyu beef roll | tamago yaki, cucumber, cream cheese
with hashi sweet soy sauce

TORO CRISPY (G,S,SB) (5PCS) **165**

tuna belly "otoro", crispy rice, spicy mayo,
tsume, wasabi aioli

LOBSTER KARIFORUNIA CAVIAR (G,S,SB) (5PCS) **650**

lobster california | canadian lobster, armani caviar,
cucumber, avocado

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ROBATAYAKI	AED
YAKI TORI (G,SB) chicken and leek skewers with teriyaki sauce	125
YAKI MAME (G,SB,VEGAN) vegan steak, spinach, shichimi powder, shimeji mushroom with hashi sweet soy sauce	155
ROBATAYUAN-YAKI SALMON (G,S,SB) salmon, teriyaki, lime	180
GINDARA MISO (E,G,S,SB) miso black cod lime, shiso flower with tamago miso	199
GINDARA SOY ROBATAYAKI (G,S,SB) teriyaki black cod with lotus root, kumquat, hajikami	199
MISO MERO ROBATAYAKI (G,S,SB) miso chilean seabass with japanese honey plum sauce	210
YAKI NIKU KUSHI (G,S,SB) angus beef skewer with teriyaki sauce	220
RAMUNIKU MISO (E,G,SB) lamb chops with eggplant yuzu miso	250
WAGYU KARUBI (G,SB,SS) wagyu beef short rib, foie gras, enoki mushroom	315
TAJIMA WAGYU RIBEYE ROBATAYAKI(G,SB) wagyu rib eye grade 7~8, mushroom with sansho miso sauce and teriyaki sauce	430
TAJIMA WAGYU SIRLOIN ROBATAYAKI (G,SB) wagyu sirloin grade 7~8, mushroom with sansho miso sauce and teriyaki sauce	430
KAGOSHIMA WAGYU STRIP LOIN ROBATA YAKI (G,SB) kagoshima wagyu grade A5 with kizami wasabi, maldon salt and teriyaki sauce	1100

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TEPPANYAKI	AED
TOFU (D,G,SB,V) tofu steak, zucchini, cabbage, asparagus, carrot, radish soy butter with hashi sweet soy sauce	95
HOTATE (E,D,G,S,SB) scallops, chives, nori pickles with sweet miso	185
ISE EBI (E,D,G,S,SB) giant prawn, yuzu garlic butter, chive	235
ANGUSU (D,G,SB) angus tenderloin, grill vegetables	285
LOBSTER UDON (D,G,S,SB) canadian lobster, udon, jalapeno and spicy cream, chives	530
LOBSTER TEPPANYAKI (D,G,S,SB,SS) canadian lobster with garlic butter, chives	650

ROBATAYAKI OR TEPPANYAKI

CHEF'S SPECIAL COMBINATION PLATTER

KAISAN BUTSU SEAFOOD (E,D,G,S,SB) jumbo prawn, black cod, chilean seabass, scallops with vegetables	629
NIKU MEAT (E,D,G,SB,SS) angus beef, short ribs, lamb chops, yakitori with vegetables	679
MORIAWASE MEAT AND SEAFOOD(E,D,G,S,SB) robata wagyu beef, angus beef, scallops, giant prawns, vegetables with sesame and spicy onion sauce	720

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TEPPANYAKI **AED**

FRIED RICE OR FRIED NOODLE

YASAI (D,G,SB,SS,VEGAN) **65**
vegetable | carrot, spring onion, zucchini, bean sprouts

KAISAN BUTSU (D,G,S,SB) **75**
seafood | scallops, shrimps, carrot, spring onion
zucchini, bean sprouts

SIDE DISHES

GOHAN (VEGAN) **35**
steamed japanese rice

MOYASHI (G,SB,VEGAN) **40**
bean sprouts with spicy oil garlic

ASUPARAGASU (G,SB,VEGAN) **40**
green asparagus with basil miso

KINOKO MORI (G,SB,VEGAN) **50**
teppanyaki assorted mushrooms with sea salt

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DEZA-TO DESSERT	AED
KOKONATTSU CAKE (D) hashi warm coconut cake, ginger caramel stuffing and vanilla foam	60
KISEKI FRUITS exotic sliced fruits with strawberry ginger sorbet	65
EXOTIC SUSHI (VEGAN) coconut rice pudding, fresh mango, raspberry jelly, kiwi and dragon fruits	69
MOCHI AISU MOCHI ICE CREAM 3 VARIETIES FOR YOUR CHOICE (D) chocolate salted caramel green tea lychee vanilla mango passion fruit	75
MISO CHOCOLATE (D) warm chocolate molten cake with miso popcorn and banana ice cream	75
YUZU RASPBERRY (D, E, N, G) joconde sponge,raspberry and yuzu cremoso, berries sauce	79
MONT-BLANC (E, D, G, N) pavlova, chestnut cream, poached pear, vanilla ice cream and chantilly	79
MATCHA TIRAMISU (D, E, G) mascarpone mousse, matcha powder, savoiardi biscuit	85
DESSERT MORIAWASE (D, N) chef's special dessert platter	225

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