

## ARMANI / HASHI

Experience the best of Japan in a vibrant setting.  
Armani/Hashi 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 المطبوخة جيدًا.

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

## Sustainability Commitment

Armani Hotel Dubai is committed to preserving precious resources and creating a sustainable operation that benefits our guests, colleagues, the local community and ultimately, the planet.

Our environmental policy follows Emaar Hospitality and Dubai Government exacting codes of practice.

In line with this commitment,

Armani Hotel Dubai exclusively purchases meat and seafood products only from suppliers with recognised eco-labels, such as the MSC (Marine Stewardship Council) for wild caught fish and seafood.

Should you wish to make an environmentally conscious choice while dining,

select from any of our sustainable dishes made with local ingredients, demarcated with a leaf icon for easy identification.

## PREMIUM MENU

AED

**UMAMI SALMON MENTAICO NIGIRI (G,S,SB,E) (3 Pieces)** 130

Salmon, mentaiko mayo, ikura, shiso

**HASHI OYSTER (G,S,SB) (1 Piece)** 280

Gillardeau no.2, royal baerii caviar, Hokkaido sea urchin  
Hokkaido scallop, ikura, 23k gold leaf with ponzu

**LOBSTER KARIFORUNIA CAVIAR (S,SB,G,E) (5 Pieces)** 950

Lobster California | Canadian lobster, baerii caviar  
cucumber, avocado with spicy mayo

**CAVIAR OYSTER (S,SB) (6 Pieces)** 1600

Gillardeau no.2, beluga caviar 30g, 23k gold leaf with ponzu

**JAPANESE A5 WAGYU CARPACCIO, CAVIAR  
HOKKAIDO SEA URCHIN (G,S,SB)** 1800

Japanese wagyu strip loin grade A5, royal baerii caviar  
Hokkaido sea urchin, kizami wasabi, shallot, chives, truffle slice  
with truffle ponzu

**ROBATA TAKI TARABA KANI (S,SB,D)** 2000

Shiso butter king crab legs with king crab fried rice

**HASHI SURF AND TURF (G,S,D)** 4800

Japanese wagyu strip loin grade A5, royal baerii caviar 30g  
Lobster uni yaki, half king crab, Hokkaido scallop butter yaki

## ROBATAYAKI OR TEPPANYAKI

**FRESH EEL SALT OR TERIYAKI (G,S,SB,SS)** 580

Japanese fresh eel robata grill, leek

**LOBSTER UNI YAKI (D,S)** 950

Canadian lobster, Hokkaido uni cream sauce, chives, onion

**JAPANESE WAGYU STRIP LOIN ROBATA YAKI (G,SB)** 1100

Japanese wagyu strip loin grade A5 with kizami wasabi,  
garlic chips, Maldon salt and teriyaki sauce

**JAPANESE A5 WAGYU STEAK, CAVIAR (G,S,SB)** 2000

Japanese wagyu grade A5, royal baerii caviar with kizami wasabi,  
garlic chips, Maldon salt and teriyaki sauce

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*Celery (C) Mustard (M) Lupine (L) Sulphur Dioxide and Sulphites (SP) Soybeans (SB) Sesame Seeds (SS) Vegetarian (V) Vegan (VG)*

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# SAKURA TASTING MENU

## AMUSE-BOUCHE

Japanese maguro tartar, sakura ebi, ikura, crispy cracker (G,S,SB)

## STARTER

Uni oba tempura with truffle mayo (G,S,SB,E)

## SASHIMI

3 kinds of Japanese seasonal sashimi (G,SB,S)

## SOUP

Spicy crab soup (C,G,SB,S)

## ROBATA-YAKI

Tiger jumbo prawn with assorted egg sauce (G,S,SB,D)

## MAIN COURSE

Wagyu strip-lion MB 9+ with spicy sesame sauce teriyaki (G,SB,SS,D)

## PRE DESSERT

Yuzu granita (V)

## DESSERT

Kaki-gori (G,SS,SB,D,E)

AED 799 per person

### Seasonal Sake Promotion Pairing

IWA 5 Junmai Daiginjo 150ml 798 AED

Dassai 23 "HAYATA" Junmai Daiginjo 150ml 798 AED

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# HOKKAIDO TASTING MENU

## AMUSE – BOUCHE

Gillardeau oyster, caviar, ikura, hokkaido uni and scallop with ponzu (G,S,SB)

## CHAWAN MUSHI

Egg curd, uni, ikura, unagi, shimeji mushroom, chives with ember sauce (E,SB)

## SASHIMI & SUSHI

Chef's selection temari sushi and seasonal sashimi (S,SB,G)

## SUKIYAKI

Hokkaido A5 wagyu topside, tofu, leek, shallot (SB)

## MIDDLE COURSE

Hokkaido A5 wagyu tsukune, tamago miso, tsume sauce (SB,G)

Hokkaido scallop, bean sprouts, garlic butter, soy sauce (SB,D)

## SOUP

Truffle seafood dobin soup (S,SB)

## MAIN COURSE

Hokkaido a5 wagyu robatayaki with kizami wasabi and teriyaki sauce (SB,G)

## PRE-DESSERT

Yuzu granita (V)

## DESSERT

Fluffy cheesecake, mix berries marmalade, strawberry ice cream (D,E,G)

AED 1699 per person

Seasonal Sake Promotion Pairing  
IWA 5 Junmai Daiginjo 150ml 798 AED  
Dassai 23 "HAYATA" Junmai Daiginjo 150ml 798 AED

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# OMA-KASE PREMIUM TASTING MENU

## AMUSE – BOUCHE

Mozuku seaweed, prawn, uni, caviar, fresh wasabi (G,S,SB,SS)

## STARTER

Gillardeau no.2 oyster with truffle ponzu (G,S,SB)

## SASHIMI

3 kinds of japanese seasonal sashimi (G,SB,S)

## SOUP

Japanese seafood dobin soup (G,SB,S)

## MIDDLE COURSE

Prawn sando tempura with tendashi (G,S,SB)

## ROBATA

Grilled shiso butter king crab legs (G,S,SB,D)

## MAIN COURSE

Slow cooked wagyu strip-lion MB 9+ (G,SB,SS,D)

## PRE-DESSERT

Yuzu granita (V)

## DESSERT

Monaka, red bean paste, thin waffel layer, green tea matcha  
ice cream (G,D,E)

AED 1299 per person

Seasonal Sake Promotion Pairing  
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Dassai 23 "HAYATA" Junmai Daiginjo 150ml 798 AED

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<b>OTSUMAMI   APPETIZERS</b>	<b>AED</b>
<b>EDAMAME (G,SB,VG)</b> Grilled edamame with shio kombu or edamame with spicy sauce	<b>35</b>
<b>SUZUKI TO TORYUHU (G,S,SB)</b> Seabass, black truffle, chives, ikura, shallot with truffle soy dressing	<b>105</b>
<b>HAMACHI TO SHALLOT (G,S,SB)</b> Yellowtail carpaccio, shallot, chives with ponzu sauce	<b>105</b>
<b>GYOZA (G,SB,SS)</b> Chicken dumpling with spicy chilli bean sauce	<b>105</b>
<b>WAGYU TATAKI (SB)</b> Wagyu beef tataki, black truffle, fresh mixed greens, chives, shimeji mushrooms with truffle ponzu	<b>140</b>
<b>TUNA CRISPY (G,S,SB,SS)</b> Baked tortilla, black truffle, onion, Maldon salt	<b>140</b>
<b>WAGYU FOIE GYOZA (G,D,SB,SS)</b> Wagyu, foie gras dumpling with tsume sauce	<b>145</b>
<b>MAGURO TATAKI (G,S,SB,SS)</b> Akami, mizuna, chili daikon, rakkyo, ponzu sauce	<b>165</b>
<b>NAMA KAKI (G,S,SB)</b> 6 Gillardeau oysters with ponzu sauce, Baerii caviar, kaiso, gold leaf and ikura	<b>279</b>
<b>HON-MAGURO TARTARE (G,S,SB,D,E)</b> Mixed bluefin Tuna, caviar, chives, shallot, charcoal brioche with tartare sauce	<b>279</b>
<b>A5 WAGYU CARPACCIO (G,S,SB)</b> Kagoshima wagyu strip-loin grade A5 kizami wasabi, caviar, shallot, chives, fresh truffle with truffle ponzu	<b>485</b>

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## SARADA | SALAD AED

**GURIN SARADA (G,SB,SS,VG)** 55

Fresh mixed greens, sesame seed with soy sesame dressing

**CHUKA WAKAME (G,SB,SS,V)** 65

Chuka seaweed, micro sprout, leek, okra, raspberry caviar glass noodle

**HOURENSOU TO GOMA (G,SB,SS,V)** 70

Blanched spinach, Hashi sesame dressing, sesame seeds

**CORN CRAB MIZUNA SARADA (G,S,SB,SS)** 115

Mizuna, corn, crab, tobiko with sesame dressing

## SUIMONO | SOUP

**MISO SHIRU (G,SB)** 40

Hashi miso soup

**DOBIN MUSHI (G,S,SB)** 65

Japanese seafood soup with eryngii mushroom

**LOBSTER MISO SHIRU (G,S,SB)** 75

Hashi lobster-flavoured miso soup

## TEMPURA

**YASAI (G,SB,E)** 60

Mixed vegetables with tendashi

**CHICKEN KARA-AGE (G,SB,E,D)** 65

Crunchy chicken, Japanese mayo, lime

**SPICY CHICKEN KARA-AGE (G,SB,E)** 70

Crunchy chicken tempura coated with spicy sauce

**TAIGA EBI (G,E,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

<b>EBI (G,S)</b> Poached shrimp	45
<b>TAKO (G,S,SB)</b> Octopus	50
<b>HAMACHI (G,S)</b> Yellowtail	55
<b>SAKE (G,S)</b> Salmon	55
<b>HIRAME (G,S)</b> Halibut	55
<b>SUZUKI (G,S)</b> Seabass	55
<b>TAI (G,S)</b> Red snapper	60
<b>SHIMA AJI (G,S)</b> Jack Mackerel	65
<b>AKAMI (G,S)</b> Tuna	70
<b>UNAGI (G,S,SB)</b> Barbeque freshwater eel	70
<b>CHU-TORO (S)</b> Semi tuna belly	90
<b>IKURA (G,S,SB)</b> Salmon roe	100
<b>BOTAN EBI (G,S)</b> Spot shrimp	120
<b>O-TORO (G,S)</b> Tuna belly	120
<b>UNI (G,S)</b> Sea urchin	220/240

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# SUSHI OR SASHIMI

## OMA-KASE/CHEF'S SELECTION

### NIGIRI AED

**5 SYURUI (G,S,SB)** 319  
5 varieties | 10 pieces

**7 SYURUI (G,S,SB)** 449  
7 varieties | 14 pieces

**PREMIUM 9 SYURUI (G,S,SB)** 689  
Premium Japanese 9 varieties | 18 pieces

### SASHIMI AED

**5 SYURUI (G,S,SB)** 319  
5 varieties | 15 pieces

**7 SYURUI (G,S,SB)** 449  
7 varieties | 21 pieces

**PREMIUM 9 SYURUI (G,S,SB)** 689  
Premium Japanese 9 varieties | 27 pieces

### SASHIMI SUSHI MAKI ROLLS PLATTER

**HASHI PLATTER (E,G,S,SB,SS)** 650  
Chef's selection of sushi, sashimi, maki rolls

**HASHI SIGNATURE PLATTER (E,G,S,SB,SS)** 1400  
Chef's selection of sushi, sashimi, maki rolls  
Yellowtail carpaccio, Armani caviar tartar, Gillardeau oyster (3 pieces)

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# MAKI | ROLLS

AED

TEMAKI-HAND ROLL,  
AVAILABLE AS PER YOUR REQUEST

<b>YASAI (G,SB,SS,VG) (6 Pieces)</b> Vegetable roll   Spinach, carrot, pickled radish, cucumber sesame seeds with sesame oil	65
<b>SALMON CHEESE AVOCADO (G,S,SB,D) (6 Pieces)</b> Salmon roll   Aburi salmon with cream cheese, ikura, avocado and cucumber	75
<b>KARIFORUNIA (G,E,G,S,SB) (6 Pieces)</b> California   Fresh crab meat, avocado, cucumber, tobiko, chives	75
<b>CRISPY KARIFORUNIA (G,S,SB,SS,E) (6 Pieces)</b> California   Fresh crab meat, Tenkasu, avocado, cucumber, tobiko, chives	80
<b>KARAMI MAGURO (G,S,SB,SS) (6 Pieces)</b> Spicy tuna   Tuna, cucumber, wasabi tobiko, sesame seeds with spicy mayo sauce and yellow chili mayo	75
<b>CRISPY KARAMI MAGURO (G,S,SB,SS,E) (6 Pieces)</b> Spicy tuna   Spicy tenkasu, cucumber, wasabi tobiko, sesame seeds with spicy mayo sauce and yellow chili mayo	80
<b>EBI TO AMASHYOYU SAUCE (E,G,S,SB) (6 Pieces)</b> Prawn   Avocado, cucumber, takuwan, tenkasu with mayonnaise and Hashi sweet soy sauce	85
<b>WATARIGANI (E,G,S,SB) (5 Pieces)</b> Crispy soft-shell crab roll   Avocado, chives, tobiko, crab meat, takwan, mayonnaise with spicy mayo	105
<b>UNAGI MAKI (G,SB,SS,S) (6 Pieces)</b> Eel   Tamago yaki, avocado, sesame seeds with teriyaki sauce	105

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<b>ROBATAYAKI</b>	<b>AED</b>
<b>YAKI TORI (SB) (5 Skewers)</b> Chicken and leek skewers with teriyaki sauce	<b>125</b>
<b>ROBATA BABY CHICKEN (G,SB)</b>  Local fresh baby chicken, leek barbeque miso, lime	<b>155</b>
<b>YAKI MAME (SB,VG)</b> Vegan steak, spinach, shichimi powder, shimeji mushroom with Hashi sweet soy sauce	<b>155</b>
<b>ROBATA YUAN-YAKI SALMON (S,SB)</b>  Salmon, yuzu soy, lime	<b>180</b>
<b>MERO KUSHI (G,S,SB,M) (3 Skewers)</b> Yuzu soy Chilean seabass with Goma mustard, chives	<b>190</b>
<b>GINDARA MISO (E,G,S,SB)</b> Miso black cod lime, shiso flower with tamago miso	<b>199</b>
<b>GINDARA SOY ROBATAYAKI (S,SB)</b> Teriyaki black cod with lotus root, kumquat, hajikami	<b>199</b>
<b>YAKI NIKU KUSHI (G,SB) (3 Skewers)</b> Angus beef skewer with leek barbeque miso, lime	<b>220</b>
<b>RAMUNIKU MISO (E,G,SB)</b> Lamb chops with eggplant yuzu miso	<b>250</b>
<b>WAGYU KARUBI (G,SB,SS)</b> Wagyu beef short rib, foie gras, enoki mushroom	<b>315</b>
<b>AUSTRALIA WAGYU RIBEYE ROBATAYAKI (G,SB)</b> Wild river pure bred Wagyu rib eye grade 8+, mushroom with sansho miso sauce and teriyaki sauce	<b>430</b>
<b>AUSTRALIA WAGYU SIRLOIN ROBATAYAKI (G,SB)</b> Wild river pure bred Wagyu sirloin grade 8+, mushroom with sansho miso and teriyaki sauce	<b>430</b>

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## TEPPANYAKI AED

**TOFU (G,SB,V)**  95

Tofu steak, zucchini, cabbage, asparagus, carrot, radish  
soy butter with Hashi sweet soy sauce

**DEN MISO HOTATE (G,S,SB)** 185

Scallops, chives, nori pickles with sweet miso

**ISE EBI (G,E,D,S)** 235

Giant prawn, yuzu garlic butter, chives

**ANGUSU (G,SB)** 285

Angus tenderloin, grilled vegetables

**LOBSTER TEPPANYAKI (G,S,SB,D)** 650

Canadian lobster with garlic shiso butter, chives

**LOBSTER UDON (D,S,G,SB)** 680

Canadian lobster, udon, jalapeno and spicy cream, chives

## ROBATAYAKI OR TEPPANYAKI

### CHEF'S SPECIAL COMBINATION PLATTER

**KAISAN BUTSU | SEAFOOD (E,D,G,S,SB)** 629

Jumbo prawn, black cod, Chilean seabass,  
scallops with vegetables

**NIKU | MEAT (E,G,SB)** 679

Angus beef, short ribs, lamb chops, yakitori with vegetables

**MORIAWASE | MEAT AND SEAFOOD (E,D,G,S,SB)** 720

Robata wagyu beef, angus beef, scallops, giant prawns,  
vegetables with sesame and spicy onion sauce

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**TEPPANYAKI** **AED**

**FRIED RICE OR FRIED NOODLE**

**YASAI (D,SB,SS,VG)** **65**

Vegetable | Carrot, spring onion, zucchini, bean sprouts

**KAISAN BUTSU (D,S,SB,G)** **75**

Seafood | Scallops, shrimps, carrot, spring onion, zucchini, bean sprouts

## **SIDE DISHES**

**GOHAN (VG)** **35**

Steamed Japanese rice

**MOYASHI (SB,VG)** **40**

Bean sprouts with soy butter

**ASUPARAGASU (G,SB,VG)** **40**

Green asparagus with sweet miso

**KINOKO MORI (SB,VG)** **50**

Teppanyaki assorted mushrooms with sea salt

**MISO CORN RIB (G,SB,VG)** **60**

Sweet corn, tsume miso, popcorn, grilled lime

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<b>DEZA-TO   DESSERT</b>	<b>AED</b>
<b>KOKONATTSU CAKE (D)</b> Hashi warm coconut cake, ginger caramel stuffing and vanilla foam	<b>60</b>
<b>KISEKI FRUITS (VG)</b> Exotic sliced fruits with strawberry ginger sorbet	<b>65</b>
<b>DANGO (VG,SB)</b> Vanilla, chocolate and green tea Dango, brown sugar sauce	<b>69</b>
<b>MOCHI AISU</b> <b>MOCHI ICE CREAM   3 VARIETIES FOR YOUR CHOICE (D)</b> Chef's selection of mochi ice cream	<b>75</b>
<b>MISO CHOCOLATE (D,G)</b> Warm chocolate molten cake with miso popcorn and banana ice cream	<b>75</b>
<b>CHOCOLATE SNICKERS (E,D,G,N)</b> Crunchy peanut base, Guanaja mousse, Dark chocolate ganache, milk Chantilly	<b>79</b>
<b>FLUFFY CHEESECAKE (D,E,G)</b> Fluffy cheesecake, mix berries marmalade, strawberry ice cream	<b>79</b>
<b>MATCHA TIRAMISU (D,E,G)</b> Mascarpone mousse, matcha savoirradi biscuit	<b>85</b>
<b>DESSERT MORIAWASE (D,N,G,E)</b> Chef's special dessert platter	<b>225</b>

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All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)



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