

ARMANI

Hotel Dubai

ARMANI / HASHI

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CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our menu:

Nuts (N)	Celery (C)
Seafood including Fish, Crustacean and Mollusc (S)	Mustard (M)
Egg (E)	Sulphur dioxide & Sulphites, (SP)
Dairy (D)	Soybean (SB)
Gluten (G)	Sesame seed (SS)
	Lupine (L)

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.

In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognized eco-labels. Additionally, tea and coffee served across the property is fair trade. 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. 


Further information is available upon request.

PREMIUM MENU

Hashi Oyster (G, S, SB) (1 piece) Gillardeau no.2, Royal Baerii caviar, Hokkaido sea urchin Hokkaido scallop, ikura, 23k gold leaf with ponzu	280
Premium A5 wagyu Nigiri (G, SB) (2 pieces) A5 Wagyu, beluga caviar, fresh truffle, kizami wasabi, truffle dressing	435
Japanese A5 Kushi Yaki (G, SB, D) (3 skewers)  Japanese Wagyu striploin, foie gras, fresh truffle, chives, truffle mayo	570
Caviar Oyster (S, SB) (6 pieces) Gillardeau no.2, Beluga caviar 30g, 23k gold leaf with ponzu	1600
Japanese A5 Wagyu Carpaccio, Caviar Hokkaido Sea Urchin (G, S, SB) Japanese Wagyu striploin grade A5, Royal Baerii caviar Hokkaido sea urchin, kizami wasabi, shallot, chives, truffle slice with truffle ponzu	1800
Robata Taki Taraba Kani (G, S, SB, D) Shiso butter king crab legs with king crab fried rice	2000
Hashi Surf and Turf (G, S, D) Japanese Wagyu striploin grade A5, Royal Baerii caviar 30g, lobster uni yaki, half king crab, Hokkaido scallop butter yaki	4800

ROBATAYAKI / TEPPANYAKI

Fresh Eel Salt or Teriyaki (G, S, SB, SS) Japanese fresh eel robata grill, leek	580
Lobster Uni Yaki (G, S, SB, D) Canadian lobster, Hokkaido uni cream sauce, chives, onion	950
Japanese Wagyu Striploin Robata Yaki (G, SB) Japanese Wagyu striploin grade A5 with kizami wasabi, garlic chips, Maldon salt and teriyaki sauce	1100
Japanese A5 Wagyu Steak, Caviar (G, S, SB) Japanese Wagyu grade A5, Royal Baerii caviar with kizami wasabi, garlic chips, Maldon salt and teriyaki sauce	2000

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KAISEKI TASTING MENU

1650

Price per person

AMUSE – BOUCHE

A5 Wagyu tartar, fresh truffle, quail egg, shallot, shiso leaves,
charcoal brioche (G, S, SB)

STARTER

Gillardeau oyster, beluga caviar, botan ebi, ikura, okra with iced ponzu (G, S, SB)

SASHIMI & SUSHI PLATTER

Chef's selection of premium sushi and sashimi platter with fresh wasabi (G, S, SB)

SOUP

Truffle dobun mushi (G, SB, S)

MIDDLE COURSE

Snow queen crab and maitake mushroom tempura with black garlic sauce (G, S, SB, E)

ROBATA-YAKI

Lobster uni yaki (G, S, SB, D)

MAIN COURSE


Japanese wagyu robatayaki, spicy vinegar marinated greens, garlic chip (G, SB, SS, D)

PRE-DESSERT

Yuzu granita (VG)

DESSERT

Nagareru cheese cake (D, G, E, N)

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OMA-KASE PREMIUM TASTING MENU

1250

Price per person

AMUSE – BOUCHE

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

STARTER

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

SUSHI & SASHIMI

Chef selection's 3 kinds of Japanese seasonal sashimi and nigiri (G, SB, S)

SOUP

Japanese seafood dobin soup (G, SB, S)

MIDDLE COURSE

Assorted tempura moriwase with tendashi (G, S, SB)

ROBATA-YAKI

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

MAIN COURSE


Slow-cooked Wagyu striplion MB 9+ with spicy sesame teriyaki (G, SB, SS, D)

PRE-DESSERT

Yuzu granita (V)


DESSERT

Miso chocolate with miso popcorn and banana ice cream (G, D)


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OTSUMAMI | APPETIZERS

Edamame (G, SB, VG) Grilled edamame with shio kombu or edamame with spicy sauce	35
Chawanmushi (G, S, SB) Egg curd, scallop, ikura, okra	50
Vegetable Gyoza (G, SB, SS, V) Spinach, Cabbage, eggplant, garlic, fried chilli with tomato soy sauce	80
Suzuki To Toryuhu (G, S, SB, R) Seabass, black truffle, chives, ikura, shallot with truffle soy dressing	105
Hamachi To Shallot (G, S, SB) Yellowtail carpaccio, shallot, chives with ponzu sauce	105
Gyoza (G, SB, SS) Chicken dumpling with spicy chilli bean sauce	105
Beef Gyoza (G, SB, SS) Ox tail, shiso leaves, leek with yuzu chili mayo	120
Wagyu Tataki (SB) Wagyu beef tataki, black truffle, fresh mixed greens, chives, shimeji mushrooms with truffle ponzu	140
Tuna Crispy (G, S, SB, SS, E, R)  Baked tortilla, black truffle, onion, Maldon salt	140
Nama Kaki (G, S, SB, R) (6 pieces) Gillardeau oysters with ponzu sauce, Baerii caviar, kaiso, gold leaf and ikura	280
Hon-maguro Tartare (G, S, SB, D, E,) Mixed Bluefin tuna, caviar, chives, shallot, charcoal brioche with tartare sauce	280
A5 Wagyu Carpaccio (G, S, SB) Japanese Wagyu striploin grade A5 kizami wasabi, caviar, shallot, chives, fresh truffle with truffle ponzu	485



UIMONO | SOUP

Miso Shiru (G, SB) Hashi miso soup	40
Dobin Mushi (G, S, SB)  Japanese seafood soup with eryngii mushroom	65
Spicy Crab (G,S,SB) Blue crab, king crab meat, edamame, enoki mushroom, gochujang and miso paste	65
Lobster Miso Shiru (G, S, SB) Hashi lobster-flavoured miso soup	75

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SARADA | SALAD

Hiyashi tomato (G, SB, V) Cherry tomato, ginger soy dressing, orange, fried shiso leaves	65
Chuka Wakame (G, SB, SS, V) Chuka seaweed, raspberry caviar, okra, glass noodle	65
Spinach Mushroom (G, SB, SS, V)  Fresh spinach and fried mushrooms with onion dressing	70
Spicy Tofu Salad (G, SB, SS, V) Fried miso marinated tofu, avocado, micro leaves with onion ponzu dressing	80
Corn Crab Mizuna Sarada (G, S, SB, SS)  Mizuna, corn, crab, tobiko with sesame dressing	90

TEMPURA

Yasai (G, E, SB) Mixed vegetables with tendashi	60
Crunchy Chicken Karaage (G, E, SB) Marinated chicken, sweet soy dressing, spring onion, sashimi kombu, mayo	65
Spicy Chicken Karaage (G, E, SB) Crunchy chicken tempura coated with spicy sauce	70
Taiga Ebi (G, E, S, SB) Black tiger prawn with tendashi	105
Tako Kari Kari Tempura (G, E, S, SB) Crunchy octopus with spicy creamy sauce	110
Ise Ebi (G, E, S, SB)  Giant prawn tempura with wasabi aioli	140
Lobster Tempura (G, E, S, SB)  ½ Canadian live lobster tempura, ao nori with black garlic sauce	290


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SUSHI OR SASHIMI

2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI

Tako (G, S, SB) Octopus	50
Hamachi (G, S) Yellowtail	55
Sake (G, S) Salmon	55
Hirame (G, S) Halibut	55
Suzuki (G, S) Seabass	55
Tai (G, S) Red snapper	60
Shima Aji (G, S) Jack Mackerel	65
Akami (G, S) Tuna	70
Unagi (G, S, SB) Barbeque freshwater eel	90
Chu-toro (G, S) Semi-fatty tuna belly	90
Ikura (G, S, SB) Salmon roe	100
Botan Ebi (G, S) Spot shrimp	120
O-toro (G, S) Tuna belly	120
Uni (G, S) Sea urchin	220/265
Japanese A5 Wagyu Nigiri (G, SB) A5 Wagyu, fresh truffle, caviar, kizami wasabi, truffle dressing	265

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SUSHI OR SASHIMI

Omakase / Chef's selection

NIGIRI


5 Syurui (G, S, SB) 5 varieties (10 pieces)	320
7 Syurui (G, S, SB) 7 varieties (14 pieces)	454
Premium 9 Syurui (G, S, SB) Premium Japanese 9 varieties (18 pieces)	685

SASHIMI

5 Syurui (G, S, SB) 5 varieties (15 pieces)	320
7 Syurui (G, S, SB) 7 varieties (21 pieces)	445
Premium 9 Syurui (G, S, SB) Premium Japanese 9 varieties (27 pieces)	685

SASHIMI SUSHI MAKI ROLLS PLATTER

Hashi Platter (G, E, S, SB, SS) Chef's selection of sushi, sashimi, maki rolls	650
Hashi Signature Platter (G, E, S, SB, SS) Chef's selection of sushi, sashimi, maki rolls Yellowtail carpaccio, Armani caviar tartar, Gillardeau oyster (3 pieces)	1400




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MAKI | ROLLS

TEMAKI-HAND ROLL

AVAILABLE AS PER YOUR REQUEST

Yasai (G, SB, SS, VG) (6 pieces)	65
Vegetable roll, spinach, carrot, pickled radish, cucumber sesame seeds, yamagobo with sesame oil	
Kimuchi (G, SB, SS, V) (6 pieces) 	65
Kimchi roll Hari nori, kimchi, kimchi sesame seed	
Salmon Avocado (G, SB, SS) (6 pieces)	75
Salmon roll Salmon, avocado, tenkasu, sesame seeds	
Salmon Mentaiko (G, S, SB, D) (6 pieces) 	75
Salmon roll Salmon with aburi mentaiko sauce, ikura, avocado and cucumber	
Karifornia (G, S, SB, SS, E) (6 pieces)	75
California, fresh crab meat, avocado, cucumber, tobiko, chives	
Karami Maguro (G, S, SB, SS, E) (6 pieces)	75
Spicy tuna, tuna, cucumber, avocado, togarashi, sesame seeds, gochujang sauce	
Crispy Karifornia (G, S, SB, SS, E) (6 pieces)	80
California, fresh crab meat, tenkasu, avocado, cucumber, tobiko, chives	
Crispy Karami Maguro (G, S, SB, SS, E) (6 pieces)	80
Spicy tuna, spicy tenkasu, tuna, cucumber, avocado, togarashi, sesame seeds, gochujang sauce	
Ebi To Amashyoyu Sauce (G, S, SB, E) (6 pieces)	85
Prawn, avocado cucumber, takwan, tenkasu with mayonnaise and Hashi sweet soy sauce	
Crispy Beef (G, SB, SS, E) (6 pieces)	90
Beef roll Fried beef, cucumber, dried chili with mayonnaise and oriental sauce	
Watarigani (G, S, SB, E) (5 pieces)	105
Crispy soft-shell crab roll, avocado, chives, tobiko, crab meat, takwan, mayonnaise with spicy mayo	
Unagi Maki (G, S, SB, SS) (6 pieces) 	105
Eel, tamago yaki, avocado, sesame seeds with teriyaki sauce	

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ROBATAYAKI

Yaki Tori (SB) (5 skewers) Chicken and leek skewers with teriyaki sauce	125
Robata Baby Chicken (G, SB)  Barley miso marinated baby chicken with yuzu barbeque sauce	180
Yaki Mame (SB, VG) Vegan steak, spinach, shichimi powder, shimeji mushroom with Hashi sweet soy sauce	155
Robata Yuan-yaki Salmon (S, SB)  Salmon, yuzu soy, lime	180
Gindara Miso (G, E, S, SB)  Miso black cod lime, shiso flower with tamago miso	205
Gindara Soy Robatayaki (S, SB) Teriyaki black cod with lotus root, Kumquat, Hajikami	205
Ramuniku Miso (G, E, SB) Lamb chops with eggplant yuzu miso	250
Wagyu Karubi (G, SB, SS) Wagyu beef short rib, foie gras, enoki mushroom	315
Wagyu Tsukune (G, SB, SS, E) (3 skewers) Wagyu beef, onion, shitake mushroom, cabbage, garlic, bread crumps	315
Spicy Beef (G, SB, SS)  Australia Wagyu Sirloin grade 9+, asparagus, fried garlic and onion with spicy sesame teriyaki	390
Australia Wagyu Ribeye Robatayaki (G, SB) Wild river pure bred Wagyu rib eye grade 8+, mushroom with sansho miso sauce and teriyaki sauce	430

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TEPPANYAKI

Tofu (G, SB, V) 	95
Tofu steak, zucchini, cabbage, asparagus, carrot, radish with Hashi sweet soy sauce	
Ise Ebi (G, D, S)	235
Giant prawn, yuzu garlic butter, chives	
Angusu (G, SB, SS)	285
Angus tenderloin, grilled vegetables with spicy teriyaki sauce	
Lobster Teppanyaki (G, D, S, SB)	650
Canadian lobster with garlic shiso butter, chives	

ROBATAYAKI / TEPPANYAKI

CHEF'S SPECIAL COMBINATION PLATTER

Kaisan Butsu, Seafood (G, E, D, S, SB)	630
Jumbo prawn, miso cod, salmon yuan yaki, scallops with vegetables	
Niku, Meat (G, E, SB)	675
Angus beef, short ribs, lamb chops, yakitori with vegetable	
Moriawase, Meat and Seafood (G, E, D, S, SB, SS)	720
Robata Wagyu beef, Angus beef, scallops, giant prawns, vegetables with sesame and spicy onion sauce	

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TEPPANYAKI

FRIED RICE OR FRIED NOODLE

Yasai (G, SB, SS, VG)	65
Vegetable, Carrot, spring onion, zucchini, bean sprouts	
Kaisan Butsu (G, D, S, SB)	75
Seafood, scallops, shrimps, carrot, spring onion, zucchini, bean sprouts	

SIDE DISHES


Moyashi (SB, VG)	40
Bean sprouts with soy butter	
Kinoko Mori (SB, VG)	50
Teppanyaki assorted mushrooms with sea salt	
Japanese Butter Corn (G, SB, D, VEGAN) 	60
Japanese sweet corn, shiso butter, fried leek	

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DEZA-TO | DESSERT

Kokonattsu Cake (D) Hashi warm coconut cake, ginger caramel stuffing and vanilla foam	60
Kiseki Fruits (VG) Exotic sliced fruits with strawberry ginger sorbet	65
Yuzu Delight (D) Yuzu sorbet, basil Strawberry brunoise, vanilla Chantilly	65
Dango (VG, SB) Vanilla, chocolate and green tea dango, brown sugar sauce	70
Tomorokoshi cream brulee (D, E) Corn cream Brulee, fresh corn, Japanese poached pear, caramelized popcorn	70
Nagareru Cheese cake (D, G, E, N) Basque cheese cake, blue berries marmalade	75
Mochi Aisu Mochi Ice Cream, 3 Varieties for your Choice (D) Chef's selection of mochi ice cream	75
Miso Chocolate (D, G) Warm chocolate molten cake with miso popcorn and banana ice cream	75
Dessert Moriawase (D, N, G, E) Chef's special dessert platter	225

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