

# ARMANI

Hotel Dubai

*To create something exceptional, your mindset must be relentlessly  
focused on the smallest detail.*

*- Giorgio Armani*

ARMANI / HASHI



### CONSUMER ADVISORY

Eating raw or undercooked animal products increases the risk of foodborne illness. For safety, we advise pregnant women, infants, children under 15, and individuals with specific health conditions to avoid consuming them.

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 are fair trade certified. For an environmentally conscious dining experience, choose from our selection of dishes made with local ingredients, marked with a leaf icon. 🌿

## PREMIUM MENU

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

## ROBATAYAKI OR TEPPANYAKI

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

Vegetarian (V) Vegan (VG) Sustainable/locally sourced   
Nuts (N) Dairy (D) Gluten (G) Seafood (S) Signature dish 

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Price per person

## AMUSE – BOUCHE

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

## STARTER

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

## SASHIMI & SUSHI PLATTER

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

## SOUP

Truffle dobin 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, galic chip (G, SB, SS, D)

## PRE-DESSERT

Yuzu granita (VG)

## DESSERT

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

Price per person

## AMUSE – BOUCHE

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

## STARTER

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

## SUSHI & SASHIMI

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

## 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 striploin MB 9+ with spicy sesae teriyaki (G, SB, SS, D)

## PRE-DESSERT

Yuzu granita (V)

## DESSERT

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

## SIGNATURE SET MENU

650

Price per person

### AMUSE – BOUCHE

Grilled Edamame (G, SB, VG) or Spicy edamame (G, SB, VG)

### STARTER

Corn crab salad (G, S, SB) or Spinach mushroom salad (G, SB)

### APPETIZER

Yellowtail carpaccio (G, S, R, SB) or Seabass carpaccio (G, S, R, SB)

### SUSHI AND SASHIMI

Chef selection of sushi and sashimi platter (G, S, R, SB)

### TEMPURA

Wasabi prawn (G, SB, E) or Octopus tempura (G, SB)

### MAIN COURSE

Spicy beef (G, SB, SS) or Miso black cod (G, SB)

### DESSERT

Mochi ice cream (G, D, E) or Miso chocolate (G, D, E)

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## OTSUMAMI | APPETIZERS

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

## UIMONO | SOUP

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

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## SARADA | SALAD

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

## TEMPURA

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

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# SUSHI OR SASHIMI

## 2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI

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

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# SUSHI OR SASHIMI

Omakase / Chef's selection

## NIGIRI

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>5 Syurui (G, S, SB)</b><br>5 varieties   (10 pieces)                          | 320 |
| <b>7 Syurui (G, S, SB)</b><br>7 varieties   (14 pieces)                          | 445 |
| <b>Premium 9 Syurui (G, S, SB)</b><br>Premium Japanese 9 varieties   (18 pieces) | 685 |

## SASHIMI

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>5 Syurui (G, S, SB)</b><br>5 varieties   (15 pieces)                          | 320 |
| <b>7 Syurui (G, S, SB)</b><br>7 varieties   (21 pieces)                          | 445 |
| <b>Premium 9 Syurui (G, S, SB)</b><br>Premium Japanese 9 varieties   (27 pieces) | 685 |

## SASHIMI SUSHI MAKI ROLLS PLATTER

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

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# MAKI | ROLLS

## TEMAKI-HAND ROLL

AVAILABLE AS PER YOUR REQUEST

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

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# ROBATAYAKI

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

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## TEPPANYAKI

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

## ROBATAYAKI OR TEPPANYAKI

### CHEF'S SPECIAL COMBINATION PLATTER

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| <b>Kaisan Butsu, Seafood (G, E, D, S, SB)</b>                                                          | 630 |
| Jumbo prawn, black cod, Chilean seabass,<br>scallops with vegetables                                   |     |
| <b>Niku, Meat (G, E, SB)</b>                                                                           | 675 |
| Angus beef, short ribs, lamb chops, yakitori with vegetable                                            |     |
| <b>Moriawase, Meat and Seafood (G, E, D, S, SB, SS)</b>                                                | 720 |
| Robata Wagyu beef, Angus beef, scallops, giant prawns,<br>vegetables with sesame and spicy onion sauce |     |

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## TEPPANYAKI

### FRIED RICE OR FRIED NOODLE

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

## SIDE DISHES

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Moyashi (SB, VG)</b>                                                                                                      | 40 |
| Bean sprouts with soy butter                                                                                                 |    |
| <b>Kinoko Mori (SB, VG)</b>                                                                                                  | 50 |
| Teppanyaki assorted mushrooms with sea salt                                                                                  |    |
| <b>Japanese Butter Corn (G, SB, D, V) </b> | 60 |
| Japanese sweet corn, shiso butter, fried leek                                                                                |    |

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## DEZA-TO | DESSERT

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

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