



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

- Giorgio Armani



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

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	
Premium A5 wagyu Nigiri (G, SB) (2 pieces)	435
A5 Wagyu, beluga caviar, fresh truffle, kizami wasabi, truffle dressing	
Japanese A5 Kushi Yaki (G, SB, D) (3 skewers) 	570
Japanese Wagyu striploin, foie gras, fresh truffle, shiso, truffle 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 striploin grade A5, Royal Baerii caviar Hokkaido sea urchin, kizami wasabi, shallot, chives, truffle slice with truffle ponzu	
Robata Taki Taraba Kani (G, S, SB, D)	2000
Shiso butter king crab legs with king crab fried rice	
Hashi Surf and Turf (G, S, D)	4800
Japanese Wagyu striploin grade A5, Royal Baerii caviar 30g, lobster uni yaki, half king crab, Hokkaido scallop butter yaki	

ROBATAYAKI / TEPPANYAKI

Fresh Eel Salt or Teriyaki (G, S, SB, SS)	580
Japanese fresh eel robata grill, leek	
Lobster Uni Yaki (G, S, SB, D)	950
Canadian lobster, Hokkaido uni cream sauce, chives, onion	
Japanese Wagyu Striploin Robata Yaki (G, SB)	1100
Japanese Wagyu striploin 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	

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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)

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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 moriawase 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)

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

OTSUMAMI | APPETIZERS

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

UIMONO | SOUP

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

Vegetarian (V) Vegan (VG) Sustainable/locally sourced 

Nuts (N) Dairy (D) Gluten (G) Seafood (S) Signature dish 

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

SARADA | SALAD

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

TEMPURA

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

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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)	445
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

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

MAKI | ROLLS

TEMAKI-HAND ROLL

AVAILABLE AS PER YOUR REQUEST

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

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

ROBATAYAKI

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

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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	

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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, V) 	60
Japanese sweet corn, shiso butter, fried leek	

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

DEZA-TO | DESSERT

Kokonattsu Cake (D, G) 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, E) Warm chocolate molten cake with miso popcorn and banana skewer and vanilla ice cream	75
Dessert Moriawase (D, N, G, E) Chef's special dessert platter	225

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

We should be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge and 5% VAT.

