

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

Hashi Oyster (G, S, SB, R) (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, R) (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, R) 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 OR 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

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

Kalamansi and black tea (G, D, E)

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)

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 Carpaccio (G, S, SB, R)	105
Seabass, black truffle, chives, ikura, shallot with truffle soy dressing	
Hamachi Carpaccio (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, E, R) 	140
Baked tortilla, black truffle, onion, Maldon salt	
O-toro carpaccio (G, S, SB, R) 	160
Fatty tuna belly, garlic ponzu, coriander, onion, gochujang and miso powder	
Nama Kaki (G, S, SB, R) (6 Pcs) 	280
Gillardeau oysters with ponzu sauce, Baerii caviar, kaiso, gold leave and ikura	
A5 Wagyu Carpaccio (G, S, SB, R) 	585
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)	75
Blue crab, king crab meat, edamame, enoki mushroom, gochujang and miso paste	

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SARADA | SALAD

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	
Asparagus (G, SB, SS, V)	70
Fried asparagus, eryngii mushrooms with Japanese wafu 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	

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SUSHI OR SASHIMI

2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI

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	265/285
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)	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

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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) (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) (6 pieces) 	75
Salmon roll Salmon with aburi mentaiko sauce, ikura, avocado and cucumber	
Hamachi (G, S, SB, SS, E) (6 pieces) 	75
Yellowtail, pickled garlic, jalapeno, cucumber, chives, wasabi mayo	
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	
Ebi tempura (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	
Toro Toro (G, S, SB, SS) (5 pieces)	105
O-toro, Chu-toro, shiso leaves, yuzu kosho, spring onion, kizami wasabi, takuan	
Watarigani (G, S, SB, E) (5 pieces)	105
Crispy soft-shell crab roll, avocado, chives, tobiko, crab meat, takwan, mayonnaise with spicy mayo	
Premium Unagi Maki (G, S, SB, SS) (6 pieces)	435
Eel, tamago yaki, avocado, sesame seeds with  yaki sauce	

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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 saikyo miso	
Chilean Seabass (G, S, SB)	205
Dashi soy marinated Chilean seabass, beetroot, cucumber, daikon with wasabi dressing	
Ramuniku Miso (G, E, SB)	250
Lamb chops with eggplant yuzu miso	
Wagyu Karubi (G, SB, SS) 	345
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 Sirloin Robatayaki (G, SB)	430
Wild river pure bred Wagyu sirloin grade 8+, mushroom with sansho miso and teriyaki sauce	

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TEPPANYAKI

Tofu (G, SB, V) 	95
Tofu steak, zucchini, cabbage, asparagus, carrot, radish soy butter with Hashi sweet soy sauce	
Golden mayo prawn (G, D, S, SB, SS, E)	185
Tiger prawn, tobiko, jalapeno with homemade teppan golden mayo	
Ise Ebi (G, D, S)	235
Giant prawn, yuzu garlic butter, chives	
Angusu (G, SB)	285
Angus tenderloin, grilled vegetables with spicy teriyaki sauce	
Lobster Teppanyaki (G, D, S, SB)	685
Canadian lobster with garlic shiso butter, chives	

ROBATAYAKI OR TEPPANYAKI

CHEF'S SPECIAL COMBINATION PLATTER

Kaisan Butsu, Seafood (G, E, D, S, SB)	630
Jumbo prawn, black cod, Chilean seabass, 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, V) 	70
Japanese sweet corn, shiso butter, fried leek	
Roasted Potato (G, SB, D)	70
Roasted potato, kimuchi kombu butter, spring onion	

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DEZA-TO | DESSERT

Kiseki Fruits (VG) Exotic sliced fruits with strawberry ginger sorbet	65
Kalamansi and black tea (G, D, E) Yogurt Namelaka, kumquat and Miyagawa compote, kalamansi sorbet, black tea granita, matcha crumble and merengue sticks	70
Coconut yuzu and sichuan (D) Coconut mousse, chocolate pepper icecream, mango and yuzu clear gel	70
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
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 ice cream	75
Dessert Moriawase (D, N, G, E) Chef's special dessert platter	225

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