



*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 

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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

Kalamansi and black tea (G, D, E)

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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 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)

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OTSUMAMI | APPETIZERS

Edamame (G, SB, VG) Grilled edamame with shio kombu or edamame with spicy sauce	35
Chawanmushi (G, E, 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 Carpaccio (G, S, SB, R) Seabass, black truffle, chives with truffle soy dressing	105
Hamachi Carpaccio (G, S, SB, R) Japanese yellowtail, shallot, chives with ponzu sauce	105
Gyoza (G, SB, SS) Chicken dumpling with spicy chilli bean sauce	105
Beef Gyoza (G, SB, SS) Oxtail, shiso leaves, leek with yuzu chili mayo	120
Tuna Crispy (G, S, SB, SS, R)  Baked tortilla, black truffle, onion, Maldon salt	170
O-toro Carpaccio (G, S, SB, R)  Fatty tuna belly, garlic ponzu, coriander, onion, gochujang and miso powder	160
Nama Kaki (G, S, SB, R) (6 pieces)  Gillardeau oysters with ponzu sauce, Baerii caviar, kaiso gold leave and ikura	280
A5 Wagyu Carpaccio (G, SB, R)  Japanese Wagyu striploin grade A5 kizami wasabi, caviar, shallot chives, fresh truffle with truffle ponzu	585

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	75

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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	
Kushi Katsu (G, E, S, SB) 	140
Mixed kushi-age vegetables, meat and seafood with tonkatsu sauce	
Lobster Tempura (G, E, S, SB)	290
½ Canadian live lobster tempura, aonori 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
Shime Saba (G, S) Cured Japanese Mackerel	65
Akami (G, S) Tuna	70
Unagi (G, S, SB) Barbeque freshwater eel	80
Hotate (G, S) Scallop	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)	445
7 varieties (14 pieces)	
Premium 9 Syurui (G, S, SB) 	685
Premium Japanese 9 varieties (18 pieces)	

SASHIMI

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

SASHIMI SUSHI MAKI ROLLS PLATTER

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

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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
Hamachi (G, S, SB, SS, E) (6 pieces)  Yellowtail, pickled garlic, jalapeno, cucumber, chives, wasabi mayo	75
California (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
Ebi Tempura (G, S, SB, E) (6 pieces) Prawn, avocado cucumber, takuan, 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
Toro Toro (G, S, SB, SS) (5 pieces) O-toro, Chu-toro, shiso leaves, yuzu kosho, spring onion, kizami wasabi, takuan	105
Watarigani (G, S, SB, E) (5 pieces) Crispy soft-shell crab roll, avocado, chives, tobiko, crab meat, takuan mayonnaise with spicy mayo	105
Unagi Maki (G, S, SB, SS) (6 pieces) Eel, tamago yaki, avocado, sesame seeds with teriyaki sauce	105
Premium A5 Wagyu Maki (G, SB, SS) (6 pieces)  Japanese A5 wagyu, foie gras, caviar, tamago, cucumber, teriyaki sauce	435

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ROBATAYAKI

Yaki Tori (G, 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, S, SB)  Miso black cod lime, shiso flower with saikoy miso	205
Chilean Seabass (G, S, SB) Dashi soy marinated Chilean seabass, beetroot, cucumber, daikon with wasabi dressing	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	345
Spicy Beef (G, SB, SS)  Australia Wagyu Sirloin grade 9+, asparagus, fried garlic and onion with spicy sesame teriyaki	390
Australia Wagyu Ribeye Robotayaki (G, SB) 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	
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, SS)	285
Angus tenderloin, grilled vegetables with spicy teriyaki sauce	
Lobster Teppanyaki (G, D, S, SB)	685
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, 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, Sichuan pepper ice-cream, mango and yuzu compote with mango, mango and yuzu clear gel	70
Dango (VG, SB) Vanilla, chocolate and green tea dango, brown sugar sauce	70
Tomorokoshi Creme Brulee (D, E) Corn creme Brulee, torched sweet corn	70
Mochi Aisu Mochi Ice Cream, 3 Varieties of your Choice (D) Chef's selection of mochi ice cream	75
Miso Chocolate (D, G, E) Warm chocolate molten cake with miso ice-cream chocolate crispy	75
Dessert Moriawase (D, N, G, E) Chef's special dessert platter	225

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