

TEZUKURI

— 手作り —

Crafted by hand, led by the seasons, and served with quiet purpose

Our Nanatsuboshi rice is sourced from Hokkaido.

The red hue comes from akazu — a rare, aged red vinegar made using a traditional slow fermentation method, imparting gentle depth and aroma.

A reflection of our dedication to tradition and refinement.

Temaki - Hand Rolls

Akami Japanese bluefin tuna, lean cut	58	Uni (S) Premium Japanese Sea Urchin	200
Toro Japanese bluefin tuna, belly cut	78	Nodoguro Blackthroat seaperch	180
Torotaku Bluefin tuna, radish pickle, leek	65	Madai Umeshiso Red sea bream, sour plum, shiso leaf	55
Salmon Ikura Australian salmon, yuzu ikura	55	Zuwai Gani (S) Snow crab	79
Akaebi ★ (S) Argentine red prawn, lime zest	50	Unakyu ★ Grilled eel, cucumber	48
Aburi Shimesaba Torched marinated mackerel	58	Takana Mentai Spicy Japanese mustard, spicy cod roe	35
A5 Wagyu Premium Japanese wagyu beef	70	Nametake Okaka Cooked enoki mushroom, fish flakes, cucumber	35

(V) Vegetarian - (D) Dairy - (N) Nuts - (G) Gluten - (S) Shellfish - (M) Mustard seeds

All prices are in AED, inclusive of 5% VAT and service charge, with a 7% Municipality Fee to be applied.

Nigiri

Served as 1 piece

Akami	30	Toro	45	Akaebi (S)	40
Salmon	30	Madai	30	Nodoguro	90
A5 Wagyu	48				

Sashimi

Served as 3 pieces

Akami	68	Toro	79	Akaebi (S) 1pc	35
Salmon	49	Madai	49	Uni (S)	165
Shimesaba	59				

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Onsai - Hot Dishes

Chicken Negima 2pcs	45	Chicken Tsukune ★ (G) 2pcs	58
Chicken thigh skewers		Chicken meatball skewers	
Avocado Tempura (G)	45	Beef Kushikatsu (G) 2pcs	85
Lightly battered avocado		Breaded beef skewers	
Kaki Harumaki (G)	98	Yaki Renkon	59
Oyster spring roll		Charred lotus root, bottarga	
Mehikari Tempura (G)	58	Tebasaki Karaage (D)	48
Lightly battered Greeneye fish		Fried chicken wings, parmesan	
Ebi Garlic Butter ★ (D,G,S)	85	Taro Manju ★	45
Grilled prawn, garlic butter		Grated taro, deep-fried, savory sauce	
Seafood Chawanmushi (S)	75	A5 Japanese Wagyu Tenderloin ★	400
Steamed egg custard, assorted seafood		Petite steak (70g)	

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Kobachi

Nanbanzuke Pickled fried fish, onion, shimeji	42	Nasu Agebitashi (V) Marinated eggplant, sweet soy	35
Foie Gras Daikon ★ Simmered daikon, foie gras	70	Yuzu Tomato ★ (V) Marinated Tomato, yuzu sorbet	48
Edamame (M) Dashi-soaked, kurakake mame, mustard	32	Maguro Yukke ★ Bluefin tuna tartare, condiments, onsen egg	80
Truffle Somen with Caviar (D) Cold somen, fresh truffle, caviar, house sauce	155		

Soup

House Miso Soup ★ (G) Barley miso, dashi, tuna flakes	32	Fish Paitan Soup Creamy broth, dashi, yuzu citrus	38
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Salad

Harami Yakniku Salad	65	Yakumi Salad	45
Grilled Wagyu hanger steak		Japanese assorted herbs	
Daikon Salad ★	45		
Assorted radish, white fungus, sour plum dressing			

Dessert

Assorted Daifuku (V)	60	Petit Four (V)	58
Seasonal Fruit (V)	48		

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Arigatō gozaimashita

Thank you for sharing this meal with us