

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

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

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

## Sashimi

*Served as 3 pieces*

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

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## Onsai - Hot Dishes

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**Chicken Negima 2pcs**

45

Chicken thigh skewers

**Chicken Tsukune ★ (G) 2pcs**

58

Chicken meatball skewers

**Avocado Tempura (G)**

45

Lightly battered avocado

**Beef Kushikatsu (G) 2pcs**

85

Breaded beef skewers

**Kaki Harumaki (G)**

98

Oyster spring roll

**Yaki Renkon**

59

Charred lotus root, bottarga

**Mehikari Tempura (G)**

58

Lightly battered Greeneye fish

**Tebasaki Karaage (D)**

48

Fried chicken wings, parmesan

**Ebi Garlic Butter ★ (D,G,S)**

85

Grilled prawn, garlic butter

**Taro Manju ★**

45

Grated taro, deep-fried, savory sauce

**Seafood Chawanmushi (S)**

75

Steamed egg custard, assorted seafood

**A5 Japanese Wagyu Tenderloin ★**

400

Petite steak (70g)

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## Kobachi

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### Nanbanzuke

Pickled fried fish, onion, shimeji

42

### Nasu Agebitashi (V)

35

Marinated eggplant, sweet soy

### Foie Gras Daikon ★

Simmered daikon, foie gras

70

### Yuzu Tomato ★ (V)

48

Marinated Tomato, yuzu sorbet

### Edamame (M)

Dashi-soaked, kurakake mame, mustard

32

### Maguro Yukke ★

80

Bluefin tuna tartare, condiments, onsen egg

### Truffle Somen with Caviar (D)

155

Cold somen, fresh truffle, caviar, house sauce

## Soup

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### House Miso Soup ★ (G)

Barley miso, dashi, tuna flakes

32

### Fish Paitan Soup

38

Creamy broth, dashi, yuzu citrus

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## Salad

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### Harami Yakiniku Salad

65

Grilled Wagyu hanger steak

### Yakumi Salad

45

Japanese assorted herbs

### Daikon Salad ★

45

Assorted radish, white fungus, sour plum dressing

## Dessert

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### 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