

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	41	Uni (S) Premium Japanese Sea Urchin	140
Toro Japanese bluefin tuna, belly cut	55	Nodoguro Blackthroat seaperch	126
Torotaku Bluefin tuna, radish pickle, leek	46	Madai Umeshiso Red sea bream, sour plum, shiso leaf	39
Salmon Ikura Australian salmon, yuzu ikura	39	Zuwai Gani (S) Snow crab	55
Akaebi ★ (S) Argentine red prawn, lime zest	35	Unakyu ★ Grilled eel, cucumber	34
Aburi Shimesaba Torched marinated mackerel	41	Takana Mentai Spicy Japanese mustard, spicy cod roe	25
A5 Wagyu Premium Japanese wagyu beef	49	Nametake Okaka Cooked enoki mushroom, fish flakes, cucumber	25

(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	21	Toro	32	Akaebi (S)	28
Salmon	21	Madai	21	Nodoguro	63
A5 Wagyu	34				

Sashimi

Served as 3 pieces

Akami	48	Toro	55	Akaebi (S) 1pc	25
Salmon	34	Madai	34	Uni (S)	116
Shimesaba	41				

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Onsai - Hot Dishes

Chicken Negima 2pcs	32	Chicken Tsukune (G) 2pcs	41
Chicken thigh skewers		Chicken meatball skewers	
Avocado Tempura (G)	32	Beef Kushikatsu (G) 2pcs	60
Lightly battered avocado		Breaded beef skewers	
Kaki Harumaki (G)	69	Yaki Renkon	41
Oyster spring roll		Charred lotus root, bottarga	
Mehikari Tempura (G)	41	Tebasaki Karaage (D)	34
Lightly battered Greeneye fish		Fried chicken wings, parmesan	
Ebi Garlic Butter ★ (D,G,S)	60	Taro Manju ★	32
Grilled prawn, garlic butter		Grated taro, deep-fried, savory sauce	
Seafood Chawanmushi (S)	53	Kinoko Donabe (G,V)	67
Steamed egg custard, assorted seafood		Assorted mushroom clay pot	
Chicken Donabe (G)	98		
Chicken foie gras clay pot			

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Kobachi

Nanbanzuke	29	Nasu Agebitashi (V)	25
Pickled fried fish, onion, shimeji		Marinated eggplant, sweet soy	
Foie Gras Daikon ★	49	Yuzu Tomato ★ (V)	34
Simmered daikon, foie gras		Marinated Tomato, yuzu sorbet	
Edamame (M)	22	Maguro Yukke ★	56
Dashi-soaked, kurakake mame, mustard		Bluefin tuna tartare, condiments, onsen egg	
Truffle Somen with Caviar (D)	109		
Cold somen, fresh truffle, caviar, house sauce			

Soup

House Miso Soup (G)	22	Fish Paitan Soup	27
Barley miso, dashi, tuna flakes		Creamy broth, dashi, yuzu citrus	

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Salad

Harami Yakiniku Salad

46

Grilled Wagyu hanger steak

Yakumi Salad

32

Japanese assorted herbs

Daikon Salad ★

32

Assorted radish, white fungus, sour plum dressing

Dessert

Assorted Daifuku (V)

42

Seasonal Fruit (V)

34

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ありがとうございました

Arigatō gozaimashita

Thank you for sharing this meal with us