

OMAKASE

おまかせ 750

PREMIUM OMAKASE

おまかせ 1150

WINE PAIRING

ワインのペアリング 950 | 1650

In Japanese omakase means "I will leave it up to you".

A selection of dishes carefully chosen by our chef to give you the full CLAP dining experience.

MATSU

TO WAIT

KAVIARI FARM OSCIETRA CAVIAR 50g 900 100g 1650

DAVID HERVE ROYAL OYSTERS N°3 SF HALF DOZEN 185 DOZEN 355

EDAMAME SEA SALT GF, VG, V 36 | GRILLED & SPICY GF, VG, V 38 | TRUFFLE GF, V 45

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V 47

ZENSAI

BITES

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce 72

🍷 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi 135

🍷 CRISPY RICE AVOCADO VG, GF, V 45 | SALMON 58 | WAGYU 107

PULLED BEEF TACOS yuzu chili jam, padron peppers 68

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 145

🍷 SQUID KARA AGE aji panka aioli 65

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt v 82

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 105

PANKO SEA BASS tonkatsu mayo 130

🍷 HOKKAIDO SCALLOPS & FOIE GRAS mixed berries, vanilla miso, balsamic reduction SF, GF 205

HAJIMERU

STARTERS

🍷 MISO SOUP wakame, tofu, spring onions GF, VG, V 39

🍷 CLAP SALAD dried miso, truffle GF, V 53

🍷 KAISO SALAD seaweed, white goma dressing VG, V 89

KALE & SHRIMP SALAD beansprouts, radish, karashi wasabi dressing SF 75

🍷 CRISPY SHIITAKE SALAD goma dressing v, VG 52

KARAI TUNA BURRATA fuyu salad, dried miso, shiso dressing 153

WHOLE DOVER SOLE TATSUTA-AGE matcha salt, spiced ponzu 295

WAGYU BEEF & MUSHROOM GYOZA truffle teriyaki 158

SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo 138

PINK PRAWNS CEVICHE grapefruit vinaigrette, sorrel cress, pickled celery SF, GF 180

🍷 SASHIMI CLAP WAY GINDARA 132 | TORO 145 | HAMACHI 165

WAGYU BEEF USUZUKURI STYLE quail egg, parmesan, chives 153

HOKKAIDO SCALLOP TIRADITO pequillos salsa, dried miso, romesco SF 175

WAGYU BEEF TATAKI sudachi dressing, oscietra caviar 285

🍷 - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

HYŌJUN PLATTER 45 pcs SF 1150

SASHIMI: HAMACHI, AKAMI, SALMON,
SCALLOPS, SEA BASS

NIGIRI: CHU-TORO, SALMON, EBI-SHRIMP

ROLLS: CORN SHRIMP TEMPURA,
SCALLOPS KADAIFI, TUNA VOLCANO

SAIKO PLATTER 59 pcs SF 1950

SASHIMI: TORO | HOKAIDO SCALLOPS,
AKAMI, O-TORO, SALMON, SEA BASS, UNAGI

NIGIRI: TORO ABURI, WAGYU BEEF FOIEGRAS,
YELLOW TAIL, SHISO SEA BASS

ROLLS: LOBSTER TEMPURA, KOBE, CRISPY
SHRIMP CHU-TORO

SASHIMI 3 pcs NIGIRI 2 pcs

AKAMI GF 58
CHU-TORO GF 78
O-TORO GF 95
YELLOWTAIL GF 65

SALMON GF 48
SEA BASS GF 48
EBI SHRIMP GF, SF 55
SWEET SHRIMP GF, SF 68

SCALLOPS GF, SF 75
GINDARA GF, SF 65
UNAGI 78
OCTOPUS GF 46

SELECTION OF PREMIUM NIGIRI 6 pcs 165

SEASONED AKAMI 45 per piece
SHISO SEA BASS 45 per piece
TARAMA SALMON 45 per piece

TOSAZU HAMACHI 45 per piece
WAGYU & FOIE GRAS 45 per piece
BLACK COD NIGIRI 45 per piece

SAIN ROLLS 6 pcs SIGNATURE ROLLS

- ☞ SURF & TURF snow crab, kobe beef, avocado, truffle mayo SF 320
- CORN SHRIMP TEMPURA avocado, cucumber truffle mayo SF 72
- SMOKED SALMON BELLY tenkasu, kimchi CLAP way 85
- SPICY TUNA MAKI takuan, asparagus, kadaifi, aji amarillo 97
- SONOMONO UNAGI asparagus, yamagobo, pequillos salsa 78
- SOFT SHELL CRAB masago, avocado, shiso, sesame seeds SF 87
- LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 295
- ☞ SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 85
- ☞ CRISPY SHRIMP & CHU-TORO tanuki, spicy mayo, yuzu truffle dressing SF 105
- ☞ CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF 172
- SCALLOP KADAIFI asparagus, spicy mayo SF 111
- TUNA VOLCANO fresh shiso, CLAP sunomono, avocado, tobi-ko, spring onion, sesame seeds 91

MEINKŌSU

MAIN COURSES

- SHOYU CHILEAN SEA BASS sonomono, serori salsa A 245
- 🍣 SEA BASS AMAPEÑO coriander, red onion, sakura mix GF 184
- SHRIMPS HOBAYAKI mushroom, asparagus, chili garlic, dashi SF 198
- 🍣 BLACK COD MISO sweet citrus miso sauce GF 230
- 🍣 ROASTED TAMARA KING CRAB LEG aji amarillo, spring onions, tobiko A, SF 445
- KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N 190
- STONE BOWL VEGETABLES v, VG 125 | WAGYU 315
- SALMON TERIYAKI CLAP way sonomono A 185
- PISTACHIO CRUSTED BABY CHICKEN yuzu daikon A, N 155
- MARINATED LAMB RACK 3 pcs kimchi CLAP way 312
- SQUID CARBONARA OSCIETRA CAVIAR dashi parmesan, dried miso, chives 396

AUSTRALIAN WAGYU

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|---|----------------------------|
| BEEF TENDERLOIN 180g 385 | SIRLOIN 300g 645 |
| RIBEYE 250g 685 | TOMAHAWK RIBEYE 1.5kg 1360 |
| BRAISED BEEF CHEEK 265
barley miso, spring onions, baby gems | TOMAHAWK RIBEYE 3kg 2700 |
- sauce selection: teriyaki A | anticucho red & yellow | chimichurri N

OKAZU

SIDES

- EGGPLANT AGEBITASHI soy mirin sauce A, V, VG 50
- STEAMED WHITE RICE GF, V, VG 15
- QUINOA RISOTTO yuzu truffle dressing v 55
- 🍣 KIZAMI WASABI MASHED POTATO v 49
- BROCCOLINI shoyu, garlic chips v, VG 50
- CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan v 52
- SHIITAKE MUSHROOM SKEWERS tamari butter, chives v, GF 60

VEGETARIAN MENU

ZENSAI TO HAJIMERU

BITES TO STARTERS

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, VG 47

EDAMAME SEA SALT GF, VG 36 | GRILLED & SPICY GF, VG 38 | TRUFFLE GF 45

🌀 TOFU KARA AGE creamy aji amarillo 48

🌀 CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG 45

🌀 CLAP SALAD dried miso, truffle GF 53

KAISO SALAD seaweed, white goma dressing VG 89

EGGPLANT AGEBITASHI soy mirin sauce A, VG 50

BLACK RICE & AVOCADO TARTARE yuzu, cucumber, coriander, cherry tomato GF, VG 58

KARAI TOMATO BURRATA compressed watermelon, shiso dressing 105

🌀 CRISPY SHIITAKE SALAD goma dressing VG 52

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt 82

AVOCADO TEMPURA gari shoyu sauce 65

NIGIRI

AVOCADO GF, VG 45

MANGO GF, VG 45

ASPARAGUS GF, VG 45

BELL PEPPER GF, VG 45

ROLLS

BLACK GARDEN GF, VG 55
cucumber, carrot, bell pepper, avocado

ASPARAGUS TEMPURA 45
spicy mayo, avocado, sesame seeds

SHIITAKE MUSHROOM GF, VG 45
sautéed shiitake, sesame seeds

MAKI

AVOCADO GF, VG 45

CUCUMBER GF, VG 45

ASPARAGUS GF, VG 45

MEINKŌSU

MAIN COURSES

GRILLED SILKEN TOFU daikon oroshi, mix herbs GF 85

SHIITAKE MUSHROOM SKEWERS tamari butter, chives GF 60

STONE BOWL VEGETABLES VG 125

🌀 QUINOA RISOTTO yuzu truffle dressing 98

ICHIGO MISO GLAZED EGGPLANT GF, VG 65

CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan 52