

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 945 100g 1733

DAVID HERVE ROYAL OYSTERS N°3 SF HALF DOZEN 194 DOZEN 373

EDAMAME SEA SALT GF, VG, V 38 | GRILLED & SPICY GF, VG, V 40 | TRUFFLE GF, V 47

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V 49

ZENSAI

BITES

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce 76

🍷 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi 142

🍷 CRISPY RICE AVOCADO VG, GF, V 47 | SALMON 61 | WAGYU 112

PULLED BEEF TACOS yuzu chili jam, padron peppers 71

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 152

🍷 SQUID KARA AGE aji panka aioli 68

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt v 86

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 110

PANKO SEA BASS tonkatsu mayo 137

🍷 HOKKAIDO SCALLOPS & FOIE GRAS mixed berries, vanilla miso, balsamic reduction SF, GF 215

HAJIMERU

STARTERS

🍷 MISO SOUP wakame, tofu, spring onions GF, VG, V 41

🍷 CLAP SALAD dried miso, truffle GF, V 56

🍷 KAISO SALAD seaweed, white goma dressing VG, V 93

KALE & SHRIMP SALAD beansprouts, radish, karashi wasabi dressing SF 79

🍷 CRISPY SHIITAKE SALAD goma dressing V, VG 55

KARAI TUNA BURRATA fuyu salad, dried miso, shiso dressing 161

WHOLE DOVER SOLE TATSUTA-AGE matcha salt, spiced ponzu 310

WAGYU BEEF & MUSHROOM GYOZA truffle teriyaki 166

SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo 145

PINK PRAWNS CEVICHE grapefruit vinaigrette, sorrel cress, pickled celery SF, GF 189

🍷 SASHIMI CLAP WAY GINDARA 139 | TORO 152 | HAMACHI 173

WAGYU BEEF USUZUKURI STYLE quail egg, parmesan, chives 161

HOKKAIDO SCALLOP TIRADITO pequillos salsa, dried miso, romesco SF 184

WAGYU BEEF TATAKI sudachi dressing, oscietra caviar 299

🍷 - 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 1208

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 2048

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 61
CHU-TORO GF 82
O-TORO GF 100
YELLOWTAIL GF 68

SALMON GF 50
SEA BASS GF 50
EBI SHRIMP GF, SF 58
SWEET SHRIMP GF, SF 71

SCALLOPS GF, SF 79
GINDARA GF, SF 68
UNAGI 82
OCTOPUS GF 48

SELECTION OF PREMIUM NIGIRI 6 pcs 173

SEASONED AKAMI 47 per piece
SHISO SEA BASS 47 per piece
TARAMA SALMON 47 per piece

TOSAZU HAMACHI 47 per piece
WAGYU & FOIE GRAS 47 per piece
BLACK COD NIGIRI 47 per piece

SAIN ROLLS 6 pcs SIGNATURE ROLLS

- ☞ SURF & TURF snow crab, kobe beef, avocado, truffle mayo SF 336
- CORN SHRIMP TEMPURA avocado, cucumber truffle mayo SF 76
- SMOKED SALMON BELLY tenkasu, kimchi CLAP way 89
- SPICY TUNA MAKI takuan, asparagus, kadaifi, aji amarillo 102
- SONOMONO UNAGI asparagus, yamagobo, pequillos salsa 82
- SOFT SHELL CRAB masago, avocado, shiso, sesame seeds SF 91
- LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 310
- ☞ SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 89
- ☞ CRISPY SHRIMP & CHU-TORO tanuki, spicy mayo, yuzu truffle dressing SF 110
- ☞ CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF 181
- SCALLOP KADAIFI asparagus, spicy mayo SF 117
- TUNA VOLCANO fresh shiso, CLAP sunomono, avocado, tobi-ko, spring onion, sesame seeds 96

MEINKŌSU

MAIN COURSES

- SHOYU CHILEAN SEA BASS sonomono, serori salsa A 257
- 🍷 SEA BASS AMAPEÑO coriander, red onion, sakura mix GF 193
- SHRIMPS HOBAYAKI mushroom, asparagus, chili garlic, dashi SF 208
- 🍷 BLACK COD MISO sweet citrus miso sauce GF 242
- 🍷 ROASTED TAMARA KING CRAB LEG aji amarillo, spring onions, tobiko A, SF 467
- KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N 200
- STONE BOWL VEGETABLES v, VG 131 | WAGYU 331
- SALMON TERIYAKI CLAP way sonomono A 194
- PISTACHIO CRUSTED BABY CHICKEN yuzu daikon A, N 163
- MARINATED LAMB RACK 3 pcs kimchi CLAP way 328
- SQUID CARBONARA OSCIETRA CAVIAR dashi parmesan, dried miso, chives 416

AUSTRALIAN WAGYU

- | | |
|---|----------------------------|
| BEEF TENDERLOIN 180g 404 | SIRLOIN 300g 677 |
| RIBEYE 250g 719 | TOMAHAWK RIBEYE 1.5kg 1428 |
| BRAISED BEEF CHEEK 278
barley miso, spring onions, baby gems | TOMAHAWK RIBEYE 3kg 2835 |
- sauce selection: teriyaki A | anticucho red & yellow | chimichurri N

OKAZU

SIDES

- EGGPLANT AGEBITASHI soy mirin sauce A, v, VG 53
- STEAMED WHITE RICE GF, v, VG 16
- QUINOA RISOTTO yuzu truffle dressing v 58
- 🍷 KIZAMI WASABI MASHED POTATO v 51
- BROCCOLINI shoyu, garlic chips v, VG 53
- CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan v 55
- SHIITAKE MUSHROOM SKEWERS tamari butter, chives v, GF 63

VEGETARIAN MENU

ZENSAI TO HAJIMERU

BITES TO STARTERS

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, VG 49

EDAMAME SEA SALT GF, VG 38 | GRILLED & SPICY GF, VG 40 | TRUFFLE GF 47

🌀 TOFU KARA AGE creamy aji amarillo 50

🌀 CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG 47

🌀 CLAP SALAD dried miso, truffle GF 56

KAISO SALAD seaweed, white goma dressing VG 93

EGGPLANT AGEBITASHI soy mirin sauce A, VG 53

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

KARAI TOMATO BURRATA compressed watermelon, shiso dressing 110

🌀 CRISPY SHIITAKE SALAD goma dressing VG 55

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt 86

AVOCADO TEMPURA gari shoyu sauce 68

NIGIRI

AVOCADO GF, VG 47

MANGO GF, VG 47

ASPARAGUS GF, VG 47

BELL PEPPER GF, VG 47

ROLLS

BLACK GARDEN GF, VG 58
cucumber, carrot, bell pepper, avocado

ASPARAGUS TEMPURA 47
spicy mayo, avocado, sesame seeds

SHIITAKE MUSHROOM GF, VG 47
sautéed shiitake, sesame seeds

MAKI

AVOCADO GF, VG 47

CUCUMBER GF, VG 47

ASPARAGUS GF, VG 47

MEINKŌSU

MAIN COURSES

GRILLED SILKEN TOFU daikon oroshi, mix herbs GF 89

SHIITAKE MUSHROOM SKEWERS tamari butter, chives GF 63

STONE BOWL VEGETABLES VG 131

🌀 QUINOA RISOTTO yuzu truffle dressing 103

ICHIGO MISO GLAZED EGGPLANT GF, VG 68

CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan 55