

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

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

KYURI SALAD baby cucumber, sesame seeds, gari shoyu dressing VG, V, GF 40

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

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

🍣 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

BEETROOT & GOAT CHEESE SALAD miso vinaigrette V 67

🍣 CRISPY SHIITAKE SALAD goma dressing V, VG 55

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

WAGYU BEEF & MUSHROOM GYOZA truffle teriyaki 166

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

🍣 SASHIMI CLAP WAY SALMON 107 | TORO 152 | HAMACHI 141 | RED SHRIMPS 182

CHU-TORO TATAKI yuzu jelly, chili daikon, black goma layu dressing 155

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
CHU-TORO ABURI 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
- CRISPY HAMACHI takuan, yama gobo, white goma dressing 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 TARTARE wasabi soy, 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

CARABINEROS SHRIMP lobster bisque, cecina, baby gem lettuce SF 208

☮ BLACK COD MISO sweet citrus miso sauce GF 242

WASABI SQUID green asparagus, mushroom, wasabi butter soy 176

☮ 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

AUSTRALIAN WAGYU

BEEF TENDERLOIN 180g 404

RIBEYE 250g 719

SIRLOIN 300g 677

TOMAHAWK RIBEYE 1.5kg 1428

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

TRUFFLE HIJIKI RISOTTO O yuzu truffle dressing, chives v 68

☮ KIZAMI WASABI MASHED POTATO v 51

BROCCOLINI shoyu, garlic chips v, VG 53

MAITAKE MUSHROOM TOBAN-YAKI dashi soy, chives v 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

KYURI SALAD baby cucumber, sesame seeds, gari shoyu dressing VG, GF 40

☮ 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

BEETROOT & GOAT CHEESE SALAD miso vinaigrette SF 67

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

VEGETABLES TEMPURA 47
mix vegetables tempura, chili mayo

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

MAITAKE MUSHROOM TOBAN-YAKI dashi soy, chives VG 63

STONE BOWL VEGETABLES VG 131

TRUFFLE HIJIKI RISOTTO yuzu truffle dressing 88

ICHIGO MISO GLAZED EGGPLANT GF, VG 68