

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 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

KING CRAB TACOS wasabi sour avocado cream SF 95

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

SOFT SHELL CRAB TEMPURA yuzu amazu sauce, red chili, coriander, ito togarashi SF 125

ROCK SHRIMPS 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

SNOW CRAB SALAD white miso dressing, tanuki SF 88

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

BEETROOT & GOAT CHEESE SALAD miso vinaigrette v 67

🍣 CRISPY SHIITAKE SALAD goma dressing v, VG 55

KARAI TUNA BURRATA cherry tomato, dried miso, shiso dressing 161

WAGYU BEEF & FOIE GRAS GYOZA dashi parmesan, fresh black truffle 245

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

🍣 SASHIMI CLAP WAY SALMON 107 | TORO 152 | HAMACHI 141 | SEA BASS 128

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

WAGYU BEEF USUZUKURI STYLE quail egg, parmesan, chives 161

WAGYU BEEF TATAKI yuzu kosho dressing, wasabi daikon oroshi, oscietra caviar 299

HOKKAIDO SCALLOP CEVICHE SF 184

🍣 - 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,
HOKKAIDO SCALLOPS, SEA BASS
NIGIRI: CHU-TORO, SALMON, EBI-SHRIMP
ROLLS: CORN SHRIMP TEMPURA,
SCALLOPS KADAIFI, TUNA TARTARE

SAIKO PLATTER 59 pcs SF 2048

SASHIMI: TORO | HOKKAIDO SCALLOPS,
AKAMI, O-TORO, SALMON, SEA BASS, UNAGI
NIGIRI: TORO ABURI, WAGYU BEEF FOIE GRAS,
YELLOWTAIL, 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
UNAGI GF, SF 82
SNOW CRAB GF, SF 76
OCTOPUS GF 48

SCALLOPS SF 105

GUNKAN 2 pcs

NEGI TORO 110

RED SHRIMP SF 128

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
- HAMACHI SHISO creamy jalapeño sauce, fresh shiso leaf 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
- UNAGI FOIE GRAS orange miso, sesame seeds 129

MEINKŌSU

MAIN COURSES

- SHOYU CHILEAN SEA BASS sunomono, serori salsa A 257
- 🍷 SEA BASS AMAPEÑO coriander, red onion, sakura mix GF 193
- 🍷 BLACK COD MISO sweet citrus miso sauce GF 242
- 🍷 CLAP STYLE TIGER PRAWNS TOBAN-YAKI SF 196
- 🍷 ROASTED TAMARA KING CRAB LEG aji amarillo, spring onions, tobiko A, SF 467
- KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N 200
- GRILLED LOBSTER umami butter, mango chili salsa A, SF 556
- STONE BOWL VEGETABLES v, VG 131 | WAGYU 331
- SALMON TERIYAKI CLAP way sunomono A 194
- CLAP TENDER CHICKEN umami barley miso, yuzu daikon A 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 yuzu truffle dressing, chives v 68
- 🍷 KIZAMI WASABI MASHED POTATO v 51
- BROCCOLINI shoyu, garlic chips v, VG 53
- YAKI UDON VEGETABLES v, VG 68
- MAITAKE MUSHROOM TOBAN-YAKI dashi soy, chives v 63
- SPINACH OHITASHI kelp sesame dressing, sesame seeds 58

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 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

YAKI UDON VEGETABLES VG 68

TRUFFLE HIJIKI RISOTTO yuzu truffle dressing 88

ICHIGO MISO GLAZED EGGPLANT GF, VG 68