

OMAKASE

おまかせ

PREMIUM OMAKASE

おまかせ

WINE PAIRING

ワインのペアリング

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 / 100g

DAVID HERVE ROYAL OYSTERS N°3 SF HALF DOZEN / DOZEN

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

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



ZENSAI

BITES

GRILLED UMAMI CHICKEN WINGS Peruvian anticucho honey sauce

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

🍷 CRISPY RICE AVOCADO VG, GF, V | SALMON | WAGYU

KING CRAB TACOS wasabi sour avocado cream SF

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread

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

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

ROCK SHRIMP TEMPURA spicy chilli mayo, chives SF

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



HAJIMERU

STARTERS

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

🍷 CLAP SALAD dried miso, truffle GF, V

SNOW CRAB SALAD white miso dressing, tanuki SF

🍷 KAISO SALAD seaweed, white goma dressing VG, V

🍷 CRISPY SHIITAKE SALAD goma dressing v, VG

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

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

🍷 SASHIMI CLAP WAY SALMON | TORO | HAMACHI | SEA BASS

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

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

HOKKAIDO SCALLOP CEVICHE SF

🍷 - 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.

HYOJUN PLATTER 45 pcs SF

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

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
CHU-TORO GF
O-TORO GF
YELLOWTAIL GF

SALMON GF
SEA BASS GF
EBI SHRIMP GF, SF
SWEET SHRIMP GF, SF

SCALLOPS GF, SF
UNAGI GF, SF
SNOW CRAB GF, SF
OCTOPUS GF

SELECTION OF PREMIUM NIGIRI 6 pcs

SEASONED AKAMI
SHISO SEA BASS
TARAMA SALMON

TOSAZU HAMACHI
WAGYU & FOIE GRAS
CHU-TORO ABURI

SAIN ROLLS 6 pcs SIGNATURE ROLLS

- ☞ SURF & TURF snow crab, kobe beef, avocado, truffle mayo SF
- CORN SHRIMP TEMPURA avocado, cucumber, truffle mayo SF
- SMOKED SALMON BELLY tenkasu, kimchi CLAP way
- HAMACHI SHISO creamy jalapeño sauce, fresh shiso leaf
- SOFT SHELL CRAB masago, avocado, shiso, sesame seeds SF
- LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF
- ☞ SALMON VOLCANO tempura flakes, spicy mayo, tobiko, spring onions, sesame seeds
- ☞ CRISPY SHRIMP & CHU-TORO tanuki, spicy mayo, yuzu truffle dressing SF
- ☞ CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF
- SCALLOP KATAIFI asparagus, spicy mayo SF
- TUNA TARTARE wasabi soy, sesame seeds

MEINKŌSU MAIN COURSES

- SHOYU CHILEAN SEA BASS sunomono, serori salsa A
- 🌀 SEA BASS AMAPEÑO coriander, red onion, sakura mix GF
- 🌀 BLACK COD MISO sweet citrus miso sauce GF
- 🌀 CLAP STYLE TIGER PRAWNS TOBAN-YAKI SF
- 🌀 ROASTED TAMARA KING CRAB LEG aji amarillo, spring onions, tobiko A, SF
- KARAAGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N
- GRILLED LOBSTER umami butter, mango chili salsa A, SF
- STONE BOWL VEGETABLES v, VG | WAGYU
- SALMON TERIYAKI CLAP way sunomono A
- CLAP TENDER CHICKEN umami barley miso, yuzu daikon A
- MARINATED LAMB RACK 3 pcs kimchi CLAP way

AUSTRALIAN WAGYU

BEEF TENDERLOIN 180g

RIBEYE 250g

SIRLOIN 300g

TOMAHAWK RIBEYE 1.5kg

TOMAHAWK RIBEYE 3kg

sauce selection: teriyaki A | anticucho red & yellow | chimichurri N



OKAZU SIDES

- EGGPLANT AGEBITASHI soy mirin sauce A, v, VG
- STEAMED WHITE RICE GF, v, VG
- TRUFFLE HIJIKI RISOTTO yuzu truffle dressing, chives v
- 🌀 KIZAMI WASABI MASHED POTATO v
- BROCCOLINI shoyu, garlic chips v, VG
- MAITAKE MUSHROOM TOBAN-YAKI dashi soy, chives v
- SPINACH OHITASHI kelp sesame dressing, sesame seeds

VEGETARIAN MENU

ZENSAI TO HAJIMERU

BITES TO STARTERS

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

EDAMAME SEA SALT GF, VG | GRILLED & SPICY GF, VG | TRUFFLE GF

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

☮ TOFU KARA AGE creamy aji amarillo

☮ CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG

☮ CLAP SALAD dried miso, truffle GF

BEETROOT & GOAT CHEESE SALAD miso vinaigrette

KAISO SALAD seaweed, white goma dressing VG

EGGPLANT AGEBITASHI soy mirin sauce A, VG

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

KARAI TOMATO BURRATA compressed watermelon, shiso dressing

☮ CRISPY SHIITAKE SALAD goma dressing VG

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt

AVOCADO TEMPURA gari shoyu sauce



NIGIRI

AVOCADO GF, VG

MANGO GF, VG

ASPARAGUS GF, VG

BELL PEPPER GF, VG

ROLLS

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

ASPARAGUS TEMPURA
spicy mayo, avocado, sesame seeds

VEGETABLES TEMPURA
mix vegetables tempura, chili mayo

MAKI

AVOCADO GF, VG

CUCUMBER GF, VG

ASPARAGUS GF, VG



MEINKŌSU

MAIN COURSES

GRILLED SILKEN TOFU daikon oroshi, mix herbs GF

MAITAKE MUSHROOM TOBAN-YAKI dashi soy, chives VG

STONE BOWL VEGETABLES VG

TRUFFLE HIJIKI RISOTTO yuzu truffle dressing

ICHIGO MISO GLAZED EGGPLANT GF, VG