

SUNDAY SUSHI SOCIAL

EVERY SUNDAY | 1 PM – 4 PM
2-HOUR PACKAGE | UNLIMITED SUSHI, AND ROLLS
175 AED PER PERSON



NIGIRI

AKAMI GF
YELLOWTAIL GF
SALMON GF
EBI SHRIMP GF, SF
AVOCADO GF, VG
MANGO GF, VG
BELL PEPPER GF, VG

TRADITIONAL MAKI

AVOCADO GF, VG
CUCUMBER GF, VG
SALMON GF
TUNA GF

SIGNATURE ROLLS

SHRIMP TEMPURA avocado, cucumber, spicy mayo SF
SALMON AVOCADO, wasabi mayo, sesame seeds
BLACK GARDEN cucumber, carrot, avocado, bell pepper GF, VG
HIJIKI SPICY TUNA cucumber, rocoto
ASPARAGUS TEMPURA spicy mayo, avocado, sesame seeds
HAMACHI SHISO creamy jalapeño sauce, fresh shiso leaf

GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish | A - alcohol
All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

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BITES

GRILLED UMAMI CHICKEN WINGS Peruvian anticucho honey sauce (4PCS) 41

CRISPY RICE (3PCS) AVOCADO VG, GF, V 28 | SALMON 33

EDAMAME SEA SALT GF, VG, V 30 | GRILLED & SPICY GF, VG, V 33

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread (2PCS) 61

STARTERS

MISO SOUP wakame tofu, spring onions GF, VG, V 32

CLAP SALAD dried miso, truffle GF, V 38

CRISPY SHIITAKE SALAD goma dressing V, VG 42

SHRIMP TEMPURA spicy chili mayo, chives SF (5PCS) 68

VEGETABLES TEMPURA daikon oroshi, green tea salt V (5PCS) 49

BEEF & FOIE GRAS GYOZA dashi parmesan (3PCS) 76

MAIN COURSES

BLACK COD MISO sweet citrus miso sauce GF 85

CHILEAN SEABASS jalapeno miso, donburi rice 89

STONE BOWL VEGETABLES V, VG 68 | WAGYU 120

SALMON TERIYAKI wasabi mashed potato 82

CLAP TENDER CHICKEN umami barley miso, yuzu daikon 76

YAKI UDON VEGETABLES V, VG 52

SIDES

STEAMED WHITE RICE GF, V, VG 14

TRUFFLE HIJIKI RISOTTO yuzu truffle dressing, chives V 42

KIZAMI WASABI mashed potato V 39

EGGPLANT AGEBITASHI soy mirin sauce V, VG 36

DESSERT

BASQUE MATCHA CHEESECAKE mixed berries coulis GF 41

VANILLA-PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline N 40

EXOTIC FRUITS OF THE SEASON VG 52

MOCHI ICE CREAM (BY PCS) 17

CLAP HOMEMADE ICE CREAM & SORBET by scoop 15

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WINE

WHITE – BOLLA SOAVE CLASSICO
39 glass / 195 bottle

RED – RIOJA ALVARO PALACIOS VENDIMIA
39 glass / 195 bottle

ROSÉ – EAU DE PROVENCE
39 glass / 195 bottle

BUBBLES

PROSECCO
55 glass / 330 bottle

VEUVE CLICQUOT BRUT NV
80 glass / 480 bottle

VEUVE CLICQUOT ROSÉ
100 glass / 600 bottle

SIGNATURE COCKTAILS 44

NEW WAVE

Rhum St. Barth, Imo Velvet Falernum, Timur Berry, Calamansi, Pimento Dram, Green Shiso

NIPPON SANGRIA

Sake Junmai, Rooibos Red Fruit, Lillet Rosé, Yuzu-Shu, Italicus Rosato, Agave Cordial

SHIBUYA SHAKEDOWN

Coriander, Tequila, Yuzu Cordial, Lime, Honey Agave, Togarashi Salt, Sansho Pepper

ABOVE THE CLOUDS

Tito's Vodka, Unfiltered Sake, Pickled Ginger, Lychee, Orange Blossom, Rosebud

AKAI GAIKO

Vodka, Ume-Infused Peach Wine, Lemongrass, Yukari Shiso, Raspberry, Lime Juice, Mint

DON'T TOUCH MY TRALALA

Bourbon, Fresh Mint, Vanilla, Passionfruit, Lime Juice

HARD SELTZER 44

SALTY SHIBA

Nikka Coffey Vodka, Yuzu, Grapefruit Sosa, Hibiscus, Ume Peach Bitters

MATCHA MULE

Nikka Coffey Gin, Matcha Cookie, Fake Lemon, Okinawa Sugar, Ginger

MAEWARI HIGHBALL

Nikka Days Whisky, Hokkaido Super Soft Water, Hojicha Tea

SEASONAL BEER 44

NON-ALCOHOLIC COCKTAILS 44

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