

clap

DUBAI LONDON IBIZA BEIRUT

OMAKASE

おまかせ 185

PREMIUM OMAKASE

プレミアムおまかせ 240

WINE PAIRING

ワインペアリング 95 | 175

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 245

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V, 16.50

EDAMAME SEA SALT GF, VG 8 | GRILLED & SPICY A, VG 9 | TRUFFLE GF, V 10.50

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 24

ZENSAI

BITES

🍣 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi 26.50

🍣 CRISPY RICE AVOCADO VG, V 10 | SALMON 16 | WAGYU 24

MISO EGGPLANT karashi miso, sesame seeds 13

🍣 TOFU KARA AGE creamy aji amarillo 19

🍣 SQUID KARA AGE aji panka aioli, lime 14.50

HAJIMERU

STARTERS

🍣 MISO SOUP wakame, tofu, spring onions GF, VG, V 7.50

🍣 KOHLRABI & BEETROOT SALAD yuzu, fried leek dried miso, truffle GF, V 15

KAISO SALAD seaweed, white goma dressing VG, V 16.50

LOBSTER SALAD white miso dressing, tanuki SF 32

🍣 CRISPY SHIITAKE SALAD goma dressing V, VG 19.50

WAGYU BEEF & MUSHROOM GYOZA truffle teriyaki A 35

TIGER PRAWN TEMPURA chili ponzu, kimchi mayo SF 14

ROASTED SCALLOP umeboshi salsa, lime zest 32

HOKKAIDO SCALLOP CEVICHE leche di tigre SF 19

SASHIMI CLAP WAY | HAMACHI 21 | SALMON 18

WAGYU BEEF TATAKI wagyu tataki yuzu kosho dressing 59.50

🍣 - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

SAIKŌ PLATTER 33 pcs SF 125

SASHIMI: TORO, SALMON, YELLOWTAIL

NIGIRI: SALMON, WAGYU AND FOIE GRAS,
SHISO SEABASS, AKAMI

ROLL: SOFT SHELL CRAB, WAGYU KATSU,
SALMON VOLCANO

HYŌJUN PLATTER 27 pcs SF 110

SASHIMI: SALMON, AKAMI, YELLOWTAIL

NIGIRI: CHUTORO, SALMON, SEABASS

ROLL: SALMON VOLCANO, SPICY TUNA MAKI

SELECTION OF PREMIUM NIGIRI 6 pcs 78

SEASONED AKAMI 13.50 per piece

SHISO SEA BASS 13.50 per piece

TARAMA SALMON 13.50 per piece

TOSAZU HAMACHI 13.50 per piece

WAGYU & FOIE GRAS 13.50 per piece

BLACK COD NIGIRI 13.50 per piece

SASHIMI 3 pcs NIGIRI 2 pcs

AKAMI 13.50

CHU-TORO 18.50

O-TORO 22

YELLOWTAIL 13.50

SALMON 10

SEA BASS 11

EBI SHRIMP SF 13

SWEET SHRIMP SF 12.50

KING CRAB SF 22

SEA BREAM 11

UNAGI A 14.50

OCTOPUS 16

MAKI 6 pcs

SALMON GF 14.50

TUNA GF 15.50

AVOCADO GF 9.50

EBI SHRIMP GF, SF 14.50

TEMAKI

SALMON - TUNA - CRAB

9

13

15

SAIN ROLLS 6 pcs

SIGNATURE ROLLS

☞ WAGYU KATSU ginger, wasabi, nikiri sauce 32

SHRIMP TEMPURA ROLL spicy mayo, sesame seeds SF 19.50

SPICY TUNA ROLL gochujang, miso, masago arare 21

SOFT SHELL CRAB masago, avocado, shiso, sesame seeds SF 22.50

O TORO CAVIAR truffle shiso salsa 43

SHRIMP NAPA CABBAGE gari, avocado, crispy sweet potato 14

LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 62

☞ SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 15

☞ CRAZY CALIFORNIA crab, avocado, wasabi mayo SF 18.50

☞ - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

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MEIN KŌSU

MAIN COURSES

SHOYU CHILEAN SEA BASS kuromame miso, yuzu daikon A 49

SHRIMPS HOBAYAKI mushroom, asparagus, chili garlic, sake soy SF 39

🍷 BLACK COD MISO sweet citrus miso sauce, hajikami shoga A 49

SALMON TERIYAKI CLAP way sonomono A 27.90

CLAP TENDER CHICKEN umami barley miso 27

MARINATED LAMB RACK 3 pcs kimchi CLAP way 49

IRISH BLACK ANGUS SIRLOIN 400g 55

WAGYU

BEEF TENDERLOIN 180g 75

SIRLOIN 180g 80

RIBEYE 250g 98

TOMAHAWK RIBEYE 1.5kg 350

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

OKAZU

SIDES

STEAMED WHITE RICE GF, V, VG 6.50

ROASTED SWEET POTATO yuzu glazed truffle 11

🍷 KIZAMI WASABI MASHED POTATO V 13

BROCCOLINI sake soy, garlic chips V, A, VG 11.50

VEGETARIAN MENU

ZENSAI HAJIMERU

BITES TO STARTERS

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF 16.50

EDAMAME SEA SALT GF, VG 8 | GRILLED & SPICY A, VG 9 | TRUFFLE GF, V 10.50

🌀 TOFU KARA AGE creamy aji amarillo 19

🌀 CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom VG 10

🌀 KOHLRABI & BEETROOT SALAD yuzu, fried leek dried miso, truffle GF, V 15

KAISO SALAD seaweed, white goma dressing VG 16.50

🌀 CRISPY SHIITAKE SALAD goma dressing VG 19.50

MISO EGGPLANT karashi miso, sesame seeds 13

NIGIRI

AVOCADO GF, VG 7.50

ASPARAGUS GF, VG 7.50

BELL PEPPER GF, VG 7.50

MANGO GF, VG 7.50

ROLLS

MIXED VEGETABLES 12

Yamagobo, takuan, sonomono V, VG

ASPARAGUS TEMPURA V 11
mayo, avocado, sesame seeds

MAKI

AVOCADO GF, VG 9.50

CUCUMBER GF, VG 9.50

ASPARAGUS GF 9.50

MEINKŌSU

MAIN COURSES

STONE BOWL VEGETABLES VG, A 33

🌀 QUINOA RISOTTO creamy yuzu truffle 28

ROASTED SWEET POTATO yuzu glazed truffle 11

GRILLED TOFU honey red anticucho 21