



DUBAI

LONDON

IBIZA

BEIRUT

STARTERS

HAJIMERU

-  **MISO SOUP**
wakame, tofu, spring onions GF, VG, V 43
- WAGYU & FOIE GRAS GYOZA**
dashi parmesan, fresh black truffle 245
- SEA BASS & MANGO CEVICHE**
lime, cucumber, coriander, waka momo 152
- HOKKAIDO SCALLOPS TIRADITO**
yuzu chatsune, sakura mix 167
- YELLOW TAIL USUZUKURI**
coriander, jalapeño, kelp goma dressing 148
-  **CHU-TORO TATAKI**
yuzu jelly, chili daikon,
black goma layu dressing 163
- WAGYU TATAKI**
yuzu kosho dressing, house caviar,
wasabi daikon oroshi 314
- HOKKAIDO SCALLOPS**
foie gras, mixed berries, vanilla miso,
balsamic reduction SF, GF 226
-  **WAGYU TENDERLOIN USUZUKURI**
CLAP dressing, parmesan, capers, chives,
truffle mayo, quail egg yolk 210

SALADS

SARADA

-  **CLAP**
dried miso, truffle, CLAP dressing GF, V 59
- KAISO**
seaweed, white goma dressing 98
- KOHLRABI & BEETROOT**
yuzu, fried leek, dried miso, truffle oil GF, V 71
- SNOW CRAB**
white miso dressing, tanuki, tobiko SF 116
-  **CRISPY SHIITAKE**
goma dressing VG, V 60

SMALL PLATES

ZENSAI

- EDAMAME**
sea salt GF, VG, V 40
- GRILLED EDAMAME**
spicy GF, VG, V 42
- PADRON PEPPERS**
sweet honey miso, sesame seeds GF, V 51
-  **BLACK COD BABY GEM**
foie gras, citrus miso, kadaifi 149
- UMAMI CHICKEN WINGS**
peruvian anticucho honey sauce 80
-  **CRISPY RICE SALMON**
spring onion, masago, spicy mayo 64
- KING CRAB TACOS**
wasabi mayo, avocado, unagi sauce SF 100
- WAGYU TARTARE & BIWA CAVIAR**
sando bread, truffle mayo 160

OMAKASE

In the spirit of omakase, the art of trusting the chef, let us take the lead. Enjoy a curated selection of dishes that capture the essence of CLAP.

SIGNATURE 750

PREMIUM 1150

WINE PAIRING 950 | 1650

 - signature | 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

SUSHI PLATTER SF 1268
47 PIECES

TIRADITO
hokkaido scallops

SASHIMI
hamachi, akami, salmon, sea bass

NIGIRI
chu-toro, salmon, ebi-shrimp, unagi

ROLLS
shrimp tempura, scallops kadaifi, rainbow

SAIKO

SUSHI PLATTER SF 2150
60 PIECES

TATAKI
o-toro

SASHIMI
o-toro, hokkaido scallops, akami, salmon,
sea bass, unagi, wild salmon

NIGIRI
o-toro aburi, wagyu foie gras, hamachi wasabi,
shiso sea bass, wild salmon, yuzu scallops

ROLLS
lobster caviar, surf and turf kadaifi,
crispy shrimp chu-toro

SIGNATURE ROLLS

SAIN ROLLS
6 PIECES

 **SHRIMP TEMPURA**
avocado, cucumber, kimchi mayo SF 80

SMOKED SALMON BELLY
tenkasu, kimchi CLAP way SF 93

SPICY TUNA MAKI
takuan, asparagus, kadaifi, aji amarillo 107

SOFT SHELL CRAB
masago, avocado, shiso, sesame seeds SF 96

LOBSTER TEMPURA
avocado, cucumber, yuzu truffle, caviar SF 326

 **SALMON VOLCANO**
tempura, spicy mayo, tobiko, spring onions, sesame 93

CRISPY SHRIMP AND CHU-TORO
tanuki, spicy mayo, yuzu truffle dressing SF 116

 **CRAZY CALIFORNIA**
king crab, avocado, wasabi mayo SF 190

SCALLOP KADAIFI
asparagus, spicy mayo SF 123

RAINBOW
snow crab, hamachi, tuna, salmon, takuan SF 103

SURF AND TURF KADAIFI
king crab, kobe wagyu, chili amazu SF 256

SASHIMI & NIGIRI

3 PIECES

2 PIECES

AKAMI GF 64

CHU-TORO GF 86

O-TORO GF 105

OCTOPUS GF 50

SCALLOPS GF 83

YELLOW TAIL GF 71

SALMON GF 53

SEA BASS GF 53

SWEET SHRIMP GF, SF 75

WILD SALMON GF 88

EBI SHRIMP GF, SF 61

UNAGI 86

PREMIUM NIGIRI

CHEF'S SELECTION 8 PIECES 365

SHISO SEA BASS 49 PER PIECE

NEGI AKAMI 49 PER PIECE

GARI WASABI SALMON 49 PER PIECE

YUZU SCALLOPS 49 PER PIECE

TORO CAVIAR 65 PER PIECE

WAGYU FOIE GRAS 65 PER PIECE

HAMACHI WASABI 49 PER PIECE

WILD SALMON 49 PER PIECE

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DUBAI LONDON IBIZA BEIRUT

GRILLED YAKIMONO

SEA BASS AMAPENO
coriander, red onion, sakura mix GF 203

CLAP TENDER CHICKEN
umami barley miso, yuzu daikon 185

SALMON TERIYAKI
sunomono CLAP way 204

✿ **MARINATED LAMB RACK 3 PIECES**
kimchi CLAP way 344

✿ **ROASTED KING CRAB LEG**
aji amarillo, spring onions, masago SF 490

WHOLE LOBSTER
yuzu shiso salsa, fresh lime, sakura mix SF 525

TEMPURA

✿ **SQUID KARAAGE**
aji panka aioli 71

ROCK SHRIMP TEMPURA
spicy chili mayo, chives SF 116

SHOJIN TEMPURA
selected vegetables, daikon oroshi,
green tea salt v 90

✿ **TOFU KARAAGE**
creamy aji amarillo 68

SOFT SHELL CRAB TEMPURA
sweet ponzu sauce SF 131

SIDES OKAZU

EGGPLANT AGEBITASHI v, VG 56

STEAMED WHITE RICE GF, v, VG 17

KIZAMI WASABI MASHED POTATO v 54

CHILI GARLIC HIBACHI VEGETABLES v, VG 68

SWEET CORN 65

BROCCOLINI v, VG 56

MAIN COURSES MEINKÖSU

SHOYU CHILEAN SEA BASS
sunomono, serori salsa 270

✿ **BLACK COD MISO**
sweet citrus miso sauce GF 254

CLAP STYLE TIGER PRAWNS
TOBAN-YAKI SF 206

**KARAAGE OCTOPUS WITH
AMARILLO ROMESCO**
piquillo, mitsuba salsa N 210

WAGYU STONE BOWL
australian striploin MB-7, chili garlic,
hijiki, dashi soy 348

AUSTRALIAN WAGYU

Your chosen cut is served with a selection of sauces:
teriyaki, red and yellow anticucho, and chimichurri N

TENDERLOIN MB5 160g 424

RIBEYE MB9+ 160g 495

SIRLOIN MB6-7 160g 395

TOMAHAWK RIBEYE 1.5kg 1499

TOMAHAWK RIBEYE 3kg 2977



VEGETARIAN MENU

ZENSAI TO HAJIMERU BITES TO STARTERS

PADRON PEPPERS

sweet honey miso, sesame seeds GF, V 51

EDAMAME

sea salt GF, VG, V 40

GRILLED EDAMAME

spicy GF, VG, V 42



TOFU KARAAGE

creamy aji amarillo 68



CRISPY RICE AVOCADO

yuzu juice, coriander, shiitake mushroom GF, VG 49

KOHLRABI & BEETROOT

yuzu, fried leek, dried miso, truffle oil GF, V 71

KAISO SALAD

seaweed, white goma dressing VG 98

EGGPLANT AGEBITASHI

soy mirin sauce 56



CRISPY SHIITAKE SALAD

goma dressing VG 60

SHOJIN TEMPURA

selected vegetables, daikon oroshi,
green tea salt V 90

MEINKŌSU MAIN COURSES

GRILLED SILKEN TOFU

daikon oroshi, mix herbs GF 93

VEGETABLE STONE BOWL

chili garlic, hijiki, tofu, dashi soy V 138

SWEET CORN

shiso shichimi butter, fresh lime 65

MISO EGGPLANT

gari yuzu miso, myoga GF, V 71

MIXED VEGETABLE KUSHIYAKI

hot miso, hijiki, yuzu daikon 85

NIGIRI

2 PIECES

AVOCADO GF, VG 49

MANGO GF, VG 49

ASPARAGUS GF, VG 49

BELL PEPPER GF, VG 49

MAKI

6 PIECES

AVOCADO GF, VG 49

CUCUMBER GF, VG 49

ASPARAGUS GF, VG 49

URAMAKI

6 PIECES

BLACK GARDEN

cucumber, carrot, bell pepper,
avocado GF, VG 61

ASPARAGUS TEMPURA

spicy mayo, avocado, sesame seeds 49