



DUBAI

LONDON

IBIZA

BEIRUT

STARTERS

HAJIMERU

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

WAGYU & MUSHROOM GYOZA
truffle teriyaki SF 35

ROASTED SCALLOP
umeboshi salsa, lime zest SF 32

HOKKAIDO SCALLOPS CEVICHE
leche di tigre SF 19

 **WAGYU TATAKI**
wagyu tataki yuzu kosho dressing 59.50

SASHIMI CLAP WAY
hamachi 21
salmon GF 18

SALADS

SARADA

 **CLAP**
dried miso, truffle, CLAP dressing GF, V 13

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

KAISO
seaweed, white goma dressing 16.50

LOBSTER
white miso dressing, tanuki SF 32

 **CRISPY SHIITAKE**
goma dressing VG, V 19.50

SMALL PLATES

ZENSAI

EDAMAME
sea salt GF, VG, V 8

GRILLED EDAMAME
spicy VG 9

TRUFFLE EDAMAME
GF, V 10.50

OSCIETRA CAVIAR
30g 130

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

 **BLACK COD BABY GEM**
foie gras, citrus miso, kadaifi 26.50

MISO EGGPLANT
karashi miso, sesame seeds GF, V 13

 **CRISPY RICE**
avocado GF, VG, V 10
salmon 16

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 185

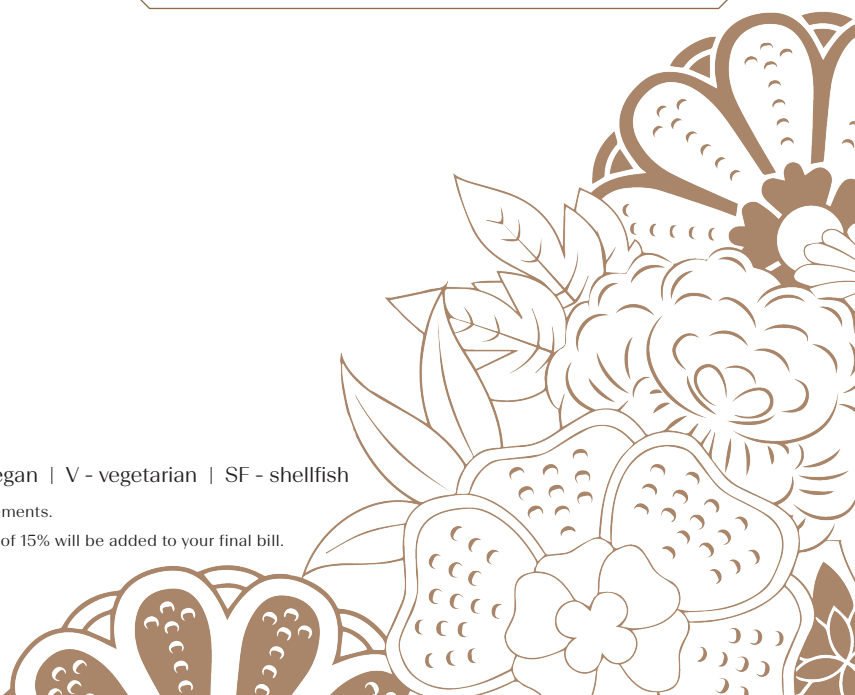
PREMIUM 240

WINE PAIRING 95 | 175

 - 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.



HYŌJUN

SUSHI PLATTER 110
27 PIECES

SASHIMI

salmon, akami, yellowtail

NIGIRI

chu-toro, salmon, sea bass

ROLLS

salmon volcano, spicy tuna maki

SAIKO

SUSHI PLATTER SF 125
33 PIECES

SASHIMI

o-toro, salmon, yellowtail

NIGIRI

salmon, wagyu and foie gras, shiso sea bass, akami

ROLLS

soft shell crab, wagyu katsu, salmon volcano

SIGNATURE ROLLS

SAIN ROLLS

6 PIECES



WAGYU KATSU

ginger wasabi, nikiri sauce 32



SHRIMP TEMPURA

avocado, cucumber, kimchi mayo 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 SF 14

LOBSTER TEMPURA

avocado, cucumber, yuzu truffle, SF 62



SALMON VOLCANO

tempura, spicy mayo, tobi-ko, spring onions, sesame 15



CRAZY CALIFORNIA

king crab, avocado, wasabi mayo SF 18.50

MAKI

6 PIECES

SALMON GF 14.50

TUNA GF 15.50

AVOCADO GF, VG 9.50

EBI SHRIMP GF, SF 14.50

SASHIMI & NIGIRI

3 PIECES

2 PIECES

AKAMI GF 13.50

CHU-TORO GF 18.50

O-TORO GF 22

YELLOWTAIL GF 13.50

SALMON GF 10

SEA BASS GF 11

EBI SHRIMP GF, SF 13

SWEET SHRIMP GF, SF 12.50

KING CRAB GF, SF 22

SEA BREAM 11

UNAGI A 14.50

OCTOPUS GF 16

PREMIUM NIGIRI

CHEF'S SELECTION 6 PIECES 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

TEMAKI

SALMON 9

TUNA 13

CRAB SF 15

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GRILLED YAKIMONO

CLAP TENDER CHICKEN
umami barley miso, yuzu daikon 27

SALMON TERIYAKI
sunomono CLAP way 27.90

 **MARINATED LAMB RACK 3 PIECES**
kimchi CLAP way SF 49

IRISH BLACK ANGUS SIRLOIN
400g 55

JAPANESE WAGYU A5 100g 150

TEMPURA

 **TOFU ATSUAGE**
creamy aji amarillo GF, V 19

 **SQUID KARAAGE**
aji panka aioli SF 14.50

ROCK SHRIMP TEMPURA
spicy chili mayo, chives SF 24

TIGER PRAWN TEMPURA
chili ponzu, kimchi mayo SF 14

SIDES OKAZU

STEAMED WHITE RICE GF, V, VG 6.50

KIZAMI WASABI MASHED POTATO V 13

ROASTED SWEET POTATO V 11

BROCCOLINI A, VG 11.50

MAIN COURSES MEINKÖSU

SHOYU CHILEAN SEA BASS
kuromame miso, yuzu daikon A 49

 **BLACK COD MISO**
sweet citrus miso sauce A GF 49

SHRIMP HOBAYAKI
mushroom, asparagus, chili garlic
sake soy A SF 39

WAGYU

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

TENDERLOIN 180g 75

RIBEYE 250g 98

SIRLOIN 180g 80

TOMAHAWK RIBEYE 1.5kg 350



VEGETARIAN MENU

ZENSAI TO HAJIMERU BITES TO STARTERS

PADRON PEPPERS

sweet honey miso, sesame seeds GF, V 16.50

EDAMAME

sea salt GF, VG, V 8

GRILLED EDAMAME

spicy VG 9

TRUFFLE EDAMAME

GF, V 10.50

TOFU ATSUAGE

creamy aji amarillo V 19

CRISPY RICE AVOCADO

yuzu juice, coriander, shiitake mushroom GF, VG 10

KOHLRABI & BEETROOT

yuzu, fried leek, dried miso, truffle oil GF, V 15

KAISO SALAD

seaweed, white goma dressing VG 16.50

CLAP SALAD

dried miso, truffle, CLAP dressing GF, V 13

CRISPY SHIITAKE SALAD

goma dressing VG 19.50

MISO EGGPLANT

karashi miso, sesame seeds V 13

MEINKŌSU MAIN COURSES

GRILLED SILKEN TOFU

daikon oroshi, mix herbs VG 21

VEGETABLE STONE BOWL

chili garlic, hijiki, tofu, dashi soy V 33

QUINOA RISOTTO

creamy yuzu truffle V 28

ROASTED SWEET POTATO

yuzu glazed truffle V 11

NIGIRI

2 PIECES

AVOCADO GF, VG 7.50

MANGO GF, VG 7.50

ASPARAGUS GF, VG 7.50

BELL PEPPER GF, VG 7.50

MAKI

6 PIECES

AVOCADO GF, VG 9.50

CUCUMBER GF, VG 9.50

ASPARAGUS GF, VG 9.50

URAMAKI

6 PIECES

MIXED VEGETABLES

Yamagobo, takuan, sonomono V 12

ASPARAGUS TEMPURA

spicy mayo, avocado, sesame seeds 11

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