

VALENTINE'S DAY

Saturday 14th February | 6pm till late
Seven-Course tasting menu
AED 650 per person

WELCOME DRINK

Toast with a complimentary glass of champagne.

APPETIZER

WAGYU TARTARE & BIWA CAVIAR

sando bread, truffle mayo

SALAD

CRISPY SHIITAKE VG, V

goma dressing

STARTER

HOKKAIDO SCALLOPS TIRADITO

yuzu chutney, sakura mix

SUSHI, SASHIMI & ROLL SELECTION

SASHIMI

o-toro, yellowtail, sea bass, akami

NIGIRI

negi akami, hamachi wasabi, toro with caviar

SIGNATURE ROLL

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

CLAP SIGNATURE

BLACK COD MISO GF

sweet citrus miso sauce

FROM THE GRILL

WAGYU STRIPLOIN

wasabi mashed potato, chef's selection of three signature sauces

DESSERT

VALENTINE'S SPECIAL

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 in AED, inclusive of 5% VAT and subject to 7% authority fees.