



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
- YELLOW TAIL USUZUKURI**
coriander, jalapeño, kelp goma dressing 148
-  **CHU-TORO TATAKI**
yuzu jelly, chili daikon,
black goma layu dressing 163
- HOKKAIDO SCALLOPS**
foie gras, mixed berries, vanilla miso,
balsamic reduction SF, GF 226

SALADS

SARADA

-  **CLAP**
dried miso, truffle, CLAP dressing GF, V 59
- KAISO**
seaweed, white goma dressing 98
- 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 ROLLS

SAIN ROLLS

6 PIECES

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


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

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

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

TASMANIAN SALMON 49 PER PIECE

 - 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.


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

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

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

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

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

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

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