



DUBAI

LONDON

IBIZA

BEIRUT

STARTERS

HAJIMERU

-  **MISO SOUP**
wakame, tofu, spring onions GF, VG, V 6
- WAGYU & MUSHROOM GYOZA**
truffle teriyaki SF 29
- ROASTED SCALLOP**
umeboshi salsa, lime zest SF 30
- HOKKAIDO SCALLOPS CEVICHE**
leche di tigre SF 19
-  **WAGYU TATAKI**
wagyu tataki yuzu kosho dressing 39
- SASHIMI CLAP WAY**
hamachi 21
salmon GF 18

SALADS

SARADA

-  **CLAP**
dried miso, truffle, CLAP dressing GF, V 13
- KAISO**
seaweed, white goma dressing 15
- LOBSTER**
white miso dressing, tanuki SF 29
-  **CRISPY SHIITAKE**
goma dressing VG, V 18

SMALL PLATES

ZENSAI

- EDAMAME**
sea salt GF, VG, V 6
- GRILLED EDAMAME**
spicy VG 7
- TRUFFLE EDAMAME**
GF, V 8
- OSCIETRA CAVIAR**
30g 130
- PADRON PEPPERS**
sweet honey miso, sesame seeds GF, V 11
-  **BLACK COD BABY GEM**
foie gras, citrus miso, kadaifi 25
- MISO EGGPLANT**
karashi miso, sesame seeds GF, V 11
-  **CRISPY RICE**
avocado GF, VG, V 9
salmon 14
wagyu 21

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 85

PREMIUM 140

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 28



SHRIMP TEMPURA

avocado, asparagus, kimchi mayo SF 18

SPICY TUNA ROLL

gochujang, miso, masago arare 19

SOFT SHELL CRAB

masago, avocado, shiso, sesame seeds SF 20

O-TORO CAVIAR

truffle shiso salsa 39

SHRIMP NAPA CABBAGE

gari, avocado, crispy sweet potato SF 12

LOBSTER TEMPURA

avocado, cucumber, spicy mayo SF 59



SALMON VOLCANO

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



CRAZY CALIFORNIA

king crab, avocado, wasabi mayo SF 17

MAKI

6 PIECES

SALMON GF 12

TUNA GF 14

AVOCADO GF, VG 8

EBI SHRIMP GF, SF 13

SASHIMI & NIGIRI

3 PIECES

2 PIECES

AKAMI GF 13

CHU-TORO GF 17

O-TORO GF 20

YELLOWTAIL GF 13

SALMON GF 9

SEA BASS GF 10

EBI SHRIMP GF, SF 11

SWEET SHRIMP GF, SF 12

KING CRAB GF, SF 22

SEA BREAM 10

UNAGI A 10

OCTOPUS GF 11

PREMIUM NIGIRI

CHEF'S SELECTION 6 PIECES 62

SEASONED AKAMI 12 PER PIECE

SHISO SEA BASS 12 PER PIECE

TARAMA SALMON 12 PER PIECE

TOSAZU HAMACHI 12 PER PIECE

WAGYU & FOIE GRAS 13 PER PIECE

BLACK COD NIGIRI 12 PER PIECE

TEMAKI

SALMON 9

TUNA 13

CRAB SF 15

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GRILLED YAKIMONO

CLAP TENDER CHICKEN
umami barley miso, yuzu daikon 25

SALMON TERIYAKI
sunomono CLAP way 26

 **MARINATED LAMB RACK 3 PIECES**
kimchi CLAP way SF 48

IRISH BLACK ANGUS SIRLOIN
400g 55

JAPANESE WAGYU SIRLOIN A5 100g 99

TEMPURA

 **TOFU ATSUAGE**
creamy aji amarillo GF, V 14

 **SQUID KARAAGE**
aji panka aioli SF 15

ROCK SHRIMP TEMPURA
spicy chili mayo, chives SF 21

TIGER PRAWN TEMPURA
kimchi mayo SF 14

SIDES OKAZU

STEAMED WHITE RICE GF, V, VG 6

KIZAMI WASABI MASHED POTATO V 9

ROASTED SWEET POTATO V 10

BROCCOLINI A, VG 10

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 29

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

