

clap

DUBAI

LONDON

IBIZA

BEIRUT



STARTERS

HAJIMERU

-  **MISO SOUP**
wakame, tofu, spring onions GF, VG, V 7
- WAGYU & MUSHROOM GYOZA**
truffle teriyaki SF 30
- ROASTED SCALLOP**
umeboshi salsa, lime zest SF 30
- HOKKAIDO SCALLOPS CEVICHE**
leche di tigre SF 20
-  **WAGYU TATAKI**
wagyu tataki yuzu kosho dressing 39
- SASHIMI CLAP WAY**
hamachi 22
salmon GF 19

SALADS

SARADA

-  **CLAP**
dried miso, truffle, CLAP dressing GF, V 14
- KAISO**
seaweed, white goma dressing 16
- LOBSTER**
white miso dressing, tanuki SF 29
-  **CRISPY SHIITAKE**
goma dressing VG, V 19

SMALL PLATES

ZENSAI

- EDAMAME**
sea salt GF, VG, V 7
- GRILLED EDAMAME**
spicy VG 8
- TRUFFLE EDAMAME**
GF, V 9
- OSCIETRA CAVIAR**
30g 130
- PADRON PEPPERS**
sweet honey miso, sesame seeds GF, V 12
-  **BLACK COD BABY GEM**
foie gras, citrus miso, kadaifi 25
- MISO EGGPLANT**
karashi miso, sesame seeds GF, V 12
-  **CRISPY RICE**
avocado GF, VG, V 10
salmon 15
wagyu 22


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 95

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 115
27 PIECES

SASHIMI

salmon, akami, yellowtail

NIGIRI

chu-toro, salmon, sea bass

ROLLS

salmon volcano, spicy tuna maki

SAIKO

SUSHI PLATTER SF 130
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 ROLL**
ginger wasabi, nikiri sauce 29
-  **SHRIMP TEMPURA ROLL**
avocado, asparagus, kimchi mayo SF 19
- SPICY TUNA ROLL**
gochujang, miso, masago arare 20
- SOFT SHELL CRAB ROLL**
masago, avocado, shiso, sesame seeds SF 21
- O-TORO CAVIAR ROLL**
truffle shiso salsa 39
- SHRIMP NAPA CABBAGE ROLL**
gari, avocado, crispy sweet potato SF 13
- LOBSTER TEMPURA ROLL**
avocado, cucumber, spicy mayo SF 60
-  **SALMON VOLCANO ROLL**
tempura, spicy mayo, tobi-ko, spring onions, sesame 16
-  **CRAZY CALIFORNIA ROLL**
king crab, avocado, wasabi mayo SF 18

MAKI

6 PIECES

SALMON GF 13

TUNA GF 15

AVOCADO GF, VG 8

EBI SHRIMP GF, SF 14

SASHIMI & NIGIRI

3 PIECES

2 PIECES

AKAMI GF 14

CHU-TORO GF 18

O-TORO GF 21

YELLOWTAIL GF 14

SALMON GF 10

SEA BASS GF 11

EBI SHRIMP GF, SF 12

SWEET SHRIMP GF, SF 13

KING CRAB GF, SF 22

SEA BREAM 10

UNAGI A 10

OCTOPUS GF 11

PREMIUM NIGIRI

CHEF'S SELECTION 6 PIECES 65

SEASONED AKAMI 12.5 PER PIECE

SHISO SEA BASS 12.5 PER PIECE

TARAMA SALMON 12.5 PER PIECE

TOSAZU HAMACHI 12.5 PER PIECE

WAGYU & FOIE GRAS 12.5 PER PIECE

BLACK COD NIGIRI 12.5 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

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

IRISH BLACK ANGUS SIRLOIN
400g 56

JAPANESE WAGYU SIRLOIN A5 100g 99

TEMPURA

☞ **TOFU ATSUAGE**
creamy aji amarillo GF, V 15

☞ **SQUID KARAAGE**
aji panka aioli SF 16

ROCK SHRIMP TEMPURA
spicy chili mayo, chives SF 21

TIGER PRAWN TEMPURA
kimchi mayo SF 15

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 MEINKŌSU

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 30

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

