

BITES

Crispy Rice Wagyu Beef, Truffle Dressing (G)(R)(SO) 88

Crispy Rice with Spicy Salmon Tartare (E)(F)(G)(R)(SO) 60

Truffle Hamachi Crispy Rice (E)(F)(G)(R)(SO) 65

Black Cod Croquette, Yuzu Mayo (E)(F)(G) 80

Edamame: Sea Salt | Spicy & Smoked (SC)(VG) 35

COLD STARTERS

Wagyu Tataki with Orange Ponzu & Caviar (F)(G)(SE)(SO) 115

Crispy Duck & Mizuna Salad, Cherry Tomatoes (SE) 65

Salmon Usuzukuri Style, Coconut, Taberu Rayu, Mango, Yuzu (D)(F)(R) 88

Seabass Ceviche, Aji, Tiger's Milk, Crispy Corn (F)(LS)(R) 90

Hamachi Usuzukuri Style, Truffle Cream, Ponzu, Black Truffle, Furikake (D)(F)(G)(R)(SE)(SO) 128

O-Toro Tataki, Ginger-Soy Sauce, Yuzu, Kyuri (F)(G)(R)(SO) 135

Mixed Early Leaves with Renkon & Sesame Dressing (HC)(SE)(VG) 50

Avocado Beetroot, Pear Salad, Caramelized Pecans (E)(HC)(N) 60

Seaweed Mix, White Goma, Pomegranate (G)(SC)(SE)(SO)(V) 60

Wild Mushrooms, Avocado, Yuzu, Onion, Crispy Sweet Potatoes, Cancha (VG) 64

HOT STARTERS

36 Hours Braised Wagyu Gyoza (G)(SE)(SO) 60

Wagyu Beef Kushiyaki, Anticucho Sauce, Crispy Garlic (G)(SE)(SO) 78

Wagyu Beef, Shishito Peppers Kushiyaki, Smoked Chili Soy (G)(SE)(SO) 90

Jumbo Prawn, Gochujang Mayo, Nanami Butter, Tobiko (D)(E)(G)(S)(SE)(SO) 115

Soft Shell Crab, Spicy Mayo (D)(G)(S)(SE) 66

Crispy Fried Squid, Shishito Pepper & Lime (D)(E)(SF) 65

Salmon Teriyaki, Ponzu Aioli, Teriyaki (E)(F)(G)(SE)(SO) 55

Shiitake Gyoza (G)(SE)(SO)(V) 50

Miso Soup, Tofu, Negi, Dashi (VG) 50



OUR SIGNATURES

- Chimichurri Miso Baby Chicken (G)(SE)(SO) 125
- Slow Braised Wagyu Beef Short Rib, Japanese Rice, Shiitake Mushroom (G)(SO) 199
- Grilled Octopus, Miso-Panca Sauce, Chickpea Purée, Kyuri, Olive Aioli (E)(G)(S) 150
- Salmon Fillet, Ponzu-Teriyaki Sauce, Sesame Mashed Potatoes, Asparagus (D)(F)(G)(SE)(SO) 169
- Signature Wood-Fired Creamy King Crab Leg (D)(F)(R)(S) 210
- "Black" Black Cod, Black Miso Gomaae Sauce, Quinoa, Tobiko (F)(G)(S)(SE)(SO) 289
- Japanese Rice, Shimeji Mushroom, Shiitake, Black Truffle Sauce (G)(VG)(SO) 159

OUR GRILL

All Served with Demi Ponzu-Truffle Salt-Yuzu Chimichurri (D)(G)(SO)

Wagyu Mayura MB 7+ Tenderloin 200g 398

Wagyu Carrara Rib-Eye MB5+ 300g 418

Black Angus Tomahawk 1.2kg 998

Add Shaved Black Truffle (VG) 50 per gram

SIDES-50

- Broccolini with Chili-Garlic Sauce (SE)(VG), Steamed Bok Choy with Oyster Sauce (G)(SE)(SO)
- Potato Chips Garlic Sauce, Furikake (E)(LS)(V) , Sautéed Mushrooms, Green Beans, Butter, Garlic (D)(LS)(V)
- Green Asparagus Tempura (G)(V)

(A) Alcohol (D) Dairy (E) Eggs (F) Fish (G) Gluten (HC) Health Conscious (LS) Locally Sourced (N) Nuts
(R) Raw (S) Shellfish (SC) Sustainably Certified (SE) Sesame (SO) Soya (V) Vegetarian (VG) Vegan

All prices are in AED, inclusive of 7% municipality fee, 10% service charge & 5% VAT

SUSHI PLATTER

Chef's Selection of Sashimi (F) 140 / 285 / 360
4 Pieces | 7 Pieces | 8 Pieces Premium 15gm Caviar

Chef's Selection of Nigiri (D)(F)(G)(S)(SO) 135 / 195 / 265
6 Pieces | 8 Pieces | 10 Pieces Premium

Tabu Royal Chef's Selection of Sashimi, Nigiri & Rolls (D)(G)(F)(N)(S)(SE)(SO) 460
8 Pieces Sashimi | 6 Pieces Nigiri | 8 Pieces Maki Rolls / 15gm Caviar

NIGIRI AND MAKI

Wagyu Teriyaki, Oscietra Nigiri (F)(G)(R)(SO) 115

Salmon Nigiri, Miso-Panca, Ikura (F)(G)(R)(SO) 59

Hamachi Nigiri, Aji Sauce, Shiso (E)(F)(R) 60

O-Toro Nigiri, Caviar, Unagi Sauce (F)(G)(R)(SO) 92

Salmon Two Ways, Ikura, Crispy Nori, Jalapeño (E)(F)(G)(R)(SO) 85

Prawn Tempura, Seared Hamachi, Avocado, Ceviche Sauce (D)(E)(R)(S)(SE) 88

Crispy Soft-Shell Crab, Shichimi Aioli, Tobiko, Tare Sauce, Avocado (F)(G)(R)(SE)(SO) 90

Spicy Tuna Tartare Maki, Spicy Mayo, Togarashi (E)(F)(R)(SE) 90

Roasted Bell Pepper Nigiri, Black Quinoa, Chalaquita (LS)(VG) 38

Shiitake Nigiri (G)(SO)(VG) 45

Tofu Nigiri, Yuzu Gel (G)(SO)(VG) 45