

## TO START

Edamame, Salt | Spicy (VG) 40

Crispy Sushi Rice, Spicy Salmon | Truffle Hamachi (G)(F)(R)(SE)(SO) 65 | 75

Cod Croquette, Truffle Mayo (D)(E)(F)(G) 85

Rock Shrimp Tempura, Gochujang Mayo, Sumac, Chives (D)(E)(SF) 70

Miso Soup, Seaweed, Tofu, Spring Onion (G)(V) 50

## HOT STARTERS

Shiitake Gyoza, Ponzu, Ginger Sauce (G)(SO)(V) 50

Wagyu Gyoza, Vegetables XO Sauce (G)(SO) 75

Ebi Gyoza, Bisque Sauce, Chili Oil (G)(SE)(SF)(SO) 65

Wagyu Sando, Homemade Brioche Bread, Tonkatsu Sauce (E)(G)(SO) 175

Australian Wagyu Kushiyaki, Miso Panca, Yuzu Kosho (G)(SE)(SO) 90

Chilean Seabass Kushiyaki, Anticucho Sauce, Sesame Furikake, Garlic (F)(G)(SE)(SO) 110

## COLD STARTERS

Tuna Taco, Crispy Taco, Tuna Tartare, Tobiko, Avo-Yuzu, Mint (F)(G)(R) 60

Hamachi Usuzukuri, Orange Ponzu, Pickled Ginger, Kizami Wasabi, Hot Sesame Oil (F)(G)(R)(SE)(SO) 135

Tabu Ceviche, Seabass, Ponzu Yellow Chili Tiger Milk, Chulpi Corn, Crispy Calamari (E)(F)(G)(R) 110

Salmon Tataki, Yuzu-Ginger Soy, Avo-Wasa Cream, Shiso Chimichurri, Caviar (F)(G)(R)(SO) 145

Haru Ssam Salad, Beetroot, Popped Rice, Cucumber, Yuzu-Lemon Dressing (SE)(V) 65

Horenso Salad, Kiuri, Wakame, Corn, Goma Dressing, Fennel, Toasted Pine Nuts (G)(N)(SE)(SO)(V) 65

(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

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## MAIN COURSES

- Slow-Braised Short Rib, Japanese Rice, Mushrooms, Crispy Garlic, Shallots (G)(SE)(SO) 220
- Robata Grilled Salmon, Teriyaki Sauce, Creamy Potato Purée, Pickled Onion (D)(G)(SO) 169
- Ebi Batayaki, U7 Prawn, Shichimi Butter, Edamame Hummus, Chulpi Corn (D)(G)(SE)(SF)(SO) 145
- Seafood Rice, Squid, Shrimp, Red Capsicum, Edamame, Bonito Flakes (G)(SF)(SO) 170
- Yakisoba, Egg Noodles, Seasonal Vegetables, Tofu, Soy Sauce, Sesame (G)(SE)(SO)(V) 105

## CHARCOAL WOOD-FIRED ROBATA GRILL

- Baby Chicken, Ginger Miso Marinade, Chimichurri (G)(LS)(SE)(SO) 145
- Lamb Chop, Anticucho Sauce, Spring Onion, Charred Broccolini (G)(SO) 165
- Misoyaki Chilean Seabass, Kyoto Saikyo Miso, Pickles (F)(G)(SO) 290
- Australian Wagyu Tenderloin 200g, 5MB+, Jus Sauce (G)(SO) 380
- Selected Korean Beef Striploin 1+, 250g, Jus Sauce (G)(SO) 440

## SIDES

- Broccolini, Ginger, Kalbi Sauce (G)(SE)(SO)(V) 60
- Mushrooms, Edamame Beans, XO Vegetable Sauce (G)(SE)(SO)(V) 50
- Fried Rice, Vegetable | Mushroom (G)(SO)(V) 35 | 50
- Japanese Steamed Rice (V)(VG) 30

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## CLASSIC SASHIMI & NIGIRI

Sashimi 3 Pieces | Classic Nigiri 2 Pieces (F)(R)(SF)

Salmon 50 | 45

Hamachi 65 | 50

Bluefin Tuna 70 | 60

Toro 100 | 70

Chef Selection of Assorted Classic Sashimi (F)(R)(SF) 170 | 270

6 Pieces | 8 Pieces

Chef Selection of Assorted Classic Nigiri (F)(R)(SF) 145 | 195

6 Pieces | 8 Pieces

TABŪ Platter - Chef Selection (D)(E)(F)(G)(R)(SE)(SF)(SO) 580

12 Pieces Classic Sashimi | 5 Pieces TABŪ Nigiri | 1 Maki Roll | Crispy Sushi Rice Salmon

## TABŪ NIGIRI AND MAKI

Wagyu Nigiri, Yuzu Ponzu Gel, Caviar (G)(SO) 120

Salmon Nigiri, Yellow Chili Mayo, Chalaquita, Ikura (D)(F)(G)(R) 65

Bluefin Toro Nigiri, Seared, Kizami Wasabi, Tare (F)(G)(R)(SO) 80

Hamachi Nigiri, Shiso Chimichurri, Orange Tobiko (F)(G)(R)(SO) 75

Unagi, Foie Gras, Tare, Sesame (F)(G)(SE)(SO) 95

Chef Recommendation - Tabu Nigiri (D)(F)(G)(R)(SE)(SO) 225

Salmon | Bluefin Toro | Unagi

## MAKI ROLLS

Prawn Tempura Maki, Avocado, Acevichado Sauce, Negi (D)(E)(G)(SF) 80

Furai Maki, Avocado, Cream Cheese, Salmon, Tare Sauce, Crispy Onion (D)(F)(G)(SO) 70

Tori Maki, Chicken Furai, Avocado, Spicy Mayo, Crispy Noodles, Teriyaki Sauce (E)(G)(SO) 70

Spicy Tuna Maki, Avocado, Cucumber, Tuna Tartare, Spicy Mayo, Sesame (D)(F)(G)(R)(SE) 90

Kinoko Maki, Sweet Shiitake, Avocado, Cucumber, Mango Gel, Sesame (G)(SE)(SO)(V) 50

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