
HE BITES MY NECK!

THE SALMON AND THE CHARCOAL (1 PIECE) Onigiri of grilled salmon and sesame seeds	40
THE BLOND SHRIMPS (2 PIECES) Shrimp rolls in shiso leaves and kadaifi, tonkatsu sauce	80
TACO AND CAVIAR (1 PIECE) Mini corn taco, guacamole and Iranian caviar	130
TACOS AND WAGYU (3 PIECES) Mini corn tacos, Japanese beef, chimichurri and soya spicy sauce	260
THIS CHICKEN CAN'T FLY (4 PIECES) Breadcrumbs and deboned chicken wings, yellow mustard mayonnaise	95
HOW TO MAKE CRISPY A RISOTTO (4 PIECES) Risotto beignet, heart of hot burrata	100

LOVE AT FIRST SIGHT

SWIMMING IN TEHERAN Tuna tartare with Iranian caviar, wasabi soya sauce and seaweed chips	220
THE SCALLOP IS FEELING DOWN Scallops' carpaccio with guacamole, jalapeño and shiso leaves	160
OUR LOBSTER HIJIKI GYOZAS Homemade lobster and bisque gyozas, crunchy hajikame	140
THAT'S A STRIPEY OCTOPUS Slow cooked and grilled octopus, coriander pesto, mango and miso	180
PRAWNS WALKING FORWARD Marinated and roasted jumbo prawns, garlic butter and coriander, mini roasted potato	180
THE THREE SAMURAI (FOR 2, 4 OR 8 GUESTS) Our sushi chef's selection of maki, uramaki and nigiris	350 / 750 / 1550
THE CLASSIC BEEF TARTARE The iconic raw beef tenderloin prepared at the table, cooked blue if you prefer..	200
THE FOUR GEISHAS (4 PIECES) Homemade gyozas with beef, foie gras, mushrooms and creamy parmesan	160
KARAAGE CHICKEN Marinated chicken breast on ginger and ponzu sauce, fresh watermelon	115
THE PITA SURPRISE (2 PIECES) Our signature dish twisted, now with eggplant!	85
CRISPY SHITAKE SALAD Mesclun, sundried mushrooms, truffle goma	145

CARRY ON

DEADLIEST CATCH 325
Roasted Alaska king crab with shiso butter and Port wine reduction

THE BLACK COD 245
No description is needed...

THE MEDITERRANEAN SEABASS (FOR 2 GUESTS) 485
Whole seabass in salt and yuzu crust, served with tomato, capers and black olives

ONE PASSIONATE SALMON 175
Roasted salmon steak with passion fruits and apricot

76 HOURS 250
Slow cooked beef short ribs, spicy sesame dressing and ginger

THE SMOKY LAMB 500
Marinated in herbs and smoked in rosemary lamb rack, cut at the table

EVER MEET A YANKEE CHICKEN? 165
Roasted organic baby chicken, glazed with ginger, Coca Cola reduction

THE ROSSINI 470
Filet mignon, fresh foie, truffle juice

ROBATA, WAGYU, T-BONE STEAK 950
Grilled Japanese T-Bone steak, chimichurri sauce, cut at the table

WE TWO IN ALBA (FOR 2 GUESTS) 600
Tagliatelle creamed in an authentic Grana Padano wheel at the table, fresh truffle flakes

DON'T FEEL LONELY

SPICY BROCCOLINI, CHILY AND GARLIC 80

GRILLED JAPANESE SWEET POTATO 80

MARIA'S TRUFFLE, THICK, FRENCH-FRIES 80

ROBATA EGGPLANT AND MISO CARAMEL 80

QUEENS OF SUGAR

SNICKER BAR 80
Peanuts, caramel and milk chocolate

ICED NOUGAT 80
Italian meringue, honey, orange

THE SUFFLÉ 80
With bourbon and vanilla

UNDER THE BLACK FOREST RAIN 80
Manjari chocolate, morello cherries and almonds

FRUIT RAINBOW PLATTER 160
Seasonal exotic fruit selection

"FALL IN DUBAI" 40
Selection of ice creams and sorbets
