

clap

DUBAI LONDON IBIZA BEIRUT

OMAKASE

おまかせ 750

PREMIUM OMAKASE

おまかせ 1150

WINE PAIRING

ワインのペアリング 950 | 1650

In Japanese omakase means "I will leave it up to you".

A selection of dishes carefully chosen by our chef to give you the full CLAP dining experience.

MATSU

TO WAIT

KAVIARI FARM OSCIETRA CAVIAR 50g 945 100g 1650

EDAMAME SEA SALT GF, VG, V 40 | GRILLED & SPICY GF, VG, V 42 | TRUFFLE GF, VG, V 47

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V 51

KYURI TSUKEMONO baby cucumber, sesame seeds, gari shoyu dressing VG, V, GF 42

ZENSAI

BITES

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce 80

🍣 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi 149

🍣 CRISPY RICE AVOCADO VG, GF, V 49 | SALMON 64

KING CRAB TACOS wasabi sour avocado cream SF 100

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 160

🍣 SQUID KARA AGE aji panka aioli 71

ROCK SHRIMPS TEMPURA spicy chili mayo, chives SF 116

🍣 HOKKAIDO SCALLOPS & FOIE GRAS mixed berries, vanilla miso, balsamic reduction SF, GF 226

HAJIMERU

STARTERS

🍣 MISO SOUP wakame, tofu, spring onions GF, VG, V 43

🍣 CLAP SALAD dried miso, truffle GF, V 59

SNOW CRAB SALAD white miso dressing, tanuki SF 95

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt VG, V 88

🍣 TIGER PRAWN TEMPURA chili ponzu, kimchi mayo SF 97

🍣 KAISO SALAD seaweed, white goma dressing VG, V 98

🍣 CRISPY SHIITAKE SALAD goma dressing V, VG 58

KARAI TUNA BURRATA cherry tomato, dried miso, shiso dressing 169

WAGYU BEEF & FOIE GRAS GYOZA dashi parmesan, fresh black truffle 257

SHRIMP GYOZA yuzu chili tomato salsa SF 121

SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo 152

🍣 SASHIMI CLAP WAY SALMON 112 | HAMACHI 148

🍣 CHU-TORO TATAKI yuzu jelly, chili daikon, black goma layu dressing 163

WAGYU BEEF TATAKI yuzu kosho dressing, wasabi daikon oroshi, oscietra caviar 310

HYŌJUN PLATTER 45 pcs SF 1268

SASHIMI: HAMACHI, AKAMI, SALMON, HOKKAIDO SCALLOPS, SEA BASS
NIGIRI: CHU-TORO, SALMON, EBI-SHRIMP
ROLLS: CORN SHRIMP TEMPURA, SCALLOPS KADAIFI, TUNA TARTARE

SAIKO PLATTER 59 pcs SF 2150

SASHIMI: TORO | HOKKAIDO SCALLOPS, AKAMI, O-TORO, SALMON, SEA BASS, UNAGI
NIGIRI: TORO ABURI, WAGYU BEEF FOIE GRAS, YELLOWTAIL, SHISO SEA BASS
ROLLS: LOBSTER TEMPURA, KOBE, CRISPY SHRIMP CHU-TORO

SASHIMI 3 pcs NIGIRI 2 pcs

AKAMI GF 64
CHU-TORO GF 86
O-TORO GF 105
YELLOWTAIL GF 71

SALMON GF 53
SEA BASS GF 53
EBI SHRIMP GF, SF 61
SWEET SHRIMP GF, SF 75

SCALLOPS GF, SF 83
UNAGI GF, SF 86
SNOW CRAB GF, SF 80
OCTOPUS GF 50

SELECTION OF PREMIUM NIGIRI 6 pcs 182

SEASONED AKAMI 49 per piece
SHISO SEA BASS 49 per piece
TARAMA SALMON 49 per piece
TOSAZU HAMACHI 49 per piece
WAGYU & FOIE GRAS 49 per piece
CHU-TORO ABURI 49 per piece

SAIN ROLLS 6 pcs
SIGNATURE ROLLS

CORN SHRIMP TEMPURA avocado, cucumber, truffle mayo SF 80
SMOKED SALMON BELLY tenkasu, kimchi CLAP way SF 93
SPICY TUNA MAKI takuan, asparagus, kadaifi, aji amarillo 107
HAMACHI SHISO creamy jalapeño sauce, fresh shiso leaf 86
SOFT SHELL CRAB masago, avocado, shiso, sesame seeds SF 96
LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 326
SIGNATURE SALMON VOLCANO tempura flakes, spicy mayo, tobiko, spring onions, sesame seeds 93
SIGNATURE CRISPY SHRIMP & CHU-TORO tanuki, spicy mayo, yuzu truffle dressing SF 116
SIGNATURE CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF 190
SCALLOP KADAIFI asparagus, spicy mayo SF 123
TUNA TARTARE wasabi soy, shrimp, sesame seeds SF 101
SEA BASS JALAPENO sour shichimi butter sauce, avocado, tanuki 135

MEINKŌSU
MAIN COURSES

SHOYU CHILEAN SEA BASS sunomono, serori salsa 270
SIGNATURE SEA BASS AMAPEÑO coriander, red onion, sakura mix GF 203
SIGNATURE BLACK COD MISO sweet citrus miso sauce GF 254
SIGNATURE CLAP STYLE TIGER PRAWNS TOBAN-YAKI SF 206
SIGNATURE ROASTED TAMARA KING CRAB LEG aji amarillo, spring onions, tobiko SF 480
KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N 210
STONE BOWL VEGETABLES v, VG 138 | WAGYU 348
SALMON TERIYAKI CLAP way sunomono 204
CLAP TENDER CHICKEN umami barley miso, yuzu daikon 171
MARINATED LAMB RACK 3 pcs kimchi CLAP way 344
JAPANESE KOBE WAGYU Limited availability, please enquire with your waiter

AUSTRALIAN WAGYU

BEEF TENDERLOIN 180g 424
RIBEYE 250g 755 / 150g 425
SIRLOIN 300g 711 / 150g 357
TOMAHAWK RIBEYE 1.5kg 1499
TOMAHAWK RIBEYE 3kg 2890
sauce selection: teriyaki | anticucho red & yellow | chimichurri N

OKAZU
SIDES

EGGPLANT AGEBITASHI soy mirin sauce v, VG 56
STEAMED WHITE RICE GF, v, VG 17
TRUFFLE HIJIKI RISOTTO yuzu truffle dressing, chives v 71
SIGNATURE KIZAMI WASABI MASHED POTATO v 54
BROCCOLINI shoyu, garlic chips v, VG 56
YAKI UDON VEGETABLES v, VG 71

VEGETARIAN MENU

ZENSAI TO HAJIMERU BITES TO STARTERS

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, VG 51

EDAMAME SEA SALT GF, VG 40 | GRILLED & SPICY GF, VG 42 | TRUFFLE GF 49

KYURI TSUKEMONO baby cucumber, sesame seeds, gari shoyu dressing VG, GF 42

🍣 TOFU KARA AGE creamy aji amarillo 53

🍣 CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG 49

🍣 CLAP SALAD dried miso, truffle GF 59

KAISO SALAD seaweed, white goma dressing VG 98

EGGPLANT AGEBITASHI soy mirin sauce VG 53

BLACK RICE & AVOCADO TARTARE yuzu, cucumber, coriander, cherry tomato GF, VG 61

KARAI TOMATO BURRATA compressed watermelon, shiso dressing 116

🍣 CRISPY SHIITAKE SALAD goma dressing VG 58

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt 86

AVOCADO TEMPURA gari shoyu sauce 71

NIGIRI

AVOCADO GF, VG 49

MANGO GF, VG 49

ASPARAGUS GF, VG 49

BELL PEPPER GF, VG 49

ROLLS

BLACK GARDEN GF, VG 61
cucumber, carrot, bell pepper, avocado

ASPARAGUS TEMPURA 49
spicy mayo, avocado, sesame seeds

VEGETABLES TEMPURA 49
mix vegetables tempura, chili mayo

MAKI

AVOCADO GF, VG 49

CUCUMBER GF, VG 49

ASPARAGUS GF, VG 49

MEINKŌSU MAIN COURSES

GRILLED SILKEN TOFU daikon oroshi, mix herbs GF 93

STONE BOWL VEGETABLES VG 138

YAKI UDON VEGETABLES VG 71

TRUFFLE HIJIKI RISOTTO yuzu truffle dressing 92

ICHIGO MISO GLAZED EGGPLANT GF, VG 71