



iris



# iris

<b>CHEF'S FINEST</b>	<b>OYSTER ROYALE 3PCS</b> <b>105</b>	<b>RAW BAR</b>	<b>TUNA TARTARE</b> <b>195</b>
	<b>OYSTER ROYALE 6PCS</b> <b>200</b>		Tuna with guacamole, edamame and juicy citrus segments
	Premium French oysters served with ponzu sauce and lemon (SF, GF)		<b>IRIS HAMACHI</b> <b>110</b>
<b>OSCIETRA CAVIAR &amp; WASABI MASH</b> <b>800</b>	Caviar on a bed of silky mashed potato infused with kizami wasabi (50g)(GF)		Fresh yellowtail with ponzu, jalapeño and yuzu kosho
<b>IRIS CHEESE BOARD</b> <b>195</b>	Curated selection of fine cheeses paired with seasonal fruits, nuts and berry jam (N,GF)		<b>CRISPY TUNA</b> <b>125</b>
<b>FOR THE TABLE</b>	<b>GREEN BEAN TEMPURA</b> <b>40</b>		Fresh tuna with furikake and Japanese mayo on crispy rice
	<b>GUACAMOLE</b> <b>105</b>		<b>SASHIMI 3PCS</b>
	<b>STEAMED EDAMAME</b> <b>35</b>		<b>NIGIRI 2PCS</b>
	<b>GRILLED EDAMAME</b> <b>40</b>		Salmon <b>50</b>
	<b>CRISPY SQUID</b> <b>65</b>		Tuna <b>60</b>
	<b>ROCK SHRIMP TEMPURA</b> <b>105</b>		Hamachi <b>65</b>
	<b>PRAWN BAO 2PCS</b> <b>65</b>		<b>URAMAKI</b>
	<b>IRIS WAGYU SLIDERS 2PCS</b> <b>145</b>		<b>WAGYU &amp; KING CRAB 6PCS</b> <b>105</b>
	<b>CHICKEN GYOZA</b> <b>115</b>		Wagyu beef and tender king crab with avocado and yuzu kosho (SF)
	<b>CHICKEN WINGS</b> <b>70</b>		<b>TUNA VOLCANO 6PCS</b> <b>95</b>
<b>IRIS CAESAR</b> <b>75</b>		Spicy tuna with tempura flakes, tobi-ko, sesame and spring onions	
Japanese-style Caesar salad with grated Parmesan, anchovy and karashi miso dressing		<b>SEA BASS JALAPEÑO 6PCS</b> <b>80</b>	
Add chicken <b>20</b>		Aburi sea bass with sour shichimi butter, avocado and bubu arare (GF)	
Add prawns <b>25</b>		<b>RIGATONI ALFREDO</b> <b>120</b>	
<b>CRAB &amp; MIZUNA</b> <b>115</b>		Rigatoni tossed in a creamy Parmesan sauce with grilled chicken and sautéed mushrooms (GF)	
Crab sticks and mizuna greens with shiro miso dressing (SF)		<b>TEPPANYAKI SALMON</b> <b>175</b>	
<b>BURRATA</b> <b>120</b>		Grilled salmon with smoked eggplant, ginger, onion and coriander (GF)	
Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing		<b>WAGYU BEEF CHEEK</b> <b>175</b>	
		Tender Wagyu beef cheek with gochujang, crispy kataifi and baby gem	
		<b>LAMB RIBS</b> <b>215</b>	
		Slow-cooked spare ribs with hoisin tare and cauliflower purée	
		<b>WAGYU STRIPLOIN</b> <b>370</b>	
		Chargrilled Wagyu striploin with house-made pickles and chef's signature sauce (N)	
		<b>CRISPY COD FILLET</b> <b>145</b>	
		Lightly battered cod served with fries, mushy peas and classic tartar sauce	
		<b>PLATES TO SHARE</b>	
		<b>SIDES</b>	
		<b>WASABI MASH</b> <b>65</b>	
		Silky potato purée with spinach and wasabi-zuke	
		<b>SWEET CORN</b> <b>65</b>	
		Sweet corn with ras el hanout butter	
		<b>HOMEMADE FRIES</b> <b>55</b>	
		Crispy fries topped with umami seasoning (GF)	

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.  
 GF – gluten free | N – Nuts | VG – vegan | V – vegetarian | SF – shellfish  
 Should you have any allergies or dietary requirements, please ask your waiter for assistance.

