FROM AED 195 PER PERSON Choice of wagyu cut, fries, & sauce.

(1) CUT

WAGYU SIRLOIN MB6–7, 150G
WAGYU SIRLOIN MB8–9, 150G (+AED 35)

(2) FRIES

CLASSIC FRIES
Triple-cooked, sea salt

SUTEKI FRIES
Cooked in wagyu fat, Kewpie, furikake, bonito flakes (E,F,SE,SY,G) (+AED 25)

(3) SAUCE

YUZU-KOSHO BÉARNAISE
Classic béarnaise finished with green yuzu kosho and yuzu juice (E,D)

SANSHO BLACK-PEPPER JUS
Reduced beef jus made from the sirloin trim, finished with toasted black pepper and green sansho, mounted with butter (SY,E,D)

SHISO CHIMICHURRI
Shiso, parsley, garlic, shallot, rice vinegar, soy, shichimi (SY,G)

ADDITIONAL SAUCE (+AED 20)

(4) SALAD

JAPANESE COLESLAW
White & red cabbage, carrot, daikon, yuzu-miso Kewpie, sesame, shiso (E,SY,SE,G)

(5) ADD ONS

ONSEN EGG (E) (+AED 20)
MISO-BUTTER KING OYSTER MUSHROOM (SY,D) (+AED 30)
SEARED FOIE GRAS 40G (+AED 65)

WHISKY HIGHBALLS AED 40 EACH

WHITE MISO HIGHBALL
Sweet potato shochu, white miso honey, citrus and banana soda

NASHI HIGHBALL
Japanese whisky, asian pear juice, citrus and ginger beer

MIKAN SPARK HIGHBALL
Japanese gin, mandarin juice, oleo and lemonade

MOONFLOWER HIGHBALL
Sake, chilled jasmine tea, elderflower and carbonated soda

RED WINE BY THE GLASS

MALBEC ZUCCARDI CONCRETO, PARAJE ALTAMIRA, VALLE DE UCO, MENDOZA AED 120

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.
G – gluten I N – nuts I E – egg I F – fish I D – dairy I CRU – crustaceans I P – peanuts SY – soy I CEL – celery I MT – mustard I SE – sesame I MO – molluscs.
Should You Have Any Allergies or Dietary Requirements, Please Ask Your Waiter For Assistance.

WAGYU & FRIES

