

## SNACKS

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<b>EDAMAME(V)</b> Salt or spicy	35 /45	<b>CRISPY SQUID</b> Jalapeño sauce	65
<b>WAKAME SALAD(V)</b> Wafu dressing	35	<b>BLACK COD KARAAGE</b> Honey miso marination, spring onion	85
<b>RADISH SALAD(V)</b> Green leaves, avocado, carrot dressing	35	<b>COD KOROKKE</b> Yuzu tartar sauce	55
<b>DEEP FRIED TOFU (V)</b> Aubergine, mushroom, dashi sauce	50	<b>TEBAYA CHICKEN WINGS</b> BBQ glaze, sesame	50
<b>MISO SOUP (V)</b> Wakame, shimeji mushroom	40	<b>TRUFFLE DUCK BAO</b> Duck leg confit, eel sauce, garlic confit	65
<b>HOKKAIDO SCALLOP</b> Citric ponzu, caviar, goma paste, chive	120	<b>SHORT RIB BAO</b> Teriyaki, vegetable pickle	65
<b>HAMACHI TIRADITO</b> Ponzu, caviar, physalis, yuzu jelly	95	<b>JAPANESE WAGYŪ TATAKI(Δ)</b> Grade 12+, caviar, eel sauce, garlic confit	150
<b>BLUEFIN TUNA NIKKEI</b> Sudachi, Nikkei sauce, sesame seed	90	<b>CONE TARTARE (Δ)</b> Tenderloin, soy cone, caviar, gold leaf	90

## MAKI ROLLS

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<b>AVOCADO(V)</b> Cucumber, asparagus, carrot, Nikkei mayo	55	<b>ANGRY EBI</b> Salmon, avocado, furikake, cucumber, crispy leek	85
<b>HOSOMAKI</b> AVOCADO (V) / TAMAGO (V)(Δ) / TUNA / SALMON	65	<b>SPIDER</b> Soft shell crab, avocado, cucumber, tuna, spicy sauce	95
<b>TRUFFLE BLUEFIN TUNA</b> Avocado, ginger soy, truffle mayo, gold leaf	160	<b>BLACK COD &amp; SPICY TUNA</b> Miso marination, spicy mayo, chive	95
<b>SALMON URAMAKI</b> Caviar, mango, cucumber, avocado, crab mayo	80	<b>FURAI</b> Salmon, cream cheese, eel sauce	80
<b>EEL DRAGON(Δ)</b> Ebi tempura, avocado, cucumber, tobiko	85	<b>GOLDEN DUCK FUTO</b> Cucumber, avocado, hoisin sauce	150

## SASHIMI (3pcs)

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<b>TAMAGOYAKI(V)(Δ)</b>	45
<b>SALMON</b>	45
<b>TUNA</b>	55
<b>SEABASS</b>	45
<b>HAMACHI</b>	55
<b>SEA URCHIN</b>	95
<b>HOKKAIDO</b>	70
<b>SHRIMP</b>	45
<b>KOYO (Δ)</b>	85

## NIGIRI (3pcs)

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<b>TAMAGOYAKI(V)(Δ)</b>	45
<b>SALMON</b>	45
<b>TUNA</b>	55
<b>SEABASS</b>	45
<b>HAMACHI</b>	55
<b>SEA URCHIN</b>	95
<b>HOKKAIDO</b>	70
<b>SHRIMP</b>	45
<b>KOYO (Δ)</b>	85

## ONIGIRIS (3pcs)

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<b>FURIKAKE</b>	35
<b>TUNA</b>	45

## TEMPURA (2pcs)

SHIITAKE(V)	35
SWEET POTATO(V)	35
SHRIMP	60
WHITEBAIT	55
SHORT RIBS	65

## KATSU SANDO

TAMAGO(V)(A)	55
PRAWNS(A)	75
CHICKEN(A)	65
WAGYŪ(A)	95

## VEGETABLE, RICE & NOODLES

ASPARAGUS(V)	45
BOKCHOY(V)	35
STEAMED RICE(V)	25
VEGETABLE FRIED RICE(V)	40
VEGETABLE UDON(V)	45
DUCK STIR FRIED RICE	55
BEEF NOODLE	55
SPINACH GOMA	45
SHIITAKE FRIED RICE(V)	45

## YAKITORI (2pcs)

ASPARAGUS(V)(A) Sesame seed	45
TIGER PRAWN Spicy teriyaki	85
CHICKEN(A) Chive	55
DUCK(A)(N) Roasted peanut, chive	55
BEEF TENDERLOIN(A) Spicy Soy	75

## RAMEN

RAMEN(V) Noodle, tatsoi, egg, sesame	60
ADD CHICKEN	20
PRAWN	30

## ROBATA

### VEGETABLE

EGGPLANT(V)(2pcs)	65
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### SEAFOOD

SALMON (150g)	115
SEABASS (150g)	115
TURBOT (150g)	155
BLACK COD (150g)	160

### MEAT

BABY CHICKEN (A) (250g)	75
DUCK (150g)	150
LAMB CHOPS	130
TENDERLOIN (150g)	150
STRIPLOIN (150g)	145
RIBEYE (150g)	160

### WAGYŪ

TENDERLOIN 7+ (100g)	210
STRIPLOIN 7+ (100g)	190



## DESSERTS

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# KOYŌ

<b>JAPANESE CHEESECAKE</b> (V)(N)	<b>45</b>
Matcha powder	
<b>KOYŌ CHEESECAKE</b> (V)	<b>45</b>
Soy caramel, banana ice cream	
<b>TAIYAKI</b> (N)	<b>45</b>
Nutella, strawberry ice cream	
<b>CHOCOLATE FONDANT</b> (V)	<b>45</b>
Green tea ice cream	
<b>MATCHA CAKE</b>	<b>45</b>
Lychee cream, physalis compote	
<b>PAPAYA &amp; LEMON ROBATA</b>	<b>55</b>
Mango, yuzu cream, dry meringue	
<b>SAKURA TREE</b> (N)	<b>75</b>
Lemongrass mousse, chocolate mousse, cashew chocolate soil	
<b>KOYO MOCHI SELECTION</b>	<b>55</b>

ALL PRICES ARE IN AED & ARE INCLUSIVE 7% MUNICIPALITY FEES & 5% VAT.

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY. (A) ALCOHOL (V) VEGETARIAN (N) NUTS