



A LA CARTE

SEAFOOD & RAW

CEVICHE MIXTO Octopus, Calamari, Prawn, Fennel, Plum, Parsley & Shallot Vinaigrette	85
HAMACHI CRUDO Japanese Yellowtail, Shaved Fennel, Wakamomo, Green Chili, Citrus Elderflower & Chili Oil	105
SEAFOOD TARTARE Toasted Ciabatta, Wasabi, Tobiko, Aonori Powder & Yuza Garlic Aioli	95
SALMON CARPACCIO Marinated Plum, Olive Oil Caviar & Aubergine Yoghurt	89
TUNA CARPACCIO Yellowfin Tuna, Citrus Ponzu, Anchovy Aioli & Truffle Oil	95
CITRUS CURED GREY MULLET Green Grape Salsa, Shiro Ponzu & Spicy Aioli	95
JAPANESE TUNA PIZZA Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce	95

(V) Vegetarian (A) Alcohol

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT.

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy

SASHIMI (2 PIECES)

YELLOWFIN TUNA - MAGURO	39
SALMON - SAKE	39
YELLOWTAIL - HAMACHI	49
GREY MULLET - BORA	39
EEL - UNAGI	59
PRAWN - EBI	45
SCALLOP - HOTATE	49
ARK SHELL - AKAGAI	45

6 TYPE SASHIMI 209

Yellowfin Tuna, Salmon, Yellowtail,
Ark Shell, Grey Mullet & Prawn

9 TYPE SASHIMI 309

Yellowfin Tuna, Salmon, Yellowtail,
Grey Mullet, Eel, Prawn, Ark Shell, Blowtorched Wagyu,
Blowtorched Salmon - 2 pieces each

NIGIRI (2 PIECES)

YELLOWFIN TUNA - MAGURO	39
SALMON - SAKE	39
YELLOWTAIL - HAMACHI	49
GREY MULLET - BORA	39
EEL - UNAGI	59
PRAWN - EBI	45
SCALLOP - HOTATE	49
ARK SHELL - AKAGAI	45
BLOWTORCHED WAGYU - ABURI WAGYU	59

6 TYPE NIGIRI 209

Yellowfin Tuna, Salmon, Yellowtail,
Ark Shell, Grey Mullet & Prawn

9 TYPE NIGIRI 309

Yellowfin Tuna, Salmon, Yellowtail,
Grey Mullet, Eel, Prawn, Ark Shell, Blowtorched Wagyu,
Blowtorched Salmon - 2 pieces each

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MAKI ROLLS

CALIFORNIA Crab Meat, Crab Stick, Avocado, Cucumber & Spicy Aioli	85
SPICY TUNA Yellowfin Tuna, Kappazuke, Avocado, Cucumber & Spicy Aioli	90
VEGETABLE (V) Asparagus, Carrot, Cucumber, Avocado, Red Pepper & Spicy Aioli	59
PHILADELPHIA Smoked Salmon, Cucumber, Spring Onion, Avocado, Cream Cheese & Dill	95
CRUNCHY PRAWN Shrimp Tempura, Spicy Crab Meat, Avocado, Cucumber & Spicy Aioli	79
CRISPY SHRIMP TEMPURA Shrimp Tempura, Boston Lettuce, Avocado, Spicy Crab Meat & Unagi Sauce	95
RAINBOW Salmon, Tuna, Yellowtail, Shrimp Tempura, Asparagus, Avocado, Spicy Aioli, Shichimi Tōgarashi & Spring Onion	95
VOLCANO Snow Crab Meat, Spicy Crab Meat, Crab Stick, Cucumber, Avocado, Tobiko & Spicy Aioli	105

SIGNATURE ROLLS

TORI KATSU Chicken, Avocado, Cucumber, Goma Sauce, Red Onion, Chinese Cabbage & Sesame Seed	79
CRUNCH MELT Shrimp Tempura, Asparagus, Avocado, Mozzarella Cheese, Tempura Crunch, Spicy Aioli & Unagi Sauce	89
SALMON PASSION Spicy Salmon, Blowtorched Salmon, Asparagus, Red Onion, Avocado, Pineapple Salsa & Spicy Aioli	89
WAGYŪ TATAKI Seared Wagyū, Asparagus, Cucumber, Tomato, Avocado, Pickled Daikon, Pickled Carrot & Ginger Soy	105
CATERPILLAR (V) Sweet Shiitake Mushroom, Asparagus, Avocado, Red Pepper, Cucumber, Cream Cheese & Spicy Aioli	69
KARMA MIXED PLATTER (36 PIECES) Sashimi - Yellowfin Tuna, Salmon, Grey Mullet - 3 pieces each Nigiri - Yellowfin Tuna, Salmon, Yellowtail, Grey Mullet - 3 pieces each Maki - Spicy Tuna, California, Philadelphia, Vegetable (V) Crunchy Prawn - 3 pieces each	469

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SMALL DISHES

CLASSIC MISO SOUP	25
EDAMAME WITH MALDON SALT OR SRIRACHA BUTTER (V)	25/29
JAPANESE STYLE KOROKKE (V) Sweet Potato, Kabocha, Carrot, Asparagus, Mozzarella Cheese & Green Apple Tartar Sauce	70
12 SPICED CRISPY CALAMARI Calamari, 12-Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli	95
SHRIMP TEMPURA Shrimp, Chive, Spring Onion, Sesame Seed & Peanut Butter Chili Sauce	105
SEARED SCALLOP Fennel, Chinese Cabbage, XO Sauce & Saiyko Miso Butter	105
CHARRED OCTOPUS Katsuo Soya, Padrón Pepper & Potato Corn Purée	125
CRISPY DUCK ROLL Duck Confit, Braised Turnip, Cucumber & Mango Oolong Sauce	85
WAGYŪ BEEF GYOZA Wagyū Beef, Shiitake Mushroom, Celery, Truffle Oil, Crème De Foie Gras & Kabayaki Sauce	105
HOME-MADE DIM SUM (6 PIECES) Aubergine Prawn, Kabocha Chicken & Creamy Sweet Potato	85

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KARMA 'KLASSICS'

MISO BLACK COD (A) Yuzu Saikyo Miso, Pickled Bamboo Shoot	199
TEA SMOKED SALMON Ginger Mirin Glaze, Japanese Plum Coulis	155
ANGRY CHICKEN Purple Potato, Roasted Chili & Angry Sauce	135
CRISPY AROMATIC DUCK Pancake, Cucumber, Spring Onion & Hoi Sin Sauce	
HALF DUCK	209
WHOLE DUCK	415
BAKED PEN SHELL Fennel, Asparagus & Truffle-Miso Thermidor Sauce	125
ROASTED BABY CHICKEN Soba Mai Risotto, Ginger Yoghurt & Lotus Leaf	145

ROBATA

WAGYŪ BEEF SLIDER Home-made Bun, Lettuce, Tomato Chutney, Pickled Cucumber & Garlic Mayo	135
'BLACK ANGUS' FLANK STEAK (220g) Preserved Lemon, Crispy Onion & Harissa Butter	175
TERIYAKI BEEF FILLET (220g) Spring Onion, Sesame Seed & Chili Teriyaki Sauce	299
USDA PRIME STRIPLOIN (300g) Garlic Cream & Truffle Miso	315
8+ WAGYŪ RIBEYE (300g) Kizami Wasabi Vinaigrette, Mustard Aioli & Truffle Miso	629
VEAL CHOP Baby Potato, Asparagus, Garlic Chip & Cauliflower Miso	269

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WOK

VEGETABLE YAKI UDON NOODLE (V)	59
Asparagus, Yellow & Green Pepper, Snow Pea, Bean Sprout, Baby Corn & Gobo Teriyaki Sauce	
JAPANESE COCONUT CURRY (V)	85
Charred Tofu, Broccolini, Asparagus, Broccoli, Baby Carrot & Parsnip Crisp	
SEAFOOD YAKI UDON NOODLE	95
Shrimp, Calamari, Asparagus, Yellow & Green Pepper, Snow Pea, Bean Sprout, Baby Corn & Gobo Teriyaki Sauce	
CHICKEN & CASHEW NUT	105
Chili Flakes, Thai Basil	
KUNG PAO MONKFISH	189
Courgette, Leek, Red Pepper, Green Apple Slaw & Kung Pao Sauce	

SALAD

KARMA SALAD (V)	55
Seasonal Salad, Cucumber, Pink Grapefruit, Asparagus, Celery, Sesame Seed & Creamy Ginger Dressing	
AVOCADO SALAD (V)	65
Seasonal Salad, Avocado, Baby Spinach & Carrot Miso Dressing	
ASIAN CHICKEN SALAD	75
Five Spiced Grilled Chicken, Chinese Cabbage, Red Cabbage, Coriander, Green Beans & Sesame Mustard Dressing	
BURRATA (V)	95
Plum Tomato, Lamb's Lettuce, Shiro Ponzu & Chive Oil	

SIDES

STEAMED JAPANESE RICE (V)	30	BABY PAK CHOI (V)	42
EGG FRIED RICE (V)	40	PADRÓN PEPPER (V)	52
BROCCOLINI (V)	40	MIXED VEGETABLES (V)	52
GREEN ASPARAGUS (V)	50		

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