



## A LA CARTE

## SASHIMI (2 PIECES)

YELLOWFIN TUNA - MAGURO	39
SALMON - SAKE	39
YELLOWTAIL - HAMACHI	49
EEL - UNAGI	59
PRAWN - EBI	45
SCALLOP - HOTATE	49
SEA BASS - SUZUKI	39
BLUEFIN TUNA LOIN - AKAMI	55
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	75

## 6 TYPE SASHIMI

Bluefin Tuna Loin, Yellowfin Tuna, Salmon,  
Yellowtail, Sea Bass, & Prawn - 2 pieces each

209

## 9 TYPE SASHIMI

Bluefin Tuna Loin, Yellowfin Tuna, Salmon, Yellowtail,  
Sea Bass, Scallop, Bluefin Tuna Medium Belly  
Eel, Prawn - 2 pieces each

309

## NIGIRI (2 PIECES)

YELLOWFIN TUNA - MAGURO	39
SALMON - SAKE	39
YELLOWTAIL - HAMACHI	49
EEL - UNAGI	59
PRAWN - EBI	45
SCALLOP - HOTATE	49
SEA BASS - SUZUKI	39
BLUEFIN TUNA LOIN - AKAMI	55
BLUEFIN TUNA MEDIUM BELLY - CHU-TORO	75

## 6 TYPE NIGIRI

Bluefin Tuna Loin, Yellowfin Tuna, Salmon,  
Yellowtail, Sea Bass, & Prawn - 2 pieces each

209

## 9 TYPE NIGIRI

Bluefin Tuna Loin, Yellowfin Tuna, Salmon, Yellowtail,  
Sea Bass, Scallop, Bluefin Tuna Medium Belly  
Eel, Prawn - 2 pieces each

309

(V) Vegetarian (A) Alcohol (N) Nuts

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

## MAKI ROLLS

<b>CALIFORNIA</b> Crab Stick, Avocado, Cucumber, Tobiko & Spicy Aioli	75
<b>CHILI GARLIC TUNA</b> Yellowfin Tuna, Cucumber, Avocado, Kanpyo & Chili Garlic Mayo	75
<b>VEGETABLE (V)</b> Asparagus, Carrot, Cucumber, Avocado & Red Pepper	59
<b>PHILADELPHIA</b> Smoked Salmon, Cucumber, Spring Onion, Avocado & Cream Cheese	95
<b>CRUNCHY PRAWN</b> Shrimp Tempura, Crab Stick, Avocado, Cucumber & Spicy Aioli	79
<b>CRISPY SHRIMP</b> Shrimp Tempura, Boston Lettuce, Avocado, Crab Stick & Unagi Sauce	95
<b>RAINBOW</b> Salmon, Tuna, Yellowtail, Shrimp Tempura, Asparagus, Avocado, Spicy Aioli, Shichimi Tōgarashi & Spring Onion	95
<b>VOLCANO</b> Crab Stick, Cucumber, Avocado, Tobiko & Goma Dressing	89

## SIGNATURE ROLLS

<b>SPICY SALMON</b> Shallot, Fennel, Kanpyo, Tobiko, Spring Onion & Sriracha Aioli	75
<b>CRUNCH MELT</b> Shrimp Tempura, Asparagus, Avocado, Mozzarella Cheese, Tempura Crunch, Spicy Aioli & Unagi Sauce	89
<b>TUNA REVOLUTION</b> Yellowfin Tuna, Shrimp Tempura, Nori Paste & Wakame Salad	85
<b>TRUFFLE SALMON</b> Salmon, Asparagus, Avocado, Parmesan Cheese & Truffle Tapenade	89
<b>KARMA MIXED PLATTER (36 PIECES)</b> Sashimi - Bluefin Tuna Chu-Toro, Yellowfin Tuna, Salmon, Sea bass, Yellowtail - 2 pieces each Nigiri - Bluefin Tuna Loin, Yellowfin Tuna, Salmon, Yellowtail - 2 pieces each Maki - Chili Garlic Tuna, California, Spicy Salmon, Vegetable (V), Rainbow, Crunchy Prawn - 3 pieces each	469

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## SEAFOOD & RAW

<b>SALMON TARTARE</b> Toasted Ciabatta, Wasabi Tobiko, Aonori Powder & Yuzu Garlic Aioli	79
<b>CEVICHE MIXTO</b> Octopus, Calamari, Prawn, Fennel, Plum, Parsley & Shallot Vinaigrette	89
<b>YELLOWTAIL CARPACCIO</b> Chuka Wakame, Shallot, Green Grape Salsa & Ume Ponzu Dressing	89
<b>BLUEFIN TUNA TACO</b> Avocado, Fennel & Kizami Wasabi Aioli	99
<b>SEA BASS CRUDO</b> Yuzu Kosho, Japanese Plum Coulis & Black Olive Sour Cream	79
<b>JAPANESE TUNA PIZZA</b> Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce	95

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## SOUP

CLASSIC MISO SOUP	25
SHRIMP & CRAB WONTON SOUP - Small / Large	39/69

## DIM SUM

AUBERGINE PRAWN (4PCS)	49
KOBOCHA CHICKEN (4PCS)	39
CREAMY SWEET POTATO (V) (4PCS)	39
WAGYU BEEF TRUFFLE (4PCS)	59
DIM-SUM BASKET (8PCS) Wagyū Beef, Prawn, Chicken & Sweet Potato (2 pcs each)	89

## GYOZA

BLACK COD GYOZA White Cabbage, Bamboo Shoot, Chive & Orange Miso	89
WAGYŪ BEEF GYOZA Wagyū Beef, Shiitake Mushroom, Celery, Truffle Oil, Crème De Foie Gras & Kabayaki Sauce	95

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## SMALL DISHES

EDAMAME WITH MALDON SALT OR SRIRACHA BUTTER (V)	25/29
JAPANESE KOROKKE (V) Sweet Potato, Kabocha, Carrot, Asparagus, Mozzarella Cheese & Green Apple Tartar Sauce	69
12 SPICED CRISPY CALAMARI Calamari, 12-Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli	95
SHRIMP TEMPURA (N) Shrimp, Chive, Spring Onion, Sesame Seed & Peanut Butter Chili Sauce	89
SESAME PRAWN TOAST Sweet Chili Sauce	59
MISO EGGPLANT (V) Pickled Beetroot, Chickpea & Aka Miso Sauce	59
SOY BUTTERNUT SQUASH Creamy Spinach & Japanese Plum Ponzu	59
CHICKEN YAKITORI Teriyaki Sauce	39
CRISPY DUCK ROLL Duck Confit, Braised Turnip, Cucumber & Mango Oolong Sauce	85
KARMA BEEF TATAKI Bok Choy, Edamame, Eryngii Mushroom, Shallot Ponzu Dressing & Spicy Teriyaki Sauce	85
DUCK BAO BUN (2pcs) Bok Choy, Red Chili & Hoisin Sauce	59

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## KARMA 'KLASSICS'

PASSION FRUIT MISO BLACK COD Courgette, Fennel & Passion Fruit Miso	199
SHOYU ZUKE SALMON Grilled Asparagus, Pickled Shimeji Mushroom & Butternut Squash Purée	139
ANGRY CHICKEN Purple Potato, Roasted Chili & Angry Sauce	135
CRISPY AROMATIC DUCK Pancake, Cucumber, Spring Onion & Hoisin Sauce	
HALF DUCK	199
WHOLE DUCK	389
SPICY KOREAN BBQ SPARE RIB Pickled Ginger, Red Chili, Coriander & Korean Chili Sauce	109
SZECHUAN BEEF TENDERLOIN Courgette, Baby Corn, Sugar Snap, Bok Choy & Gobo Teriyaki	159
BLACK BEAN CHICKEN KARAAGE Black Bean Sauce	85

## ROBATA

WAGYŪ BEEF SLIDER Home-made Bun, Lettuce, Tomato Chutney, Pickled Cucumber & Garlic Mayo	125
'BLACK ANGUS' FLANK STEAK (180g) Preserved Lemon, Crispy Onion & Harissa Butter	99
TERIYAKI BEEF FILLET (180g) Spring Onion, Sesame Seed & Chili Teriyaki Sauce	189
USDA PRIME STRIPLOIN (200g) Garlic Cream & Truffle Miso	179
USDA PRIME RIB EYE (200g) Kizami Wasabi & Hoisin Miso	199

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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, 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 (N)	105
Chili Flakes & Thai Basil	
KUNG PAO SHRIMP (N)	115
Courgette, Leek, Spring Onion, Cashew Nut & XO 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	
WAKAME SALAD	55
Seaweed, Cabbage, Onion, Cucumber & Sesame Seed	

## SIDES

STEAMED JAPANESE RICE (V)	30	BABY PAK CHOI (V)	42
EGG FRIED RICE (V)	40	WOK STIR FRY BROCCOLINI	50
SESAME AVOCADO POKE BOWL (V)	50	MIXED VEGETABLES (V)	52
GREEN ASPARAGUS (V)	50	TRUFFLE HONEY SWEET POTATO (V)	40

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