



A LA CARTE

SASHIMI (2 PIECES)

YELLOWFIN TUNA - MAGURO	40
SALMON - SAKE	40
YELLOWTAIL - HAMACHI	50
EEL - UNAGI	60
PRAWN - EBI	45
SCALLOP - HOTATE	50
SEA BASS - SUZUKI	40
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

220

9 TYPE SASHIMI

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

320

NIGIRI (2 PIECES)

YELLOWFIN TUNA - MAGURO	40
SALMON - SAKE	40
YELLOWTAIL - HAMACHI	50
EEL - UNAGI	60
PRAWN - EBI	45
SCALLOP - HOTATE	50
SEA BASS - SUZUKI	40
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

220

9 TYPE NIGIRI

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

320

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

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

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

MAKI ROLLS

VEGETABLE (V) Asparagus, Carrot, Cucumber, Avocado & Red Pepper	60
CALIFORNIA Crab Stick, Avocado, Cucumber, Tobiko & Spicy Aioli	75
CRUNCHY PRAWN Shrimp Tempura, Crab Stick, Avocado, Cucumber & Spicy Aioli	80
CRISPY SHRIMP Shrimp Tempura, Boston Lettuce, Avocado, Crab Stick & Unagi Sauce	95
RAINBOW Salmon, Tuna, Yellowtail, Shrimp Tempura, Asparagus, Avocado, Spicy Aioli, Shichimi Tōgarashi & Spring Onion	95
VOLCANO Crab Stick, Cucumber, Avocado, Tobiko & Goma Dressing	90
CHILI GARLIC TUNA Yellowfin Tuna, Cucumber, Avocado, Kanpyo & Chili Garlic Mayo	75
PHILADELPHIA Smoked Salmon, Cucumber, Spring Onion, Avocado & Cream Cheese	95

SIGNATURE ROLLS

CRUNCH MELT Shrimp Tempura, Asparagus, Avocado, Mozzarella Cheese, Tempura Crunch, Spicy Aioli & Unagi Sauce	90
TUNA REVOLUTION Yellowfin Tuna, Shrimp Tempura, Nori Paste & Wakame Salad	85
SPICY SALMON Shallot, Fennel, Kanpyo, Tobiko, Spring Onion & Sriracha Aioli	75
TRUFFLE SALMON Salmon, Asparagus, Avocado, Parmesan Cheese & Truffle Tapenade	90
KARMA MIXED PLATTER (36 PIECES) 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	470

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SEAFOOD & RAW

CEVICHE MIXTO Octopus, Calamari, Prawn, Fennel, Plum, Parsley & Shallot Vinaigrette	90
JAPANESE TUNA PIZZA Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce	95
SALMON TARTARE Toasted Ciabatta, Wasabi Tobiko, Aonori Powder & Yuzu Garlic Aioli	80
YELLOWTAIL CARPACCIO Chuka Wakame, Shallot, Green Grape Salsa & Ume Ponzu Dressing	90
BLUEFIN TUNA TACO Avocado, Fennel & Kizami Wasabi Aioli	100
SEA BASS CRUDO Yuzu Kosho, Japanese Plum Coulis & Black Olive Sour Cream	80

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SOUP

CLASSIC MISO SOUP	25
SHRIMP & CRAB WONTON SOUP - Small / Large	40/70

DIM SUM

CREAMY SWEET POTATO (V) (4PCS)	40
AUBERGINE PRAWN (4PCS)	50
KOBOCHA CHICKEN (4PCS)	40
WAGYU BEEF TRUFFLE (4PCS)	60
DIM-SUM BASKET (8PCS) Wagyū Beef, Prawn, Chicken & Sweet Potato (2 pcs each)	90

GYOZA

BLACK COD GYOZA White Cabbage, Bamboo Shoot, Chive & Orange Miso	90
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)	25/30
JAPANESE KOROKKE (V) Sweet Potato, Kabocha, Carrot, Asparagus, Mozzarella Cheese & Green Apple Tartar Sauce	70
MISO EGGPLANT (V) Pickled Beetroot, Chickpea & Aka Miso Sauce	60
SOY BUTTERNUT SQUASH Creamy Spinach & Japanese Plum Ponzu	60
SESAME PRAWN TOAST Sweet Chili Sauce	60
SHRIMP TEMPURA (N) Shrimp, Chive, Spring Onion, Sesame Seed & Peanut Butter Chili Sauce	90
12 SPICED CRISPY CALAMARI Calamari, 12-Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli	95
CHICKEN YAKITORI Teriyaki Sauce	40
CRISPY DUCK ROLL Duck Confit, Braised Turnip, Cucumber & Mango Oolong Sauce	85
DUCK BAO BUN (2pcs) Bok Choy, Red Chili & Hoisin Sauce	60
KARMA BEEF TATAKI Bok Choy, Edamame, Eryngii Mushroom, Shallot Ponzu Dressing & Spicy Teriyaki Sauce	85

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KARMA 'KLASSICS'

PASSION FRUIT MISO BLACK COD Courgette, Fennel & Passion Fruit Miso	200
SHOYU ZUKE SALMON Grilled Asparagus, Pickled Shimeji Mushroom & Butternut Squash Purée	140
ANGRY CHICKEN Purple Potato, Roasted Chili & Angry Sauce	135
BLACK BEAN CHICKEN KARAAGE Black Bean Sauce	85
CRISPY AROMATIC DUCK Pancake, Cucumber, Spring Onion & Hoisin Sauce	
HALF DUCK	200
WHOLE DUCK	390
SPICY KOREAN BBQ VEAL SPARE RIB Pickled Ginger, Red Chili, Coriander & Korean Chili Sauce	110
SZECHUAN BEEF TENDERLOIN Courgette, Baby Corn, Sugar Snap, Bok Choy & Gobo Teriyaki	160

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	100
TERIYAKI BEEF FILLET (180g) Spring Onion, Sesame Seed & Chili Teriyaki Sauce	190
USDA PRIME STRIPLOIN (200g) Garlic Cream & Truffle Miso	180
USDA PRIME RIB EYE (200g) Kizami Wasabi & Hoisin Miso	200

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WOK

VEGETABLE YAKI UDON NOODLE (V)	60
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	
KUNG PAO SHRIMP (N)	115
Courgette, Leek, Spring Onion, Cashew Nut & XO Sauce	
CHICKEN & CASHEW NUT (N)	105
Chili Flakes & Thai Basil	

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	
WAKAME SALAD	55
Seaweed, Cabbage, Onion, Cucumber & Sesame Seed	
ASIAN CHICKEN SALAD	75
Five Spiced Grilled Chicken, Chinese Cabbage, Red Cabbage, Coriander, Green Beans & Sesame Mustard Dressing	

SIDES

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

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