



NYE CANAPÉ MENU 2020

RAW & SEAFOOD

SEAFOOD TARTARE

Toasted ciabatta, wasabi tobiko,
aonori, yuzu garlic aioli

SALMON CARPACCIO

Truffle ponzu, pickled onion,
tomato salsa, chives, cress

BLUEFIN TUNA TACOS

Avocado, fennel, kizami wasabi aioli

BLUEFIN TUNA TATAKI

Sesame soy ginger dressing,
mango, red daikon

MAKI

VEGGIE V

Pickled shiitake, cucumber,
avocado, wasabi mayo

BLUE FIN TUNA

Avocado, green tobiko, truffle

SPICY SALMON

Red chili, mango, red tobiko,
sriracha aioli

VOLCANO

Crab, red tobiko, avocado,
kewpie mayo

HOT

SESAME PRAWN TOAST

Sweet chili sauce

SHRIMP TEMPURA

Peanut chili sauce

12 SPICE FRIED CALAMARI

Mustard aioli

CRISPY DUCK ROLL

Hoisin, mango oolong sauce

WAGYU BEEF GYOZA

Truffle tapenade

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"



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VEGGIE V

Pickled shiitake, cucumber, avocado, wasabi mayo

BLUEFIN TUNA

Avocado, green tobiko, truffle

SPICY SALMON

Red chili, mango, red tobiko, sriracha aioli

VOLCANO

Crab, red tobiko, avocado, kewpie mayo

HOT

SESAME PRAWN TOAST

Sweet chili sauce

SHRIMP TEMPURA

Peanut chili sauce

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