



clap

BESPOKE EVENTS





ABOUT CLAP DUBAI



Located in the heart of Dubai International Financial Centre (DIFC), CLAP Dubai is the district's largest rooftop restaurant and lounge. The venue brings together contemporary Japanese cuisine, design, and atmosphere in a setting that feels alive and intentional.

The space spans an indoor restaurant, terrace, bar, and lounge, accommodating up to 380 guests. Interiors are defined by striking contrasts: an eclectic chandelier of 2,100 suspended toys and a 360° bar. It's the juxtaposition of these modern, bold design elements against the natural woods and solid stone used across the kitchen, seating, and flooring that create a vibrant place to eat, drink and socialise.

VIRTUAL TOUR



RESTAURANT BAR



The bar sits at the heart of the restaurant. Crowned by a suspended toy conveyor, as familiar figures circle overhead.

Cocktails draw inspiration from Tokyo's nightlife, crafted with precision and a playful edge. The menu features distinctive ingredients such as yuzu-infused Roku gin, unfiltered sake, wasabi-infused rye whisky, Midori, and Japanese whiskies including Yamazaki 12 and Toki. An extensive mocktail selection is also available, created with the same focus on balance and freshness.

CAPACITY

Total Seating Capacity: 19 Guests

Total Standing Capacity: 100 Guests



TERRACE



The only rooftop in DIFC, CLAP's terrace opens onto 180° views of Dubai's skyline. From warm sunsets to glimmering city lights after dark, the L-shaped terrace frames the city at every hour. Open from lunchtime through to the early hours during Dubai's cooler months, the terrace creates a relaxed setting for open-air dining and evenings above the city.

CAPACITY

Total Seating Capacity: 98 Guests

Total Standing Capacity: 261 Guests



RESTAURANT



The restaurant offers expansive views of the city skyline. At its centre, the open kitchen brings energy to the room, with the chef brigade in full view and the rhythm of service unfolding throughout the space.



CAPACITY

Total Seating Capacity: 137 Guests
Total Standing Capacity: 260 Guests





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ABOUT ONGAKU



The CLAP Dubai experience extends to Ongaku, its award-winning rooftop speakeasy that draws inspiration from Tokyo's nightlife. Nestled behind a discreet red door, the space opens onto the largest rooftop terrace in DIFC, with unobstructed views of Emirates Towers, the Museum of the Future, and DIFC.

Translating to "music" in Japanese, Ongaku is a late-night destination designed by the CLAP team for immersive, high-energy experiences with DJs and performers setting the rhythm.

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THE LOUNGE



The lounge is Ongaku's intimate private space, tucked beyond the main restaurant. Guests can enjoy a curated bites menu alongside the Ongaku cocktail selection, with sets by international DJs, creating a dynamic yet intimate atmosphere.

CAPACITY

Total Seating Capacity: 34 Guests

Total Standing Capacity: 60 Guests

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THE TERRACE



The terrace offers sweeping views of Dubai's skyline as the sun sets. The space is versatile to suit any occasion, creating a cosmopolitan setting for gatherings above the city.

CAPACITY

Total Seating Capacity: 90 Guests

Total Standing Capacity: 150 Guests

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COMING SOON



Introducing Our New Private Dining Room

An exciting new addition to CLAP is arriving soon.

Thoughtfully designed to offer complete privacy in a refined setting, our new private dining room will provide the perfect backdrop for intimate celebrations, corporate entertaining and exclusive gatherings.

Up to 16 guests for an elegant seated dining experience.

Up to 30 guests for a standing canapé reception with exclusive access to the adjoining private terrace.

Opening soon, this beautifully reimagined space will combine CLAP's signature contemporary Japanese cuisine, exceptional service and sophisticated design to create a truly memorable experience.

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CUISINE



The à la carte menu blends Japanese precision with global warmth for a modern, soulful experience, from smaller plates to indulgent mains and irresistible desserts. For a truly curated journey, guests can choose the Omakase menu, with flavours hand-picked by the chef.

A dedicated vegetarian menu is available, with tailored, set and canapé menus available on request.



SET MENUS

TSUBAKI

AED 650

BITES

GRILLED EDAMAME spicy GF, VG, V
YELLOWTAIL USUZUKURI coriander, jalapeño, kelp goma dressing
🌀 UMAMI CHICKEN WINGS peruvian anticucho honey sauce

STARTERS

SNOW CRAB SALAD white miso dressing, tanuki, tobiko SF
ROCK SHRIMP TEMPURA spicy chili mayo, chives SF
WAGYU & FOIE GRAS GYOZA dashi parmesan, fresh black truffle

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: AKAMI, YELLOWTAIL, SALMON GF
NIGIRI: O-TORO, SALMON, SEA BASS GF
ROLL: CRISPY SHRIMP CHU-TORO SF

MAIN COURSES

SHOYU CHILEAN SEA BASS sunomono, serori salsa
WAGYU STRIPLOIN

SIDES

VEGETABLE STONE BOWL VG
KIZAMI WASABI MASHED POTATO V

DESSERT

🌀 CLAP SIGNATURE DESSERT PLATTER N

SAKURA

AED 450

BITES

GRILLED EDAMAME spicy GF, VG, V
PADRON PEPPERS sweet honey miso, sesame seeds GF, V
🌀 CRISPY RICE SALMON spring onion, masago, spicy mayo GF, VG, V

STARTERS

🌀 CRISPY SHIITAKE SALAD goma dressing VG, V
🌀 SQUID KARAAGE aji panka aioli

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: HAMACHI, SALMON, AKAMI GF
NIGIRI: SALMON, SEA BASS, BELL PEPPER GF
ROLL: SHRIMP TEMPURA SF, BLACK GARDEN GF, VG

MAIN COURSES

SALMON TERIYAKI sunomono CLAP way
CLAP TENDER CHICKEN umami barley miso, yuzu daikon

SIDES

EGGPLANT AGEBITASHI V, VG
STEAMED WHITE RICE GF, VG, V

DESSERT

VANILLA PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut pralin
MOCHI ICE CREAM

KIKU

VEGETARIAN

AED 300

BITES

EDAMAME sea salt GF, VG, V
PADRON PEPPERS sweet honey miso, sesame seeds GF, V
🌀 CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG, V

STARTERS

CRISPY SHIITAKE SALAD goma dressing VG, V
🌀 TOFU KARAAGE creamy aji amarillo

SUSHI

SELECTION OF NIGIRI AND MAKI
NIGIRI: AVOCADO, BELL PEPPER, ASPARAGUS GF, VG
ROLL: BLACK GARDEN, SHIITAKE MUSHROOM GF, VG

MAIN COURSES

VEGETABLE STONE BOWL chili garlic, hijiki, tofu, dashi soy V
MISO EGGPLANT gari yuzu miso, myoga GF, V

SIDES

SHOYU BROCOLINI VG, V

DESSERT

EXOTIC FRUITS OF THE SEASON VG, V
CLAP SORBET

🌀 - signature | GF - gluten free | N - nuts | VG - vegan | V - vegetarian. Not all ingredients are listed.

Please inform our team of any allergy or dietary requirements. Please note All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

CANAPE MENUS

MENU 1 AED 250 PER PERSON

STARTERS

☞ TOFU KARAAGE
TOMATO & WATERMELON CEVICHE
☞ CRISPY RICE SALMON

SUSHI

CREAMY SALMON ROLL
ASPARAGUS TEMPURA ROLL
HIJIKI SPICY TUNA ROLL

MAIN COURSES

BLACK COD IN BABY GEM LETTUCE
CHICKEN KUSHIYAKI - ANTICUCHO
SALMON KUSHIYAKI - TERIYAKI

DESSERT

CLAP MOCHI ICE CREAM

MENU 2 AED 400 PER PERSON

STARTERS

☞ GRILLED UMAMI CHICKEN WINGS
WAGYU BEEF TARTAR & BIWA CAVIAR
☞ ROCK SHRIMP TEMPURA

SUSHI

CRAZY CALIFORNIA ROLL
SHRIMP TEMPURA ROLL
HIJIKI SPICY TUNA ROLL

MAIN COURSES

BLACK COD IN BABY GEM LETTUCE
CHICKEN KUSHIYAKI - ANTICUCHO
WAGYU BEEF KUSHIYAKI - TERIYAKI

DESSERT

CLAP MOCHI ICE CREAM
MISO CARAMEL CHOCOLATE TART

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.
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BEVERAGE MENUS

MENU 1

AED 150 PER PERSON
NON-ALCOHOLIC

MOCKTAILS

VIRGIN MOJITO passion fruit, raspberry
VIRGIN MARY

SOFT DRINKS

STILL WATER | SPARKLING
SOFT DRINKS
TEA | COFFEE

MENU 2

AED 300 PER PERSON

WINE

PROSECCO
HOUSE WHITE WINE | HOUSE RED WINE

HOUSE SPIRITS

VODKA
GIN
WHISKY
RUM

BEER

KIRIN ICHIBAN

MOCKTAILS

VIRGIN MOJITO passion fruit, raspberry
VIRGIN MARY

SOFT DRINKS

STILL WATER | SPARKLING
SOFT DRINKS
TEA | COFFEE
JUICES

MENU 3

AED 450 PER PERSON

WINE

PROSECCO
CHAMPAGNE
HOUSE WHITE WINE | HOUSE RED WINE

HOUSE SPIRITS

VODKA
GIN
WHISKY
RUM

BEER

KIRIN ICHIBAN

COCKTAILS

SHIBUYA SHAKEDOWN
Coriander infused tequila, yuzu cordial,
agave syrup, shansho pepper

ABOVE THE CLOUDS

Vodka, unfiltered sake, pickled ginger,
lychee, orange blossom

MOCKTAILS

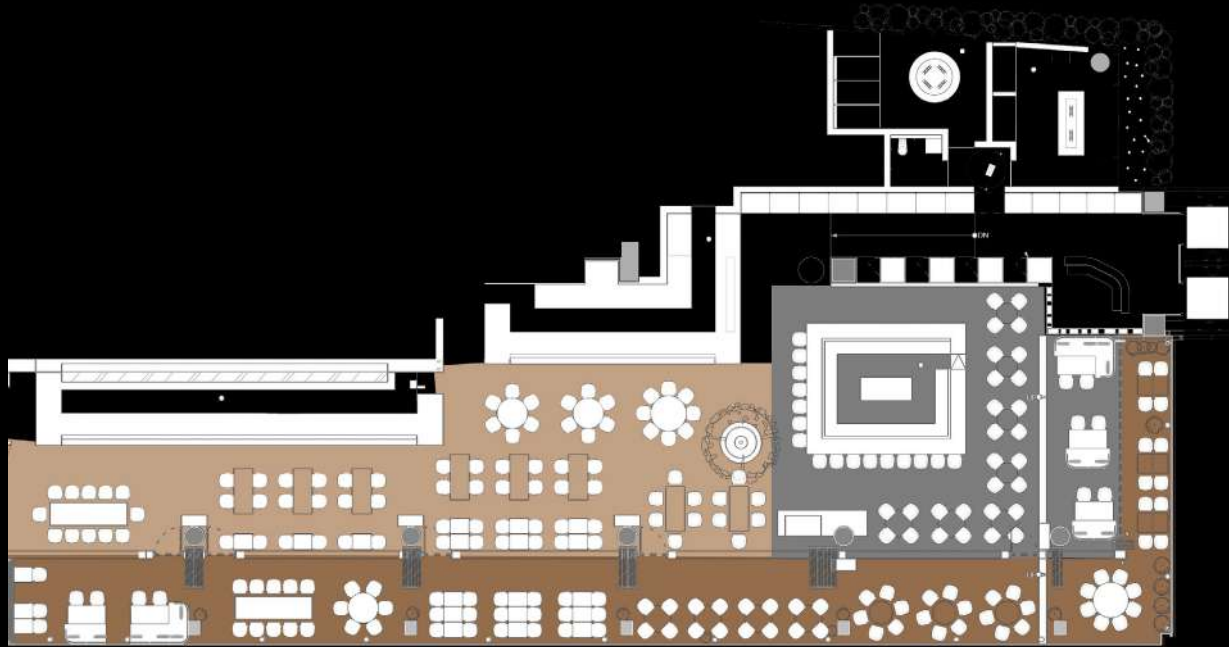
VIRGIN MOJITO
passion fruit, raspberry
VIRGIN MARY

SOFT DRINKS

STILL WATER | SPARKLING
TEA | COFFEE
JUICES
SOFT DRINKS

All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

FLOOR PLAN



FLOOR PLAN

-  **CLAP** (outdoor) - 98 seats / 261 standing
-  **CLAP** (indoor) - 137 seats / 260 standing
-  **BAR AREA** - 19 seats / 100 standing

FACT SHEET

FACT SHEET



OPERATING HOURS

Daily - 12pm to 3am

DRESS CODE

Smart Casual / Smart Elegant (Ongaku)

PARKING

Dedicated valet parking available on GD1 opposite Standard Chartered. Complimentary up to 3 hours.

CAPACITY

Our total capacity in the restaurant, bar & terrace is 250 guests seated and 450 guests standing

AUDIO / VISUAL

We can provide a production manager who will cater to your specific event requirements. Microphones, projectors, LED screens, podiums, lecterns, etc. are available upon request.

ENTERTAINMENT

In-house DJ available upon request.

CONTACT US



LOCATION

DIFC, Gate Village Building 11, Level 9

SOCIAL

www.claprestaurant.com

@clapdxh #ClapDubai

@ongakubyclap #ongakubyclap

SALES & EVENTS TEAM CONTACT

clap.sales@alphamind-group.com

PLEASE NOTE

7 days notice or forfeit of deposit.
All bookings require 50% deposit to secure.

VIRTUAL TOUR

