



DUBAI

LONDON

IBIZA

BEIRUT

STARTERS

HAJIMERU

 **MISO SOUP**
wakame, tofu, spring onions GF, VG, V 43

WAGYU & FOIE GRAS GYOZA
dashi parmesan, fresh black truffle 245

SEA BASS & MANGO CEVICHE
lime, cucumber, coriander, waka momo 152

YELLOW TAIL USUZUKURI
coriander, jalapeño, kelp goma dressing 148

 **CHU-TORO TATAKI**
yuzu jelly, chili daikon,
black goma layu dressing 163

HOKKAIDO SCALLOPS
foie gras, mixed berries, vanilla miso,
balsamic reduction SF, GF 226

SALADS

SARADA

 **CLAP**
dried miso, truffle, CLAP dressing GF, V 59

KAISO
seaweed, white goma dressing 98

SNOW CRAB
white miso dressing, tanuki, tobiko SF 116

 **CRISPY SHIITAKE**
goma dressing VG, V 60

SMALL PLATES

ZENSAI

EDAMAME
sea salt GF, VG, V 40

GRILLED EDAMAME
spicy GF, VG, V 42

PADRON PEPPERS
sweet honey miso, sesame seeds GF, V 51

 **BLACK COD BABY GEM**
foie gras, citrus miso, kadaifi 149

UMAMI CHICKEN WINGS
peruvian anticucho honey sauce 80

 **CRISPY RICE SALMON**
spring onion, masago, spicy mayo 64

KING CRAB TACOS
wasabi mayo, avocado, unagi sauce SF 100

WAGYU TARTARE & BIWA CAVIAR
sando bread, truffle mayo 160

OMAKASE

In the spirit of omakase, the art of trusting the chef, let us take the lead. Enjoy a curated selection of dishes that capture the essence of CLAP.

SIGNATURE 750

PREMIUM 1150

WINE PAIRING 950 | 1650

 - signature | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish
All prices in AED, inclusive of 5% VAT and subject to 7% authority fees & 10% service charge.



SIGNATURE ROLLS

SAIN ROLLS

6 PIECES

-  **SHRIMP TEMPURA**
avocado, cucumber, kimchi mayo SF 80
- SPICY TUNA MAKI**
takuan, asparagus, kadaifi, aji amarillo 107
- SOFT SHELL CRAB**
masago, avocado, shiso, sesame seeds SF 96
- LOBSTER TEMPURA**
avocado, cucumber, yuzu truffle, caviar SF 326
-  **SALMON VOLCANO**
tempura, spicy mayo, tobiko, spring onions, sesame 93
- CRISPY SHRIMP AND CHU-TORO**
tanuki, spicy mayo, yuzu truffle dressing SF 116
-  **CRAZY CALIFORNIA**
king crab, avocado, wasabi mayo SF 190
- SCALLOP KADAIFI**
asparagus, spicy mayo SF 123
- RAINBOW**
snow crab, hamachi, tuna, salmon, takuan SF 103

SASHIMI & NIGIRI

3 PIECES 2 PIECES

- AKAMI** GF 64
- CHU-TORO** GF 86
- O-TORO** GF 105
- OCTOPUS** GF 50
- SCALLOPS** GF 83
- YELLOW TAIL** GF 71
- SALMON** GF 53
- SEA BASS** GF 53
- SWEET SHRIMP** GF, SF 75
- EBI SHRIMP** GF, SF 61
- UNAGI** 86

PREMIUM NIGIRI

- CHEF'S SELECTION** 8 PIECES 365
- SHISO SEA BASS** 49 PER PIECE
- NEGI AKAMI** 49 PER PIECE
- GARI WASABI SALMON** 49 PER PIECE
- YUZU SCALLOPS** 49 PER PIECE
- TORO CAVIAR** 65 PER PIECE
- WAGYU FOIE GRAS** 65 PER PIECE
- HAMACHI WASABI** 49 PER PIECE
- TASMANIAN SALMON** 49 PER PIECE

GRILLED YAKIMONO

SEA BASS AMAPENO
coriander, red onion, sakura mix GF 203

CLAP TENDER CHICKEN
umami barley miso, yuzu daikon 185

SALMON TERIYAKI
sunomono CLAP way 204

 **MARINATED LAMB RACK 3 PIECES**
kimchi CLAP way 344

TEMPURA

 **SQUID KARAAGE**
aji panka aioli 71

ROCK SHRIMP TEMPURA
spicy chili mayo, chives SF 116

SHOJIN TEMPURA
selected vegetables, daikon oroshi,
green tea salt v 90

 **TOFU KARAAGE**
creamy aji amarillo 68

SOFT SHELL CRAB TEMPURA
sweet ponzu sauce SF 131

SIDES OKAZU

EGGPLANT AGEBITASHI v, VG 56

STEAMED WHITE RICE GF, V, VG 17

KIZAMI WASABI MASHED POTATO v 54

BROCCOLINI v, VG 56

MAIN COURSES MEINKÖSU

SHOYU CHILEAN SEA BASS
sunomono, serori salsa 270

 **BLACK COD MISO**
sweet citrus miso sauce GF 254

CLAP STYLE TIGER PRAWNS
TOBAN-YAKI SF 206

WAGYU STONE BOWL
australian striploin MB-7, chili garlic,
hijiki, dashi soy 348

AUSTRALIAN WAGYU

Your chosen cut is served with a selection of sauces:
teriyaki, red and yellow anticucho, and chimichurri N

TENDERLOIN MB5 160g 424

RIBEYE MB9+ 160g 495

SIRLOIN MB6-7 160g 395

TOMAHAWK RIBEYE 1.5kg 1499

TOMAHAWK RIBEYE 3kg 2977



VEGETARIAN MENU

ZENSAI TO HAJIMERU BITES TO STARTERS

PADRON PEPPERS

sweet honey miso, sesame seeds GF, V 51

EDAMAME

sea salt GF, VG, V 40

GRILLED EDAMAME

spicy GF, VG, V 42



TOFU KARAAGE

creamy aji amarillo 68



CRISPY RICE AVOCADO

yuzu juice, coriander, shiitake mushroom GF, VG 49

KAISO SALAD

seaweed, white goma dressing VG 98

EGGPLANT AGEBITASHI

soy mirin sauce 56



CRISPY SHIITAKE SALAD

goma dressing VG 60

SHOJIN TEMPURA

selected vegetables, daikon oroshi,
green tea salt V 90

MEINKŌSU MAIN COURSES

GRILLED SILKEN TOFU

daikon oroshi, mix herbs GF 93

VEGETABLE STONE BOWL

chili garlic, hijiki, tofu, dashi soy V 138

MISO EGGPLANT

gari yuzu miso, myoga GF, V 71

MIXED VEGETABLE KUSHIYAKI

hot miso, hijiki, yuzu daikon 85

NIGIRI

2 PIECES

AVOCADO GF, VG 49

MANGO GF, VG 49

ASPARAGUS GF, VG 49

BELL PEPPER GF, VG 49

MAKI

6 PIECES

AVOCADO GF, VG 49

CUCUMBER GF, VG 49

ASPARAGUS GF, VG 49

URAMAKI

6 PIECES

BLACK GARDEN

cucumber, carrot, bell pepper,
avocado GF, VG 61

ASPARAGUS TEMPURA

spicy mayo, avocado, sesame seeds 49

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