



DUBAI

LONDON

IBIZA

BEIRUT

OTSUMAMI

STEAMED EDAMAME

sea salt GF, VG, V 7

GRILLED EDAMAME

yuzu miso VG 8

MISO SOUP

wakame, tofu, spring onions GF 7

WAGYU KATSU SANDO 4pcs 55

CHEESE PUFFS

cured wagyu, fresh black truffle 3pcs 17

HOMEMADE CHIPS

Oscietra caviar, yuzu cream 85

PREMIUM TARTARE

otoro & caviar, salmon & ikura, hamachi & truffle, rice crackers 99

SALADS

CRISPY BEEF SALAD

crispy potato, sweet soy 22

SEAWEED SALAD

sesame ginger soy V 16

CRISPY SHIITAKE

goma dressing VG 19

SEASONAL SALAD

cucumber, avocado, umeboshi dressing VG, N 14

NEW STYLE SASHIMI

HAMACHI

chili relish, red pepper dressing 22

SALMON TATAKI

kabosu wafu soy N 18

RAW TUNA

sesame yuzu truffle dressing, umami tenkatsu SF 23

LIGHTLY SEARED WAGYU

tahoon mayo, crispy rice 37

JAPANESE WAGYU A5

truffle ponzu butter 62

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.

PREMIUM 120

GYOZA & TEMPURA

BEEF GYOZA

yuzu ponzu SF 38

BLACK COD & RED SHRIMP GYOZA

chili ponzu SF 18

ASSORTED VEGETABLE TEMPURA

mushroom dashi broth V 12

PRAWN TEMPURA

dashi broth SF 15

FRIED MARINATED TOFU

red yuzu kosho aioli V 15

SQUID KARAAGE

gochujang mayo SF 16

ROCK SHRIMP TEMPURA

spicy chili mayo, chives SF 21

GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

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

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

BATTERA (TABLE SERVICE)

- BLUEFIN TUNA Oscietra caviar 31
- WAGYU uni SF 33
- SALMON ikura 18

SASHIMI & NIGIRI

3 PIECES 2 PIECES

- AKAMI bluefin tuna 14
- CHU-TORO medium fatty tuna 18
- O-TORO fatty tuna 21
- HAMACHI yellowtail 14
- SAKE salmon 10
- EBI poached prawn SF 12
- BOTAN EBI spot prawn SF 14
- HOTATE scallop SF 23
- UNI sea urchin SF 31
- UNAGI freshwater eel 10

SIGNATURE NIGIRI

2 PIECES

- WAGYU & FOIE GRAS 22
- AKAMI & UNI SF 34
- OTORO & FOIE GRAS 25
- AGED PARMESAN seaweed paste 13

HYŌJUN SUSHI PLATTER

CHEF'S CHOICE 120
30 PIECES

URAMAKI

- CLAP MAKI
tuna, wagyu A5, yukke sauce 55
- ABURI KING CRAB
ama ebi, avocado, cucumber, yuzu kosho mayo SF 42
- SPICY TUNA
ssamjang, spicy furikake, wasabi mayo 20
- EBI TEMPURA
gochujang, braised red onion, pickles SF 18
- CALIFORNIA CRAB
avocado, orange tobiko, yuzu mayo SF 18
- WAGYU
asparagus tempura, Oscietra caviar, yakiniku sauce 48
- TORIKATSU
daikon, Japanese curry mayo 19
- SALMON VOLCANO
tempura flakes, spicy mayo, tobiko, spring onions, sesame 16
- ROCK SHRIMP TEMPURA
yamagobo, dynamite sauce SF 21
- SAKE MISO ARARE
avocado, arare, spicy miso 18
- HAMACHI MAKI
cucumber, red pepper sauce 20

CLASSIC ROLLS

- CUCUMBER MAKI 8
- AVOCADO MAKI ginger, cucumber 8
- AKAMI MAKI 15
- SEASONAL VEGETABLE MAKI 12
- NEGI TORO MAKI 19

ROBATA

CHICKEN YAKITORI

negi 2 pcs 14

WAGYU KUSHIYAKI

truffle ponzu butter, seasonal fresh truffle 2 pcs 35

GREEK SEABASS

Uzbek tomatoes, red yuzu kosho garlic 28

SALMON TERIYAKI

pickled cucumber 27

CLAP TENDER CHICKEN

umami barley miso, yuzu daikon 27

MARINATED LAMB RACK

kimchi CLAP way SF 49

JOSPER ROASTED BONE MARROW

grilled snow crab tartar, umeboshi butter, brioche buns SF 22

SOEMONO

OVEN BAKED EGGPLANT

chili miso v 11

ASSORTED WILD MUSHROOMS

truffle butter v 19

CRISPY SMASHED BABY POTATOES

red yuzu kosho aioli v 9

JAPANESE STEAMED RICE v 6

TORIWAKE

WAGYU BEEF RIB DONABE

table service SF 25

TRUFFLE MUSHROOM DONABE

table service v 19

OVEN BAKED MISO COD

mustard miso sauce 39

JOSPER BAKED WAGYU RIBS

yakiniku sauce 33

WAGYU STEAK

Served with truffle mayo, tahoon mayo & kimchi miso

TENDERLOIN 200g 85

RIBEYE 250g 98

STRIPLOIN 250g 90

OYSTER BLADE 200g 68

JAPANESE WAGYU A5 100g 99

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