clap
DUBAI

INTRODUCES CHEF PARTNER

Reif Othman

EXCLUSIVE SELECTION BY CHEF PARTNER REIF OTHMAN

Bold flavours meet culinary craftsmanship

ZENSAI

PREMIUM TARTARE | 205
otoro & caviar, salmon & ikura, hamachi & truffle, rice crackers

SEAWEED SALAD | 55
crispy nori & kombu, sesame ginger soy V

TORIKATSU MAKI ROLL | 65
daikon, Japanese curry mayo SF

ANGUS BEEF TATAKI | 186
tahoon mayo, crispy wild rice

MUSHROOMS GYOZA | 88
mushroom dashi, truffle seaweed butter V

THINLY SLICED SPANISH OCTOPUS | 195
red yuzu kosho, shiso aioli

SHUSAI

ANGUS BEEF TENDERLOIN | 310
sweet chili soy, padron pepper tempura

GRILLED SEABASS FILLET | 170
marinated Uzbek tomatoes

GRILLED WAGYU RIBEYE | 490
seaweed butter, Japanese salad

ITAME RAMEN | 88 ADD ON HITACHI WAGYU 165
seasonal baby vegetables, sweet spicy soy V

GRILLED SPANISH OCTOPUS | 245
ginger relish

OVEN BAKED WAGYU SHORT RIBS | 390
yakiniku sauce SF

DESSERT

CLAP CHOCOLATE BAR | 50
milk chocolate, lotus cream, caramel peanut N

MATCHA PILLOW | 48
caramelized banana, mascarpone cream, matcha madeleine N

A - alcohol | 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.