

AMUSE BOUCHE

CHAWAN-MUSHI (E)(F)(G)(S)
Unagi tempura, egg custard

CRISPY SUSHI CIGAR (R)(G)(E)(D)(S)(F)
Nori, ikura, soboro rice

CROWN DONUT (R)(G)(E)(F)(D)(S)
Caviar, miso caramel, white kombu

LOBSTER MISO
CAPPUCCINO (G)(S)(D)(CR)(F)
Lobster bisque, truffle, miso

PAIRING

Laurent-Perrier La Cuvée 195
CHAMPAGNE, 150ML

Awasaki Junmai Sparkling 135
KOBE SHUSHINKAN, 100ML

SET THE MOUTH

APPLE GINGER HONEY TEA

PRAWNSTAR (G)(CR)(E)(D)(S)
Sea urchin butter, red curry cloud,
bisque rice

WAGYU SHORT RIB
TEI-SHOKU (G)(F)(CR)(MU)(R)(S)
Caviar onigiri, dobin soup,
cucumber sunomono

TEA CEREMONY (G)(E)(D)
Petit fours, matcha

PAIRING

Condrieu Invitare 130
M. CHAPOUTIER, 75ML

Promis Toscana 110
CA'MARCANDA, 75ML

Superior Junmai Ginjo 95
HAKUTSURU, 100ML

RONIN

OMAKASE

OMAKASE OYAKO (E)(G)(S)(F)(R)
Bluefin tuna belly,
salmon roe, ronin senbei

TRUFFLE AVO ADDICTED (G)(SS)(S)
Black truffle, atari goma,
yuzu shampoo

RONIN NIGIRI (R)(G)(CR)(F)(S)
Chef's omakase

RONIN SEXY
"HOT DOG" (G)(E)(SS)(S)(D)
Eclair bun, A5 wagyu sausage,
yuzu kosho, avocado ketchup

PAIRING

Sauvignon Blanc 190
CLOUDY BAY, 150ML

Drunken Whale
Tokubetsu Junmai 95
SUIGEI, 100ML

SWEETS

BENTO BOX (G)(E)(D)(S)
Molten chocolate, mochi ice
cream, Japanese donuts, fruits

PAIRING

Rémy Martin VSOP 105
COGNAC, 30ML

Umeshu Single Year 60
CHOYA, 60ML

AED 599

Raw (R) | Gluten (G) | Crustaceans (CR) | Egg (E) | Fish (F) | Milk (D) | Molluscs (MO) | Mustard (MU) | Sesame seed (SS) | Soya (S) | Vegan (V) | Vegetarian (VE) | Celery (C).

All prices are in UAE Dirhams inclusive of 5% VAT, 7% Municipality fee and 10% service charge.

RONIN

OMAKASE

OTORO CAVIAR (E)(G)(S)(F)(R)
Bluefin tuna belly, oscietra caviar,
ronin senbei

TRUFFLE AVOCADO (G)(SS)(S)
Black truffle, crispy tortilla,
yuzu shampoo

RONIN SUSHI &
SASHIMI MORI (R)(G)(CR)(E)(F)(MO)(S)
Smoky aged soy sauce

PAIRING

Sauvignon Blanc 190
CLOUDY BAY, 150ML

Drunken Whale
Tokubetsu Junmai 95
SUIGEI, 100ML



AED 799

Raw (R) | Gluten (G) | Crustaceans (CR) | Egg (E)
Fish (F) | Milk (D) | Molluscs (MO) | Mustard (MU)
Sesame seed (SS) | Soya (S) | Vegan (V) | Vegetarian
(VE) | Celery (C).

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7% Municipality fee and 10% service charge.

AMUSE BOUCHE

KIMCHI TART (G)(S)(D)(CR)
Fermented kimchi, Wagyu, lime caviar,
white konbu

CRISPY SUSHI CIGAR (R)(G)(E)(D)(S)(F)
Nori, ikura, soboro rice

CROWN DONUT (R)(G)(E)(F)(D)(S)
Caviar, miso caramel, white kombu

LOBSTER MISO
CAPPUCCINO (G)(S)(D)(CR)(F)
Lobster bisque, truffle, miso

PAIRING

Laurent-Perrier La Cuvée 195
CHAMPAGNE, 150ML

Awasaki Junmai Sparkling 135
KOBE SHUSHINKAN, 100ML

SET THE MOUTH

APPLE GINGER HONEY TEA

RONIN SEXY "HOT DOG" (G)(E)(SS)(S)(E)(D)
Eclair bun, A5 wagyu sausage, yuzu
kosho, avocado ketchup

CARABINEROS (G)(CR)(D)(E)(S)
Shrimp rice, tomatoes, miso bisque

RONIN TEI-SHOKU (D)(G)(F)(CR)(MU)(S)
Kama-meshi, A5 ishiyaki, cucumber
suno-mono, dobin soup

TEA CEREMONY (G)(E)(D)
Petit fours, matcha

YUZU HOKKAIDO CLOUD
CHEESECAKE (G)(E)(D)
Sugared orange skin, 24k gold leaf

PAIRING

Condrieu Invitare 130
M. CHAPOUTIER, 75ML

Promis Toscana 110
CAMARCANDA, 75ML

Superior Junmai Ginjo 95
HAKUTSURU, 100ML