

RONIN

AMUSE-BOUCHE

O-TORO TARTARE (R)(G)(D)(E)(S)(SS)(F)

Yuzu aioli, brioche bun, oscietra caviar, chives

UNAGI & NORI (G)(S)(F)(SS)

Freshwater eel, kabayaki sauce

CRISPY AVOCADO (VE)(G)(MU)(SS)(S)

Crispy tortilla, porcini mushroom purée

A5 JAPANESE WAGYU BALL (R)(G)(S)(SS)(F)(E)(MU)

Potato crisps, truffle, ponzu oroshi, umami mayo

DATEMAKI (G)(S)(F)(E)

Japanese sweet rolled omelette, umami glaze

IKA SŌMEN (G)(S)(F)(DR)

Japanese squid, dark ponzu, daikon, ginger

OMAKASE

MAITAKE MUSHROOM (G)(D)(S)(VE)

Truffle purée, sour teriyaki sauce

SCALLOP YAKI (G)(S)(E)(CR)(MO)(SS)

Spicy miso, uni

KING CRAB CAPPUCINO (CR)(D)(F)(G)(S)(C)

Alaskan king crab, leek, bisque

RONIN SUSHI & SASHIMI MORIAWASE (R)(G)(CR)(E)(F)(MO)(S)

Smoked aged soy sauce

SET THE MOUTH

APPLE GINGER HONEY TEA

ANKOU SHABU SHABU (G)(F)(E)(S)(MO)(SS)

Monkfish, ponzu sauce, goma sauce

RONIN GOZEN (G)(F)(E)(S)(MU)(SS)(CR)

A5 Japanese wagyu Teppanyaki, hot stone tobiko rice, dobin mushi, tsukemono

SWEETS

TEA CEREMONY (D)(E)(G)(S)

Petits fours, matcha

SAMURAI (D)(E)(G)(N)(SS)

Dark chocolate mousse, caramel ice cream

1299

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.

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AMUSE-BOUCHE

O-TORO TARTARE (R)(G)(D)(E)(S)(SS)(F)

Yuzu aioli, brioche bun, oscietra caviar, chives

UNAGI & NORI (G)(S)(F)(SS)

Freshwater eel, kabayaki sauce

CRISPY AVOCADO (VE)(G)(MU)(SS)(S)

Crispy tortilla, porcini mushroom purée

A5 JAPANESE WAGYU BALL (R)(G)(S)(SS)(F)(E)(MU)

Potato crisps, truffle, ponzu oroshi, umami mayo

DATEMAKI (G)(S)(F)(E)

Japanese sweet rolled omelette, umami glaze

OMAKASE

MAITAKE MUSHROOM (G)(D)(S)(VE)

Truffle purée, sour teriyaki sauce

KING CRAB CAPPUCINO (CR)(D)(F)(G)(S)(C)

Alaskan king crab, leek, bisque

RONIN SUSHI & SASHIMI MORIAWASE (R)(G)(CR)(E)(F)(MO)(S)

Smoked aged soy sauce

SET THE MOUTH

APPLE GINGER HONEY TEA

TOOTHFISH TEPPANYAKI (G)(F)(S)(MU)(SS)

Wasabi chimichuri sauce, grilled vegetables

RONIN TEISHOKU (G)(F)(E)(S)(MU)(SS)(CR)

Wagyu tenderloin teppanyaki, hot stone tobiko rice, dobin mushi, tsukemono

SWEETS

TEA CEREMONY (D)(E)(G)(S)

Petit fours, matcha

RONIN CHOCOLATE (D)(E)(G)(N)(SS)

Chocolate mousse, passion fruit purée

799

RONIN

AMUSE-BOUCHE

O-TORO TARTARE (R)(G)(D)(E)(S)(SS)(F)

Yuzu aioli, brioche bun, oscietra caviar, chives

UNAGI & NORI (G)(F)(S)(SS)

Freshwater eel, wabayaki sauce

CRISPY AVOCADO (VE)(G)(MU)(SS)(S)

Crispy tortilla, porcini mushroom purée

A5 JAPANESE WAGYU BALL (R)(G)(S)(SS)(F)(E)(MU)

Potato crisps, truffle, ponzu oroshi, umami mayo

DATEMAKI (G)(S)(F)(E)

Japanese sweet rolled omelette, umami glaze

OMAKASE

RONIN SUSHI & SASHIMI MORIAWASE SELECTION (R)(G)(CR)(E)(F)(MO)(S)

Smoked aged soy sauce

ISE EBI PRAWN TEMPURA (G)(CR)(E)(MU)(S)(D)

Giant prawn tempura, wasabi aioli, kizami nori

WAGYU TRUFFLE GYOZA (E)(G)(SS)(S)

Truffle ponzu mayonnaise, pickles, truffle slices, teriyaki, truffle oil

SET THE MOUTH

APPLE GINGER HONEY TEA

BBQ YUZU MISO BLACK COD (G)(F)(D)(S)(E)

Robata grilled black cod, miso cream sauce, lime

WAGYU TENDERLOIN "TOBAN YAKI" (G)(SS)(S)

Spicy teriyaki sauce, hatcho miso sauce, sea salt

ASPARAGUS (C)(G)(S)(V)

Wafu chilli sauce

SWEETS

TEA CEREMONY (D)(E)(G)(S)

Petits fours

BENTO BOX (D)(E)(G)(SS)

Dessert selection

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).

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