



SEKUSHI, MEANING SEDUCTION IN JAPANESE, BY INVITATION ONLY,
IS UNVEILED BEHIND THE BOLD FAÇADE OF SEXY FISH. CONCEIVED FOR A CIRCLE
OF DISCERNING, LIKE-MINDED INDIVIDUALS, SEKUSHI REVEALS A WORLD WHERE
REFINED TASTES MEET SHARED PASSIONS. EVERY MOMENT IS METICULOUSLY
CURATED – FROM RARE JAPANESE WHISKY LABELS TO IMMERSIVE
CULTURAL ENCOUNTERS – INVITING GUESTS TO EXPLORE
INTIMATE RITUALS AND LOCAL ARTISTRY.

RESERVED FOR THOSE WHO SEEK THE EXCEPTIONAL, SEKUSHI IS WHERE
CONNECTION, CREATIVITY, AND SEDUCTION INTERTWINE.



A CREATIVE TASTE OF JAPAN

AT SEKUSHI, OUR EXECUTIVE CHEF CHRIS BLAKE ORCHESTRATED EVERY BITE TO BE A JOURNEY – A QUIET SEDUCTION OF THE SENSES. HERE, FLAVOURS ARE NOT JUST TASTED – THEY ARE UNVEILED. EACH POUR, EACH DISH, INVITES YOU DEEPER INTO A WORLD WHERE PRECISION MEETS PLEASURE, WHERE JAPANESE PURITY DANCES WITH UNEXPECTED TOUCHES. FROM A RARE COLLECTION OF JAPANESE WHISKIES, EACH BOTTLE IS A TREASURE OF CRAFT AND TIME, TO ARTFULLY COMPOSED PLATES THAT BLUR THE LINE BETWEEN TRADITION AND INNOVATION. THIS IS NOT DINING. THIS IS RITUAL.



THE ART OF SAKE

OUR SAKE LIST IS MORE THAN A COLLECTION—IT'S A CURATED AFFAIR WITH REFINEMENT AND RITUAL.

ONE OF THE CITY'S MOST COVETED SELECTIONS, EACH BOTTLE IS HAND-PICKED FROM JAPAN'S EXCLUSIVE BREWERIES, INCLUDING LIMITED-EDITION TREASURES YOU WON'T FIND TWICE. FROM THE CLEAN ALLURE OF JUNMAI DAIGINJO TO THE LAYERED INTRIGUE OF TOKUBETSU, EVERY POUR WHISPERS OF TRADITION, PRECISION, AND QUIET MASTERY.

DESIGNED TO FLOW SEAMLESSLY WITH OUR CUISINE, THIS IS SAKE SEDUCTION—GUIDED BY
OUR EXPERT SOMMELIERS, POURED FOR YOUR PLEASURE.



SEKUSHI

CAPACITY

SEATED: 68 GUESTS | STANDING: 150 GUESTS

RECEPTION OPTIONS

CANAPÉS, SEATED AND DRINK RECEPTION

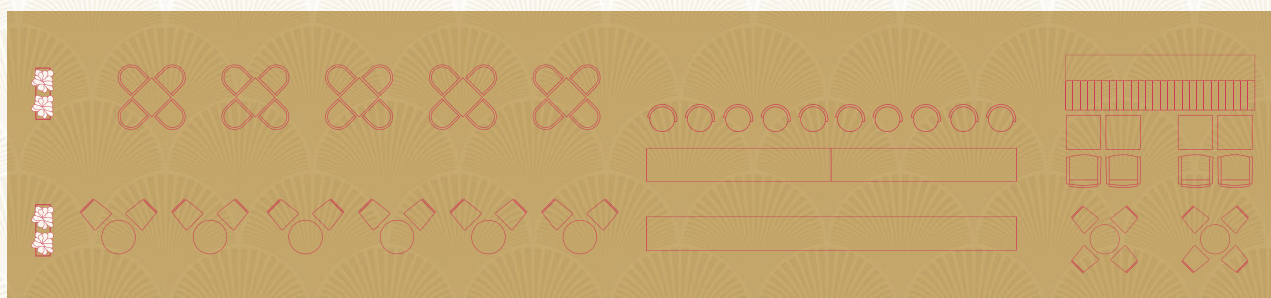
ADDITIONAL VALUES

PRIVATE BAR | PRIVATE DJ

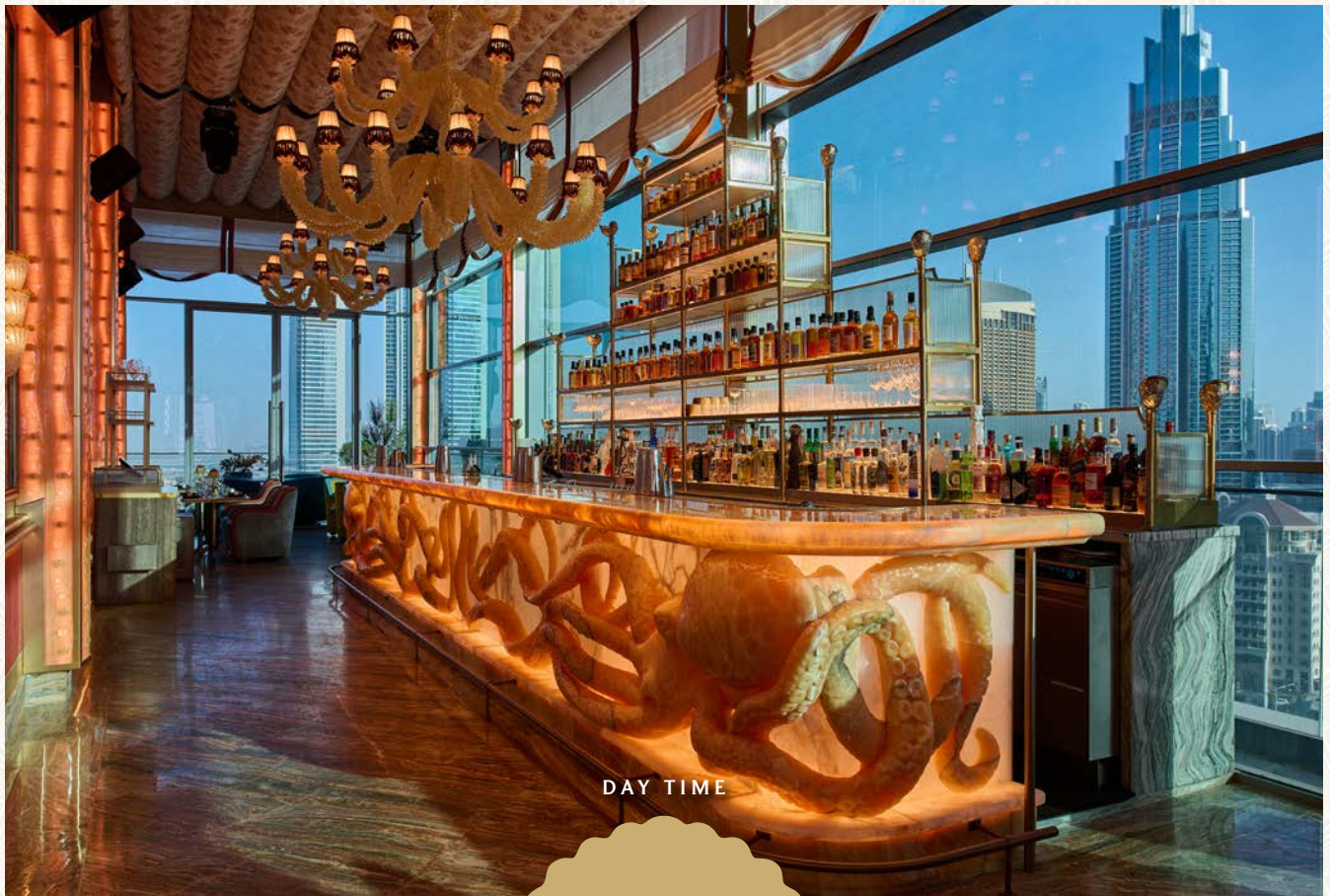
DINING OPTIONS

CHOICE OF SET MENU OR TAILORED À LA CARTE

MINIMUM SPEND APPLIES

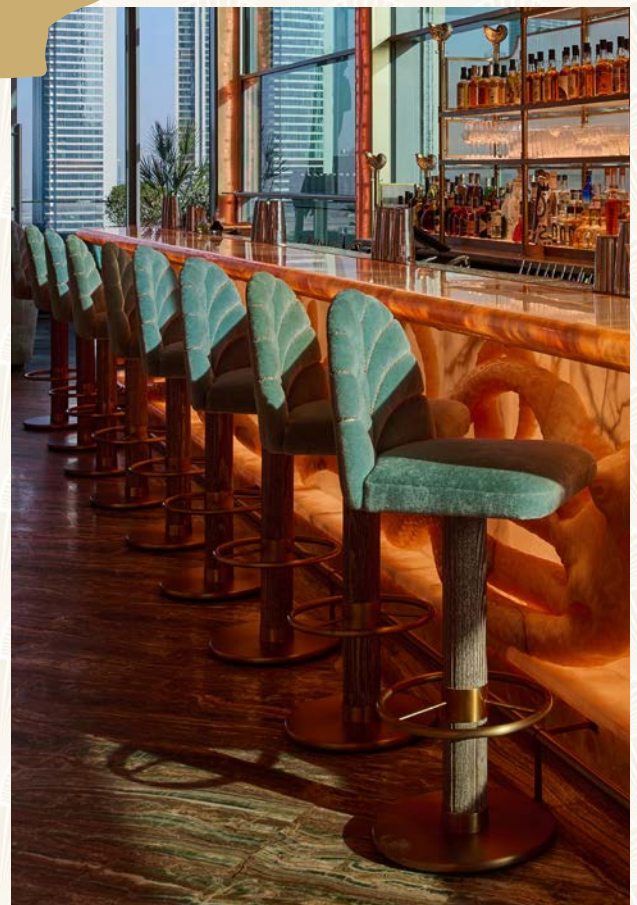


SAMPLE FLOOR PLAN



DAY TIME

SEKUSHI BAR





DAY TIME

LOUNGE SETUP

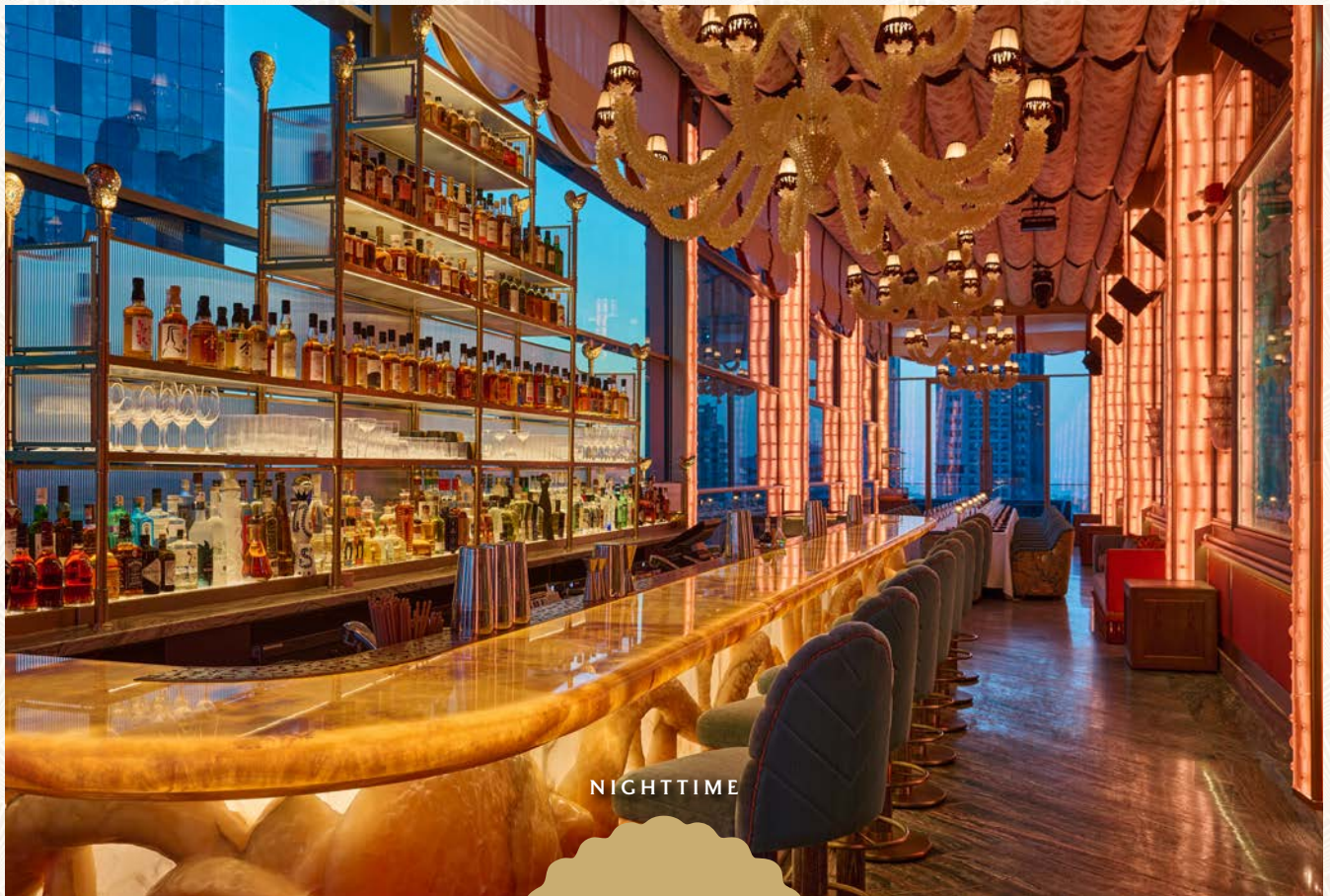




DAY TIME

PRIVATE DINING ROOM

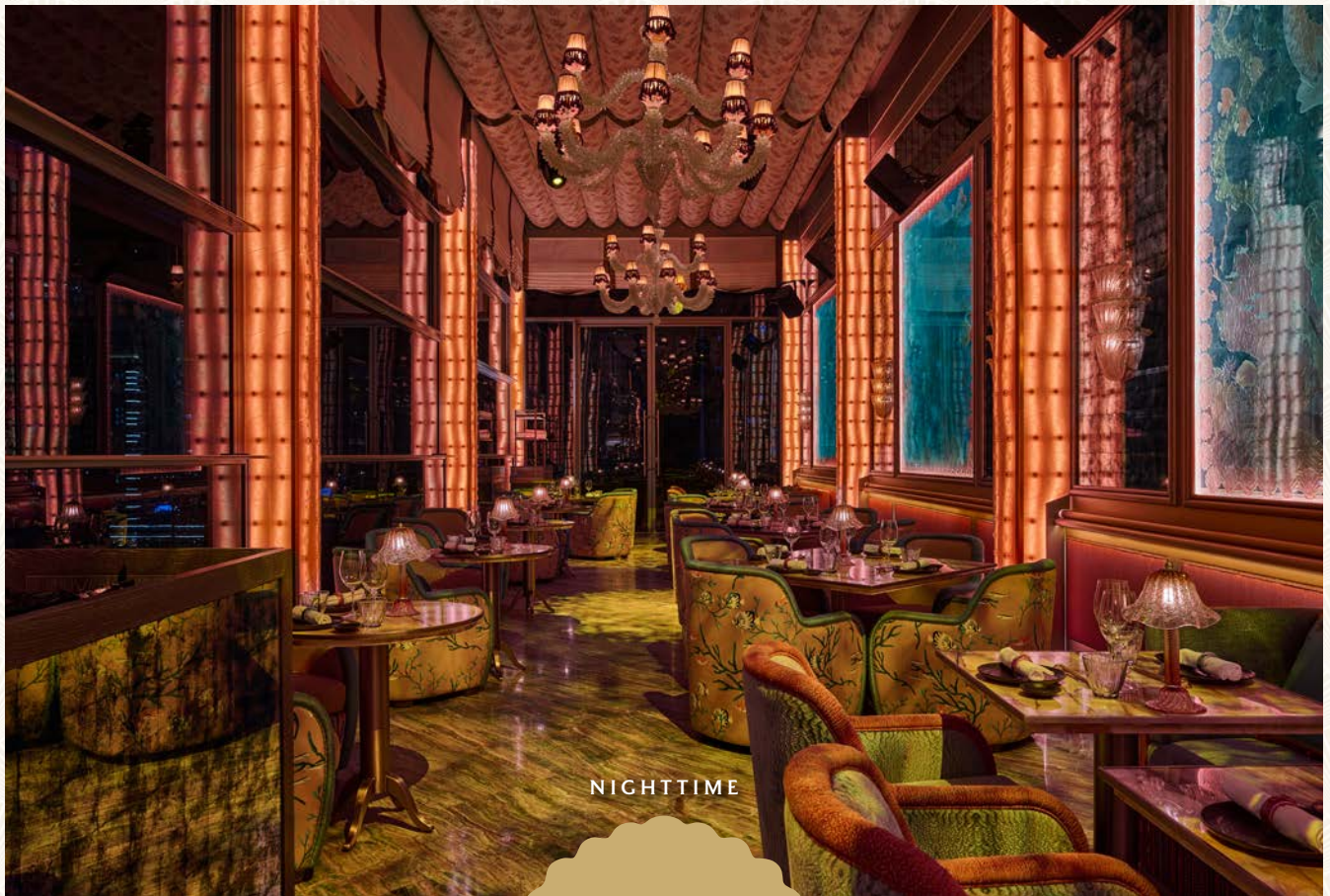




NIGHTTIME

SEKUSHI BAR

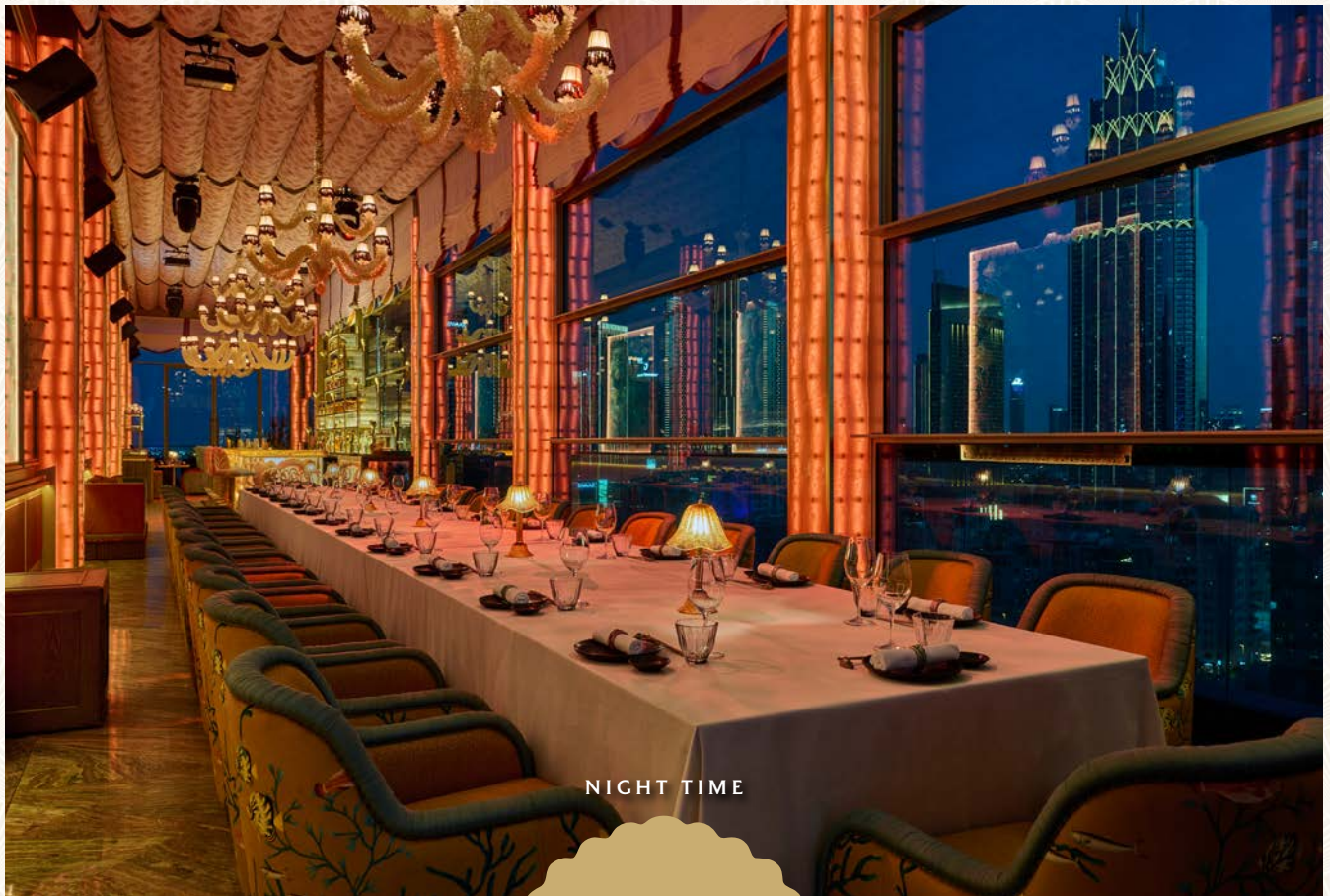




NIGHTTIME

LOUNGE SETUP





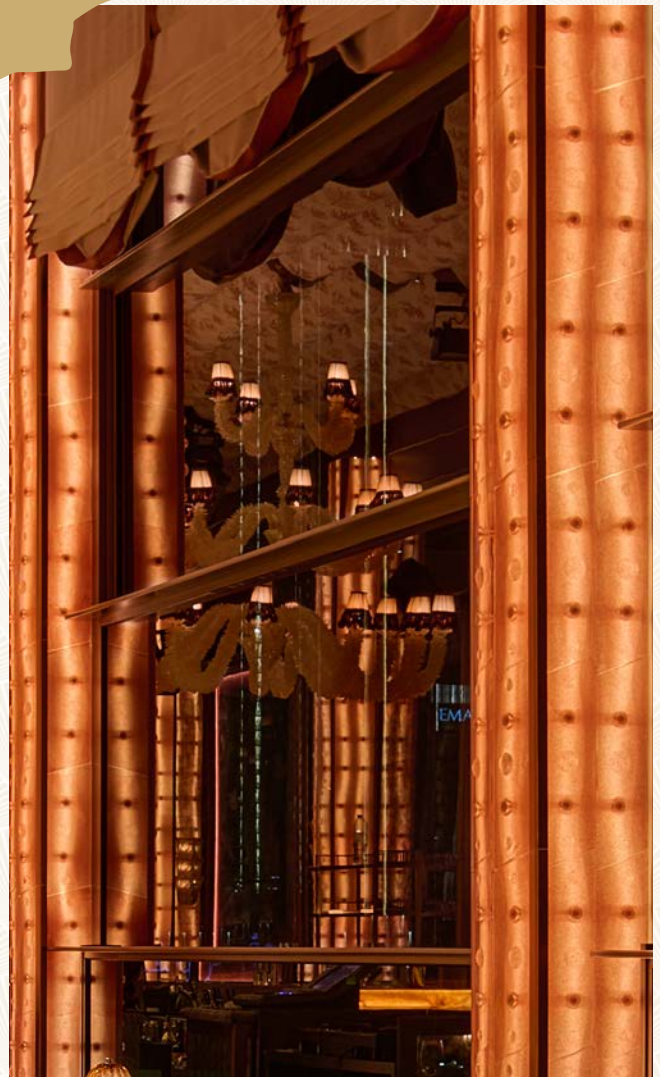
NIGHT TIME

PRIVATE DINING
SETUP



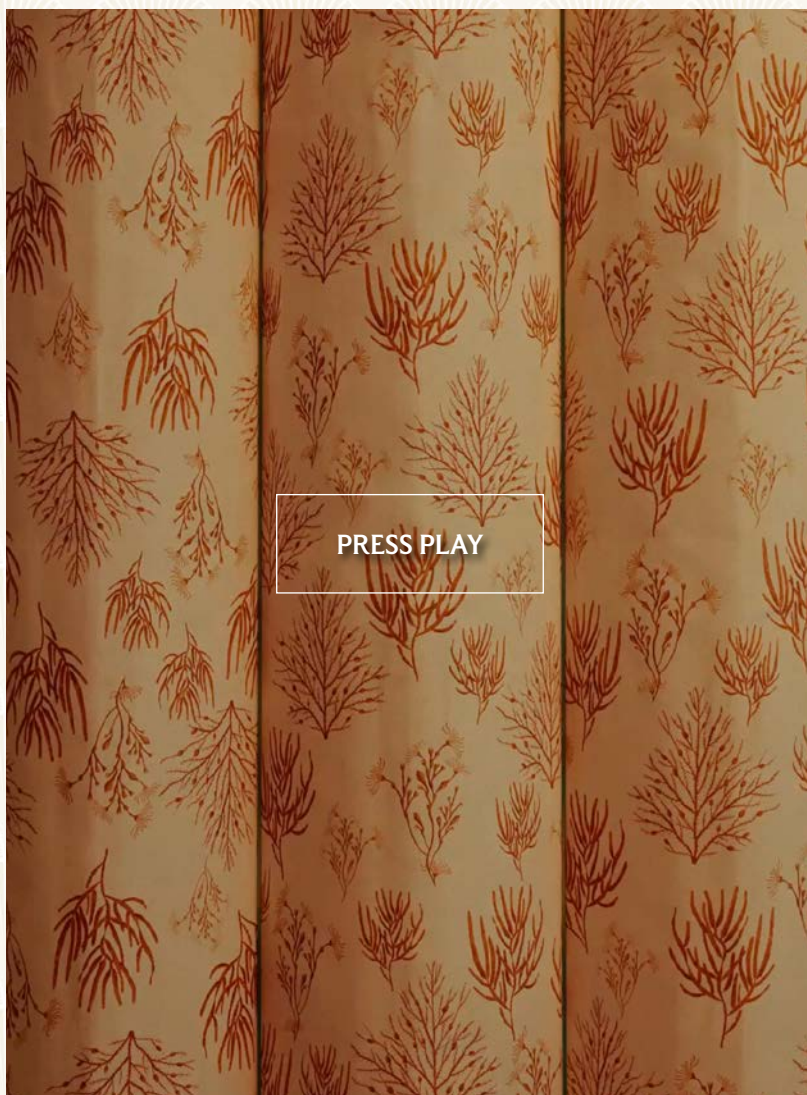


SEKUSHI DETAILS





LOOK THROUGH



PRESS PLAY



SEDUCE WITH A BESPOKE MENUS

HOKKORI

A SELECTION OF WARMING FLAVORS, CRAFTED TO COMFORT AND SATISFY

AED 550

SALT & PEPPER SQUID
SLICED SEABASS KIZAMI WASABI & SHISO
EDAMAME GYOZA, SZECHUAN PEPPER
MAKI ROLL SELECTION
CHICKEN TEMPURA SPICY LIME
TENDERSTEM BROCCOLI, WAFU & GARLIC CHIPS
SALMON TERIYAKI, PICKLED CUCUMBER
KIMCHI FRIED RICE
CHEESECAKE

MIYABI

A CELEBRATION OF REFINED ELEGANCE AND CULINARY HARMONY

AED 775

ROCK SHRIMP TEMPURA, YUZU MAYO
YELLOWTAIL SASHIMI, MANDARIN PONZU
CRISPY DUCK & WATERMELON
WAGYU BEEF GYOZA
SASHIMI & MAKI ROLL PLATTER
CARAMELIZED BLACK COD, SPICY MISO
STEAMED RICE
SPICY BEEF TENDERLOIN, GINGER
GRILLED SWEETCORN CITRUS MISO BUTTER
DONUTS
CHEESECAKE
FRUITS & SORBET



SEDUCE WITH A BESPOKE MENUS

MIDORI

A CELEBRATION OF NATURE'S FINEST OFFERINGS

AED 550

MILK BUN GOCHUJANG & HONEY GLAZED, SMOKED KOMBU BUTTER
HOUSEMADE JAPANESE PICKLES
SPINACH SESAME DRESSING & SWEET POTATO
MAKI ROLL SELECTION (V)
HEIRLOOM TOMATO SALAD SMOKED EGGPLANT & GINGER PONZU
TENDERSTEM BROCCOLI, WAFU & GARLIC CHIPS
CRISPY TRUFFLED TOFU
MUSHROOM FRIED RICE TAKANA & POACHED EGG
CHEESECAKE

YASAI

A CURATED SELECTION OF PLANT-BASED DISHES

AED 775

MILK BUN GOCHUJANG & HONEY GLAZED, SMOKED KOMBU BUTTER
PUMPKIN & ZUCCHINI TEMPURA
BABY GEM & AVOCADO
EDAMAME GYOZA, SZECHUAN PEPPER
MAKI ROLL SELECTION
HEIRLOOM TOMATO SALAD SMOKED EGGPLANT & GINGER PONZU
STEAMED RICE
BURRATA & KIMCHI
GRILLED SWEETCORN CITRUS MISO BUTTER
DONUTS
CHEESECAKE
FRUITS & SORBETS



SEDUCE WITH A BESPOKE MENUS

SENSAI

A SELECTION THAT EMBODIES QUIET SOPHISTICATION

AED 425

TRUFFLE TOFU
YELLOWTAIL MAKI
GREEN GOODNESS MAKI
SALMON, AVOCADO ROLL
YELLOWTAIL GREEN MANDARIN PONZU
SALMON TARTARE & YUZU MISO
TUNA TATAKI GRILLED ONIONS
CRISPY DUCK & WATERMELON WITH POMEGRANATE

ROCK SHRIMP TEMPURA
TAKOYAKI CROQUETTES
CHICKEN YAKITORI
SALMON TERIYAKI, PICKLED CUCUMBERS
FRIED CHICKEN BAO
BEEF SKEWER SPICY GLAZE
TIGER PRAWN SKEWER, CHILLI & LIME
EDAMAME GYOZA, SZECHUAN PEPPER

IKIGAI

A CELEBRATION OF REFINED ELEGANCE AND CULINARY HARMONY

AED 625

TRUFFLE TOFU
TIGER PRAWN MAKI
YELLOWTAIL MAKI
GREEN GOODNESS MAKI
CHU-TORO TARTARE & AVOCADO
WAGYU TATAKI TRUFFLE DRESSING
BABY GEM SALAD, SMOKED CHILLI SOY
YELLOWTAIL GREEN MANDARIN PONZU
CRISPY DUCK & WATERMELON WITH POMEGRANATE

SHORT RIB BAO
CHICKEN YAKITORI
TUNA NIGIRI W/CAVIAR
KING CRAB CROQUETTES
WAGYU BEEF GYOZA
BLACK COD HARISSA
BEEF SKEWER SPICY GLAZE
TIGER PRAWN SKEWER, CHILLI & LIME
EGGPLANT KATSU CABBAGE & SHISO



A WORLD OF POSSIBILITIES...
ADD YOUR TOUCH FOR A ONE-OF-A-KIND GATHERING.

CELEBRATION CAKES

A SWEET MASTERPIECE, CRAFTED TO DELIGHT AND DAZZLE,
A SHOWSTOPPER THAT STEALS THE SPOTLIGHT.

DÉCOR

TRANSFORM OUR SPACE INTO YOUR DREAMSCAPE, WHERE EVERY
DETAIL REFLECTS YOUR SET-UP VISION.

PHOTOGRAPHY AND VIDEOGRAPHY

LET EVERY LAUGH AND MEMORY BE IMMORTALIZED PRODUCING
THE PERFECT CONTENT DURING YOUR EVENT.

FLORAL ARRANGEMENTS

BLOOMS THAT BREATHE LIFE INTO YOUR EVENT, INFUSING
ELEGANCE AND VIBRANCY.

MUSIC

FROM SINGERS TO LIVE BANDS AND DJS SPINNING THE PERFECT
BEAT, YOU CAN PERSONALIZE THE TONE OF YOUR SOIREE.

*A LIST OF TRUSTED AND FAVORITE PARTNERS IS AVAILABLE FOR YOU



SEDUCE WITH A DRINK

NON ALCOHOLIC PACKAGE

SOFT DRINKS, JUICES, A SELECTION OF NON ALCOHOLIC
COCKTAILS, WATER & TEA AND COFFEE

2 HOURS AED 180

3 HOURS AED 280

FURTHER ADDITIONAL HOURS +AED 80

ALCOHOLIC PACKAGE

HOUSE RED, WHITE AND ROSE, BEER, HOUSE SPIRITS, A SELECTION OF COCKTAILS AND MOCKTAILS,
SOFT DRINKS, JUICES, WATER, TEA AND COFFEE

2 HOURS AED 350

3 HOURS AED 450

FURTHER ADDITIONAL HOURS +AED 120



COCKTAILS

NEGRONI | OLD FASHIONED

LYCHEE MARTINI | MARGARITA | APEROL SPRITZ

NON ALCOHOLIC

FIT AS A FIDDLE | B-LIGHT | GRAPEFRUIT & ROSEMARY | VIRGIN MOJITO

HOUSE SPIRITS

KETTLE ONE | HAVANA 3 | TANQUERAY | J.W. BLACK LABEL

WHITE WINE

WESTERN CAPE-WILDHOUSE 'CHENIN BLANC' – WILDEBERG

RED WINE

DOURO-PAPA FIGOS-CASA FERREIRINHA

ROSÉ WINE

MARIUS 'ROSE' – M. CHAPOUTIER-PAYS D'OC – FRANCE

BEER

ASAHI

SOFT DRINKS | WATER | JUICES | TEAS | COFFEE



PLAY SEKUSHI

YOUR NIGHT, REMIXED



DJ NASTY STONEM

CONTEMPORARY | AED 2,500



DJ TIM DAVIS

CHARISMATIC | AED 5,000



DJ MUGA

ENERGETIC | AED 10,000

DANCERS

FREESTYLE / ROAMING / CHOREOGRAPHED DANCE

3 DANCERS (3 SETS): AED 5,000 | 3 DANCERS (4 SETS): AED 6,000

4 DANCERS (3 SETS): AED 6,500 | 4 DANCERS (4 SETS): AED 7,500

LIVE MUSIC

ALL THE LIVE MUSIC PERFORMANCES REQUIRE TECHNICAL EQUIPMENT TO TAKE PLACE,
THE COST OF IT IS NOT INCLUDED IN THE FOLLOWING PRICE LIST,
A QUOTATION WILL BE HANDED UPON REQUEST

LIVE ENTERTAINMENT

PERCUSSIONIST – AED 3,000

TRUMPET – AED 2,500

VIOLINIST – AED 3,500

HARPIST – AED 5,000

SAXOPHONIST – AED 3,000

DUO PERFORMANCES:

DUO PERCUSSIONISTS – AED 5,000

DUO: PERCUSSION & TRUMPET – AED 6,500

DUO VIOLINISTS – AED 5,000

DUO: SAXOPHONE & VIOLIN – AED 5,500

SPECIAL PERFORMANCE:

SEXY FISH QUARTET BAND (IN FULL SEXY FISH COSTUME) – AED 10,000

LIGHTING & SPECIAL EFFECTS:

LIGHT JOCKEY – AED 2,000

SPARKLE MACHINES – AED 4,000

HAZE & LASER EFFECTS – AED 4,000

2 X CRYO-GUNS – AED 6,000

WE OFFER THE BEST QUALITY EQUIPMENT TAILORED TO OUR SEKUSHI ROOM AT THE LOWEST PRICE
(WIRELESS MICROPHONES, MICROPHONE STANDS, IN-EAR WIRELESS MONITOR SYSTEMS, ETC)
A QUOTATION DESCRIBING THE TECHNICAL EQUIPMENT COST WILL BE HANDED BASED ON THE EVENT REQUIREMENTS.
UNTIL OCTOBER THE DJ EQUIPMENT WILL BE INCLUDED WHEN BOOKING SEKUSHI AT NO EXTRA COST.

LIFESTYLE





BEYOND THE DOORS, A WORLD UNSEEN.

E: EVENTS.DUBAI@SEXYFISH.COM

T: +971 52 250 6467

BEHIND SEXY FISH DOOR, INNOVATION ONE, DIFC