

FOOD MENU

SASHIMI (3PCS) SUSHI (2PCS)

| | |
|----------------------------|-----|
| Bluefin Tuna Akami | 71 |
| Bluefin Tuna Chutoro | 83 |
| Bluefin Tuna Otoro | 105 |
| Hamachi | 56 |
| Salmon | 44 |
| Add-on Caviar (+55 AED) | |
| Add-on Uni (+65 AED) | |
| Scallops sashimi | 98 |

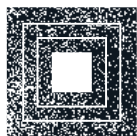
NYŪ MAKI MONO

| | |
|-----------------------------------|-----|
| Spicy Bluefin tuna maki | 115 |
| Salmon, avocado maki | 56 |
| Inari shrimp (s) | 56 |
| Vegetable temaki (v) | 44 |
| Eel & foie gras open temaki | 89 |
| Wagyu & truffle maki | 139 |
| Crispy king crab maki (s) | 150 |

PREMIUM SUSHI

Add-on Caviar (+55 AED)

| | | | |
|---------------------------|-----|-----------------------------|-----|
| Wagyu Caviar | 174 | Otoro Foie Gras | 131 |
| Aburi Salmon Caviar | 128 | Botan Ebi Nigiri (gf) | 105 |



GO~
HAN

SUSHI · BAR

御 LA CANTINE 飯

CHĪSANA ZENSAI

| | |
|---|----|
| Daikon pickles (v) (gf) | 24 |
| White radish, yuzu, chili | |
| Hamachi tartare, crispy beetroot | 75 |
| Hamachi, shiso, arima sansho, citrus | |
| Edamame (v) (gf) | 28 |
| Shiso & combu salt | |
| Bluefin tuna tartare (gf) | 80 |
| Crispy rice Add-on Caviar (+55 AED) | |
| Hoisin wings | 74 |
| Stuffed chicken wings, hoisin glaze, sesame seeds | |
| Spicy crab miso soup | 51 |
| Spicy crab, tofu | |
| Mushroom & miso soup (v) (gf) | 35 |
| Mushroom dashi, miso, seaweed, tofu | |
| Crispy salmon tartare | 61 |
| Gyoza skin tacos, spiced avocado, coriander | |

ZENSAI

| | |
|--|-----|
| Sliced Bluefin tuna | 107 |
| Sesame dressing | |
| Salmon tataki (gf) | 65 |
| Crispy skin, cream ponzu, coriander | |
| Sliced hamachi (gf) | 67 |
| Radish, jalapeno, chili yuzu dressing | |
| Wagyu beef tataki (Grade 4-5) | 103 |
| Wasabi balsamic dressing, crispy quinoa | |
| Calamari salad | 55 |
| Crispy calamari, green leaves, sweet potato | |
| Rock melon & watermelon kimchee (v) (gf) | 42 |
| Mushroo dashi, miso, seaweed tofu | |
| Iceberg lettuce salad (v) | 54 |
| Carrot & ginger dressing | |
| Baby spinach & tofu salad (v) | 54 |
| Avocado, mizuna, shiitake crisps & sesame dressing | |
| Chawan mushi | 152 |
| Oscietra caviar | |



FOOD MENU

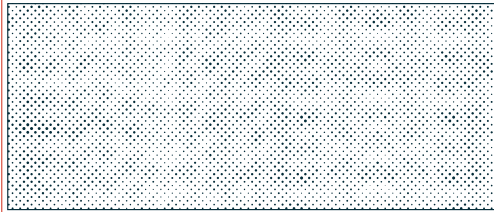
KUSHIYAKI

| | |
|--|-----|
| Wagyu striploin, yuzu pepper (Grade 4-5) | 132 |
| Add-on foie gras (+34 AED) | |
| Octopus, spicy ginger butter | 61 |
| Fried avocado, bacon & soya dressing | 51 |
| Wagyu beef & cheese | 88 |
| Sweet soy cauliflower, shiso salt | 46 |
| Add-on fresh truffle (+32 AED) | |
| Wagyu tsukune | 112 |
| Chili honey dressing, sesame | |

SHUSAI

| | |
|---|-----|
| Beef sando | 86 |
| Mustard, mushroom & caramelized onion compote | |
| Shrimp okonomiyaki (s) | 93 |
| Kewpie mayo, okonomi sauce | |
| Shrimp pop corn tempura (s) | 75 |
| Spicy honey mayo | |
| Chicken & foie gras gyoza | 88 |
| Yuzu dashi dressing | |
| Crispy Chilean sea bass | 138 |
| Japanese curry sauce | |
| BBQ lamb short ribs, togarashi | 99 |
| Yuzu pickled daikon | |
| Gohan Donabe (s) | 105 |
| Mushroom, truffle, seaweed butter | |
| Japanese wagyu steak tenderloin | 404 |
| Chili honey dressing, sesame | |

FOOD MENU



GO~
HAN

SUSHI · BAR

御 LA CANTINE 飯

KANMI

| | |
|---|----|
| Matcha sponge cake (v) | 46 |
| Milk chocolate sauce | |
| Marinated citrus (gf) (v) | 39 |
| Calamansi sorbet | |
| Trio crème brûlée (gf) (v) | 42 |
| Matcha, yuzu, tonka bean | |
| Gohan yuzu mochi (v) | 39 |
| Fresh mango | |
| Chocolate palet, hazelnut ice cream (n) | 49 |

