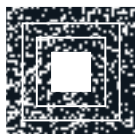


# FOOD MENU

## SASHIMI (3PCS) SUSHI (2PCS)

## NYŪ MAKIMONO

Bluefin Tuna Akami .....	71	Spicy Bluefin tuna maki .....	115
Bluefin Tuna Chutoro .....	83	Salmon, avocado maki .....	56
Bluefin Tuna Otoro .....	105	Inari shrimp (s) .....	56
Hamachi .....	56	Vegetable temaki (v) .....	44
Salmon .....	44	Eel & foie gras open temaki .....	89
Add-on Caviar (+55 AED)		Wagyu & truffle maki .....	139
Add-on Uni (+65 AED)		Crispy king crab maki (s) .....	150
Scallops sashimi .....	98		
PREMIUM SUSHI		Add-on Caviar (+55 AED)	
Wagyu Caviar .....	174	Otoro Foie Gras .....	131
Aburi Salmon Caviar .....	128	Botan Ebi Nigiri (gf) .....	105



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## CHĪSANA ZENSAI

Daikon pickles (v) (gf) .....	24
White radish, yuzu, chili	
Hamachi tartare, crispy beetroot .....	75
Hamachi, shiso, arima sansho, citrus	
Edamame (v) .....	28
Shiso & combu salt	
Bluefin tuna tartare .....	80
Crispy rice	
Add-on Caviar (+55 AED)	
Wings & wagyu truffle (g) .....	85
Chicken wings, wagyu beef, truffle, spring onion	
Hoisin wings .....	74
Stuffed chicken wings, hoisin glaze, sesame seeds	
Spicy crab miso soup .....	51
Spicy crab, tofu	
Mushroom & miso soup (v) .....	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 .....	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	
Iceberg lettuce salad (v) .....	54
Carrot & ginger dressing	
Baby spinach & tofu salad (v) .....	54
Avocado, mizuna, shiitake crisps & sesame dressing	
Scotch egg (g) (se) .....	75
Soft boiled egg, minced beef, panko, furikake	



## 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 .....	40
Add-on fresh truffle (+32 AED)	
Wagyu tsukune .....	112
Chili honey dressing, sesame	
Tebasaki kushi (a) (gf) .....	50
Chicken wings, sake, mirin, lime, spring onion	
Shiitake kushi .....	35
Yakitori sauce, shallot, spring onion	
Baby squid kushi .....	65
Shio kombu, chili yozu, cream ponzu	
Nasu misoyaki .....	35
Eggplant, saikyo miso, crispy quinoa	

(v) suitable for Vegetarians - (n) Nuts - (s) Shellfish - (a) Alcohol - (gf) Gluten-free - (se) Sesame  
All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees

## S H U S A I

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	

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## K A N M I

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
Lemongrass soft serve .....	55
Matcha powder	

