

# RAMUSAKE

## STARTERS ZENSAI

MISO SOUP TOFU, WAKAME, SPRING ONION (GF)	25
EDAMAME SEA SALT (V,GF)	30
SPICY EDAMAME CHILLI GARLIC (V,GF)	35
SWEET POTATO FRIES JALAPENO DIP, KIMCHI MAYONNAISE (V)	50
FRIED PEPPER SQUID JALAPENO DIP (S)	60
SHRIMP POPCORN TEMPURA SPICY MAYONNAISE (S)	65

## RAW & SALAD - NAMA & SALADA

JAPANESE KALE CAESAR GEM LETTUCE, TSUYU, PARMESAN CRISP	60
MIXED LEAF SALAD WAKAME SEAWEED, NASHI PEAR (V)	65
TUNA TARTARE YUZU AVOCADO, CRISPY NORI	70
WAGYU BEEF TATAKI SAKE BRAISED ONIONS, SPRING ONIONS, GARLIC CHIPS (A)	90
TUNA SASHMI PIZZA TRUFFLE CREAM CHEESE, WASABI TOBIKO (D)	80
SALMON CEVICHE PLANTAIN CRISPS, PONZU	70
RED ONION, CUCUMBER, CHERRY TOMATO, CORIANDER	
OTORO SHISO BITES FATTY TUNA, KIZAMI WASABI, PONZU,	110
KIKU FLOWER, SHISO TEMPURA	

## DUMPLINGS – GYOZAS

BLACK COD SPRING ROLL SHISO, TIGER PRAWN, DEN MISO MAYO, PICKLED FENNEL	60
CHEESE AND TRUFFLE GYOZA 4 CHEESES, MUSHROOMS DUXELLES	70
TRUFFLE CARPACCIO (V,D)	
STEAMED PRAWN AND SHIITAKE GYOZA KAFFIR LIME AND DASHI BROTH	55
SHORT RIB AND FOIE GRAS NIKUMAN PONZU DIP	90
CHICKEN AND GINGER GYOZA SPICY PONZU, SPRING ONION	55

PLEASE NOTIFY OUR WAITERS IF YOU HAVE ANY FOOD ALLERGIES

(A) ALCOHOL (D) DAIRY (S) SHELLFISH (N) CONTAINS NUTS (V) VEGETARIAN (GF) GLUTEN FREE

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## HOT PLATES - ATSU ATSU

NASU DENGAKU FRIED AUBERGINE, DEN MISO (V,G,F)	50
MISO BLACK COD HIJIKI AND APPLE SALAD (D)	210
CEDAR STEAMED SEA BASS CHILLI BUTTER, YUZU MISO, HERB SALAD (D)	155
UMAMI WAGYU SLIDERS SAKE ONIONS, UMAMI MAYONNAISE, RED BUNS	95
FISH TEMPURA TACOS BARRACUDA, PICO DE GALLO, KIMCHI MAYO, CHARRED TORTILLA	75
JAPANESE CHICKEN KARAAGE GINGER SOY MARINADE, TOGARASHI MAYONNAISE	60
MISO CHILEAN SEABASS HERB MISO MARINADE, SPICY DASHI BROTH, HERB SALAD	240

## ROBATA GRILL

YASAI SKEWERS ASSORTMENT OF VEGETABLE SKEWERS, ONION DRESSING (V)	85
SMOKED LAMB CUTLET PICKLED VEGETABLE, SPICY KOREAN SAUCE	145
DASHI BRAISED OCTOPUS YUZUKOSHO MASH, SANSHO PEPPER (D)	95
JUMBO TIGER PRAWN YUZU KOSHO DRESSING (S)	175
TERIYAKI SALMON TERIYAKI GLAZE, PICKLED DAIKON	95
CHICKEN TERIYAKI CORN FED THIGH, YUZUKOSHO MASH, PICKLED TURNIP, SANSHO PEPPER	95
GLAZED BLACK ANGUS SHORT RIB SESAME SOY GLAZE, (SPINACH RELISH)	210
WAGYU STRIPLOIN A7 YUZUKOSHO MASH, SESAME SOY GLAZE (D) 200g min.	100G/136
DUCK BREAST COCONUT KAFFIR LIME, COCONUT CURRY	105

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## SMALL PLATES – KOZARA

GOHAN STEAMED RICE (V,GF)	20
KINOKO RICE MUSHROOM DASHI, BASIL MISO BUTTER, GINGER (V, D)	70
CUCUMBER AND WAKAME SALAD TOASTED SESAME SEEDS, FRESH GINGER (V)	45
SWEETCORN YUZU BUTTER, MALDON SALT (V, D, GF)	45
CRISPY BRUSSEL SPROUTS FISH SAUCE CARAMEL, FURIKAKE (S)	50
YUZUKOSHO MASHED POTATO CHILLI SOY GLAZE, SPRING ONION (D, GF)	45
VEGAN YAKIUDON STIR FRIED ASIAN VEGS, SPICY TOFU, NORI, PICKLES (V)	70
STEAMED PAK CHOY SESAME OIL, SOY VINAIGRETTE (V)	45

## DESSERTS – KANMI

KINAKO DOUGHNUTS JAM, CHANTILLY CREAM (D)	65
CHOCOLATE HAZELNUT FONDANT CARAMEL, SALTED ALMOND ICE CREAM (N, D)	65
MOCHI SELECTION 3 KIND (D,N)	75
DESSERT PLATTER CHEF'S SELECTION TO SHARE (D, V)	140
KINAKO PAVLOVA PASSION FRUIT, BLOOD ORANGE SORBET, PERSIMMON, KINAKO CREAM	65
HAZELNUT TRUFFLE HONEY COMB ICE CREAM, WHITE BALSAMIC	85
PEARLS, TRUFFLE HONEY, MINT (D)	

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## SUSHI PLATTERS

### SASHIMI SELECTION (S)

CHEF'S SELECTION SERVED ON CRUSHED ICE

3 FISH	105
5 FISH	175
TUNA SASHIMI	105
SALMON SASHIMI	105

### SUSHI AND SASHIMI PLATTERS (S)

12 PIECES TUNA, SALMON ONLY	140
12 PIECES CHEF'S SELECTION	140
24 PIECES CHEF'S SELECTION	280

VEGETARIAN SUSHI PLATTER 5 NIGIRIS 8 ROLLS (V)	130
NIGIRI SELECTION CHEF'S SELECTION 7 PIECES	120
NIGIRI SELECTION TUNA AND SALMON 8 PIECES	120

## MAKI ROLLS

CALIFORNIA ROLL CRAB, AVOCADO, TOBIKO, TEMPURA FLAKES (S)	65
SPIDER ROLL SOFT SHELL CRAB, SPICY MAYO, TAKUAN, TOBIKO (S)	80
VEGAN FUTO MAKI 8 KIND OF VEGS AND PICKLE, GOMA SAUCE (V)	60
SPICY TUNA CHILLI GARLIC, AVOCADO, SPICY FRIED LEEKS	60
SEARED SALMON ROLL AVOCADO, SALMON ROE, YUZU MISO, PUFFED RICE	70
EBI TEMPURA TOBIKO, SPICY MAYO, AVOCADO TOP (S)	70
FLAMED WAGYU TARTARE ROLL SHIITAKE, ASPARAGUS, CUCUMBER	95
TEMPURA ROLL SALMON, SPICY TUNA, WHITE FISH, TAKUAN	85
TORO TAKUAN FATTY TUNA, SHISO, TAKUAN, SESAME SEED, CHIVES	110

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## SUSHI - NIGIRI - SASHIMI PER PIECE

FISH NAME	PRICE PER 2PC
YELLOW FIN TUNA	40
BLUE FIN TUNA BELLYY	90
SALMON	30
SALMON BELLY SEARED	30
BUTTERFISH	30
SEABASS	30
HAMACHI	50
HAMACHI BELLY	50
HOKKAIDO SCALLOP	50
IKURA SALMON ROE	90
AMAEBI	50
EBI TEMPURA	15
CATCH OF THE DAY	

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ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT