

TAIKO

CONTEMPORARY ASIAN
CUISINE & BAR

OMAKASE MENU

HAMACHI TARTARE (F,G)

wasabi sorbet | yuzu soy gel | seaweed cracker

LOBSTER DIMSUM ASPARAGUS CAPPUCCINO (D,E,G,S,SE)

lemongrass | sesame oil | kunafa dough

TUNA NIGIRI MORIAWASE (F,G)

tuna belly | sakura soy

FOIE GRAS CHAWANMUSHI (E,F,G,P)

black truffle | egg custard

ALASKAN BLACK COD (F,G,N,S)

saffron miso | schezuan aubergine

WAGYU SUKIYAKI (E,F,G)

sabayon sauce | tofu mushroom

STRAWBERRIES CAMEL MILK (D,E)

dates syrup | yuzu gel

MONAKA CHOCOLATE SANDO (D,E,G,N)

caramel miso | sakura gel | cherry compote

450 AED per person

Dishes as indicated contain (A) Alcohol (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (MU) Mustard (N) Nuts (P) Peanut, (R) Raw (S) Shellfish (SE) Sesame (SO) Soybean (SU) Sulphites (V) Vegetarian

Consumption of raw or undercooked meat, seafood, or poultry products may increase your risk of foodborne illness
Please notify your server if you have any known allergies or intolerances. Our food is prepared in an environment where ingredients with allergens are handled.

All prices are in UAE dirhams and inclusive of 10% service charge, 7% municipality fees and 5% VAT

SUSHI | すし

NIGIRI 2pcs | SASHIMI 3pcs

Otoro	fatty tuna	98
Chutoro	medium fatty tuna	88
Akami	red lean tuna	80
Hotate	Hokkaido scallops	78
Unagi	eel	75
Hamachi	yellowtail	70
Suzuki	seabass	58
Sake	salmon	58
Shiitake	mushroom	25
Avocado	avocado	28
Tamago	Japanese omelet	25
Ebi	Spot Prawn	88
Sea urchin	Uni	245
Wagyu	A5 Wagyu	168

GUNKAN 2pcs

Caviar p/p	200
Wagyu tartare with caviar	178
Toro tartare with caviar	138
Ikura salmon roe	75
Hamachi yellowtail	70

OMAKASE SUSHI

SELECTION OF 3 OR 5 NIGIRI 128 | 228

SELECTION OF 3 OR 5 SASHIMI 165 | 248

SELECTION OF 7 OR 11 NIGIRI & SASHIMI 198 | 278

MAKI 8pcs

Wagyu	168
California (G,S)	108
Persian Unagi (G)	98
Negi Toro	98
Soft Shell Crab - 6pcs (G,S)	88
Salmon Avocado	78
Spicy Tuna (G)	80
Dragon Roll (G,S)	75
Akasha Vegan (V)	45

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SMALL DISHES | 小皿

COLD

DAIKON SALAD (G,V) 48
green asparagus | takuan | avocado
| wild ginger dressing

MEZZE PLATTER (G,N,V,L) 108
black garlic hummus | edamame
hummus | wasabi falafel |
hokkaido milk bread

BLACK GARLIC HUMMUS 98
(G,N,L)
japanese wagyu 30g | pine nuts |
crispy onion | shiitake crackers |
hokkaido milk bread

MONAKA SANDWICH (G) 88
foie gras | kumquat | soy gel

WASABI VICHYSOISSE (G) 168
caviar | edamame | wasabi sorbet |
green apple | sea fennel

HOT

KYOTO MISO SOUP (G,SE,V) 45
seasonal vegetables | silken tofu |
sesame | negi

WAGYU GYOZA (G,S,N,M) 75
lao gan ma

CHAWANMUSHI (G,CR) 90
sweet corn | snow crab | black lime

CHICKEN WINGS (G) 88
5 spice | hoisin | crumble

RAW

JAPANESE HAMACHI (G) 168
black truffle | soy dressing

SALMON TATAKI (G) 78
green apple ponzu | wasabi sorbet |
cucumber

ROCK OYSTERS p.p (M,S) 38
passion fruit mignonette | soy
tapioca | coriander

**TUNA TATAKI
ANDALUSIAN** (G) 78
tomato | garlic | spanish olive oil

TEMPURA

PRAWN (S,E,G) 88
wasabi emulsion | tobiko

VEGETABLES (G,E,V) 65
seasonal vegetables | ponzu

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MAIN COURSE | メインコース

SEAFOOD

PERSIAN BLACK COD (G,N) <i>miso saffron iranian sour berries dill</i>	196
LOBSTER KATSU (CR,N) <i>thai style red curry cherry tomato lime rice</i>	210
UNI OKONOMIYAKI (G,E,CR) <i>black truffle cabbage brussels sprouts sea urchin</i>	420

YAKINIKU

BLACK ANGUS TENDERLOIN (G,N,M,S) <i>black pepper teriyaki lettuce pistachio crumble</i>	210
BLACK ANGUS KUSHIYAKI 2pcs (G,SE) <i>black pepper yakiniku sauce sesame negi crispy garlic</i>	98
FILLET OF LAMB (G,S,P,S) <i>pickled cabbage black miso bulgogi</i>	165

JAPANESE WAGYU

STRIPLOIN per 100g (G,S)	355
TENDERLOIN per 200g (G,S)	720
WAGYU RAMEN (G,S,E) <i>homemade rye noodles spicy miso broth soy tamago negi</i>	210

POULTRY

SHOYU CHICKEN RAMEN (G,SE,E) <i>homemade rye noodle's double chicken stock soy tamago negi</i>	68
YUZU CHICKEN (G,SE) <i>slow poached chicken snow peas yuzu kosho sauce umami crumble</i>	155
CHICKEN KUSHIYAKI (G,N,SE) <i>5 ways of chicken yakitori</i>	138

VEGETARIAN

OKONOMIYAKI (G,E) <i>black truffle cabbage brussels sprouts</i>	98
GREEN CORIANDER CURRY (N,V) <i>seasonal vegetables tofu cashew nut holy basil lime rice</i>	111
WATASHI RAMEN (G,E) <i>homemade rye noodles roasted vegetable miso broth soy tamago</i>	50

TAIKO FRIED RICE
40

LIME RICE
35

KIMCHI
30

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