

# 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

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# 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

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

### YAKINIKU

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

### JAPANESE WAGYU

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

### POULTRY

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

### VEGETARIAN

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

**TAIKO FRIED RICE**  
**40**

**LIME RICE**  
**35**

**KIMCHI**  
**30**

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