

Pre-Theater Menu

プレシアターメニュー

4 courses

Please enter the restaurant before 7pm

Table is up to 8pm only

7時までにご入店ください

8時までのご退店が可能なお客様に限らせて頂きます

AED 230

前菜 前菜三種盛合せ
Zensai Seasonal appetizer 3 kinds

椀物 季節のお椀
Wanmono Today's soup dish

造り 刺身二点盛り
Sashimi Sashimi 2 kinds

飯物 柔らか角煮ご飯
Hanmono Slow cooked sweet and tender wagyu on rice

御茶 日本茶
Tea Japanese hot tea

～海鮮 Seafood～

本日のお造り	Honjitsu no Otsukuri (F, SOY)	Market price
Chef's selection of sashimi-Daily specials		
本日の握り	Honjitsu no Sushi (C, F, FE, SOY)	Market price
Chef's selection of sushi-Daily specials		
本鮪の唐揚げ みぞれ和え	Maguro no Karaage (E, F, G, SOY)	105
Deep fried tuna with grated radish and ponzu citrus sauce		
やなぎ蛸のから揚げ	Yanagi Tako Karaage (C, E, F, G, SOY)	140
Deep fried Japanese Yanagi octopus with sansho pepper		
海鮮天麩羅	Kaisen Tempura (C, E, F, G, SOY)	135
Assorted seafood tempura		
海老三色揚げ	Ebi Sanshoku Age (C, E, F, G, SOY)	105
Traditional tri-coloured prawn tempura with shiso powder, aonori seaweed and egg yolk batter		
サーモンと銀鱈の西京焼	Salmon & Gindara Saikyo Yaki (F, SOY)	165
Grilled slightly sweet miso black cod and salmon		
大とろステーキ	Otoro Steak (F, G, SOY)	225
Fatty tuna steak with teriyaki sauce		

～和牛 Wagyu～

		オーストラリア和牛 Australian Wagyu Crossbreed Grade 9+	鈴本和牛 Australian Japanese Wagyu Full blood Grade 9+	黒毛和牛 Japanese Wagyu Grade A5	宮崎牛 Premium Japanese Wagyu Grade A5
和牛フィレステーキ 100g Premium grade Wagyu tenderloin steak, served with a selection of sauces and seasonings	Wagyu Fillet Steak (F, SOY)	380	510	750	840
和牛サーロインステーキ 100g Premium grade Wagyu striploin steak, served with a selection of sauces and seasonings	Wagyu Sirloin Steak (F, SOY)	330	470	705	785
和牛しゃぶしゃぶ Premium grade Wagyu beef thinly sliced and served with vegetables. This dish is served raw and cooked at your table in a Shabu-shabu pot of boiling seaweed broth	Wagyu Shabu Shabu (F, SE, SOY)	370	505	740	820
炭火和牛たれ焼 80g Premium grade Wagyu beef grilled over charcoal and served with teriyaki sauce	Sumibi Wagyu Teriyaki (SE, SOY)	260	355	490	590
和牛炭火焼肉 Premium grade sliced Wagyu beef grilled over charcoal served with salted spring onion sauce and ponzu sauce	Wagyu Sumibi Yakiniku (SOY)	280	385	405	438
和牛握り 刻み山葵添え 4pcs Hand-shaped premium grade Wagyu sushi	Wagyu Nigiri Sushi (F, G, SOY)	196	265	300	320
和牛たたき Lightly marinated premium grade Wagyu beef slices, seared and served with a ponzu citrus dipping sauce	Wagyu Tataki (F, SE, SOY)	-	-	230	-
和牛カルパッチョ Premium grade Wagyu beef carpaccio served with shiso Japanese basil flavored soy sauce	Wagyu Carpaccio (SOY)	-	-	207	240

～和牛 Wagyu～

和牛ねぎとろ巻	Wagyu Negitoro Maki	(SOY)	165
	Rolled wagyu tartar spring onion sushi		
和牛つくね炭火烧	Wagyu Tsukune Sumibiyaki	(E, F, SE, SOY)	86
	Two skewers of premium grade Wagyu mince grilled over charcoal		
和牛つくねパン粉揚げ	Wagyu Tsukune Panko Age	(E, G, SOY)	118
	Wagyu croquette served with grated radish with vegetable sweet sauce		
和牛味噌漬け炭火烧	Wagyu Misozuke Sumibiyaki	(F, SOY, E)	280
	80g Premium grade Wagyu steak slices marinated in miso and grilled over charcoal		
和牛角煮 道明寺蒸し	Wagyu Kakuni Domyoji Mushi	(F, SOY)	123
	"Square simmered" premium grade Wagyu, wrapped in Domyoji sticky rice and steamed		
和牛蓮根はさみ揚げ	Wagyu Renkon Hasamiage	(E, F, G, SOY)	105
	Deep fried lotus root stuffed with Wagyu mince		
和牛茄子田楽	Wagyu Nasu Dengaku	(SOY)	290
	Stewed Wagyu beef atop Japanese eggplant grilled with white miso		

～野菜 Vegetable～ Suitable for vegetarians

野菜寿司	Yasai Sushi	(SOY)	67
	Chef's selection of vegetable sushi		
野菜天麩羅	Yasai Tempura	(E, G)	67
	Assorted vegetable tempura		
枝豆ととうもろこしの飛龍頭 柚子味噌添え	Edamame to Tomorokoshi no Hiriyuzu	(E, SOY)	58
	Fried minced tofu, edamame and sweet corn ball, topped with yuzu miso and served in vegetable broth		

～御食事 Rice and Noodle～

和牛ステーキ重	Wagyu Steak Jyu	(SOY)	258
80 g Wagyu striploin steak, served sliced with the teriyaki sauce on steamed Ten-no-tsubu rice			
和牛やわらか煮丼	Wagyu Yawarakani Don	(SOY)	152
Slow cooked premium grade Wagyu tendon sweet stew served on Ten-no-tsubu rice			
天麩羅重	Tempura Jyu	(C, E, F, G, SOY)	100
Mixed seafood and vegetable tempura on steamed Ten-no-tsubu rice			
和牛南蛮蕎麦	Wagyu Nanban Soba	(F, SE, SOY)	160
Cold buckwheat noodle served with soy-based Wagyu dipping hot soup			
天麩羅蕎麦・饅頭	Tempura Soba or Udon	(C, E, F, G, SOY)	90
Prawn tempura with thin buckwheat or thick wheat noodles in hot dashi broth			
天盛り蕎麦・饅頭	Tenmori Soba or Udon	(C, E, F, G, SOY)	90
Prawn Tempura and chilled thin buckwheat or thick wheat noodles, served with a chilled dipping sauce			

～水菓子 Dessert～

旬の果物	Shun no Kudamono		Market price
Seasonal fresh Japanese fruit			
水信玄餅	Mizu Shingen Mochi	(SOY)	40
Water jelly ball with soy kinako powder and kuromitsu syrup			
豆腐とチーズのムース	Tofu to Cheese no Mousse	(D, SOY)	40
Handmade cream cheese tofu ball served with yuzu sauce			
黒胡麻もち きなこ和え	Kurogoma Mochi	(SE, SOY)	43
Black sesame mochi with soy kinako powder			
白玉ぜんざい	Shiratama Zenzai	(SE, SOY)	45
Sweet azuki bean soup with shiratama mochi, served hot or cold			
アイスクリーム	Ice Cream	(D)	32
Choice of green tea, black sesame, yuzu citrus or wasabi flavour			