



Sharing Style Japanese Izakaya

Bespoke Steak Selection

Cut Of the Day
Available on Request
(D, E) AED 250

Grainge Grain-Fed Angus
Australian Cattle Raised on Grain,
Producing Rich Marbling and Deep Flavor (D, E)

Tenderloin 200gm AED 250
Striploin 300gm AED 265

John Stone
Award Winning Dry Aged
Irish Cattle Raised on Grass (D, E)

Striploin 300gm AED 370
Rib Eye 300gm AED 355

**Stockyard Wagyu
Full Blood 600 days**
Australian Cattle Raised on Grass
and Finished on a Specialized Grain
Blend to Achieve Exceptional Marbling (D, E)

Tenderloin MBS9+ 200gm AED 495
Rib Eye MBS9+ 300gm AED 590

**Miyazaki Japanese
Wagyu MBS 9**
The Top Brand of Japanese Wagyu Known for its Quality
and Consistency. Raised on Corn, Wheat, and Barley for
True Gourmet Flavor (D, E)

Tenderloin 200gm AED 495
Striploin 300gm AED 590

All Steaks are served with House-Cut Chips,
Olive Bearnaise and Roasted Garlic





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The Grill Izakaya Menu

Edamame With Sea Salt Or Chili Butter
(V, S, D)

Seasonal Sashimi Pickled Ginger, Wasabi
(S, LF, R)

Yellowtail, Green Chili Relish, Ponzu,
Avocado, Crispy Garlic
(R, S, LF, SE)

Salmon Tartare, Crispy Rice Cracker
(R, S, D, SE)

Crispy Shiitake Salad, Seasonal Truffle, Oak Leaf,
Parmesan, Preserved Lemon
(V, D, SE)

Chicken Oyster Skewers, Yuzu Kosho Honey
(D, N, S)

Wagyu Beef Cheek Gyoza, Spicy Wafu
(G, S, G, E, D)

Cauliflower Karaage,
Shichimi Ponzu Mayonnaise
(D, V, S)

Miso Black Cod, Hoba Leaf
(G, S, D)

Angus Short Rib, Sweet Soy,
Ginger, Green Onion
(D, S)

Maitake Mushroom, Truffle Butter Ponzu
(V, D)

Fresh Fruits & Mochi
(D, E, N)

Signature Sharing Menu for 2
AED 720



