



K I N U  
*yawa*

DUBAI

## COLD STARTERS

<b>ABOKADO CARPACCIO</b> (SF) (LF) (V) (VG) (S)	70
Avocado carpaccio, caviar lime, Japanese dressing	
<b>SPRING ROLL</b> (LF) (GF) (V) (VG)	85
Vegetarian spring roll, yuzu sweet chili sauce	
Add King Crab (SF)	+100
<b>TORO TARTARE &amp; CAVIAR</b> (LF) (R) (S)	140
Tuna belly tartare with caviar	
<b>SUZUKI STRACCIATELLA</b> (GF) (R) (D)	175
Sea bass carpaccio, stracciatella, raspberries and basil, yuzu balsamic, olive oil	
<b>TARUTO</b> (R) (S) (LF)	100
Sliced tuna on crispy tarts, white truffle tarama, yuzukosho sauce	
Sliced salmon on crispy tarts, white truffle tarama, new style sauce	
<b>JALAPENO CEVICHE</b> (R) (S) (LF)	90
Sea bream ceviche, jalapeño dressing	
<b>HAMACHI YUZU</b> (R) (S) (LF)	105
Yellow Tail carpaccio, yuzu sauce, green pepper and coriander	
<b>TAI AMARILLO</b> (R) (S) (LF)	90
Sea bream carpaccio, granny smith, aji amarillo	
<b>SNOW CRAB &amp; SPICY TUNA</b> (R) (S) (LF) (E) (SF)	115
Snow Crab and spicy tuna on nori tempura	
<b>NEW STYLE CARPACCIO</b> (R) (S) (LF) (SF)	
Salmon	85
Sea bream	90
Tuna	95
<b>GOLDEN CHIRASHI</b> - to share (R) (S) (LF)	310
Sushi rice, tuna, salmon, Yellow Tail, ikura and wasabi soy sauce	
<b>WHOLE SEA BASS SASHIMI</b> - to share (R) (S) (LF)	410
Sea bass sashimi, aji amarillo ponzu sauce and jalapeño vinaigrette	

## KINU SIGNATURE PLATTER

1 035

Tuna belly tartare • Sea bream ceviche, jalapeño dressing • Yellow Tail carpaccio, yuzu sauce, green pepper and coriander • Sashimi: salmon, tuna, toro, sea bass 16 pieces • Caviar Baeri Antonious 50GR

(R) (S)

## HOT STARTERS

<b>GYOZA</b> (GF) (E) (S) (LF)	90
Fried gyoza chicken and vegetables	
<b>MISO NASU</b> (V) (S) (VG) (LF)	75
Gratinated miso-glazed eggplant	
<b>KINU CRISPY BITES</b> (R) (GF) (SE) (S) (E) (LF)	150
Spicy salmon tartare, snow crab mayo, avocado, hot crispy rice cakes	
<b>KING CRAB PIZZA</b> (GF) (S) (R)	260
King Crab pizza, salmon roe, tobiko, avocado, shiso	
<b>SHISHITO PEPPERS</b> (V) (GF) (S) (VG) (LF)	45
Fried piquillos, miso sauce	
<b>EDAMAME</b> (V) (VG) (GF) (LF)	40
Edamame	

## SALADS

<b>TUNA BLUEBERRY</b> (S) (R) (GF) (LF)	150
Tuna sashimi salad, cucumber, blueberry, sesame, coriander, yuzu vinaigrette	
<b>EBITEN</b> (S) (GF) (SE) (E) (LF)	130
Shrimp tempura salad, spicy mayonnaise	
<b>TRUFFLE BABY SPINACH</b> (V) (VG) (S) (LF) (N)	90
Baby spinach, grilled green asparagus, pine nuts, yuzu dressing, truffle	
<b>KATSU DUCK</b> (E) (S) (GF) (LF) (N)	105
Mix mesclun, caramelized crispy duck, pecan nuts, miso cress, sweet barbecue dressing	
<b>KYURI WAKAME</b> (S) (SE) (LF)	50
Seaweed and cucumber salad, Japanese dressing	
<b>KING CRAB SALADA</b> 300GR - to share (S) (GF) (E) (SE) (LF)	500
King Crab salad, mixed green salad, salad dressing or wasabi mayonnaise	

## CAVIAR

(R) (S)

**BAERI**  
Antonius

50 GR	860
125 GR	1 985
250 GR	3 875

**OSSETRA TSAR IMPERAL**  
Petrossian

125 GR	4 335
250 GR	8 613

## TEMPURA

<b>EBI</b> (SF) (S) (LF) (E)	105
Shrimps	
<b>YASAI</b> (S) (LF) (E)	80
Vegetables	
<b>ZUCCHINI</b> (S) (V) (VG) (LF)	85
Zucchini	
<b>CORN</b> (E) (S) (V) (LF)	70
Corn	

## ROBATA

### MEAT & POULTRY

<b>CHICKEN SKEWERS</b> (S) (SF) (D)	125
Marinated chicken skewers, teriyaki and sweet anticucho sauces	
<b>LAMB CHOPS SHISO</b> (S) (E) (SF)	205
Lamb chops, garlic and rosemary	
<b>BLACK ANGUS</b> 1.2KG - to share (SF) (LF)	1 260
Beef rib Black Angus Australia Prime - to share	
<b>GYU SHISO BUTTER</b> (SF) (D) (E) (S)	320
Beef fillet, shiso béarnaise sauce	
<b>WAGYU SIROLIN</b> 350GR - to share (SF) (LF)	745
Wagyu A5 sirloin	

Sauces of your choice: béarnaise shiso, teriyaki,  
Japanese barbecue, yuzu chimichurri, wasabi ponzu  
All beef used in dishes on this menu are from Australia.

### FISH & SHELLFISH

<b>GAMBAS BLACK TIGER</b> (SF) (GF) (LF)	180
Black Tiger king prawns, chimichurri sauce	
<b>GRILLED OCTOPUS</b> (S) (LF)	140
Grilled octopus shiso salsa sauce	
<b>WILD SUZUKI</b> 1.2KG - to share (S) (LF)	635
Whole grilled wild seabass, Japanese seasonings	
<b>CATCH OF THE DAY</b>	TBC
Please check with our server the availability	

## MAIN COURSES

<b>WAGYU SLIDERS</b> (D) (E) (SF) (LF) (S)	150
Wagyu sliders with marinated pickles, red yuzukoshu aioli sauce	
<b>SHAKE TERI</b> (S) (LF)	150
Pan-fried salmon, teriyaki sauce	
<b>CHILEAN SEA BASS</b> (S) (LF)	255
Chilean sea bass, yuzu shiso dressing	
<b>BLACK COD MISO</b> (S) (S) (LF)	230
Miso-marinated grilled Black Cod	
<b>SUZUKI NEW STYLE</b> (S) (E) (S) (LF)	160
Steam sea bass fillet with Japanese mushrooms, tosazu sauce	

## SIDES

<b>KINOKO MUSHROOMS</b> (SF) (D) (S)	50
Pan-fried mushrooms, yuzu soy butter sauce	
<b>INGEN GREEN BEANS</b> (SB) (D) (S)	45
String beans, soy butter sauce	
<b>MIX GREEN</b> (V) (SB) (S) (VG) (LF)	40
Mixed green salad	
<b>HONEY SWEET CORN</b> (D) (S) (V)	60
Sweet and crispy corn and pomegranate salad	
<b>RICE</b> (V) (VG) (GF) (LF)	35
White rice	
<b>GARLIC RICE</b> (S) (V) (D)	35
Garlic rice	

(S) Specialites (A) Contain alcohol (P) Contain pork (V) Vegetarian dish  
(N) Contain nuts (GF) Gluten free dish (SB) Contain sesame (SF) Contain shellfish  
(D) Contain dairy (E) Contain egg (S) Contain soy (VG) Vegan  
(R) Raw food / crude (LF) Lactose free

## ROLLS

6/8 PIECES

<b>SOFT SHELL CRAB</b> 🍤 Ⓢ ⓔ Ⓛⓕ	85
Soft shell crab	
<b>SHRIMPS TEMPURA</b> 🍤 Ⓢ ⓔ Ⓛⓕ	75
Shrimp tempura, tobiko	
<b>LOBSTER AVOCADO CAVIAR</b> Ⓢ Ⓛⓕ Ⓡ ⓔ Ⓢ	225
Lobster, caviar, avocado, truffled mayonnaise	
<b>SALMON</b> Ⓢ Ⓡ Ⓛⓕ Ⓞⓕ	70
Salmon	
<b>TUNA</b> Ⓢ Ⓡ Ⓛⓕ Ⓞⓕ	75
Tuna	
<b>VEGETARIAN</b> Ⓥ ⓋⓈ Ⓢ Ⓛⓕ Ⓞⓕ	55
Vegetarian	
<b>CRAB MANGO</b> 🍤 Ⓢ ⓔ Ⓛⓕ Ⓞⓕ	105
Crab, cucumber, fresh mango, green tobiko	
<b>BLACK COD</b> 🍤 Ⓢ Ⓛⓕ Ⓢ ⓔ	110
Miso marinated grilled Black Cod and cucumber	
<b>SALMON NEW STYLE</b>	130
Seared salmon, avocado, cream cheese	

## MAKI

6 PIECES

<b>TUNA</b> Ⓡ Ⓞⓕ Ⓛⓕ	70
Tuna	
<b>TUNA SPICY</b> 🍤 Ⓡ Ⓞⓕ Ⓛⓕ ⓔ	75
Tuna with spicy sauce	
<b>TUNA BELLY</b> Ⓡ Ⓞⓕ Ⓛⓕ	75
Tuna belly	
<b>TORO CAVIAR SPICY</b> Ⓡ Ⓞⓕ Ⓛⓕ ⓔ	120
Tuna belly, caviar with spicy sauce	
<b>YELLOW TAIL SPICY</b> 🍤 Ⓡ Ⓞⓕ Ⓛⓕ	70
Yellow Tail, spicy yuzu sauce	
<b>SALMON AND CHEESE</b> Ⓡ Ⓞⓕ Ⓛⓕ	65
Salmon and cream cheese, cucumber	
<b>SALMON</b> Ⓡ Ⓞⓕ Ⓛⓕ	50
Salmon	
<b>CUCUMBER</b> Ⓥ ⓋⓈ Ⓞⓕ Ⓛⓕ	35
Cucumber	
<b>AVOKADO</b> Ⓥ ⓋⓈ Ⓞⓕ Ⓛⓕ	40
Avocado	

# SUSHI . SASHIMI

FRESH DELIVERY DEPENDING

	SUSHI per piece		
<b>SPECIALITIES</b>			
<b>CRISPY SPICY TUNA</b> (R) (S) (SF) (LF) (E)	60		
Crispy spicy tuna tartare			
<b>WAGYU CAVIAR</b> (R) (LF)	90		
Wagyu, caviar, spring onion and ginger			
<b>KING CAVIAR</b> (SF) (R) (LF)	80		
King Crab, caviar			
<b>SHAKE TATAKI</b> (R) (LF)	60		
Salmon tataki, black truffle and salmon eggs			
<b>TRUFFLE NASU/EGGPLANT</b> (V) (LF) (S) (V) (VG)	35		
Marinated eggplant with truffled miso			
		SUSHI per piece	SASHIMI 5 pieces
<b>CLASSICS</b>			
<b>SHAKE</b> (R) (LF) (GF)	30	45	
Salmon			
<b>MAGURO</b> (R) (LF) (GF)	40	125	
Tuna			
<b>TORO</b> (R) (LF) (GF)	70	160	
Tuna belly			
<b>EEL</b> (S) (LF) (SF)	35	85	
Grilled eel			
<b>IKURA</b> (R) (S) (LF)	50	185	
Salmon eggs			
<b>HAMACHI</b> (R) (LF) (GF)	40	85	
Yellow Tail			
<b>TAI</b> (R) (LF) (GF)	30	70	
Sea bream			
<b>SUZUKI</b> (R) (LF) (GF)	30	90	
Sea bass			
<b>EBI</b> (SF) (LF) (GF)	25	60	
Cooked shrimp			
<b>TAKO</b> (S) (LF)	30	60	
Octopus			

## DESSERTS

<b>YUZU TART</b> 🌐 (N) (E) (D) (V)	70
Yuzu meringue tart	
<b>LAVA CAKE</b> (N) (E) (D) (SE) (V)	80
Chocolate lava cake, black sesame ice cream	
<b>RED PAVLOVA</b> (E) (D) (V)	70
Red fruits pavlova and sakura	
<b>MOCHI ICE</b> (N) (V) (VG) (GF) (S) (LF)	35
Ice Mochi per piece	
<b>FURUTSU</b> (V) (VG) (GF) (LF)	80
Fresh fruits plate	
<b>FERRERO</b> (N) (D) (V) (E)	85
Chocolate hazelnut rocher, buckwheat espuma	
<b>ICE-CREAM</b> (D) (V) (E)	50
2 scoops	
<b>SHERBET</b> (V) (VG) (GF) (LF)	50
2 scoops	

## TO SHARE

4-6 PAX

### KINU DELUXE PLATTER

460

A taste of Kinugawa's signature desserts

Lava Cake • Mochi ice 6 pieces • Fresh cut fruits • Yuzu Tart •

### FURUTSU PLATTER

(N) (E) (D) (V) (SE)

240

Fresh fruits platter

- 🌐 Specialites (A) Contain alcohol (P) Contain pork (V) Vegetarian dish  
(N) Contain nuts (GF) Gluten free dish (SE) Contain sesame (SF) Contain shellfish  
(D) Contain dairy (E) Contain egg (S) Contain soy (VG) Vegan  
(R) Raw food / crude (LF) Lactose free

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