KINU

gaura

DUBAI

COLD STARTERS

SNOW CRAB & SPICY TUNA (SF)(DF)(ML)(SE)(S)(R)(E) — 115
Snow Crab and spicy tuna on nori tempura

CRISPY SPICY TUNA (SF)(DF)(ML)(SE)(S)(R) — 180
Crispy spicy tuna tartare

ABOKADO CARPACCIO (SE)(VG)(S)(DF)(ML) — 70
Avocado carpaccio, caviar lime, Japanese dressing

KING CRAB SPRING ROLL (DF)(GF)(SF) — 185
King crab spring roll, yuzu, sweet chili sauce
Vegeterian Option (DF)(GF)(VG) — 85

TORO TARTARE & CAVIAR (R)(S)(SE)(DF)(ML)(SF) — 140
Tuna belly tartare with caviar

SUZUKI STRACCIATELLA (SF)(R)(GF) — 175
Sea bass carpaccio, stracciatella, raspberries and basil, yuzu balsamic, olive oil

WAGYU TATAKI (DF)(E)(ML)(SE)(S)(R) — 200
Seared Wagyu tenderloin with sesame mayo

TARUTO (R)(S)(SF)(E)(DF)(ML)
Sliced tuna on crispy tarts, white truffle tarama, yuzu koshu sauce — 100
Sliced salmon on crispy tarts, white truffle tarama, New Style sauce — 85
King crab, guacamole, spicy mayo — 160

CEVICHES
Tai ceviche, sea bream, jalapeno dressing (SF)(DF)(GF)(R) — 90
Madai ceviche, red snapper, truffle dressing (SF)(DF)(SE)(S)(SF) — 120
Suzuki ceviche, sea bass, tiger milk, peruvian corn (DF)(GF)(SF)(R) — 95
Bluefin tuna ceviche, chili garlic ponzu dressing (DF)(SF)(SE)(S)(R)(ML) — 170

HAMACHI YUZU (SF)(DF)(S)(R) — 105
Yellowtail carpaccio, yuzu sauce, jalapeño and coriander

SALMON KARASHI (R)(S)(GF)(DF)(ML)(S) — 90
Salmon tataki with japanese mustard

SALMON NEW STYLE (R)(S)(SE)(SF)(DF) — 85
Salmon carpaccio with new style sauce

WHOLE SEA BASS SASHIMI - to share (R)(S)(SF)(DF) — 410
Sea bass sashimi, aji amarillo ponzu sauce and jalapeño vinaigrette

SEABASS TIRADITO (R)(S)(GF)(SF)(DF) — 100
Sea bass, yuzu, dry miso

PLATTERS

KINUGAWA SIGNATURE 500
Tuna belly tartare • Sea bass tiradito • Hamachi Yuzu
Sashimi: salmon, tuna, toro, sea bass 16 pieces
(SF)(DF)(ML)(SE)(S)(R)
Caviar Baeri Prunier 50GR 1000 (R)(E)

CEVICHES 450
Sea bream • Sea bass • Madai • Bluefin Tuna
(DF)(SF)(SE)(S)(R)

HOT STARTERS

SHISHITO PEPPERS (DF)(GF)(S)(VG) — 45
Fried piquillos, miso sauce

EDAMAME (DF)(VG)(GF)(S) — 40
Edamame

WAGYU TACOS (DF)(E)(MU)(SE)(S) — 180
Wagyu beef and guacamole tacos

CHICKEN GYOZA (SF)(E)(MU)(SE)(S)(N) — 90
Pan - fried chicken gyoza and vegetables

WAGYU GYOZA (SE)(S)(R) — 180
Pan - fried A5 Wagyu gyoza and vegtables

MISO NASU (DF)(S)(VG)(GF) — 75
Gratinated miso-glazed eggplant

KINU CRISPY BITES (R)(SF)(SE)(S)(E)(DF)(MU) — 150
Spicy salmon tartare, Snow crab mayo, avocado, hot crispy rice cakes

ROCK SHRIMP TEMPURA (SF)(DF)(E)(MU)(SE)(S) — 130
Shrimp tempura salad, spicy mayo

SALADS

TUNA BLUEBERRY (SF)(DF)(SE)(S)(R) — 150
Tuna sashimi salad, cucumber, blueberry, yuzu vinaigrette

BABY SPINACH (S)(V) — 90
Baby Spinach, grilled asparagus, parmesan, yuzu truffle dressing

Add Lobster — 250

KATSU DUCK (DF)(E)(N)(SE)(S) — 105
Mixed green salad, caramelized crispy duck, pecan nuts, miso cress, sweet barbecue dressing

CRISPY SHITAKE (DF)(MU)(SE)(S)(VG) — 90
Shitake mushroom, sesame dressing and pomegranate

KING CRAB SALADA 300GR - to share (SF)(DF)(S) — 500
King Crab, mixed green salad, tomato ponzu dressing

PRUNIER CAVIAR

(R)(E)(SF)

BAERI		BELUGA	
50 GR	1 000	50 GR	3 300
125 GR	2 400	125 GR	8 200

TEMPURA

EBI (S)(SF)(E)(DF)(MU) — 105
Tiger prawn

YASAI (S)(DF)(E)(V) — 80
Vegetables

LOBSTER (SF)(SE)(S)(E)(DF)(MU) — 400
Lobster

CORN (E)(S)(DF)(MU)(V) — 70
Corn

MAIN COURSES

MEAT & POULTRY

WAGYU SLIDERS (E)(N)(SE)(S) — 150
Wagyu sliders, red yuzu koshu aioli sauce

BABY CHICKEN (DF)(SE)(S) — 150
Baby chicken, balsamic teriyaki and honey anticucho sauces

LAMB CHOPS SHISO (S)(E)(SE)(MU) — 205
Lamb chops, garlic and rosemary

TOMAHAWK 1.2KG - to share (S)(E)(SE) — 1 260
Australian Wagyu beef rib

GYU SHISO BUTTER (SE)(MU)(E)(S) — 320
Beef fillet, shiso béarnaise sauce

WAGYU SIRLOIN 350GR - to share (S)(E)(SE) — 745
Australian Wagyu beef

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

CHILEAN SEA BASS (S)(SF) — 255
Chilean sea bass, yuzu shiso dressing

BLACK COD MISO (S)(SF)(GF)(DF) — 230
Miso-marinated grilled black cod

MERO AJI AMARILLO RICE (SF)(S) — 300
Roasted chilean sea bass with preuvian rice

GAMBAS BLACK TIGER (SF)(GF) — 180
Black tiger king prawns, chimichurri sauce

GRILLED OCTOPUS (S)(SF) — 140
Grilled octopus, shiso salsa sauce

WILD SUZUKI 1.2KG - to share (S)(SF) — 635
Whole grilled wild sea bass, Japanese seasonings

SHAKE TERI (S)(SF) — 150
Pan-fried salmon, teriyaki sauce

CATCH OF THE DAY MP
Please check with our server the availability

CUT OF THE DAY MP
Please check with our server the availability

SIDES

KINOKO MUSHROOMS (SE)(S)(V) 50
Pan-fried mushrooms, yuzu soy butter sauce

INGEN GREEN BEANS (SE)(S)(V) 45
String beans, soy butter sauce

SAUTEED BROCCOLINI (N)(SE)(S)(V) 50
Pan-seared broccolini with soy ginger sauce

HONEY SWEET CORN (S)(DF)(MU)(VG) 60
Sweet and crispy corn and pomegranate salad

RICE (DF)(VG)(GF) 35
White rice

GARLIC RICE (S)(VG) 35
Garlic rice

JAPANESE RISOTTO (S)(V) 100
Ponzu mushroom and lime risotto

ENCHANCE YOUR DISHES WITH

EXTRA CAVIAR 75 / 5G
EXTRA TRUFFLE 30 / G

Specialites (GF) Gluten free (DF) Dairy free (A) Contain alcohol (P) Contain pork
(E) Contain egg (MU) Contain mustard (N) Contain nuts (SE) Contain sesame
(SF) Contain seafood (S) Contain Soya (R) Raw (LS) Locally Sourced
(CS) Certified Sustainable (V) Vegetarian (VG) Vegan

ROLLS

6/8 PIECES

SOFT SHELL CRAB (SF)(E)(DF)(MU)(R)(S) — 85
Soft shell crab

LOBSTER AVOCADO CAVIAR (SF)(R)(E)(S)(MU) — 225
Lobster, avocado, caviar, truffled mayonnaise

SALMON (SE)(R)(SF)(GF)(DF) — 70
Salmon, avocado

TUNA (SE)(R)(SF)(GF)(DF) — 75
Bluefin tuna, avocado

VEGETARIAN (DF)(VG)(SE)(GF) — 55
Mix vegetables

CRAB MANGO (SF)(E)(DF)(MU)(R) — 105
Crab, cucumber, fresh mango, green tobiko

BLACK COD (S)(SF)(GF)(DF)(SE) — 110
Miso marinated grilled black cod and cucumber

SALMON NEW STYLE (S)(SE)(SF)(R) — 130
Seared salmon, avocado, cream cheese

UNAGI CREAM CHEESE (SF)(SE)(MU)(E)(S) — 85
Unagi, avocado, cream cheese

SHRIMP KATAIFI (SE)(SF)(DF)(E)(S)(MU) — 85
Kataifi shrimp, avocado, yuzu sesame

MAKI

6 PIECES

TUNA (R)(GF)(DF)(SF) — 70
Tuna

TUNA SPICY (R)(DF)(E)(S)(SE)(MU)(SF) — 75
Tuna with spicy sauce

TUNA BELLY (R)(GF)(DF)(SF) — 75
Tuna belly

TORO CAVIAR SPICY (R)(DF)(E)(S)(SE)(MU)(SF) — 120
Tuna belly, caviar with spicy sauce

YELLOW TAIL SPICY (R)(SF)(DF)(GF) — 70
Yellowtail, yuzu koshu

SALMON AND CHEESE (R)(SF)(SE)(S) — 65
Salmon and cream cheese, cucumber

SALMON (R)(GF)(DF)(SF) — 50
Salmon

SCALLOPS (R)(SF)(DF)(E)(S)(MU)(SE) — 90
Scallops, tobiko, yuzu mayo

SUSHI SASHIMI

FRESH DELIVERY DEPENDING

SPECIALITIES

	SUSHI per piece
WAGYU CAVIAR (R)(DF)(ML)(SF)(S) A5 Wagyu, caviar, spring onion and ginger	90
KING CAVIAR (SF)(R)(DF)(ML)(S) King Crab, caviar	80
SHAKE TATAKI (R)(SF)(DF)(ML) Salmon tataki, black truffle and salmon eggs	60
TRUFFLE NASU/EGGPLANT (DF)(GF)(S)(VG)(SE)(ML) Marinated eggplant with truffled miso	35
UNAGI FOIE GRAS (S)(SF)(DF)(ML)(SE) Eel and foie gras	70

CHEF SELECTION

SEASONAL SASHIMI AND NIGIRI SELECTION

(S)(SF)(R)(SE)(LF)

16 PIECES 850 32 PIECES 1 600

CLASSICS

	SUSHI per piece	SASHIMI 5 pieces
SHAKE (R)(SF)(GF)(DF)(ML) Salmon	30	45
MAGURO (R)(SF)(GF)(DF)(ML) Tuna	40	125
TORO (R)(SF)(GF)(DF)(ML) Tuna belly	70	160
EEL (S)(SF)(SE)(DF)(ML) Grilled eel	35	85
IKURA (R)(S)(SF)(DF)(ML) Salmon eggs	50	185
HAMACHI (R)(SF)(GF)(DF)(ML) Yellowtail	40	85
SUZUKI (R)(SF)(DF)(ML)(GF) Sea bass	30	90

DESSERTS

YUZU TART (N)(E)(V) — 70
Yuzu meringue tart

LAVA CAKE (N)(E)(SE)(V) — 80
Chocolate lava cake, black sesame ice cream

RED PAVLOVA (E)(V)(GF) — 85
Red fruits pavlova and sakura

MOCHI ICE (N)(V)(S)(SE) — 35
Ice Mochi per piece

FURUTSU (V)(VG)(GF)(DF) — 80
Fresh fruits selection

MATCHA COOKIE (S)(V)(E) — 80
Baked matcha cookie, Miso ice cream, salted caramel

ICE-CREAM (V)(E)(N)(S)(SE) — 50
2 scoops

SHERBET (VG)(LF)(N)(SE)(S) — 50
2 scoops

TO SHARE
4-6 PERSON

KINU DELUXE PLATTER (N)(E)(V)(S)(SE)
460
A taste of Kinugawa's signature desserts

FURUTSU PLATTER (GF)
240
Fresh fruits and Fruittini ice cream platter

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(SF) Contain seafood (S) Contain Soya (R) Raw (LS) Locally Sourced
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All prices are in UAE dirhams and inclusive of 5% VAT and
inclusive of 10% service charge, exclusive of 7% municipality fee.

2026/31/03