



attiko

MENU



FOOD MENU



COLD

YELLOWTAIL CARPACCIO ^{GF}	70	ASIAN CAESAR SALAD ^{V,D,E}	60
lime, green chili, thai basil, mix cress, pomelo		mizuna, pomegranate, parmesan, lotus root	
SALMON CARPACCIO	70	SALMON SALAD ^{D,GF}	70
orange ponzu sauce, truffle, salmon roe		thai dressing, mango, avocado, cucumber, onion	
BLUEFIN TUNA CARPACCIO	95	BEEF TATAKI	70
truffle soy, shio konbu, chive		truffle ponzu, fresh truffle, leek, crispy garlic	
SWEET CORN TACO ^V	50	TUNA TATAKI	75
sweet corn, avocado, yuzu, red onion		mix salad, daikon radish, onion soy, red chili	
SPICY TUNA TACO ^D	75	LOBSTER BUNS (2PIECES) ^D	110
chopped tuna, avocado mix, lime zest, aji yuzu sauce		lobster, japanese tartar sauce, caviar, shiso leaf	
		OYSTERS (6PIECES)	120
		akazu vinaigrette	

HOT

EDAMAME ^{V,VG}	35	WAGYU GYOZA ^D	85
grill seaweed nori, shichimi, salt, lime		australian wagyu beef, mushroom, sweet soy	
GREENBEAN TEMPURA ^{V,E}	55	TRUFFLE WAGYU SLIDERS (2PIECES) ^D	90
green bean, truffle aioli, shichimi		wagyu beef, crispy mushrooms, truffle aioli	
EGGPLANT MISO YAKI ^{V,VG}	55	YUZU KOSHO BABY CHICKEN	145
miso glazed eggplant, sesame seeds		miso, yuzu kosho, crispy potato, garlic	
MUSHROOM & TRUFFLE GYOZA ^D	55	MISO CHILEAN SEABASS ^D	195
seasonal mushroom, cauliflower, onion, sweet soy		white miso, beetroot, cauliflower	
PRAWN & CRAB SPRING ROLL	65	YUZU BUTTER LOBSTER ^D	250
prawn, crab, den miso, lime		yuzu kosho butter, chili crumble, lime	
CRISPY SHRIMP ^E	75	WAGYU BEEF STRIPLOIN 150g	220
spicy chili mayo, shichimi		red chili, sesame, sweet soy, chive	
BROCCOLINI ^D	35	KING CRAB LEG ^D	385
ponzu butter, roasted pine nuts		alaskan king crab yuzu butter, lime	
SEASONAL MUSHROOMS ^D	35	WAGYU BEEF RIBEYE 400g	490
garlic soya butter, chili crumble		teriyaki ponzu, japanese shiso chimichurri	

CHEF SIGNATURE

CRISPY RICE & SALMON TARTAR ^{D,E}	70
tobiko, sushi rice, caviar, avocado, yuzu gel	
CRISPY SCALLOP	85
hokkaido scallop, yuzu kosher, salmon roe	
SEA URCHIN PAPAYA	215
seaweed nori, nigiri soy, lime,	
CRISPY SHISO, TORO, UNI, & CAVIAR	175
fresh toro, hokkaido uni, japanese shiso	

(A) CONTAINS ALCOHOL (GF) GLUTEN FREE (D) DAIRY (N) NUTS (E) EGGS (V) VEGETARIAN (VG) VEGAN

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

SASHIMI (3 PIECES)

O-TORO fatty tuna	95
CHU-TORO tuna belly	90
AKAMI red tuna	70
SAKE salmon	55
HAMACHI yellowtail	70
BOTAN EBI spot prawn	80

NIGIRI (2 PIECES)

O-TORO fatty tuna	95
CHU-TORO tuna belly	90
AKAMI red tuna	70
SAKE salmon	55
HAMACHI yellowtail	70
BOTAN EBI spot prawn	80

MAKI

SHRIMP TEMPURA ^E tempura shrimp, spicy mayo, shichimi	75
ABURI SALMON ^{GF,E} salmon roe, avocado, lime	70
SPICY TUNA chopped tuna, spicy kimchi sauce, sesame	80
CAULIFLOWER ^{V,VG} crispy cauliflower, avocado, cucumber	55
CALIFORNIA crab, avocado, cucumber, tobiko	75
SCALLOP MAKI scallops marinated, avocado, kumquat, cucumber	95

PREMIUM SELECTION

UNI 30g sea urchin	250
SEAFOOD TOWER / PREMIUM ^D lobster, scallop, oyster, prawn, mussel, salmon roe	450 750
ADD ON CAVIAR 10GM a delicious addition to any item on the menu	150
CAVIAR KRISTAL 30GM, 50GM large golden, firm, distinct roe with rich and complex flavours. cream cheese, blini, quail egg, onion, chive	800 1100

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