



attiko

MENU



STARTERS

COLD

SALMON CRUDO ^{GF} orange ponzu sauce, truffle, salmon roe	75	LOBSTER BUNS (2pieces) ^{D,E} lobster, japanese tartar sauce, caviar, shiso leaf	120
BLUEFIN TUNA CARPACCIO truffle soy, shio konbu, chive	110	ASIAN CAESAR SALAD ^{V,D,E} mizuna, pomegranate, parmesan, lotus root	60
YELLOWTAIL OSASHIMI ^{GF} yuzu truffle, caviar, mix cress	135	KING CRAB SALAD ^{GF,E} torched orange, avocado, sesame, mizuna	125
SWEET CORN TACO ^{V,VG} sweet corn, avocado, yuzu, red onion	50	SALMON SALAD ^{D,GF} thai dressing, mango, avocado, cucumber, onion	75
SPICY TUNA TACO ^D chopped tuna, avocado mix, lime zest, aji yuzu sauce	85	WAGYU BEEF TATAKI ^{GF} truffle ponzu, fresh truffle, mix cress	145
KING CRAB TARTS ^E alaskan king crab, salmon roll, yuzu gel	95	TUNA TATAKI ^{GF} mix salad, daikon radish, onion soy, red chili	75
CRISPY RICE & SALMON TARTAR ^{E,GF} tobiko, sushi rice, caviar, avocado, yuzu gel	70	GILLARDEAU OYSTERS (6pieces) akazu vinaigrette	240

HOT

EDAMAME ^{V,VG} shichimi, salt, lime	40	PRAWN & CRAB SPRING ROLL ^E prawn, crab, den miso, lime	70
SALTED PADRON PEPPER ^{V,VG} smoked sea salt, yuzu mayo, lime	45	CRISPY SHRIMP ^E spicy chili mayo, shichimi	85
GREENBEAN TEMPURA ^{V,E} green bean, truffle aioli, shichimi	55	CRISPY TOFU ^{E,V,GF} yuzu kosho sauce, chili	55
EGGPLANT MISO YAKI ^{V,VG} miso glazed eggplant, sesame seeds	55	TRUFFLE WAGYU SLIDERS (2pieces) ^D wagyu beef, crispy mushrooms, truffle aioli	90
MUSHROOM GYOZA ^{V,D} seasonal mushroom, cauliflower, onion, sweet soy	55	CRISPY SCALLOP ^E hokkaido scallop, yuzu kosho, salmon roe	90
WAGYU BEEF GYOZA ^D wagyu beef, mushroom, sweet soy	85		

MAINS

YUZU KOSHO BABY CHICKEN ^{GF} miso, yuzu kosho, crispy potato, garlic	155	MISO CHILEAN SEABASS ^{D,GF} white miso, beetroot, cauliflower	195
GRILLED LAMB CHOP sweet & spicy sauce, sesame seeds	195	YUZU BUTTER LOBSTER ^{D,E} yuzu kosho butter, chili crumble, lime	250
WAGYU BEEF STRIPLOIN 150G ^{GF} red chili, sesame, sweet soy, chive	220	GRILLED OCTOPUS ^D butternut squash puree, shiso kizami wasabi	155
MUSHROOM & TRUFFLE POT ^{D,V} seasonal mushroom, black truffle	110	KING CRAB LEG ^{D,GF} alaskan king crab, yuzu butter, lime	385
WAGYU BEEF RIBEYE 400G ^{GF} teriyaki ponzu, japanese shiso chimichurri	525	WAGYU BEEF & MUSHROOM POT ^D seasonal mushroom, black truffle	210
ROASTED CAULIFLOWER ^{V,VG} confit onion puree, japanese shiso chimichurri	90	JUMBO PRAWN ^D yuzu shiso butter, lime	230

SIDES

BROCCOLINI ^{D,GF,N} ponzu butter, roasted pine nuts	40	SEASONAL MUSHROOMS ^D garlic soya butter, chili crumble	40
GRILLED BUTTER CORN ^{D,E} lime butter sauce, lime zest, spicy tenkasu	55	STEAMED RICE toasted sesame seeds	30

(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

CHEF SELECTION

WAGYU TARTARE & TRUFFLE ^{E,D} wagyu beef, truffle, truffle aioli, brioche	120	CRISPY SHISO, TORO, UNI, & CAVIAR fresh toro, hokkaido uni, japanese shiso	175
BLUEFIN TUNA TARTAR caviar, rice cracker	120	SEA URCHIN & PAPAYA ^{GF} seaweed nori, nigiri soy, lime	215
CAVIAR POTATO CROQUETTES ^{E,D} potato, cheese, sour cream, shio konbu	150	KIBAKO OMAKASE chef selection	375
NIGIRI SELECTION ^{GF} o toro, chu toro, akami, sake, hamachi, botan ebi, hotate	175		

SASHIMI (3 pieces)

O-TORO fatty tuna	105
CHU-TORO tuna belly	90
AKAMI red tuna	70
SAKE salmon	55
HAMACHI yellowtail	70
BOTAN EBI spot prawn	95
HOTATE scallop	70

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	95
HOTATE scallop	70

MAKI

ABURI WAGYU ^{GF} avocado, spicy tenkasu, mushroom	125	O-TORO & CAVIAR fresh otoro, spring onions	125
SHRIMP TEMPURA ^E tempura shrimp, spicy mayo, shichimi	75	CAULIFLOWER ^{V,VG} crispy cauliflower, avocado, cucumber	55
ABURI SALMON ^{GF,E} salmon roe, avocado, lime	70	AVOCADO & ENOKI ^{V,VG} avocado, furikake, wasabi mayo	55
SPICY TUNA chopped tuna, spicy kimchi sauce, sesame	80	CALIFORNIA ^{GF} crab, avocado, cucumber, tobiko	75
SOFT-SHELL CRAB ^E crispy soft shell crab, gochujang mayo, tobiko	80		

SEAFOOD TOWER & CAVIAR

ADD-ON UNI 30G sea urchin	250	ADD-ON CAVIAR 10GM a delicious addition to any item on the menu	150
SEAFOOD TOWER ^D lobster, scallop, oyster, prawn, mussel, salmon roe	450	CAVIAR KRISTAL 30GM cream cheese, blini, quail egg, onion, chive	800
PREMIUM SEAFOOD TOWER ^D king crab, lobster, scallop, oyster, prawn, mussel, salmon roe	750	CAVIAR KRISTAL 50GM cream cheese, blini, quail egg, onion, chive	1100

HOSHI SET MENU

edamame ^{V,VG} | wagyu beef tataki ^{GF} | bluefin tuna tartar | nigiri selection

CHOICE OF TWO

king crab leg ^{D,GF} | wagyu beef striploin ^{GF} | miso chilean seabass ^{D,GF}
broccolini & mix mushroom ^{D,GF,N}

attiko desserts platter ^{VG}

AED 525 PER GUEST

(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