



attiko

MENU



STARTERS

COLD

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

HOT

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

MAINS

YUZU KOSHO BABY CHICKEN	145	MISO CHILEAN SEABASS ^D	195
miso, yuzu kosho, crispy potato, garlic		white miso, beetroot, cauliflower	
GRILLED LAMB CHOP	195	YUZU BUTTER LOBSTER ^D	250
sweet & spicy sauce, sesame seeds		yuzu kosho butter, chili crumble, lime	
WAGYU BEEF STRIPLOIN 150G	220	GRILLED OCTOPUS ^D	155
red chili, sesame, sweet soy, chive		butternut squash puree, shiso kizami wasabi, sweet soy	
WAGYU BEEF RIBEYE 400G	525	KING CRAB LEG ^D	385
teriyaki ponzu, japanese shiso chimichurri		alaskan king crab, yuzu butter, lime	
CHARRED HISPI CABBAGE ^{V,VG}	90	RICE NOODLE	85
confit onion puree, crispy rice, yuzu dressing		katsuobushi, bean sprout, mix vegetables	

SIDES

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

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

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CHEF SELECTION

WAGYU TARTARE & TRUFFLE ^E wagyu beef, truffle, truffle aioli, brioche	120	CRISPY SHISO, TORO, UNI, & CAVIAR fresh toro, hokkaido uni, japanese shiso	175
CAVIAR POTATO CROQUETTES ^{E, D} potato, cheese, sour cream, shio konbu	150	SEA URCHIN & PAPAYA seaweed nori, nigiri soy, lime	215
NIGIRI SELECTION 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 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	CALIFORNIA crab, avocado, cucumber, tobiko	75
SPICY TUNA chopped tuna, spicy kimchi sauce, sesame	80	SOFT-SHELL CRAB ^E crispy soft shell crab, gochujang mayo, tobiko	80

SEAFOOD & 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

CHEF'S SIGNATURE SELECTION | MINIMUM OF TWO GUESTS - AED 725

edamame ^{V, VG} | wagyu beef tataki ^D | bluefin tuna carpaccio | selection of sushi | crispy scallop

CHOICE OF TWO

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

attiko desserts platter ^{VG}

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