

**tori
no
su**

APPETIZER

EDAMAME (V,G)	45
Plain, Garlic or Spicy	
MISO SOUP (G)	25
Wakame Seaweed, Tofu, Spring Onions	
CHARRED JAPANESE BROCCOLINI SALAD (V,G)	60
White Sesame Vinaigrette, Fried Garlic	
YUZU MISO BURRATA (N,V)	95
Heirloom Cherry Tomatoes, Baby Spinach, Cashew Nuts, Dried Figs, Aged Balsamic Vinegar	
TUNA SASHIMI PIZZA (G)	105
Jalapeno, Dried Tomato, Parmesan Cheese	
NIKKEI SASHIMI MUG SALAD (G)	130
Avocado Tartar, Corn, Bell pepper, Cucumber, Jalapeño, Assorted Sashimi, Yukke Dressing	
TUNA CARPACCIO (G)	120
Garlic Chip, Wasabi White Soy Dressing, Asian Herb Mix	
YELLOWTAIL CARPACCIO (G)	100
Jalapeño, Ponzu, Olive Oil, Lime	
TUNA TARTAR (S,G)	135
YK Dressing, Shrimp Chips, Soft Boiled Egg	
WAGYU TATAKI (G)	180
Lightly Seared Wagyu Beef, Notare Sauce, Roasted Garlic, Fresh Wasabi	
CLASSIC SHRIMP TEMPURA (G,S)	130
Tempura Dashi Broth, Volcano Mayonnaise	
MIX SEAFOOD TEMPURA (G,S)	130
Tempura Dashi Broth, Japanese Garlic Mayonnaise	
GRILLED OCTOPUS (G,S)	90
Shishito Pepper, Asian Herbs & Garlic Dipping, Shichimi Pepper	
O-EBI DYNAMITE (G,S)	130
Deep Fried U-10 Shrimp, Red Hot Sauce	

(N) Nuts, (V) Vegetarian, (G) Contain Gluten, (S) Shellfish

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SUSHI & MAKI

	SUSHI 2PCS	SASHIMI 3PCS
Chutoro	70	110
Akami Bluefin Tuna	60	95
Sake Salmon	50	70
Hamachi Yellowtail	60	95
Suzuki Seabass	50	70
Unagi Eel (G)	50	70
Tamago Egg Omelette (V)	25	

MAKI ROLLS

California (S)	70
Negi Toro	100
Tempura (S,G)	80
Crunchy Eel Roll (G)	70
Spicy Salmon (G)	70
Spicy Tuna Toro (G)	100
Dragon (S,G)	130
Salmon Teriyaki (G)	130
Avocado Tartar Roll Truffle Butter (V,G)	60
Classic Cucumber (V)	50

SUSHI & SASHIMI SET MENU

Nigiri Combination (S,G)	6PCS 160	12PCS 250
Sashimi Combination (S,G)	180	280
Nigiri & Sashimi 24 PCS & 2 Roll (S,G)		24PCS 530

OMAKASE SET MENU

Leave it to chef!

6 course OMAKASE (G,S,N)	550
5 course OMAKASE (G,S,N)	450

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MAIN COURSE

SIZZLING WAGYU STEAK (G)	260
Served on Iron Plate, Seasonal Vegetables, Japanese Onion Sauce	
MBS 7 WAGYU TENDERLOIN STEAK (G)	350
Foie Gras, Truffle Ponzu, Fresh Grated Wasabi	
ROBATA GRILLED WAGYU (G)	260
Today's Wagyu Beef Cooked in ROBATA Grill, Coriander & Garlic Paste	
CLASSIC GRILLED CHICKEN TERIYAKI (G)	150
Ichimi Pepper Sauce, Lotus Root Chips	
TRADITIONAL GRILLED MISO BLACK COD (G)	200
72 Hour Miso Marinated Saikyo Miso	
FRIED GARLIC OCTOPUS (G,S)	120
Shichimi Pepper, Aonori, Potato Wedge, Garlic Mayonnaise	
ROBATA GRILLED MIX SEAFOOD (G,S)	200
Cooked on the Robata Grill, Ponzu Sauce, Coriander & Garlic Paste	

RICE

TRUFFLE FRIED RICE (G,V,N)	100
Black Truffle, Pine Nuts, Spring Onion, Egg	
WAGYU BLACK FRIED RICE (G,N)	120
House Teriyaki Sauce, Pine Nuts Spring Onions, Egg, Dark Soy Sauce	
TNS CHIRASHI (G,S)	160
Assorted Sashimi, Sushi Rice	
GRILLED UNAGI & FOIE GRAS (G)	160
Steamed Wasabi Rice, Original Japanese BBQ Sauce	

NOODLES

TORI NO SU RAMEN (G)	90
Minced Miso Chicken, Bok-Choy, Bean Sprouts, Spring Onions, La-Yu Oil	
SPICY SEAFOOD RAMEN (G,S)	90
Homemade Red Pepper Paste, Chinese Cabbage, Bean Sprouts, Spring Onions	
WAGYU YAKISOBA NOODLES (G)	120
Onion, Cabbage, Homemade Soy Sauce	
SEAFOOD YAKISOBA NOODLES (G,S)	120
Bean Sprouts, Homemade Garlic Sauce	

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DESSERT

ASSORTED MOCHI ICE CREAM (G) 55

Your Choice of Two Flavors,
Vanilla, Coconut, Mango, Matcha, Passion Fruit

MATCHA TIRAMISU (G) 55

Mascarpone Cream Cheese, Matcha, Biscotti

JAPANESE CHEESECAKE (G) 55

Fluffier Soufflé Cheesecake, Whipped Cream, Berries

TNS CHOCOLATE ICE CREAM (G,N) 55

Cashew Nut, Honey, Oreo Crumble, Granola, Banana, Berry

OMAKASE AED550 6 COURSE (N,S,G)

ASSORTED APPETIZERS

SOUP & ROLL

TODAY'S SASHIMI OR TEMPURA COMBINATION

GRILLED FISH OF THE DAY

WAGYU STEAK

DESSERT

OMAKASE AED450 5 COURSE (N,S,G)

ASSORTED APPETIZERS

SOUP & ROLL

TODAY'S SASHIMI OR TEMPURA COMBINATION

WAGYU STEAK OR GRILLED FISH OF THE DAY

DESSERT

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