

ARMANI / HASHI

Experience the best of Japan in a vibrant setting.
Armani/Hashi restaurant and lounge
delivers an imaginative twist
on traditional and contemporary Japanese cuisine,
brought to your table in sharing style.
The freshest fish is flown in daily from around the world
and complemented by
a selection of house made cocktails and hand picked sake.

FOOD ALLERGIES & INTOLERANCES

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

الحساسيه نحو الطعام

اذا كانت لديكم اي حساسيه تجاه نوع معين من الطعام .
او الشراب .

يرجي اعلام احد موظفينا اثناء الطلب

OMA-KASE 6 COURSES MENU

AMUSE – BOUCHE

Edamame

STARTER

Yellow tail carpaccio, shallot, chives with ponzu

SOUP

Hashi Miso soup

SASHIMI

Sashimi 3 varieties

MIDDLE COURSE

Gillardeau oyster, enoki mushroom, lime with tonkathu sauce (S)

MAIN COURSE

Wagyu rib eye with foie gras, seaweed with truffle teriyaki

DESSERT

Hashi warm coconut cake, ginger caramel stuffing and vanilla foam

AED 650 per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

SUMMER OMA-KASE

MAKI | ROLLS of your choice

California roll, Spicy tuna roll or Salmon & Cheese roll

HOT STARTER select one

Gyoza Shinjuku style chicken dumpling with red chili sauce

or

Taiga Ebi, Black tiger prawn tempura with tendashi (S)

SOUP select one

Miso Shiru, Hashi miso soup

or

Dobin Mushi, Japanese seafood soup with eringi mushroom (S)

MAIN COURSE select one

Yakitori Chicken and leek skewers with teriyaki sauce

or

Shoyu Zuke, Soy marinated salmon, spinach, shishito, leek
soy lemon sauce

DESSERT select one

Hashi Warm coconut cake, ginger caramel insert, vanilla foam(D)

or

Mochi ice cream with exotic sliced fruit (D)

AED 459 net per person

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OTSUMAMI | APPETIZERS AED

Nasu (V) Soy marinated eggplant, strawberry caviar, mix sprouts edible flower, basil miso, ginger bubble	65
Suzuki to Toryuhu Seabass, black truffle, chives, ikura, shallot with truffle soy dressing	75
Hamachi to shallot Yellow tail carpaccio, shallot, chives with ponzu	75
Gyoza Shinjuku style chicken dumpling with red chili sauce	95
Gyoza Gyu Marinated beef dumpling with ginger soy dressing	105
Hitsumabushi Nagoya style unagi donburi, steamed rice, nori, spring onion, wasabi with unagi sauce	125
Akami tataki to Yuzu Tuna, chive, shallot, mix cress, shiso flower, ponzu with yuzu miso	130
Kuruma Ebi (S) Obsiblu shrimp, green and red chilli with Hashi marinated lime soy sauce	130
Maguro to Salmon Taru Taru (S) Tuna and salmon tartar, sea urchin, caviar, ikura, tobiko shiso and edible flowers with ginger bubble	170
Nama Kaki (S) 6 oysters three ways with ponzu sauce, caviar, ikura, kaiso	210

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SARADA | SALAD

AED

Gurin Sarada (V)

55

Fresh mixed greens, sesame seed with soy sesame dressing

Chuka Wakame (V)

65

Chuka seaweed, micro sprout, leek, okra, strawberry caviar glass noodle

Hourensou to Ponzu

65

Warm spinach salad, sesame seeds, garlic chips sesame oil with ponzu

Tofu to soy daikon

65

Fried tofu, baby spinach, radish, horse radish, mix cress with warm soy radish sauce

Wagyu Tataki

95

Wagyu beef tataki, black truffle, green lettuces, chives shimeji mushrooms with truffle soy sauce

SUIMONO | SOUP

Miso Shiru

40

Hashi miso soup

Dobin Mushi (S)

65

Japanese seafood soup with eringi mushroom

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SUSHI OR SASHIMI AED

2 pieces of Sushi or 3 pieces of Sashimi

Ebi (S) 45
Poached shrimp

Tako (S) 50
Octopus

Ikura 50
Salmon roe

Ika (S) 50
Cuttle fish

Akami 55
Tuna

Hamachi 55
Yellowtail

Tennen San Sa-mon 55
Organic salmon

Hirame 55
Halibut

Suzuki 55
Seabass

Kuruma Ebi (S) 55
Obsiblu shrimp

Unagi 60
BBQ fresh water eel

Hotate (S) 60
Scallop

Shime Saba 60
Mackerel

Uni (S) 85
Sea urchin

Toro 90
Tuna belly

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SUSHI OR SASHIMI

OMA-KASE/CHEF'S SELECTION

Nigiri AED

5 Syurui
5 Varieties | 10 Pieces **225**

7 Syurui
7 Varieties | 14 Pieces **285**

12 Syurui
12 Varieties | 24 Pieces **445**

Sashimi

5 Syurui
5 Varieties | 15 Pieces **235**

7 Syurui
7 Varieties | 21 Pieces **305**

12 Syurui
12 Varieties | 36 Pieces **455**

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

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MAKI | ROLLS

AED

6 pieces of Maki

(Temaki, hand roll is available as per your preference)

Yasai (V)

55

Vegetable roll | Spinach, carrot, pickled radish, cucumber
sesame seeds with sesame oil

Salmon Kawa (D)

65

Salmon skin | Cream cheese, togarashi powder, avocado
with Hashi sweet soy sauce

Karai Salmon to Negi

65

Spicy salmon roll | Salmon, leek, spring onion, wasabi tobiko
with Hashi chilli oil

Akami to Avocado

75

Tuna roll | Tuna sashimi, avocado, fresh wasabi

Negi Toro

85

Tuna belly roll | Toro and leek

Wagyu to Miso (D)

95

Wagyu beef roll | mixed vegetable, tenkasu, garlic
chip, sesame seeds and leek miso sauce

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MAKI | ROLLS

AED

6 pieces of Maki

(Temaki, hand roll is available as per your preference)

Karifornia (S)

65

California | Fresh crab meat, avocado, cucumber, tobiko

Tempura Moriawase (S)

65

Mixed tempura | Prawn, sweet potato, avocado
asparagus, takuan, tenkasu

Ebi to Amashyoyu Sauce (S)

65

Prawn tsume | Tenkasu, avocado, cucumber, mayonnaise
with mango salsa

Tennen San Salmon (D)

65

Organic salmon roll | Cream cheese, sesame seeds

Unagi, Yamagobo

65

Fresh water eel, mountain burdock roll | Avocado, chives
pickled cucumber, tenkasu

Watarigani (S)

70

Crispy soft-shell crab roll | Avocado, chives, tobiko
sesame seeds with chilli mayonnaise sauce

Karami Maguro

75

Spicy tuna | Tenkasu, wasabi tobiko with Hashi chilli sauce

TEMPURA	AED
Yasai (V) Mixed vegetables with tendashi	55
Taiga Ebi (S) Black tiger prawn with tendashi	75
Tako Kari Kari Tempura (S) Crunchy octopus with spicy creamy sauce	95
Ise Ebi (S) Giant prawn tempura with wasabi aioli	105
Angusu Katsu Angus beef striploin, shimeji, cabbage with truffle katsu sauce	140
Lobster (S) Lobster, mixed vegetables with yuzu aioli sesame sauce and tendashi	305

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ROBATAYAKI	AED
Yakitori Chicken and leek skewers with teriyaki sauce	120
Avocado Yaki (V) Avocado, spinach, leek, lotus root, kumquat, hajikami with sweet miso	120
Yaki Mame (V) Beyond beef steak, spinach, shichimi powder, shimeji Mushroom with Hashi sweet soy sauce	125
Tori, Yaki Yasai Chicken thigh, grilled vegetables with Hashi chilli sauce	130
Shoyu Zuke Salmon Soy marinated salmon, spinach, shishito, leek, soy lemon sauce	140
Gindara Miso Miso black cod, lime, shiso flower with yuzu miso	190
Gindara Soy Robatayaki Teriyaki black cod with lotus root, kumquat, hajikami	190
Miso Mero Robatayaki Miso chilean seabass with eggplant with Japanese honey plum sauce	190
Ramuniku Miso (D) Soy black pepper lamb chops, shiso leaves, bean sprouts fresh wasabi with emmental cheese miso	235
Angusu Tenderloin Angus tenderloin, asparagus, eringi and enoki mushroom, shishito cherry tomato, fresh wasabi with Lime miso	265
Wagyu Karubi Wagyu beef short rib, garlic chips, onion, kabocha, eringi and enoki mushrooms	305
Tajima Wagyu Robatayaki Wagyu rib eye grade 7 with foiegra, maitake mushrooms with sansho miso sauce and Teriyaki sauce	370

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TEPPANYAKI

AED

Tofu (D, V)

85

Tofu steak, zucchini, cabbage, shishito, asparagus, carrot, radish horse radish, soy butter with Hashi sweet soy sauce

Hotate (D, S)

180

Scallops, orange, chives, nori pickles with sweet miso and teriyaki sauce

Ise Ebi (D, S)

235

Giant prawn, shimeji mushrooms, orange, chives with yuzu miso

Angusu (D)

265

Angus tenderloin, enoki mushroom, pickled ginger, fresh wasabi with soy butter

Wagyu (D)

305

Wagyu beef, seaweed, spring onion, fresh wasabi, Hashi chilli paste and lemon soy butter

Lobster Teppanyaki (D, S)

390

Canadian lobster, foie gras, asparagus, enoki and eringi mushrooms green apple with sesame and spicy onion sauce

TEPPANYAKI

Fried Rice or Fried Noodle

Yasai (D, V)

65

Vegetable | Carrot, spring onion, zucchini, sesame seed seaweed, bean sprouts

Kaisan Butsu (D, S)

75

Seafood | Scallops, shrimps, mussels, squid

Niku (D)

85

Meat | Angus beef or chicken

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ROBATAYAKI OR TEPPANYAKI

Chef's Special Combination Platter (2-3 persons)

Robatayaki **AED**

Kaisan Butsu | Seafood (D, S) **545**

Jumbo squid, black cod, chilean seabass,
scallops with vegetables

Niku | Meat (D) **545**

Angus beef, short ribs, lamb chops, chicken with vegetables

Teppanyaki

Moriawase | Meat and Seafood (D, S) **565**

Wagyu beef, angus beef, scallops, giant prawns,
vegetables with sesame and spicy onion sauce

SIDE DISHES

Edamame (V) **35**

Edamame with sesame salt or spicy sauce

Gohan (V) **35**

Steamed Japanese rice

Moyashi (D) **40**

Bean sprouts with spicy teriyaki sauce

Kinoko mori (V) **40**

Teppanyaki assorted mushrooms with sea salt

Asuparagasu (V) **40**

Green asparagus with basil miso

Yasai (V) **45**

Eringi mushroom, asparagus, zucchini with
tendashi sauce

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DEZA-TO | DESSERT AED

Mochiaisu Mochi Ice Cream 3 Varieties for your Choice (D) Chocolate Coconut Green tea Yuzu Cheese cake Vanilla Mango	75
Kokonattsu Cake (D) Hashi warm coconut cake, ginger caramel stuffing and vanilla foam	60
Kiseki Fruits Exotic sliced fruits with strawberry ginger sorbet	65
Green Tea Cheesecake (D, N, G) Baked cheese cake, matcha cremoso, amarena cherries	75
Miso Chocolate (D) Warm chocolate molten cake with miso popcorn and banana ice cream	75
Dessert Moriawase (D, N) Chef's special dessert platter	190

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