

Sea Fu

MENU

SUSHI

SASHIMI - 3 PIECES (G) (D)

SALMON - 50
MACKEREL - 50
RED SNAPPER - 60
TUNA - 65
YELLOWTAIL - 65
SCALLOP - 65
TUNA BELLY - 105

NIGIRI - 3 PIECES (G) (D)

EEL (G) - 45
SALMON - 45
RED SNAPPER - 50
TUNA - 55
PRAWN - 60
OCTOPUS - 65
SCALLOP - 70

MAKI - 3 PIECES (G) (D)

CUCUMBER (V) 🌱 - 25
AVOCADO (V) 🌱 - 30
SALMON - 40
MACKEREL - 45
RED SNAPPER - 50
YELLOWTAIL - 50
TUNA - 55

GUNKAN - 3 PIECES

SPICY TUNA WITH SPICY MAYONNAISE &
SPRING ONION - 50
KING CRAB WITH MAYONNAISE & CHIVES -
65
IKURA WITH SALMON ROE & CREAM CHEESE
(D) - 65
UNI WITH SEA URCHIN, CREAM CHEESE &
SEAWEED (D) - 85

SASHIMI PLATTER

15 Pieces, 5 Chef Varieties

205

SUSHI PLATTER (G)

Volcano Roll (8 pcs.), Sashimi Salmon (4 pcs.), Sashimi
Yellowtail (4 pcs.), Nigiri Tuna (4 pcs.), Nigiri Prawn (4 pcs.)

305

NIGIRI PLATTER

12 Pieces, 4 Chef Varieties

195

ROLLS

CRUNCHY AVOCADO (V) (G) (D) (SD)

Crispy Tempura Batter, Spring Onion, Cream Cheese, Yamagobo, Cucumber, Orange Mayonnaise

65

YUZU TEMPURA PRAWN (D) (G) (SD)

Avocado, Pickle, Carrot, Cream Cheese, Spicy Mayonnaise

80

SOFT-SHELL CRAB (G)

Tobiko, Avocado, Greens, Cucumber, Yuzukoshō, Sweet Tomato-Capsicum Sauce, Shishito

90

LOBSTER DYNAMITE (6 PCS.) (G)

Spicy Mayonnaise, Lettuce, Cucumber, Avocado, Tobiko

VOLCANO (G) (SD)

Salmon, Radish, Tobiko, Crab Stick, Mayonnaise

70

SPICY TUNA

Asparagus, Radish, Cucumber, Avocado, Spicy Sauce

90

CALIFORNIA KING CRAB (SD)

King Crab, Squid Ink, Avocado, Cucumber, Mayonnaise

105

TORCHED SCALLOP & SEA URCHIN (6 PCS.) (D) (G) (SD)

Avruga Caviar, Tobiko, Prawn, Orange Mayonnaise, Avocado, Tempura Batter, Spring

RAW (NAMA)
MALDIVIAN YELLOWFIN TUNA (D) (G)

Nori, Mizuna, Citrus Ponzu Sauce, Cucumber, Radish, Black Toast, Salicornia, Miso Cream Cheese

100

JAPANESE HAMACHI CEVICHE (D) (SD)

Chia Seed, Corn, Asparagus, Pomegranate, Salicornia, Coriander, Thai Basil Ice Cream

105

HOKAIDO SCALLOP (G) (D) (SD)

Avruga Caviar, Yuzu-Date Purée, Lime Dressing, Nori, Mango, Salicornia, Pomegranate, Baby Spinach, Sesame

110

AUSTRALIAN BEEF TATAKI (G) (SD)

Avruga Caviar, Sea Urchin, Bread Chips, Pickled Onion, Black Garlic, Egg, Citrus Ponzu Sauce, Baby Spinach

125

JASMIN STURIA CAVIAR (30G) (D) (G)

Lightly Salted, Seasonal

695

OYSTERS

Ponzu Vinaigrette (G)

PRAT-AR-COUM #3/PC

35

LE GRIS #2/PC

45

STARTER

VEGETABLE POMELO SALAD (V) (N) (G) 🌱

Cabbage, Pear, Pomelo, Greens, Shallot, Asian Herbs, Peanut Dressing

65

QUINOA VEGETABLE SALAD (V) (G) 🌱

Red Onion, Mandarin, Avocado, Cucumber, Edamame, Kale, Crispy Tofu , Ginger-Garlic Dressing

BEETROOT & CORIANDER SALAD (V) (D) (G)

Wasabi Ice Cream, Rosemary Dressing

75

SPICY LAKSA SOUP (G)

Prawns, Calamari, Mussels, Vegetables, Soba Noodles

90

VEGETABLE GYOZA (5 PCS.) (V) (G) (D)

Mushroom, Cabbage, Onion, Black Truffle, Soy Sauce

95

TUNA "PIZZA" (G)

Avocado, Tomato, Spicy Sauce, Pita Bread

105

TEMPURA PRAWNS (G)

Soy Sauce, Mirin, Daikon

85

HOMEMADE DIM SUM PLATTER (6 PCS.) (G)

Chicken, Prawns, Vegetables, Chili Sauce, Chinese Vinegar

90

BURRATA CHEESE (V) (D) (SD)

Heritage Tomato, Mizuna, Basil, Spicy Lemon Dressing

105

LOBSTER SALAD (G) (SD)

Avocado, Greens, Orange Mayonnaise, Bean Sprouts, Radish, Yuzu, Tobiko

140

EDAMAME (V) (G) 

Salted or Spiced

30

KAISO SALAD (V) (G)

Nori, Cucumber, Ponzu, Salicornia

35

SPICY GREEN MANGO SALAD (N)

Dried Prawn, Thai Dressing

45

MISO SOUP (V)

Tofu, Spring Onion, Nori

35

STIR-FRIED VEGETABLES (V) (G)

Carrot, Cauliflower, Tofu, Broccoli, Lotus Root

40

MAIN COURSE

SPICY VEGETABLE THAI CURRY (V) 

Traditional Aromatic Flavored Spicy Curry,
Coconut Milk, Jasmine Rice

95

ROASTED LOCHFYNE SALMON (D)

Galangal-Coconut Sauce, Baby Corn, Okra, Bean
Sprouts, Ikura Caviar

165

SEARED ORGANIC DUCK BREAST (D)

STEAMED CANADIAN LOBSTER (D) (G) (SD)

Carrot-Ginger Purée, Potato Confit, Five-Spice
Sauce

180

SEARED BLACK COD (G) (D) (SD)

Plum, Soy, Ginger & Garlic Marination; Beetroot-
Yuzu Purée; Broccoli; Pickled Radish; Spinach;
Shishito Pesto

200

SEARED WILD SEA BASS (D)

Sesame Green Peas, Spring Vegetables,
Lemongrass Sauce

225

Vegetables, Dashi Broth, Yuzu, Lemongrass-
Butter Sauce, Chia Seed, Noodles

190

CARABINEROS PRAWN (D) (G) (SD)

Barley, Edamame, Thai Asparagus, Mussels,
Crustacean Cream, Yuzu Gel, Beef Chorizo

215

**ROASTED WAGYU BEEF TENDERLOIN
ROSSINI (D)**

Pak Choy, Duck Foie Gras, Mashed Potato,
Maitake Mushroom, Sichuan Pepper Sauce

AUSTRALIAN WAGYU (180G, GRADE 5) - 245
JAPANESE KAMICHIKU WAGYU (150G,
GRADE 4) - 575

SIDE DISH

STEAMED OR FRIED RICE (V) (G) 

30

MASHED POTATO (V) (D)

30

CHILI-GARLIC CAULIFLOWER (V) (G) 🌱

35

GARLIC BROCCOLI (V) 🌱

35

SPICY LONG BEANS (V) (G) 🌱

35

FROM OUR WOK

“MAPO” TOFU (V) 🌱

Chili, Garlic, Carrot, Mushroom, Capsicum,
Sesame, Onion, Jasmine Rice

85

STIR-FRIED GLASS NOODLES (V) (N) (G)

Dark Soy, Onion, Capsicum, Carrot, Celery,
Cabbage, Chili Sauce, Cashew, Mushroom

100

SPICY CHICKEN (N) (G)

Peanuts, Garlic, Chili, Spring Onion, Fried Rice

155

STIR-FRIED AUSTRALIAN BEEF (D) (G)

Rib Eye, Celery Purée, Chinese Broccoli,
Mushroom, Soy Sauce, Jasmine Rice

190

STIR-FRIED TIGER PRAWNS (G)

Pineapple, Lotus Chips, Red Chili, Chinese
Broccoli, Sweet & Sour Sauce

210

FOR SHARING

**GRILLED MEDITERRANEAN SEA BASS (D)
(G)**

Whole Sea Bass, Greens, Mashed Potato

MARKET PRICE

GRILLED BLUE LOBSTER (D)

Greens, Jasmine Rice

MARKET PRICE

**SALT-CRUSTED JAPANESE RED SNAPPER
(D)**

Greens, Mashed Potato

MARKET PRICE


**ROASTED WAGYU "CÔTE DE BOEUF" (800G,
GRADE 6) (D)**

Black Truffle Mashed Potato, Mushroom Sauce

675

**ALL PRICES ARE IN AED AND ARE
INCLUSIVE OF A 7% MUNICIPALITY**

**FEE, 10% SERVICE CHARGE AND 5%
VAT.**

(D) contains Dairy (N) contains Nuts (V) Vegetarian (G)
contains Gluten (SD) Chef Pierre's Signature Dish 
Plant-Based

*To serve you better, please communicate with
the service staff if you have any food
intolerance or allergies such as dairy, eggs,
shellfish, etc.*