

HALF BOARD SET MENU

Complimentary Miso Soup

SELECTION OF STARTERS (CHOICE OF ONE)

Avocado & Cucumber

California Roll Crab, Cucumber, Avocado, Tobiko

Salmon Avocado Roll Smoked Salmon Avocado, Cream Cheese, Sesame Seed

Spicy Tuna Roll Avocado, Mixed Cress, Paru Spicy Sauce

Spicy Salmon Roll Takuan, Tobiko, Paru Spicy Sauce

Dynamite Roll Shrimp Tempura, Avocado, Dynamite Sauce

Paru House Salad Organic Mixed Greens, Ginger Vinaigrette

Salmon Carpaccio Orange Segments, Wasabi Vinaigrette

Seaweed Salad Wakame, Chuka Seaweed, Soy Plum, Ginger Ale, Nori Vinaigrette

Ama Whitefish Aji Amarillo Amasu, Radish, Corriander Cress, Chicory, Yuzu Kosho, Ginger Bubble

Crispy Calamari Sansho Pepper

Craze Chicks Miso Chicken Thigh, Sweet & Spicy Yuza

Veggie Ssam Crispy Tofu, Mushrooms, Leek Miso

Rock Shrimp Tempura Mango Aioli, White Onion, Almond

Beeflicious Enoki Mushroom, Cream Cheese, Yaki Sauce

SELECTION OF ENTRÉES (CHOICE OF ONE)

Grilled Scottish Salmon Sautéed Baby Bok Choi, Teriyaki

Jidori Chicken Green Beans, Kuri Kimchee, Maple Soy

Crispy Tofu & Beyond Beyond Beef, Miso, Tofu, Shimeji Mushrooms, Shishito, Asparagus, Basil Miso

SELECTION OF DESSERTS (CHOICE OF ONE)

Selection of Ice Cream (3 scoops) Chocolate, Vanilla, Coconut, or Stawberry

Mango Samurai Toasted Coconut, Lemon Grass Sorbet, Crepe Cake

Green Tea Red Velvet Lava Cake Mocha, Coconut Ice Cream

Seasonal Fruit Platter

MODERN OMAKASE

An exclusive selection of sharing dishes from our Head Chef Minimum for two guests

Omakase 3 course set menu | 350 AED per person Omakase 5 course set menu | 450 AED per person Omakase 7 course set menu | 750 AED per person

Seared Salmon, Mixed Greens, Sesame Miso Dressing

SOUPS

| Miso Tofu, Negi, Wakame | 30 |
|---|----|
| Lobster Miso Tofu, Negi, Wakame | 70 |
| Seafood Shrimp, Squid, Mussel, Scallop | 65 |
| SALADS Paru House Organic Mixed Greens, Ginger Vinaigrette | 50 |
| Seafood Shrimp, Squid, Mussel, Scallop, Mixed Greens, Creamy Wasabi | 90 |
| Seaweed Wakame, Chuka Seaweed, Soy Plum, Ginger Ale Nori Vinaigrette | 60 |
| Salmon Tataki | 85 |

| COOL PLATES TO SHARE | | WARM PLATES TO SHARE | |
|---|--------------|--|----|
| Crispy Rice Choice of Tuna or Salmon, Avocado, Hot Crying Sauce | 75 | Edamame Sea Salt, Sesame or Spicy | 30 |
| Sea Bass Ceviche Ceviche Sauce, Ginger Bubble, Tobiko | 70 | Crispy Calamari Sansho Pepper | 80 |
| Oysters Caviar, Citrus, Seaweed | 125 | Rock Shrimp Tempura 10 Mango Aioli, White Onion, Almond | 05 |
| Salmon Carpaccio Orange Segments, Wasabi Vinaigrette | 70 | Truffle Scallop 12 Baby Eggplant, Enoki Mushroom, Truffle Soy | 25 |
| Wagyu Tataki Mixed Mushrooms, Truffle Soy | 140 | Shrimp Beef Bacon Shrimp Wrapped with Beef Bacon, Chili Garlic | 70 |
| Seared Tuna Mustard Miso, Cream Cheese, Strawberry | 90 | Craze Chicks Miso Chicken Thigh, Sweet & Spicy Yuzu | 75 |
| The Bomb Blue Shrimp, Sea Urchin, Caviar, Yuzu Sauce | 115 | Jumbo Shrimp Tempura 13 Tiger Prawn, Wasabi Mayonnaise | 35 |
| Ama Whitefish | 75 | Octopus Tempura 11 Ama Ponzu, Shredded Vegetable and Pear | 15 |
| Aji Amarillo Amasu, Radish Corriander Cress, Chicory Lobster Tacos | 110 | Veggi Tacos Beyond Beef, Jalapeño Pickle, Spicy Chili Sauce | 70 |
| Taco Chips, Avocado Purée, Apple Sauce Yellowtail Chili | 80 | Hot Prawniyo Tiger Prawn, Spicy Black Pepper Yaki Sauce, Bok Choi | 35 |
| Jalapeño Salsa, Ponzu Tartare | 75 80 85 | Beeflicious Enoki Mushroom, Cream Cheese, Yaki Sauce | 80 |
| Salmon, Tuna or Mixed | | Gyoza 65 75 10 Spicy Rayu Sauce, Yuzu Soy Sauce |)5 |
| Avocado Apple Yuzu Goma Tofu, Apple, Yuzu Lemon Vinaigrette | 65 | Spicy Rayu Sauce, Yuzu Soy Sauce Choice of Vegetable or Chicken or Tuffle Chicken | |
| | | Veggi Ssam Tofu Baby Gem, Mushrooms, Leek Miso | 55 |
| | | Shishito Peppers Den Miso or Maldon Sea Salt | 47 |
| | | Mixed Mushrooms Mushrooms, Yaki Sauce | 40 |
| | | Chicken Skewers Chicken Thigh, Green Onions, Teriyaki Sauce | 60 |

| MAKI ROLLS Temaki hand rolls available on request | | SIGNATURE ROLLS Temaki hand roll available on request | |
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| Avocado & Cucumber | 35 | 007 Octopus Octopus, Shrimp Tempura, Tobiko, Avocado | 95 |
| Tekka Blue Fin Tuna | 50 | The Harmony Foie Gras, Wagyu Beef, Lobster Tempura, Truffle Sauce | 115 |
| Salmon Salmon | 45 | Paru House | 105 |
| Kanpyo Gourd | 40 | Tuna, Salmon, Scallop, Shrimp Tempura, Yuzu Miso SUSHI / SASHIMI | |
| Vegetable Mix Vegetables | 55 | Sushi: 2 Pieces / Sashimi: 3 Pieces | |
| | | Tuna - Maguro | 65 |
| Toro Scallion Blue Fin Tuna Belly, Scallion | 95 | Bluefin Tuna Belly - Toro | 100 |
| California Crab, Cucumber, Avocado, Tobiko | 60 | Japanese Yellowtail - Hamachi | 65 |
| | | Halibut - Hirame | 65 |
| Spicy Tuna Avocado, Mix Cress, Paru Spicy Sauce | 60 | Salmon - Sake | 55 |
| Spicy Salmon Takuan, Tobiko, Paru Spicy Sauce | 60 | Seabass - Suzuki | 55 |
| | | Sea Urchin - Uni | 160 |
| Dynamite Shrimp Tempura, Avocado, Dynamite Sauce | 65 | Salmon Roe - Ikura | 65 |
| | | Japanese Scallop - Hotate | 60 |
| Mix Tempura Shrimp Tempura, Asparagus, Sweet Potato, Takuan | 65 | Obsiblue Shrimp - Tenshi No Ebi | 60 |
| Unagi BBQ Eel, Cucumber, Eel Sauce | 65 | Steamed Shrimp - Mushi Ebi | 50 |
| | | Squid - Ika | 50 |
| Soft Shell Crab Cucumber, Tobiko, Yuzu Garlic Mayonnaise | 75 | Octopus - Tako | 55 |
| Salmon Avocado Smoked Salmon, Cream Cheese, Ao Nori | 70 | Fresh Water Eel - Unagi | 70 |
| | | Wagyu Beef - Gyu Aburi (Only Sushi) | 85 |

SUSHI / SASHIMI PLATTER **ENTRÉES** Black Pepper Wagyu Ribeye 250 gms 295 Mushrooms, Onion, Black Pepper Teriyaki 265 | 365 **SASHIMI** Grilled Scottish Salmon 120 5 Varieties Sashimi | 15 pcs Sautéed Baby Bok Choi, Mustard Teriyaki 7 Varieties Sashimi | 21 pcs Jidori Chicken 150 Green Beans, Cucumber Pickle, Maple Soy 235 | 325 SUSHI Miso Black Cod 165 5 Varieties Sushi | 10 pcs Saikyo Miso, Ume Oroshi, Basil Miso Sauce 7 Varieties Sushi | 14 pcs Colorado Lamb Chops 185 Asparagus, Baby Peach 345 | 445 SASHIMI & SUSHI Aji Amarillo Sauce, Coffee Salt 5 Varieties Sashimi 15 pcs | Sushi 5 pcs Live Lobster 395 7 Varieties Sashimi 21 pcs | Sushi 7 pcs Choice of Spicy, Orange Maple Soy with Uni Butter, Arugula-Spinach Salad 120 Crispy Tofu & Beyond Beyond Beef, Miso, Tofu, Shimeji Mushroom Okra, Nameko Mushroom, Asparagus, Basil Miso Kobe Gyu 495 Ponzu, Pepper Salt, Roast Grain Powder Grilled Vegetables, Mix Pickles, Saroma Wagyu **FRIED RICE** Seafood 65

Chicken

Vegetable

Steamed Rice

55

45

25

DESSERTS

| The Lemon Lemon | 55 |
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| Yuzu Cheesecake Yuzu Light Cream Cheese, Orange Confit and Sorbet | 55 |
| Green Tea Red Velvet Lava Cake Macha, Coconut Ice Cream | 50 |
| Mango Samurai Toasted Coconut, Lemon Grass Sorbet, Crepe Cake | 55 |
| Mochi Ice (Choice of 3) Green Tea, Vanilla, Chocolate, Coconut, Mango | 60 |
| Seasonal Fruit Platter | 50 |
| Homemade Ice Cream Your Choice of: (3 scoops) Coconut, Chocolate, Vanilla, Green Tea | 35 |
| Homemade Sorbet Choice of: (1 Flavor) Yuzu, Black Berry, Cucumber | 35 |