

SAGETSU
CHEF'S MENU
SUNA

DASHI (F)

EGG (E, F)

Flan, Aonori, Ikura, Yuzu

SALMON (S)

Miso Citrus Vinaigrette, Tonburi

SAROMA WAGYU BEEF (S)

Aburi, Sushi Rice, Yuzu Kosho

TUNA (S, TN)

Bluefin Tuna Loin, Australian Winter Truffle, Mizuna

TEMPURA (G, E, S, SF)

Seasonal Vegetables, Seafood

TOOTHFISH (F, S)

Steamed, Fermented Black Beans, Ginger, Spring Onion

SEASONAL FRUITS

Granita

DATES (G,D)

Coffee Compote, Mascarpone

900

CHEF'S MENU IS AVAILABLE FOR THE WHOLE TABLE ONLY

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUTS (P) | RAW (R) |
SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG)
ALCOHOL (A)

PLEASE NOTIFY OUR SERVICE COLLEAGUES IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCE.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY FEES AND 5% VAT

SAGETSU
CHEF'S MENU
TSUKI

DASHI (F)

AVOCADO (F, D)

Oscietra Caviar, Nori Rice Crisp

TUNA (S, TN)

Bluefin Tuna Loin, Australian Winter Truffle, Mizuna

BOTAN SHRIMP (SF, TN, E)

Marinated, Hokkaido Sea Urchin, Oscietra Caviar

SALMON (S)

Miso Citrus Vinaigrette, Tonburi

KING CRAB (SF)

Steamed, Olive Oil, Yuzu, Pepper

SAROMA WAGYU BEEF (S)

Aburi, Sushi Rice, Yuzu Kosho

NEW ZEALAND COD (E, G, S)

Tempura, Dried Miso, Orange Zest

AUSTRALIAN WAGYU (D, S, SE)

Grilled Tenderloin, Shiitake, Fresh Wasabi, Sagetsu Sauce

MUSK MELON FROM YAMASHITA FARM (D)

Orange Granita, Fromage Blanc

SAGETSU CHOCOLATE MOUSSE

Vanilla, Macadamia

1,400

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Sagetsu Signatures

JAPANESE WILD-CAUGHT BLUEFIN TUNA (F/R/SE/S/TN) 320
Tuna Loin, Australian Winter Truffle, Mizuna

BOTAN SHRIMP (E/SF/TN) 500
Marinated, Hokkaido Sea Urchin, Oscietra Caviar

SAGETSU BARA CHIRASHI (E/F/R/SE/SF) 500

ALASKAN KING CRAB (SF) 490
Steamed, Olive Oil, Yuzu, Pepper

STEAMED PATAGONIAN TOOTHFISH (F/SE) 350
Fermented Black Beans, Ginger, Spring Onion

FRENCH LANGOUSTINE (SE/SF) 370
Light Roasted, Vanilla-Infused Oil, Lemon

GRILLED SAROMA WAGYU BEEF (S) 580
Japanese Rice, Yakiniku Sauce, Japanese Leek

MORIAWASE ASSORTED TEMPURA (E/F/G/SF) 280
Seafood, Seasonal Vegetable

SHOJIN TEMPURA (E/G) 260
Assorted Vegetable

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Desserts

MUSKMELON FROM YAMASHITA FARM 150
SHIZUOKA, JAPAN

MUSKMELON (D) 80
Orange Granita, Fromage Blanc Sorbet

WHITE PEACH (D) 80
Lychee Granita, Mint Compote, Fromage Blanc Sorbet

DATES (D/E/G/TN) 90
Compote in Coffee, Chocolate, Mascarpone Espuma

CHOCOLATE MOUSSE (D/E/TN) 90
Vanilla, Macadamia

CHOCOLATE PLATTER (D/G/TN) 100
Orange Crunch, Orange Chocolate, Cookies
Hazelnuts, Praline, Hoji Tea

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