

AKI

TASTING MENU

HOSOMAKI

CHU-TORO WITH LEEKS

KOBE EDAMAME

WITH A5 WAGYU FAT, SHICHIMI TOGARASHI AND TRUFFLE
NV PERRIER-JOUET BLASON BRUT ROSE, EPERNAY, FRANCE

OYSTERS No. 3

WITH TORO, PONZU AND KALUGA QUEEN CAVIAR

VEGETABLE TEMPURA

WITH GOMA MAYO AND CREAMED TARE SAUCE
DASSAI 45 SPARKLING JUNMAI DAIGINJO

KEIGETSU YUZU SAKE

A REFRESHING SHOT OF JAPANESE CITRUS SAKE TO CLEANSE THE PALATE AFTER TEMPURA

FATTY TUNA CARPACCIO

TORO, KALUGA CAVIAR, TRUFFLE & TOMATO EMULSION AND CORIANDER OIL

CARABINERO SANDO

DONE IN TWO TEMPERATURES WITH KALUGA CAVIAR

CAPUMISO SOUP

FERMENTED SOY, SEAWEED, TRUFFLE, LEEKS AND TOFU FOAM
2022 HAMILTON RUSSELL, CHARDONNAY, HEMEL-EN-AARDE VALLEY, SOUTH AFRICA

HOTATE MAKI

WITH KING CRAB, CRISPY AVOCADO AND RAYU CHILLI

A9 FUTOMAKI

CURED QUAIL EGG, SESAME AND WASABI

99 FLAG GUNKAN

TORO, CAVIAR AND UNI
2023 BLANC-FUME, POUILLY-FUME, PASCAL JOLIVET, SANCERRE, FRANCE

ATLANTIC BLUE SHICHIMI LOBSTER

WITH PAK CHOI AND SHICHIMI TOGARASHI
2022 CHATEAU DES JACQUES, FLEURIE, BEAUJOLAIS, FRANCE

CALAMANSI & PEACH KAKIGORI

BASIL SORBET, GLAZED LYCHEE AND ALMOND CREAM
DASSAI 45 JUNMAI DAIGINJO

TASTING MENU @**1399** AED NET PER COUPLE
TASTING MENU WITH WINE PAIRING @**1999** AED NET PER COUPLE

We pledge to offer our valued guests only the finest produce, hence we do serve only Bluefin Tuna.
The last order for the Seasonal Tasting menu is at 2:45 PM during the lunch and at 10:45 PM during the dinner.
All prices are in UAE dirhams inclusive of 5% VAT and 10% service charge.
Dear guest, should you have any allergies, food intolerances or dietary requirements, please do not hesitate to share your preferences with us. We are delighted to accommodate you always.
The team @ 99.