
SANSETTO 3 COURSE SET MENU

AED 195 PP | CHOOSE 3 FROM BELOW

SUNDAY TO FRIDAY 6PM TO 8PM

COLD STARTERS

Salmon tataki maki, furikake, balsamic pearls,
passion fruit

Red volcano maki, hamachi, taberu rayu,
unagi sauce

Crispy rice Wagyu beef, truffle dressing

Seaweed mix salad, white gomaе, pomegranate,
crispy leeks (v)

Wafu salad, baby gem lettuce, fried kombu

Salmon usuzukuri style, avo-yuzu, passion fruit,
nama shichimi

Seabass ceviche, aji, tiger's milk, crispy corn (s)

Shimeji mushroom, black gomaе,
crispy shiitake mushroom (v)

Wild mushroom ceviche, avocado, lemon,
yuzu kosho, takuan (v)

HOT STARTERS

Black tempura calamari,
yuzu garlic aioli (sf)

Wagyu beef slider, raw Wagyu beef,
miso truffle sauce

Chicken kasena, gochujang,
Korean chili mix (s)

Prawn tempura, spicy sticky sauce (sf) (s)

Crispy tofu, nanami togarashi,
gochujang (v)

MAINS

Patagonian toothfish, sushi rice, aji, sake (a) (sf) (gf)

Spicy miso half corn-fed baby chicken, wasabi, chimichurri

Wagyu beef kushiyaki, foie gras, anticucho sauce, chives, crispy garlic

Japanese rice, shimeji mushroom, portobello mushroom, truffle (v)

DESSERTS

Exotic fruit platter

Selection of fruits and sorbets

Lava, chocolate toban yaki, passion fruit ice cream, crumble

Mini ice cream popsicles, mixed flavours

Passion fruit coulis, cream cheese mousse

v - vegan, sf - shellfish, s - spicy, gf - gluten free, a - alcohol

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

TABŪ SIGNATURE NIGIRI & SASHIMI

Salmon nigiri, miso-panca, ikura	65
Hamachi nigiri, aji sauce, shiso	75
Wagyu beef, truffle dust, uni, caviar (sf)	185
Otoro nigiri, caviar, unagi sauce	125
Whole sea bream new style sashimi	280

PLATTERS

Chef's selection of sashimi (12 pcs) (sf)	395
Chef's selection of nigiri (12 pcs) (sf)	365
Sushi Platter (24 pcs)	690
Uni / Sea urchin (100g) (sf)	1100
Kaluga caviar 50g / 100g	550 / 875
Royal Oscietra caviar 50g / 100g	780 / 1400
Beluga caviar 50g	1750

MAKI ROLLS

Salmon tataki, furikake, balsamic pearls, passion fruit	64
Crispy soft-shell crab, shichimi aioli, tobiko, tare sauce, avocado (sf)	80
Red volcano, hamachi, taberu rayu , unagi sauce	72
Spicy tuna tartare, tuna slices, abura sauce, crispy quinoa (s)	80
King crab batayaki, guacamole, tenkasu (sf)	205
Kiwami Wagyu beef, negi, smoked panca sauce	105

BITES

Edamame, sea salt (v) (gf)	30
Edamame, spicy and smoked (gf) (s)	35
Crispy rice Wagyu beef, truffle dressing	70
Otoro tartare, sesame cones, avo-yuzu kosho, caviar	60
Black pillow pita, Wagyu beef tartare, truffle, caviar, gold dust	80

TABŪ OMAKASE MENU BY ROBERTO SEGURA

6 Course premium chef's selection	590 pp
8 Course premium chef's selection	750 pp

Available for the whole table only, minimum of 2 guests

SALADS

Seaweed mix, white gomaе, pomegranate, crispy leeks (v)	65
King crab, yuzu daikon, abura dressing, ikura, mizuna (sf)	125

COLD STARTERS

Chef's platter (selection of 4 types of ceviche)	295
Salmon usuzukuri style, avo-yuzu, passion fruit, nama shichimi	85
Hamachi usuzukuri style, truffle cream, black truffle slices	115
Otoro tuna tataki, yuzu-miso sauce, wasabi zuke, crispy garlic (gf)	115
Salmon, coconut, taberu rayu, mango, yuzu daikon (gf) (s)	85
Seabass ceviche, aji, tiger's milk, crispy corn (s)	75
Ceviche toban yaki, prawns, scallops, hamachi, served on hot stones (a) (sf)	125
Sea urchin shirashi, caviar, black uni emulsion (sf)	295
Bluefin tuna ceviche, soy-ginger sauce, yuzu, kyuri	95

HOT STARTERS

Black tempura calamari, yuzu garlic aioli (sf)	55
Wagyu beef slider, raw Wagyu beef, miso truffle sauce	45
Chicken kasena, gochujang, Korean chilli mix (s)	55
Prawn tempura, spicy sticky sauce (sf) (s)	75
Black cod croquette, aji, miso truffle mayo, tobiko	95

HIBACHI GRILL - YAKIMONO

Wagyu beef kushiyaki, foie gras, anticucho sauce, chives, crispy garlic (a)	90
King crab leg, gochujang mayo, butter (sf)	305
Jumbo prawn, coriander emulsion, nanami butter, tobiko	115

STONE BOWLS - ISHIYAKI

Slow braised Wagyu beef short rib, Japanese rice, shiitake mushroom (a)	175
Patagonian toothfish, sushi rice, aji, sake (a) (sf) (gf)	205

MAINS

Patagonian toothfish, miso-panca sauce, ginger root (gf)	265
'Black' black cod, black miso-gomae sauce, quinoa, caviar	205
Spicy miso corn-fed baby chicken, wasabi, chimichurri (sf)	140
Hibachi konro lobster, gochujang, yuzu butter (sf) (gf)	650
48hr Wagyu beef short ribs, Japanese BBQ sauce, negi	325

MEAT CUTS

Angus Tomahawk 1.2kg	890
Angus Porterhouse 800g	750
Wagyu beef Mayura filet mignon 200g	350
Carrara Wagyu beef ribeye 5+ 300g	390
Carrara Wagyu beef striploin 7+ 200g	305
Carrara gold Wagyu beef steak (Sirloin) 400g	650
Japanese Wagyu beef ribeye Miyazaki 100g	600

Sauces:	25
Ginger soy (v)	
Chimichurri (v) (gf)	
Spicy chimichurri (v) (gf)	
Red wine (a)	
Sticky yakiniku	
Miso-panca (v) (gf)	
Wafu (v)	
Miso-sesame	

SIDE DISHES

Steamed bok choy with oyster sauce (sf)	45
Broccolini with chilli garlic sauce	45
Truffle fries (gf)	45
Thick French fries (gf)	35
Fried rice	35

DESSERTS

Japanese pear Pear compote, pear mousse, hydrolyzed raspberry powder, chocolate guajillo	75
Vegan tres leches (v) Mix of plant-based milk, nitro rose petals	85
Lava Chocolate toban yaki, passion fruit ice cream, crumble	60
Mini ice cream popsicles (6 variations) Yuzu, black sesame, matcha, chocolate, raspberry, strawberry	70
Eagle's nest Yuzu mousse, strawberry compote, yuzu cocoa butter (v)	80
Mochi selection Yuzu sorbet, Chocolate, Mango	95
Dessert platter Selection of fruits, sorbets, mini lava, Japanese cheesecake, cotton candy	255

VEGAN SELECTION

NIGIRIS & MAKI ROLLS

Avocado (v)	40
Shimeji mushroom, black gomaе, crispy shiitake	68
Asparagus tempura, avo-yuzu sauce, takuan, black truffle	78

BITES

Edamame, sea salt (gf)	30
Edamame, spicy and smoked (gf) (s)	35
Crispy rice avocado	50
Black pillow pita, portobello tartare, truffle, gold dust	60

SALADS

Seaweed mix, white gomaе, pomegranate, crispy leeks	65
Wafu salad, orange, fried kombu	65

STARTERS

Wild mushroom ceviche, avocado, lemon, yuzu kosho, takuan	75
Crispy tofu, nanami togarashi, gochujang	60
Mixed vegetable tempura, truffled ponzu	65

HIBACHI GRILL – YAKIMONO

Portobello anticucho, sriracha, pistachio (s) (gf)	55
Miso eggplant, gomaе, sake, kimchi relish (a)	68

STONE BOWL – ISHIYAKI

Organic white quinoa, aji amarillo, vegan parmesan, asparagus	125
Japanese rice, shimeji mushroom, portobello, truffle	175

DESSERTS

Vegan Tres leches	85
Mix of plant-based milk, rose petals	
Eagle's nest	80
Yuzu mousse, strawberry compote, yuzu cocoa butter	