

SANSETTO 3 COURSE SET MENU

AED 195 PP | CHOOSE 3 FROM BELOW

SUNDAY TO FRIDAY 6PM TO 7:30PM

COLD STARTERS

Salmon, avocado, kiuri, takuan, spicy mayo, crispy onion

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

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TABŪ SIGNATURE NIGIRI

Salmon nigiri, miso-panca, ikura (gf)	75
Hamachi nigiri, aji sauce, shiso (gf)	85
Wagyu beef, truffle dust, uni, caviar (sf) (gf)	165
Otoro nigiri, caviar, unagi sauce	115

CHEF'S MORIAWASE

Chef's selection of sashimi (6 pcs) (sf)	165
Chef's selection of nigiri (6 pcs) (sf)	145
Chef's selection of mixed nigiri & sashimi (18 pcs)	420
Tabū platter (30 mixed pieces)	790

MAKI ROLLS

Salmon, avocado, kiuri, takuan, spicy mayo, crispy onion	80
Red volcano, hamachi, taberu rayu, unagi sauce	85
Spicy tuna tartare, jalapeño, spicy mayo, togarashi (gf) (s)	90
Crispy soft-shell crab, shichimi aioli, tobiko, tare sauce, avocado (sf)	90
Prawn tempura, seared hamachi, avocado, ceviche sauce (sf)	95
Mayura Wagyu beef, negi, smoked panca sauce (gf)	145
King crab batayaki, guacamole, tenkasu (sf) (gf)	190

BITES

Edamame, sea salt (v) (gf)	35
Edamame, spicy and smoked (gf) (s)	38
Crispy rice Wagyu beef, truffle dressing (gf)	80
Otoro tartare, sesame cones, avo-yuzu kosho, caviar, gold	80
Salmon croquette, salmon tartare, salmon skin, spicy mayo (s)	80
Black pillow pita, Wagyu beef tartare, caviar, gold	80
Japanese sea urchin, caviar, open hand roll, wasabi zuke (sf)	220

SALADS

Seaweed mix, white gomaе, pomegranate, crispy leeks (v)(gf)	65
Wafu salad, orange, fried kombu (v)	65
King crab, yuzu daikon, abura dressing, ikura, mizuna (sf)	135

COLD STARTERS

Chef's platter (selection of 4 types of ceviche)	295
Salmon usuzukuri style, avo-yuzu, passion fruit, nama shichimi (gf)	95
Hamachi usuzukuri style, truffle cream, black truffle slices (gf)	140
Otoro tuna tataki, yuzu-miso sauce, wasabi zuke, crispy garlic (gf)	135
Salmon, coconut, taberu rayu, mango, yuzu daikon (gf) (s)	85
Seabass ceviche, aji, tiger's milk, crispy corn (s) (gf)	95
Wagyu kiwami tataki, caviar, tosazu sauce, crispy potato	150
Blue fin tuna, soy ginger sauce, yuzu, sesame	95

HOT STARTERS

Black tempura calamari, yuzu garlic aioli (sf)	55
Wagyu beef slider, raw Wagyu beef, miso truffle sauce	55
Chicken kasena, gochujang, Korean chili mix (s)	55
Prawn tempura, spicy sticky sauce (sf)(s)	75
Black cod croquette, aji, miso truffle mayo, tobiko	105
48-Hour slow braised Wagyu short rib bao bun, hoisin, pickles, crispy leeks	80

HIBACHI GRILL - YAKIMONO

Wagyu beef kushiyaki, foie gras, anticucho sauce, chives, crispy garlic (gf)	115
Jumbo prawn, coriander emulsion, nanami butter, tobiko (sf) (gf)	125
Patagonian toothfish skewers, sweet miso, chives (a) (gf)	125
Lamb chops, Korean BBQ sauce, labneh, kimchi	180
King crab leg, gochujang mayo, butter (sf) (s)	590

STONE BOWLS - ISHIYAKI

Slow braised Wagyu beef short rib, Japanese rice, shiitake mushroom	225
Mixed seafood rice, yuzu koshu, shiso, aji mayo (s) (sf) (gf)	205

MAINS

Salmon fillet, ponzu-teriyaki sauce, sesame mashed potato, asparagus	175
Patagonian toothfish, miso-panca sauce, ginger root (gf)	235
'Black' black cod, black miso-gomae sauce, quinoa, caviar	265
Spicy miso corn-fed baby chicken, chimichurri, pickled kiuri (sf)	165
Hibachi konro lobster, gochujang, yuzu butter (sf) (gf)	585

BIG MEAT CUTS (served with choice of two sides)

All big meat cuts take 25-35 min preparation time

Black Angus Tomahawk 1.2 kg	890
50-Hour slow braised Wagyu short ribs (2 bones)	650
Black Angus Porterhouse 800g	750

WAGYU MEAT CUTS

Wagyu Carrara rib-eye MB 5+ 300g (gf)	420
Wagyu Mayura MB 7+ tenderloin 200g (gf)	390
Wagyu Carrara striploin MB 5+ 300g (gf)	490
Gold Steak Wagyu Carrara MB 5+ 400g (gf)	750
Japanese Hokkaido Saroma A5 Striploin 200g (gf)	850

SIDE DISHES

Broccolini with chili-garlic sauce (gf)	50
Steamed bok choy with oyster sauce	40
Truffle fries (gf)	50
Sesame mashed potato	35
Thick French fries (gf)	35
Fried rice	35
Chili set (rocoto, chili garlic, shichimi pepper)	25

DESSERTS

Japanese pear (gf) Pear compote, pear mousse, hydrolyzed raspberry powder, chocolate guajillo	95
Vegan tres leches (v) Mix of plant-based milk, nitro rose petals	95
Deadly magnum (n) Chocolate and hazelnut ice cream pop, hot chocolate sauce	85
Lava Chocolate toban yaki, passion fruit ice cream, crumble	60
Mini ice cream popsicles (6 variations) (gf) Yuzu, black sesame, matcha, chocolate, raspberry, strawberry	70
Geisha kiss (gf) Yuzu mousse, strawberry compote, yuzu cocoa butter (v)	80
Mochi selection Yuzu sorbet, chocolate, mango	85
Dessert platter Selection of fruits, sorbets, mini lava, Japanese cheesecake, cotton candy	255

TABŪ

TABŪ VEGAN SELECTIONS

NIGIRIS & MAKI ROLLS

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

BITES

Edamame, sea salt (gf)	35
Edamame, spicy and smoked (gf) (s)	38
Corn on the cone, corn foam, crispy corn, purple corn dust (gf)	80
Black pillow pita, portobello tartare, truffle, gold dust	70

SALADS

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

STARTERS

Wild mushroom ceviche, avocado, lemon, yuzu kosho, takuan	75
Crispy tofu, nanami togarashi, gochujang	70
Mixed vegetables tempura, truffled ponzu	75
Tofu croquette, green yuzu sauce, coriander, ito togarashi	75
Broccolini with chili-garlic sauce (s)	50
Steamed bok choy with oyster sauce	40

HIBACHI GRILL – YAKIMONO

Portobello anticucho, sriracha, pistachio (n) (gf)	65
Miso eggplant, gomaе, sake, kimchi relish (a) (gf)	75

STONE BOWL – ISHIYAKI

Organic white quinoa, aji amarillo, vegan parmesan, asparagus	95
Japanese rice, shimeji mushroom, portobello, truffle	205

DESSERTS

Vegan tres leches	95
Mix of plant-based milk, rose petals	
Geisha kiss	80
Yuzu mousse, strawberry compote, yuzu cocoa butter	

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TABŪ

TABŪ TASTING MENU BY CHEF ROBERTO SEGURA

AED 699 pp | MINIMUM 2 PEOPLE

AMUSE-BOUCHE

Otoro tartare, sesame cones, avo-yuzu kosho, caviar
Wagyu beef, truffle dust, uni, caviar (sf)

COLD STARTER

Salmon nigiri, miso-panca, ikura
Seabass ceviche, aji, tiger's milk, crispy corn (s)
Hamachi usuzukuri style, truffle cream, black truffle slices

HOT STARTER

Wagyu beef kushiyaki, foie gras, anticucho sauce, chives, crispy garlic
Black cod croquette, aji, miso truffle mayo, tobiko (s)
Patagonian toothfish skewers, sweet miso, chives

MAINS

"Black" black cod, black miso-gomae sauce, quinoa, caviar
Slow braised Wagyu beef short rib, Japanese rice, shiitake (a)

DESSERTS

Japanese pear (gf)
Pear compote, pear mousse, hydrolyzed raspberry powder, chocolate guajillo
Vegan tres leches (v)
Mix of plant-based milk, nitro rose petals

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