

# 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

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

Wafu salad, baby gem lettuce, fried kombu (v)

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

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)

Chicken kasena, gochujang,  
Korean chili mix (s)

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

Crispy tofu, nanami togarashi,  
gochujang (v)

## MAINS

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

Wagyu beef kushiyaki, anticucho sauce, chives, crispy garlic

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

Salmon fillet, ponzu-teriyaki sauce, sesame mashed potato, asparagus (d)

## DESSERTS

Selection of fruits and sorbets

Lava, chocolate toban yaki, passion fruit ice cream, crumble (d)

Vegan tres leches, mix of plant-based milk, rose petals (v) (n)



## TABŪ TASTING MENU BY CHEF ROBERTO SEGURA

**AED 600 pp | MINIMUM 2 PEOPLE | FOR THE ENTIRE TABLE**

*with Wine and Sake pairing + AED 375pp*

Otoro tartare, sesame cones, avo-yuzu kosho, caviar

Hamachi nigiri, aji sauce, shiso (gf)

*Kikusui Junmai Ginjo - Sake*

Salmon usuzukuri style, avo-yuzu, passion fruit, nama shichimi (gf)

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

*Riesling, Kung Fu Girl, Charles Smith, Washington, USA*

Black cod croquette, fresh truffle, aji, miso truffle mayo, tobiko

Patagonian toothfish skewers, sweet miso, chives (a) (gf)

*Soave Otto, Veneto, Italy*

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

Jumbo prawn, coriander emulsion, nanami butter, tobiko (sf) (gf)

*Nebbiolo Langhe, Beni di Batasiolo, Piedmont, Italy*

"Black" black cod, black miso-gomae sauce, quinoa, caviar

50-hr slow braised Wagyu beef short rib, yakiniku, crispy garlic

*Cowboy Yamahai Junmai Ginjo Genshu Sake*

Japanese pear (gf)

Pear compote, pear mousse, raspberry powder, chocolate guajillo

Vegan tres leches (v)

Mix of plant-based milk, rose petals

*Keigetsu Yuzu Sake*

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

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## TABŪ SIGNATURE NIGIRI

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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 (sf)	115

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## CHEF'S MORIAWASE

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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) (sf)	420
Tabū platter (30 mixed pcs) (sf)	790

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## MAKI ROLLS

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

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## BITES

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Edamame, sea salt (v) (gf)	35
Edamame, spicy and smoked (gf) (s) (v)	38
Crispy rice Wagyu beef, truffle dressing (gf)	80
Otoro tartare, sesame cones, avo-yuzu kosho, caviar, gold	85
Salmon croquette, salmon tartare, salmon skin, spicy mayo (s)	80
Black pillow pita, Wagyu beef tartare, caviar, gold	90
Japanese sea urchin, caviar, open hand roll, wasabi zuke (sf)	220

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## SALADS

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Seaweed mix, white gomaе, pomegranate, crispy leeks (v)	65
Wafu salad, orange, fried kombu (v)	65
Crispy eggplant, cress Sakura mix, orange, hoi sin dressing	70
King crab, yuzu daikon, abura dressing, ikura, mizuna (sf)	135

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## COLD STARTERS

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Chef's platter (selection of 4 types of ceviche) (s)	295
Salmon usuzukuri style, avo-yuzu, passion fruit, nama shichimi (gf)	95
Hamachi usuzukuri style, truffle cream, black truffle slices	140
Otoro tuna tataki, yuzu-miso sauce, wasabi zuke, crispy garlic, caviar (gf)	165
Salmon, coconut, taberu rayu, mango, yuzu daikon (gf) (s)	85
Seabass ceviche, aji, tiger's milk, crispy corn (s)	95
Blue fin tuna, soy ginger sauce, yuzu, sesame	95
Wagyu beef tartare, truffle, onion, brioche bun	165
Salmon tartare, avocado, yuzu, wasabi, crispy rice shell	95

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## HOT STARTERS

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Black tempura calamari, yuzu garlic aioli (sf)	65
Wagyu beef slider, raw Wagyu beef, miso truffle sauce (d)	55
Chicken kasena, gochujang, Korean chili mix (s)	65
Spicy sticky shrimps (sf) (s) (d)	75
Black cod croquette, aji, miso truffle mayo, tobiko (d)	105
Prawn tempura, passion fruit sauce, chives, yuzu guacamole	105
Hokkaido scallops on fire, coriander emulsion, grana padano cheese	115
Wagyu bom bom, provolone cheese, den miso, chimichurri (d)	135

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## HIBACHI GRILL - YAKIMONO

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Wagyu beef kushiyaki, foie gras, anticucho sauce, chives, crispy garlic (gf)	115
Jumbo prawn, gochujang mayo, nanami butter, tobiko (sf) (gf) (d)	125
Patagonian toothfish skewers, sweet miso, chives (a) (gf) (d)	155

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## STONE BOWLS - ISHIYAKI

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

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## MAINS

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Salmon fillet, ponzu-teriyaki sauce, sesame mashed potato, asparagus (d)	175
Patagonian toothfish, miso-panca sauce, ginger root	245
'Black' black cod, black miso-gomae sauce, quinoa, caviar (sf)	265
Spicy miso corn-fed baby chicken, chimichurri, pickled kiuri (sf) (s)	165
Lamb chops, Korean BBQ sauce, labneh, kimchi (sf) (d)	180
Confit duck leg, duck jus, potato gratin, kimchee (d)	140

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## BIG MEAT CUTS (served with choice of two sides)

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*All big meat cuts take 25-35 min preparation time*

Black Angus Tomahawk 1.2 kg (d)	900
50-Hour slow braised Wagyu short ribs (2 bones)	650

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## WAGYU MEAT CUTS

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Wagyu Carrara rib-eye MB 5+ 300g (gf)	420
Wagyu Mayura MB 7+ tenderloin 200g (gf)	390
Gold Steak Wagyu Carrara MB 5+ 400g (gf)	950
Japanese Hokkaido Saroma A5 Striploin 200g	950

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## SIDE DISHES

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

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## DESSERTS

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<b>The Birthday platter</b>	95
Chocolate sphere with hazelnut praline, ice cream, fruits, served at the table with show	
<b>Japanese pear</b>	85
Pear compote, pear mousse, raspberry powder, chocolate guajillo	
<b>Vegan tres leches (v) (n)</b>	85
Mix of plant-based milk, rose petals	
<b>Deadly magnum (n) (d)</b>	60
Chocolate and hazelnut ice cream pop, hot chocolate sauce	
<b>Lava (d)</b>	60
Chocolate toban yaki, passion fruit ice cream, crumble	
<b>Geisha kiss (gf) (v)</b>	80
Yuzu mousse, strawberry compote, yuzu cocoa butter	
<b>Dessert platter (d)</b>	255
Selection of fruits, sorbets, mini lava, chocolate cake, vegan tres leches	

# TABŪ

## TABŪ VEGAN SELECTIONS

### NIGIRIS & MAKI ROLLS

Shimeji mushroom, black gomaе, crispy shitake	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 (gf)	70

### SALADS

Seaweed mix, white gomaе, pomegranate, crispy leeks (gf)	65
Wafu salad, orange, fried kombu	65
Crispy eggplant, micro cress, orange, hoi sin dressing	70

### STARTERS

Wild mushroom ceviche, avocado, lemon, yuzu kosho, takuan	75
Crispy tofu, nanami togarashi, gochujang	70
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, pistacho (s) (gf)	65
Miso eggplant, gomaе, sake, kimchi relish (a) (gf)	75

### STONE BOWL – ISHIYAKI

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

### DESSERTS

Vegan Tres leches	95
Mix of plant-based milk, rose petals	
Eagle's nest	80
Yuzu mousse, strawberry compote, yuzu cocoa butter	