

SANSETTO 3 COURSE SET MENU

AED 195 PP | CHOOSE 3 FROM BELOW (STARTER, MAIN, DESSERT)

TUESDAY TO FRIDAY 6PM TO 7:30PM

COLD STARTERS

Prawn tempura maki, yamagobo, avocado, wasabi pearls, unagi sauce (sf) (a) (sy)

Salmon two ways maki, yuzu, ikura, miso crispy kombu, umeboshi-sesame seeds (r) (se) (f)

Tofu tempura maki, mizuna, pickled kyuri, umeboshi-sesame, vegan spicy mayo (v) (se) (sy)

Wild mushrooms ceviche, avocado, yuzu, onion, crispy sweet potato, cancha (v) (sy)

Crispy eggplant, Sakura cress mix, orange, hoisin dressing (v)

HOT STARTERS

Crispy chicken, sweet and spicy gochujang sauce, yuzu-sesame seeds (s) (se)

Black cod croquette, aji, miso-truffle mayo, tobiko (d) (f)

Tofu croquette, coriander-yuzu sauce, crispy kataifi (v) (sy)

Chicken yakitori, shiso mayo, togarashi, sesame seeds (se) (sy)

Japanese eggplant, den miso, chives, pickled kyuri (gf) (v) (sy)

MAINS

Slow braised Wagyu beef short rib, Japanese rice, shiitake mushroom (se) (sy)

Salmon teriyaki, Japanese rice, shiitake mushroom (sy) (f) (se)

Japanese rice, shimeji mushroom, shiitake tempura, black truffle (v) (se) (sy)

Half corn-fed baby chicken, potato cream, spicy miso, chimichurri (s) (sy)

Quinoa risotto, wild mushrooms, asparagus, taberu rayu, truffle (gf) (v)

DESSERTS

Tropical Platter
Selection of fresh fruits and sorbets

The Garden (d)
Orange mousse, matcha crumble, mango gel, calamansi granita

Choco Obsession (d) (n) (e)
Jivara 40% chocolate, hazelnut ice cream, meringue, chocolate sauce

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

ADD A SPECIAL PRICED DRINKS

AED 40 EACH

VODKA

Ketel One

GIN

Tanqueray London Dry

RUM

Sailor Jerry

WHISKEY

Johnnie Walker Red Label

WINE

Cuvée Sabourin, Sauvignon Blanc

Cuvée Sabourin, Merlot

Cuvée Sabourin, Rosé Blush

BEER

Heineken

CLASSIC COCKTAILS

Margarita

Passion Fruit Martini

s - spicy, se - sesame, sy - soya, sf - shellfish, c - celery, e - eggs,
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TABŪ

TABŪ TASTING MENU BY ROBERTO SEGURA

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

Wagyu MB 7, caviar, truffle (r) (f)

O-toro, wasabi pearl, gold (r) (f) (se)

Hokkaido scallops nigiri, truffle, unagi sauce, spicy mayo (d) (sf) (a) (sy)

Hamachi, corn tortilla, aji, quinoa, shallots (gf) (f) (r) (c)

Seabass, sweet miso-panca (gf) (f) (d)

Wagyu beef kushiyaki, anticucho sauce, chives, crispy garlic (gf) (f)

The Corn, different textures of corn (v) (gf)

Grilled octopus, miso-panca sauce, chickpea puree, olives aioli (sf) (gf) (f)

'Black' black cod, black miso-gomae sauce, quinoa, caviar (f) (se) (sy) (sf)

50-hour slow braised wagyu beef short rib on the bone with yakiniku (se) (sy)

The Pearl, coconut, passion fruit Crèmeux, Ivory white chocolate (d) (n) (e)

The Spike Dome, matcha cheesecake, meringue,
64% Altara dark chocolate, miso-caramel (d) (e)

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TABŪ

TABŪ VEGAN TASTING MENU BY ROBERTO SEGURA

AED 350 pp | MINIMUM 2 PEOPLE | FOR THE ENTIRE TABLE

Wild mushroom tartare, black pillow pita, amaranth, gold (v) (sy)

Tofu tempura maki, mizuna, pickled kyuri,
umeboshi-sesame, vegan spicy mayo (v) (se) (sy)

Wild mushrooms, avocado, yuzu, onion, crispy sweet potato, cancha (v) (sy)

Japanese eggplant, den miso, chives, pickled kyuri (v) (gf) (sy)

Asparagus, truffle, potato-leeks foam, amaranth (v)

The Corn, different textures of corn (v) (gf)

Japanese rice, shimeji mushroom, shitake tempura, black truffle (v) (se) (sy)

Geisha Kiss, yuzu, strawberry (v) (gf)

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BITES

Edamame, sea salt (gf) (v) (sy)	35
Edamame, spicy and smoked (gf) (s) (v) (sy)	38

TABŪ SIGNATURE NIGIRI

Salmon nigiri, miso dust, sesame oil, yuzu-miso sauce (se) (f)	64
Hamachi nigiri, aji sauce, shiso (gf) (r) (f)	68
O-toro, caviar, wasabi zuke, tare sauce (sy) (r) (f)	92
Hokkaido scallops batayaki, truffle, unagi sauce, spicy mayo (d) (sf) (a) (sy)	92
Roasted bell pepper, black amaranth, chalaquita (gf) (v)	38

TARTARE

Wagyu beef, black pita pillow, caviar, truffle, gold (r) (f)	96
O-toro tartare, sesame cones, avo-yuzu kosho, caviar, gold (r) (se) (f)	99
Wild mushroom tartare, black pillow pita, amaranth, gold (v) (sy)	68

MAKI ROLLS

Prawn tempura, yamagobo, avocado, wasabi pearls, unagi sauce (sf) (a) (sy)	92
Crispy soft-shell crab, shichimi aioli, tobiko, tare sauce, avocado (sf) (sy)	96
Salmon two ways, yuzu, ikura, miso crispy kombu, umeboshi-sesame seeds (r) (se) (f)	92
King crab batayaki, yuzu-guacamole, tenkasu, tobiko (sf) (f)	160
Hamachi, takuan, avocado, jalapeño, crispy sweet potato, aji sauce (r) (f)	105
Shimeji mushroom, black gomae, shiitake tempura (v) (se) (sy)	68
Tofu tempura, mizuna, pickled kyuri, umeboshi-sesame, vegan spicy mayo (v) (se) (sy)	68

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TACOS

Salmon tartare, avocado, yuzu, wasabi, crispy rice shell (gf) (r) (f) (c)	62
Hamachi, tobiko, corn tortilla, aji sauce, shallots, quinoa, chalaquita (gf) (r) (f) (c)	66

CEVICHEs & CRUDO

Seabass ceviche, aji, tiger's milk, crispy corn (gf) (s) (r) (f) (c)	94
Wild mushrooms, avocado, yuzu, onion, crispy sweet potato, cancha (v) (sy)	64
Salmon usuzukuri style, avo-yuzu, passion fruit, nama shichimi (gf) (r) (f) (c)	92
Hamachi usuzukuri style, truffle cream, ponzu, black truffle (r) (sy) (f)	128
O-toro tataki, ginger-soy sauce, yuzu, kyuri, caviar, negi (r) (sy) (f)	144

CHEF'S MORIAWASE

Chef's selection of sashimi (6 pcs) (sf) (r) (f)	168
Chef's selection of nigiri (6 pcs) (sf) (r) (f)	144
Chef's selection of mixed nigiri & sashimi (18 pcs) (sf) (r) (f)	420
Tabū platter (30 mixed pcs) (sf) (r) (f)	790

SALADS

King crab, mizuna, ikura, crispy onion, yuzu aioli (sf) (se) (sy)	124
Seaweed mix, white gomaе, pomegranate, crispy leeks (v) (se) (sy)	66
Crispy eggplant, Sakura cress mix, orange, hoisin dressing (v)	78

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TEMPURA

Soft shell crab, truffle butter, spicy mayo, unagi sauce (d) (sf) (a) (sy)	68
Crispy chicken, sweet and spicy gochujang sauce, yuzu-sesame seeds (s) (se)	48
Black crispy calamari, yuzu aioli, togarashi, jalapeño (sf) (se)	64
Tiger prawn, taberu rayu mayo, ponzu (sf) (sy)	82
Black cod croquette, aji, miso-truffle mayo, tobiko (d) (f)	88
Tofu croquette, coriander-yuzu sauce, crispy kataifi (v) (sy)	64

ROBATA (1 piece)

Chicken yakitori, shiso mayo, togarashi, sesame seeds (se) (sy)	38
Salmon teriyaki, ponzu aioli, chives, teriyaki (sy) (f)	48
Wagyu beef kushiyaki, anticucho sauce, chives, crispy garlic (gf)	78
Tiger prawn, gochujang mayo, nanami butter, tobiko (d) (gf) (sf)	48
Seabass, sweet miso, chives, ito togarashi (d) (gf) (f)	72
King oyster mushroom, miso-panca sauce, negi, sesame (gf) (v) (se)	44
Japanese eggplant, den miso, chives, pickled kyuri (gf) (v) (sy)	46

DONBURI

Slow braised Wagyu beef short rib, Japanese rice, shiitake mushroom (se) (sy)	208
Tiger prawns, Hokkaido scallops, crab meat, Japanese rice, gochujang, parmesan (d) (gf) (sf)	208
Japanese rice, shimeji mushroom, shiitake tempura, black truffle (v) (se) (sy)	168

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GRILL (All served with truffled salt, yuzu chimichurri)

Black Angus Tomahawk 1.2 kg (d)	998
Wagyu Carrara Rib-Eye MB 5+ 300g	418
Wagyu Mayura Tenderloin+MB 7 200g	398

SIGNATURE DISHES

'Black' black cod, black miso-gomae sauce, quinoa, caviar (sf) (se) (sy) (f)	289
50-Hour slow braised wagyu beef short rib on the bone, yakiniku sauce (se) (sy)	368
Grilled octopus, miso-panca sauce, chickpea puree, kyuri, olive aioli (gf) (f) (sf)	156
Half corn-fed baby chicken, potato cream, spicy miso, chimichurri (s) (sy)	88
Asparagus, truffle, potato and leeks foam, amaranth, shallots (v)	98
Quinoa risotto, wild mushrooms, asparagus, taberu rayu, truffle (gf) (v)	94
The Corn, different textures of corn (gf) (v)	96

SIDE DISHES

Broccolini with chili-garlic sauce (gf) (s) (v)	49
Steamed bok choy with abura sauce (se) (sy) (v)	39
Truffle fries (d) (gf)	49
Truffled mashed potato (d) (gf)	59
Fried rice with shiitake mushrooms (sy) (v)	39
Chili set (rocoto, chili garlic, shichimi pepper) (s) (v)	29

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DESSERTS

Tabū Birthday Platter (d) (n) (e) White chocolate mousse, passion fruit, mango compote, ice cream, fruits	96
The Garden (d) Orange mousse, matcha crumble, mango gel, calamansi granita	78
The Spike Dome (d) (e) Matcha cheesecake covered with meringue, raspberry	66
Choco Obsession (d) (n) (e) Jivara 40% chocolate, hazelnut ice cream, meringue, chocolate sauce	74
Sesame Textures (d) (e) (se) Black and white sesame ice cream, honey snap, Altara 64% dark chocolate, miso caramel	74
Lava (d) (e) Chocolate toban yaki, passion fruit ice cream, crumble	68
Mochi (d) Mochi ice cream (selection of 3 flavours)	58
Geisha Kiss (gf) (v) Yuzu mousse, strawberry compote, yuzu cocoa butter	78
Vegan Tres Leches (n) (v) Mix of plant-based milk, rose petals	78
Pearl on the Shell (d) (n) (e) Passion fruit Crèmeux, coconut mousse, almond daquise, hot white chocolate sauce	120

TABŪ

TABŪ VEGAN SELECTIONS

COLD STARTERS

Edamame, sea salt (gf) (v) (sy)	35
Edamame, spicy and smoked (gf) (s) (v) (sy)	38
Roasted bell pepper nigiri, black amaranth, chalaquita (gf) (v)	38
Wild mushroom tartare, black pillow pita, amaranth, gold (v) (sy)	68
Shimeji mushroom maki, black gomae, shitake tempura (v) (se) (sy)	68
Tofu tempura maki, mizuna, pickled kyuri, umeboshi-sesame, vegan spicy mayo (v) (se) (sy)	68
Wild mushrooms ceviche, avocado, yuzu, onion, crispy sweet potato, cancha (v) (sy)	64
Seaweed mix salad, white gomae, pomegranate, crispy leeks (v) (se) (sy)	66
Crispy eggplant salad, cress sakura mix, orange, hoi sin dressing (v)	78

HOT STARTERS

Tofu croquette, coriander-yuzu sauce, crispy kataifi (v) (sy)	64
King oyster mushroom, miso-panca sauce, negi, sesame (gf) (v) (se)	44
Japanese eggplant, den-miso, chives, pickled kyuri (gf) (v) (sy)	46

SIGNATURES

Japanese rice, shimeji mushroom, shitake tempura, black truffle (v) (se) (sy)	168
Asparagus, truffle, potato-leeks foam, amaranth, shallots (v)	98
Quinoa risotto, wild mushrooms, asparagus, taberu rayu, truffle (gf) (v)	94
The Corn, different textures of corn (gf) (v)	96

SIDES

Broccolini with chili-garlic sauce (gf) (v) (s)	49
French fries with vegan spicy mayo (v)	36
Steamed bok choy with abura sauce (v) (se) (sy)	39
Fried rice with shitake mushroom (v) (sy)	39
Chili set (rocoto, chili garlic, shichimi pepper) (v) (s)	29

DESSERTS

Geisha Kiss (gf) (v)	78
Yuzu mousse, strawberry compote, yuzu cocoa butter	
Vegan Tres Leches (v) (n)	78
Mix of plant-based milk, rose petals	

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