

# CAPTIVATING ALL SENSES

With unique flavours of Japan and Peru, an exotic setting and vibrant nights, ONZE takes you on a journey of UNEXPLORED DESIRES.

It is when the origin of the sun and the land of abundance meet, creating an exceptional experience and providing an escape from the norm.

## CEVICHE RAW BAR

<b>ONZE TSUKEMEN CEVICHE</b> (G)	85
Tuna, nikkei dressing, daikon, cucumber, Onze furikake	
<b>CEVICHE CLASICO</b> (D)	80
Seabass, leche de tigre, sweet potato, coriander, aji limo, chulpi crispy corn	
<b>SALMON TIRADITO</b> (D)	85
Ora king salmon, passion fruit, mango, yacon, sweet potato	
<b>HAMACHI USUZUKURI</b>	115
Yellowtail, seagrape, kinome, jalapeño, yuzu pearl, apple	
<b>WAGYU BEEF TATAKI</b> (D · G)	110
Wagyu beef, truffle ponzu, crispy garlic	
<b>TUNA TATAKI</b> (D · G · N)	90
Tuna, castañas, leeks, sesame	
<b>ISHIYAKI CEVICHE</b> (D · G)	85
Hot stone ceviche, aji Amarillo leche de tigre, sweet potato	
<b>HOTATE TIRADITO</b> (D · S · N)	80
Scallops, kalamansi, yacon, shiso, prickly pear granita	
<b>CEVICHE CARRETILLERO</b> (D · G · S)	75
Catch of the day, coriander dressing, crispy calamari	

## TAQUITOS

<b>TUNA NIKKEI</b> (D · G)	90
Chutoro, Nikkei dressing, avocado, sour cream	
<b>SALMON</b> (D · G)	65
Salmon, wasabi pearls, Onze furikake	
<b>WAGYU</b> (D · G)	85
Wagyu, aji panca, avocado	

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## SALADS

### YUBA (G)

Fresh tofu, Japanese tomato, matcha dressing, yuzu gel

55

### MIZUNA

Mix japanese leaves, avocado, jalapeño dressing, quinoa puff

45

## SOUPS

### SHIROMISO

White miso soup

35

## HOT STARTERS

### EDAMAME (V)

Original or Spicy

35/40

### CHOCLO (D · G)

Corn balls, huancaína sauce, shoyu salt

65

### GYOZA (G · S)

Shrimps & chicken, ponzu sauce

70

### AMAZONIC LOBSTER (G · S)

Lobster tempura, physalis & rocoto, shichimi

160

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## FROM THE MIBRASA | CHARCOAL OVEN & ROBATA

### MEAT

#### TSUKUNE (G)

Chicken yakitori, teriyaki sauce, cured organic  
japanese egg yolk

85

#### BEEF ANTICUCHO

Wagyu beef, anticuchera sauce

140

#### CHICKEN

Wings | Maras salt

65

Thigh | Green yuzu kosho

70

#### POLLO A LA BRASA (G)

Grass-fed organic baby chicken

250

#### STEAK (D)

All served with ponzu sauce

• Ribeye | House cut

295

• Striploin 7+ Australian Wagyu

380

• Tenderloin 5+ Japanese Wagyu

990

### SEAFOOD

#### TAKO ANTICUCHO

Octopus, anticuchera sauce, chimichurri

110

#### KING CRAB LEG (S · D)

Brown butter, Maras salt, yuzu peel

410

#### BLACK COD AJI AMARILLO MISO

Black cod, aji amarillo & miso marination

210

#### JUMBO PRAWNS (S)

Yuzu kosho, shiso

168

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## VEGETABLES

<b>ASPARAGUS</b> (D)	65
Kimizu sauce, sancho pepper	
<b>CHOCLITOS</b> (D · G · N)	55
Baby corn, huacatay sauce	
<b>LOCAL FARMED MUSHROOMS</b> (D)	65
Oyster and portobello mushrooms, anticuchera sauce	
<b>CAULIFLOWER STEAK</b>	120
Aji Amarillo and miso	

## MAINS

<b>CORDERO</b>	190
Lamb chops, soy bbq sauce	
<b>YAKIMESHI</b>	140
Mushroom, fried rice, Onsen egg	
<b>SHORT RIBS</b> (D · G)	210
15 hours slow cooked short ribs	

## SIDES

Broccolini, chili ponzu	50
Japanese baked sweet potato (V)	65
Steamed Japanese Rice	30
Mashed potato (D · N)	45

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## SUSHI BAR

NIGIRI (2 PIECES)

SASHIMI (3 PIECES)

### SALMON

Sake

45

### YELLOW TAIL

Hamachi

58

### TUNA

Akami

55

### O-TORO

O-toro tuna

95

### CHUTORO

Chutoro tuna

75

### SEABASS

Suzuki

45

### SCALLOPS

Hotate

55

## SIGNATURE NIGIRI

### WAGYU NIGIRI (G)

Wagyu beef, duck foie gras, unagi sauce

95

### WAGYU QUAIL EGG NIGIRI (G)

Wagyu beef, quail egg, ponzu jelly, furikake

90

## OMAKASE

### SASHIMI MORIAWASE PLATTER (12 Pieces) (S · G)

Chef's choice

198

### CHEF'S PLATTER (33 Pieces) (S · G)

499

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## SIGNATURE MAKI

### GOLDEN DRAGON MAKI (G · D)

Smoked Eel, cream cheese, unagi sauce

135

### FUJIYAMA MAKI

Baked Salmon, avocado, spicy mayo, unagi sauce,  
kimchi tenkatsu

120

## MAKI

### SPICY TUNA MAKI (G)

Tuna, gochujang miso, yuzu daikon

95

### CALIFORNIA MAKI (S)

Crab meat, spicy mayo, tobiko

82

### PRAWN TEMPURA MAKI (S · G)

Ebi Tempura, crab meat mix, unagi sauce, goma sauce

90

### VEGETABLE MAKI (V)

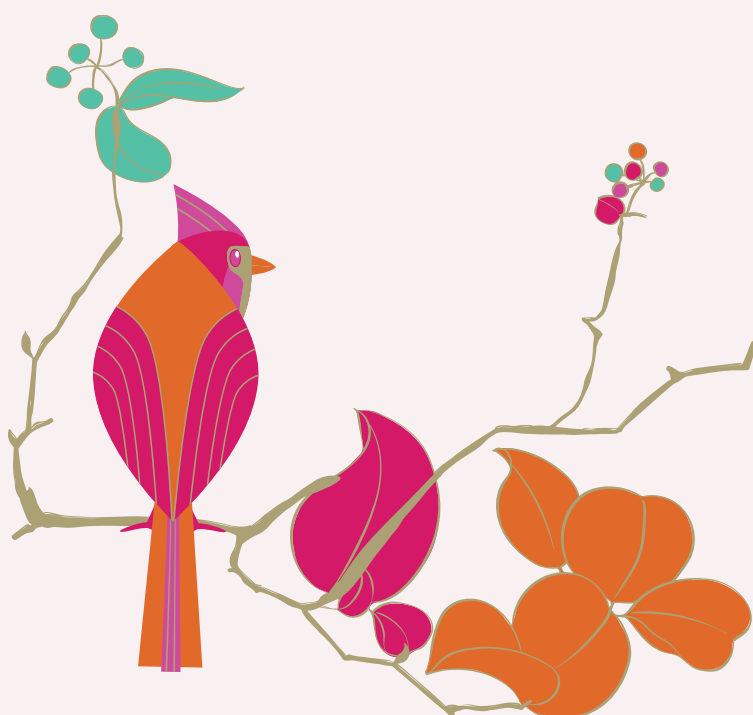
Crispy potato, avocado, asparagus, bok choy,  
tofu goma dressing

80

### DAIKON ROLL MAKI (S)

Daikon, salmon, tuna, hamachi, crab meat mix,  
marinated ikura, herb miso

120



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