

## STEAK AND SUSHI

QAR 210 per person

The robata grill collides with the itamae counter to create an exclusive set menu featuring signature sushi, indulgent wagyu steak, and selection of sides.

### Edamame **VG GF**

BBQ soy beans, sea salt

### Sake Nigiri

Salmon, ikura, shiso

### Sea Bass Nigiri

Karashi su miso, red jalapeño herb salsa

### O-Toro Nigiri

Fatty tuna, kizami wasabi salsa

### Hamachi Nigiri

Yellowtail, yuzu truffle soy, jalapeño

### Spicy Tuna Crispy Sushi

Tuna tartare, Peruvian chilli

### Sato Maki

Sea bass, salmon tartare, romano pepper, Chotto soy

### Soft Shell crab Roll

Soft shell crab, avocado, tobiko

### Australian Wagyu

Red anticucho butter, green beans tempura, smoked purple mash

## COCKTAILS

full cocktail list available

### Bloody Mary

Vodka, Chotto spice blend, soy, tomato

QAR 80

### The Story Of Jade

Tanqueray Export gin, junmai sake, cardamom, wasabi, curcuma, cucumber, lemon, ginger ale

QAR 80

### La Chakana

Cognac, mezcacal espadin, Chotto vermouth, herbal liqueur, bitters

QAR 85



**V** vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.



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Saturday - From 5pm until late