

FOOD

MENU
料理

壽司 **SY** 燒鳥

WELCOME TO SUSHIYAKI



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料理

Fresh, seasonal ingredients,
balanced flavours, all in delicious
harmony. Crafted pieces of beautiful
art in sushi. Mouth-watering, tactile
tenderness in yakitori. A choice of
tantalising, edgy dishes to add.



NIBBLES

Starters

SALMON TUNA TACO (S)(SS) - 59

Salmon / Tuna / Avocado / Crispy Shiso / Soy Sauce / Sesame Oil / Cress / Citrus Chalaca

CHICKEN SANDO - 65

Corn Fed Chicken / Yellow Chilli Sauce / Charcoal bread / Soy Sauce Onion Relish

POP CORN SHRIMP (S)(SS) - 75

Baby Shrimp / Crispy Tempura / Furikake / Rocoto Mayo

AVOCADO (S)(SS) - 49

Pachikay Confit / La-Yu Oil / Tiger Milk / Crispy Tortilla / Citrus Chalaca

PRAWN TEMPURA (S)(SS) - 65

Prawns / Tentsuyu / White Radish / Ginger / Spring Onion / Gochujang Mayo / Squid Ink Tempura

CRISPY CHICKEN - 58

Chicken Marinated in Chilli Sauce / Tari Mayo / Herbs

WAGYU SLIDER (SS)(S) - 79

Beef Patties / Soy Sauce Onion Relish / Cheese / Steamed Bun / Furikake/ Gochujang Mayo



SALAD

CRAB AVOCADO (S) - 75

Mix Asian Lettuce / Yuzu Dressing / Kumquat /
Lychee / Mix Capsicum / Orange Pearls /
Yuzu Furikake

YUZU GREEN - 45

Mix Asian Lettuce / Yuzu Dressing / Kumquat /
Lychee / Mix Capsicum / Orange Pearls /
Yuzu Furikake

TATAKI GEM (SS)(S) - 59

Tuna Tataki / Baby Gem Lettuce / Eel Sesame
Sauce / Chilli / Chives / Roasted Corn /
Crispy Aburare / Edamame



CULTURES COLLIDE

RAW

Cured



YELLOWTAIL CARPACCIO (S) - 89

Yellowtail / Orange Gel / Orange Caviar / Mint Oil /
Crispy Shiso / Maldon Salt

TUNA CEVICHE (S) - 85

Tuna / Ponzuyaki Sauce / Cucumber / Coriander /
Onion Pickles / La-Yu Oil / Kumquat

SEABASS CEVICHE (S)(SS) - 79

Rocoto Sauce / Black Chilli Oil / Choclo Corn / Onions /
Coriander / Black Charcoal Cassava / Chulpi Corn

TUNA CARPACCIO (S)(SS) - 85

Fine Cuts Tuna / Sesame Sauce / Truffle Oil / Lemon Zest /
Gold Tobiko / Massago / Yuzu Caviar / Maldon Salt / Crispy Shiso

SALMON CEVICHE (S)(SS) - 77

Salmon / Passion Thai Sauce / Mango / Yamamomo Oil /
Lemongrass / Kaffir Lime / Cress

(S) Seafood (SS) Sesame Seeds

Please ask your waiter for gluten-free & dairy-free options

All prices are in UAE Dirham and inclusive of 5% VAT & 7% municipality fee.



SUSHI NEW STYLE

NIGIRI NIKKEI

壽司

TUNA (S) - 42

Bluefin Tuna / Yellow Sauce / Citrus Salsa / Coriander Cress

WAGYU - 55

Wagyu Striploin / Soy Demiglace / Crispy Sweet Potato / Smoked Chimichurri

SCALLOPS (S) - 55

Hokkaido Scallops / Foie Gras / Eel Sauce / Spring Onion / Maldon Salt

SALMON TRUFFLE (S) - 45

Salmon / Black Shari Rice / Salmon Roe / Lemon Zest / Crispy Shiso / Truffle Paste

O-TORO (S)(SS) - 58

Bluefin Tuna Belly / Black Shari Rice / Spring

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SUSHI TRADITIONAL

Sashimi 4 slices & Nigiri 2 pcs

	NIGIRI	SASHIMI
SAKE / <i>Salmon (S)</i>	35	55
O - TORO / <i>Fatty Belly Tuna (S)</i>	68	115
MAGURO / <i>Tuna (S)</i>	35	55
HAMACHI / <i>Yellowtail (S)</i>	40	60
SUZUKI / <i>Seabass (S)</i>	35	55
UNI / <i>Sea Urchin (S)</i>	85	135
HOTATE / <i>Scallops (S)</i>	45	70

HAND ROLL



TEMAKI

SALMON / Spicy Sauce / Spring Onion / Furikake (S)(SS) - **35/piece**

TUNA / Spicy Sauce / Furikake / Spring Onion (S)(SS) - **35/piece**



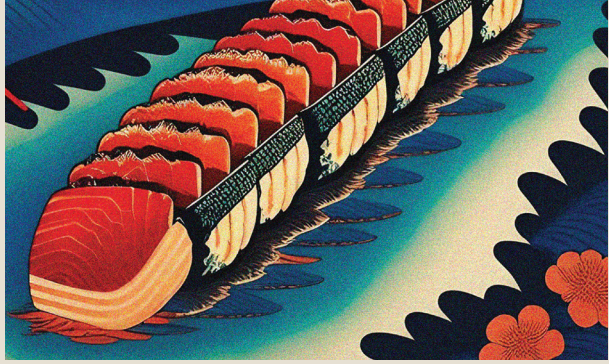
壽司 SY 燒鳥





MAKIS

Rolls



BATTERA (S)(SS) - 79

*Yellowtail / Tuna / Salmon / Massago / Spring Onion /
Tenkatsu / Lemon Zest / Pickle Ginger / Furikake*

WAGYU (SS) - 89

*Wagyu Striploin / Spring Onion / Wok Beans Sprout /
Red Chilli Sauce / Banana Tempura*

CRISPY TUNA (S)(SS) - 85

*Tuna Tartare / Orange Tobiko / Green Tobiko /
Chives / Citrus Zest / Gochujang Mayo*

SALMON & PRAWN (S) - 78

*Prawn Panko / Eel Cream / Mix Tobiko / Eel Sauce /
Lime Zest*

O-TORO (S) - 129

*Bluefin Tuna / Black Shari Rice / Dashi Jelly / Gold
Powder / Maldon Salt / Truffle Pearls*

SOFT SHELL CRAB (S) - 85

*Soft Shell Crab / Spring Onion Tempura / Avocado /
Toban Djan Sauce / Black Tobiko / Chives*

CALIFORNIA (S)(SS) - 79

*Salmon / Tuna / Crab Meat / Avocado / Sesame Seed /
Homemade Furikake*



(S) Seafood (SS) Sesame Seeds

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YAKITORI GRILL

焼鳥



YAKITORI

Skewers

TSUKUNE (S) - 95

Wagyu Beef / Lime Zest / Cured Egg Yolk / Maldon Salt

SALMON NIRA (S)(SS) - 85

Salmon / Misoyaki Sauce / Citrus Nira Salad / Chives

BLACK COD (S)(SS) - 95

Black Cod / Shiro Miso Sauce / Chives / Roasted Lime

CHICKEN THIGH - 65

Shoyukay Sauce / Soy Sauce / Mirin

CHICKEN WINGS (S) - 69

Chicken Wings / Chilli Sauce / Spring Onion

TENDERLOIN - 125

Angus tenderloin / Anticuchera Sauce / Citrus Salad / Smoked Chilli / Spring Onion

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OCTOPUS (S)(SS) - 115

Octopus / Batayaki Cream / Togarashi / Spring Onion

ASPARAGUS - 38

Crispy Garlic / Sweet Chilli Sauce / Togarashi



MAINS

WAGYU STRIPLON - 100g : **175** / 200g : **350**

*Purple Potato Purée / Jospes Baby Gem /
Parmesan Cheese / Chimichurri / Niku Sauce*

BLACK COD (S) - **220**

*Miso Paste / Yellow Chilli / Coriander Yuzu Gel /
Crispy Shiso Leaves / Pink Ginger*

STICKY RICE - **75**

*Glutinous Rice / Crispy Garlic / Oyster Mushroom /
Edamame / Capsicums / Asparagus / Baby Corn*

SIDES

Small bites

NOODLES (SS)(S) - **45**

Noodles / Crispy Garlic / Chilli / Spring Onion

VEGETABLE GRILL (SS) - **40**

*Shishito Pepper / Citrus Dressing / Broccoli / Baby Carrot /
Asparagus / Baby Corn*

CRISPY CORN - **45**

*Sweet Corn / Tamarin Sauce / Butter / Sweet Chilli Sauce /
White Miso*

POTATO WEDGE - **35**

Crispy Potato / Tari Mayo



ARIGATŌ

THANK YOU
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壽司 焼鳥
SY

SUSHIYAKI

SUSHI • YAKITORI



料理



料理

