

ARMANI

Hotel Dubai

ARMANI / HASHI

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CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our menu:

Nuts (N)	Celery (C)
Seafood including Fish, Crustacean and Mollusc (S)	Mustard (M)
Egg (E)	Sulphur dioxide & Sulphites, (SP)
Dairy (D)	Soybean (SB)
Gluten (G)	Sesame seed (SS)
	Lupine (L)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognized eco-labels.

Additionally, tea and coffee served across the property is fair trade. Should you wish to make an environmentally conscious choice while dining, select from any of our sustainable dishes made with local ingredients, demarcated with a leaf icon for easy identification. 

Further information is available upon request.

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نصائح للضيف

إذا كانت لديك أيّة مخاوف تتعلّق بالحساسية، أو الحساسية المفرطة من الأطعمة، يُرجى التحدّث إلى أحد أفراد الفريق. ندرج المواد المسبّبة للحساسية التالية في قائمة طعامنا:

مكسّرات (م)	كرفس (كر)
مأكولات بحرية بما في ذلك الأسماك	خردل (خ)
والقشريات والرخويّات (م.ب)	ثاني أكسيد الكبريت والكبريتات (ث.أ.ك)
بيض (ب)	فول الصويا (ف.ص)
ألبان (أ)	بذور السمسم (ب.س)
غلوتين (غ)	ترمس (ت)

نودّ إبلاغك أن تناول المنتجات الحيوانية والمأكولات البحرية ومنتجات البيض والدواجن النيئة أو غير المطهّرة جيداً قد يزيد من فرص إصابتك بالأمراض المنقولة عن طريق الأطعمة. ونظراً لخطرها المتزايد على الصّحة، فإننا ننصح بشدّة بضرورة تجنّب النساء الحوامل والرّضع والأطفال دون سن 15 عاماً والأشخاص الذين يعانون من حالات صحية خاصة تناول المنتجات الحيوانية النيئة أو غير المطهّرة جيداً.

تماشياً مع التزامه بالاستدامة، يشتري فندق أرمانى دبي اللحوم والمأكولات البحرية من الموردين ذوي العلامات الإيكولوجية المعتمدة. بالإضافة إلى ذلك، يُقدّم الشاي والقهوة في جميع أنحاء الفندق وفقاً للتجارة العادلة. إذا كنت ترغب في اتخاذ خيار صديق للبيئة في أثناء تناول الطعام، فاختر من بين أيّ من أطباقنا المستدامة المعدّة من المكونات المحلية والتي يتمّ تمييزها بعلامة ورقة الشجر لسهولة التعرّف عليها.


تتوفّر معلومات إضافية عند الطلب.

PREMIUM MENU

Umami Salmon Mentaiko Nigiri (G, S, SB, E) (3 pieces) Salmon, Mentaiko mayo, ikura, shiso	130
Hashi Oyster (G, S, SB) (1 Piece) Gillardeau no.2, Royal Baerii caviar, Hokkaido sea urchin Hokkaido scallop, ikura, 23k gold leaf with ponzu	280
Lobster Kariforunia Caviar (S, SB, G, E) (5 pieces) Lobster California, Canadian lobster, Baerii caviar, cucumber, avocado with spicy mayo	950
Caviar Oyster (S, SB) (6 pieces) Gillardeau no.2, Beluga caviar 30g, 23k gold leaf with ponzu	1600
Japanese A5 Wagyu Carpaccio, Caviar Hokkaido Sea Urchin (G, S, SB) Japanese Wagyu striploin grade A5, Royal Baerii caviar Hokkaido sea urchin, kizami wasabi, shallot, chives, truffle slice with truffle ponzu	1800
Robata Taki Taraba Kani (G, S, SB, D) Shiso butter king crab legs with king crab fried rice	2000
Hashi Surf and Turf (G, S, D) Japanese Wagyu striploin grade A5, Royal Baerii caviar 30g, lobster uni yaki, half king crab, Hokkaido scallop butter yaki	4800

ROBATAYAKI OR TEPPANYAKI

Fresh Eel Salt or Teriyaki (G, S, SB, SS) Japanese fresh eel robata grill, leek	580
Lobster Uni Yaki (G, S, SB, D) Canadian lobster, Hokkaido uni cream sauce, chives, onion	950
Japanese Wagyu Striploin Robata Yaki (G, SB) Japanese Wagyu striploin grade A5 with kizami wasabi, garlic chips, Maldon salt and teriyaki sauce	1100
Japanese A5 Wagyu Steak, Caviar (G, S, SB) Japanese Wagyu grade A5, Royal Baerii caviar with kizami wasabi, garlic chips, Maldon salt and teriyaki sauce	2000

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HOKKAIDO TASTING MENU

1699

Price per person

AMUSE – BOUCHE

Gillardeau oyster, caviar, ikura, Hokkaido uni and scallop with ponzu (G, S, SB)

CHAWAN MUSHI

Egg curd, uni, ikura, unagi, shimeji mushroom, chives with ember sauce (G, E, SB, S)

SASHIMI & SUSHI

Chef selection temari sushi and seasonal sashimi (G, S, SB)

SUKIYAKI

Hokkaido A5 Wagyu topside, tofu, leek, shallot, (G, SB)

MIDDLE COURSE

Hokkaido A5 Wagyu tsukune, tamago miso, tsume sauce (G, SB)

Hokkaido scallop, bean sprouts, garlic butter, soy sauce (SB, D)

SOUP

Truffle seafood dobin soup (S, SB)

MAIN COURSE


Hokkaido A5 Wagyu robatayaki with kizami wasabi and teriyaki sauce (G, SB)

PRE-DESSERT

Yuzu granita (V)

DESSERT

Fluffy cheesecake, mix berries marmalade, strawberry ice cream (G, D, E)

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OMA-KASE PREMIUM TASTING MENU

1299

Price per person

AMUSE – BOUCHE

Mozuku seaweed, prawn, uni, caviar, fresh wasabi (G, S, SB, SS)

STARTER

Japanese Hyogo oyster with truffle ponzu (G, S, SB)

SASHIMI

3 kinds of Japanese seasonal sashimi (G, SB, S)

SOUP

Japanese seafood dobin soup (G, SB, S)

MIDDLE COURSE

Prawn sando tempura with tendashi (G, S, SB)

ROBATA

Grilled shiso butter king crab legs (G, S, SB, D)

MAIN COURSE


Slow-cooked Wagyu striplion MB 9+ (G, SB, SS, D)

PRE-DESSERT

Yuzu granita (V)

DESSERT

Monaka, red bean paste, thin waffle layer, green tea matcha ice cream (G, D, E)

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OTSUMAMI | APPETIZERS

Edamame (G, SB, VG) Grilled edamame with shio kombu or edamame with spicy sauce	35
Suzuki To Toryuhu (G, S, SB) Seabass, black truffle, chives, ikura, shallot with truffle soy dressing	105
Hamachi To Shallot (G, S, SB) Yellowtail carpaccio, shallot, chives with ponzu sauce	105
Gyoza (G, SB, SS) Chicken dumpling with spicy chilli bean sauce	105
Wagyu Tataki (SB) Wagyu beef tataki, black truffle, fresh mixed greens, chives, shimeji mushrooms with truffle ponzu	140
Tuna Crispy (G, S, SB, SS, E) Baked tortilla, black truffle, onion, Maldon salt	140
Wagyu Foie Gyoza (G, D, SB, SS) Wagyu, foie gras dumpling with tsume sauce	145
Maguro Tataki (G, S, SB, SS) Akami, mizuna, chili daikon, rakkyo, ponzu sauce	165
Nama Kaki (G, S, SB) (6 pieces) Gillardeau oysters with ponzu sauce, Baerii caviar, kaiso, gold leave and ikura	279
Hon-maguro Tartare (G, S, SB, D, E) Mixed Bluefin tuna, caviar, chives, shallot, charcoal brioche with tartare sauce	279
A5 Wagyu Carpaccio (G, S, SB) Japanese Wagyu striploin grade A5 kizami wasabi, caviar, shallot, chives, fresh truffle with truffle ponzu	485

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SARADA | SALAD


Gurin Sarada (G, SB, SS, VG) Fresh mixed greens, sesame seed with soy sesame dressing	55
Chuka Wakame (G, SB, SS, V) Chuka seaweed, raspberry caviar, okra, glass noodle	65
Hourensou To Goma (G, SB, SS, V) Blanched spinach, Hashi sesame dressing, sesame seeds	70
Corn Crab Mizuna Sarada (G, S, SB, SS) Mizuna, corn, crab, tobiko with sesame dressing	115

SUIMONO | SOUP

Miso Shiru (G, SB) Hashi miso soup	40
Dobin Mushi (G, S, SB) Japanese seafood soup with eryngii mushroom	65
Lobster Miso Shiru (G, S, SB) Hashi lobster-flavoured miso soup	75

TEMPURA

Yasai (G, E, SB) Mixed vegetables with tendashi	60
Chicken Karaage (G, E, SB) Crunchy chicken, Japanese mayo, lime	65
Spicy Chicken Karaage (G, E, SB) Crunchy chicken tempura coated with spicy sauce	70
Taiga Ebi (G, E, S, SB) Black tiger prawn with tendashi	105
Tako Kari Kari Tempura (G, E, S, SB) Crunchy octopus with spicy creamy sauce	110
Ise Ebi (G, E, S, SB) Giant prawn tempura with wasabi aioli	140


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SUSHI OR SASHIMI

2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI

Ebi (G, S) Poached shrimp	45
Tako (G, S, SB) Octopus	50
Hamachi (G, S) Yellowtail	55
Sake (G, S) Salmon	55
Hirame (G, S) Halibut	55
Suzuki (G, S) Seabass	55
Tai (G, S) Red snapper	60
Shima Aji (G, S) Jack Mackerel	65
Akami (G, S) Tuna	70
Unagi (G, S, SB) Barbeque freshwater eel	90
Chu-toro (G, S) Semi-fatty tuna belly	90
Ikura (G, S, SB) Salmon roe	100
Botan Ebi (G, S) Spot shrimp	120
O-toro (G, S) Tuna belly	120
Uni (G, S) Sea urchin	220/240

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SUSHI OR SASHIMI

Omakase / Chef's selection

NIGIRI


5 Syurui (G, S, SB) 5 varieties (10 pieces)	319
7 Syurui (G, S, SB) 7 varieties (14 pieces)	449
Premium 9 Syurui (G, S, SB) Premium Japanese 9 varieties (18 pieces)	689

SASHIMI

5 Syurui (G, S, SB) 5 varieties (15 pieces)	319
7 Syurui (G, S, SB) 7 varieties (21 pieces)	449
Premium 9 Syurui (G, S, SB) Premium Japanese 9 varieties (27 pieces)	689

SASHIMI SUSHI MAKI ROLLS PLATTER

Hashi Platter (G, E, S, SB, SS) Chef's selection of sushi, sashimi, maki rolls	650
Hashi Signature Platter (G, E, S, SB, SS) Chef's selection of sushi, sashimi, maki rolls Yellowtail carpaccio, Armani caviar tartar, Gillardeau oyster (3 pieces)	1400

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MAKI | ROLLS

TEMAKI-HAND ROLL



AVAILABLE AS PER YOUR REQUEST


Yasai (G, SB, SS, VG) (6 pieces) Vegetable roll, spinach, carrot, pickled radish, cucumber sesame seeds, yamagobo with sesame oil	65
Salmon Cheese Avocado (G, S, SB, D) (6 pieces) Salmon roll, Aburi salmon with cream cheese, ikura, avocado and cucumber	75
Karifornia (G, S, SB, SS, E) (6 pieces) California, fresh crab meat, avocado, cucumber, tobiko, chives	75
Karami Maguro (G, S, SB, SS, E) (6 pieces) Spicy tuna, tuna, cucumber, avocado, togarashi, sesame seeds, gochujang sauce, sliced chilli	75
Crispy Karifornia (G, S, SB, SS, E) (6 pieces) California, fresh crab meat, tenkasu, avocado, cucumber, tobiko, chives	80
Crispy Karami Maguro (G, S, SB, SS, E) (6 pieces) Spicy tuna, spicy tenkasu, tuna, cucumber, avocado, togarashi, sesame seeds, gochujang sauce, sliced chilli	80
Ebi To Amashyoyu Sauce (G, S, SB, E) (6 pieces) Prawn, avocado cucumber, takwan, tenkasu with mayonnaise and Hashi sweet soy sauce	85
Watarigani (G, S, SB, E) (5 pieces) Crispy soft-shell crab roll, avocado, chives, tobiko, crab meat, takwan, mayonnaise with spicy mayo	105
Unagi Maki (G, S, SB, SS) (6 pieces) Eel, tamago yaki, avocado, sesame seeds with teriyaki sauce	105

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ROBATAYAKI

Yaki Tori (SB) (5 skewers) Chicken and leek skewers with teriyaki sauce	125
Robata Baby Chicken (G, SB)  Fresh local chicken, leek barbeque miso, lime	155
Yaki Mame (SB, VG) Vegan steak, spinach, shichimi powder, shimeji mushroom with Hashi sweet soy sauce	155
Robata Yuan-yaki Salmon (S, SB)  Salmon, yuzu soy, lime	180
Mero Kushi (G, S, SB, M) (3 skewers) Yuzu soy Chilean seabass with Goma mustard, chives	190
Gindara Miso (G, E, S, SB) Miso black cod lime, shiso flower with tamago miso	199
Gindara Soy Robotayaki (S, SB) Teriyaki black cod with lotus root, Kumquat, Hajikami	199
Yaki Niku Kushi (G, SB) (3 skewers) Angus beef skewer with leek barbeque miso, lime	220
Ramuniku Miso (G, E, SB) Lamb chops with eggplant yuzu miso	250
Wagyu Karubi (G, SB, SS) Wagyu beef short rib, foie gras, enoki mushroom	315
Australia Wagyu Ribeye Robotayaki (G, SB) Wild river pure bred Wagyu rib eye grade 8+, mushroom with sansho miso sauce and teriyaki sauce	430
Australia Wagyu Sirloin Robotayaki (G, SB) Wild river pure bred Wagyu sirloin grade 8+, mushroom with sansho miso and teriyaki sauce	430

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TEPPANYAKI

Tofu (G, SB, V) 	95
Tofu steak, zucchini, cabbage, asparagus, carrot, radish soy butter with Hashi sweet soy sauce	
Den Miso Hotate (G, S, SB)	185
Scallops, foie gras, sweet miso with onion dressing	
Ise Ebi (G, D, S)	235
Giant prawn, yuzu garlic butter, chives	
Angusu (G, SB)	285
Angus tenderloin, grilled vegetables	
Lobster Teppanyaki (G, D, S, SB)	650
Canadian lobster with garlic shiso butter, chives	
Lobster Udon (G, D, S, SB)	680
Canadian lobster, udon, jalapeno and spicy cream, chives	

ROBATAYAKI OR TEPPANYAKI

CHEF'S SPECIAL COMBINATION PLATTER

Kaisan Butsu, Seafood (G, E, D, S, SB)	629
Jumbo prawn, black cod, Chilean seabass, scallops with vegetables	
Niku, Meat (G, E, SB)	679
Angus beef, short ribs, lamb chops, yakitori with vegetable	
Moriawase, Meat and Seafood (G, E, D, S, SB, SS)	720
Robata Wagyu beef, Angus beef, scallops, giant prawns, vegetables with sesame and spicy onion sauce	

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TEPPANYAKI

FRIED RICE OR FRIED NOODLE

Yasai (G, SB, SS, VG) Vegetable, Carrot, spring onion, zucchini, bean sprouts	65
Kaisan Butsu (G, D, S, SB) Seafood, scallops, shrimps, carrot, spring onion, zucchini, bean sprouts	75

SIDE DISHES


Gohan (VG) Steamed Japanese rice	35
Moyashi (SB, VG) Bean sprouts with soy butter	40
Asuparagasu (G, SB, VG) Green asparagus with sweet miso	40
Kinoko Mori (SB, VG) Teppanyaki assorted mushrooms with sea salt	50
Miso Corn (G, SB, VG) Sweet corn, tsume miso, popcorn, grilled lime	60

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DEZA-TO | DESSERT

Kokonattsu Cake (D) Hashi warm coconut cake, ginger caramel stuffing and vanilla foam	60
Kiseki Fruits (VG) Exotic sliced fruits with strawberry ginger sorbet	65
Dango (VG, SB) Vanilla, chocolate and green tea dango, brown sugar sauce	69
Mochi Aisu Mochi Ice Cream, 3 Varieties for your Choice (D) Chef's selection of mochi ice cream	75
Miso Chocolate (D, G) Warm chocolate molten cake with miso popcorn and banana ice cream	75
Chocolate Snickers (E, D, G, N) Crunchy peanut base, Guanaja mousse, dark chocolate ganache, milk Chantilly	79
Fluffy Cheesecake (D, E, G) Fluffy cheesecake, mix berries marmalade, strawberry ice cream	79
Matcha Tiramisu (D, E, G) Mascarpone mousse, matcha savoiardi biscuit	85
Dessert Moriawase (D, N, G, E) Chef's special dessert platter	225

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