

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.

PREMIUM MENU

Hashi Oyster (G, S, SB) (1 piece)	280
Gillardeau no.2, Royal Baerii caviar, Hokkaido sea urchin Hokkaido scallop, ikura, 23k gold leaf with ponzu	
Japanese A5 Kushi Yaki (G, SB, D) (3 skewers)	570
Japanese Wagyu striploin, foie gras, fresh truffle, chives, truffle mayo	
Caviar Oyster (S, SB) (6 pcs)	1600
Gillardeau no.2, Beluga caviar 30g, 23k gold leaf with ponzu	
Japanese A5 Wagyu Carpaccio, Caviar Hokkaido Sea Urchin (G, S, SB)	1800
Japanese Wagyu striploin grade A5, Royal Baerii caviar Hokkaido sea urchin, kizami wasabi, shallot, chives, truffle slice with truffle ponzu	
Robata Taki Taraba Kani (G, S, SB, D)	2000
Shiso butter king crab legs with king crab fried rice	
Hashi Surf and Turf (G, S, D)	4800
Japanese Wagyu striploin grade A5, Royal Baerii caviar 30g, lobster uni yaki, half king crab, Hokkaido scallop butter yaki	

ROBATAYAKI OR TEPPANYAKI

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

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KAISEKI TASTING MENU

1650

Price per person

AMUSE – BOUCHE

A5 Wagyu tartar, fresh truffle, quail egg, shallot, shiso leaves,
charcoal brioche (G, S, SB, R)

STARTER

Gillardeau oyster, beluga caviar, botan ebi, ikura, okra with iced ponzu (G, S, SB, R)

SASHIMI & SUSHI PLATTER

Chef's selection of premium sushi and sashimi platter with fresh wasabi (G, S, SB, R)

SOUP

Truffle dobin mushi (G, SB, S)

MIDDLE COURSE

Snow queen crab and maitake mushroom tempura with black garlic sauce (G, S, SB, E)

ROBATA-YAKI

Lobster uni yaki (G, S, SB, D)

MAIN COURSE

Japanese wagyu robatayaki, spicy vinegar marinated greens, galic chip (G, SB, SS, D)

PRE-DESSERT

Yuzu granita (VG)

DESSERT

Nagareru cheese cake (D, G, E, N)

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OMA-KASE PREMIUM TASTING MENU

1250

Price per person

AMUSE – BOUCHE

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

STARTER

Gillardeau no.2 oyster with truffle ponzu (G, S, SB, R)

SUSHI & SASHIMI

Chef selection's 3 kinds of Japanese seasonal sashimi and nigiri (G, SB, S, R)

SOUP

Japanese seafood dobin soup (G, SB, S)

MIDDLE COURSE

Assorted tempura moriwase with tendashi (G, S, SB)

ROBATA-YAKI

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

MAIN COURSE


Slow-cooked Wagyu striploin MB 9+ with spicy sesae teriyaki (G, SB, SS, D)

PRE-DESSERT

Yuzu granita (V)


DESSERT


Miso chocolate with miso popcorn and banana ice cream (G, D)

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OTSUMAMI | APPETIZERS

Edamame (G, SB, VG) Grilled edamame with shio kombu or edamame with spicy sauce	35
Maguro Tataki (G, S, SB, SS, R) Akami, mizuna, chili daikon, rakkyo, ponzu sauce	105
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
Beef Gyoza (G, SB, SS) Ox tail, shiso leaves, leek with yuzu chili mayo	120
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
Nama Kaki (G, S, SB) (6 pieces) Gillardeau oysters with ponzu sauce, Baerii caviar, kaiso, gold leaf and ikura	280
Hon-maguro Tartare (G, S, SB, D, E) Mixed Bluefin tuna, caviar, chives, shallot, charcoal brioche with tartare sauce	280
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)	55
Fresh mixed greens, sesame seed with soy sesame dressing	
Chuka Wakame (G, SB, SS, V)	65
Chuka seaweed, raspberry caviar, okra, glass noodle	
Spinach Mushroom (G, SB, SS, V) 	70
Fresh spinach and fried mushrooms with onion dressing	
Corn Crab Mizuna Sarada (G, S, SB, SS) 	90
Mizuna, corn, crab, tobiko with sesame dressing	

SUIMONO | SOUP

Miso Shiru (G, SB)	40
Hashi miso soup	
Dobin Mushi (G, S, SB) 	65
Japanese seafood soup with eryngii mushroom	
Spicy Crab (G,S,SB)	65
Blue crab, king crab meat, edamame, enoki mushroom, gochujang and miso paste	
Lobster Miso Shiru (G, S, SB)	75
Hashi lobster-flavoured miso soup	

TEMPURA

Yasai (G, E, SB)	60
Mixed vegetables with tendashi	
Chicken Karaage (G, E, SB)	65
Crunchy chicken, Japanese mayo, lime	
Spicy Chicken Karaage (G, E, SB)	70
Crunchy chicken tempura coated with spicy sauce	
Taiga Ebi (G, E, S, SB)	105
Black tiger prawn with tendashi	
Tako Kari Kari Tempura (G, E, S, SB)	110
Crunchy octopus with spicy creamy sauce	
Ise Ebi (G, E, S, SB) 	140
Giant prawn tempura with wasabi aioli	
Lobster Tempura (G, E, S, SB) 	290
½ Canadian live lobster tempura, ao nori with black garlic sauce	


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SUSHI OR SASHIMI

2 PIECES OF SUSHI OR 3 PIECES OF SASHIMI

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	220/265

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SUSHI OR SASHIMI

Omakase / Chef's selection

NIGIRI


5 Syurui (G, S, SB) 5 varieties (10 pieces)	320
7 Syurui (G, S, SB) 7 varieties (14 pieces)	445
Premium 9 Syurui (G, S, SB) Premium Japanese 9 varieties (18 pieces)	685

SASHIMI

5 Syurui (G, S, SB) 5 varieties (15 pieces)	320
7 Syurui (G, S, SB) 7 varieties (21 pieces)	445
Premium 9 Syurui (G, S, SB) Premium Japanese 9 varieties (27 pieces)	685

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 pcs)	65
Vegetable roll, spinach, carrot, pickled radish, cucumber sesame seeds, yamagobo with sesame oil	
Kimuchi (G, SB, SS, V) (6 pcs) 	65
Kimchi roll Hari nori, kimchi, kimchi sesame seed	
Salmon Mentaiko (G, S, SB, D) (6 pcs) 	75
Salmon roll Salmon with aburi mentaiko sauce, ikura, avocado and cucumber	
Karifornia (G, S, SB, SS, E) (6 pcs)	75
California, fresh crab meat, avocado, cucumber, tobiko, chives	
Karami Maguro (G, S, SB, SS, E) (6 pcs)	75
Spicy tuna, tuna, cucumber, avocado, togarashi, sesame seeds, gochujang sauce	
Crispy Karifornia (G, S, SB, SS, E) (6 pcs)	80
California, fresh crab meat, tenkasu, avocado, cucumber, tobiko, chives	
Crispy Karami Maguro (G, S, SB, SS, E) (6 pcs)	80
Spicy tuna, spicy tenkasu, tuna, cucumber, avocado, togarashi, sesame seeds, gochujang sauce	
Ebi To Amashyoyu Sauce (G, S, SB, E) (6 pcs)	85
Prawn, avocado cucumber, takwan, tenkasu with mayonnaise and Hashi sweet soy sauce	
Crispy Beef (G, SB, SS, E) (6 pcs)	90
Beef roll Fried beef, cucumber, dried chili with mayonnaise and oriental sauce	
Watarigani (G, S, SB, E) (5 pcs)	105
Crispy soft-shell crab roll, avocado, chives, tobiko, crab meat, takwan, mayonnaise with spicy mayo	
Unagi Maki (G, S, SB, SS) (6 pcs) 	105
Eel, tamago yaki, avocado, sesame seeds with teriyaki sauce	

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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
Gindara Miso (G, E, S, SB)  Miso black cod lime, shiso flower with tamago miso	205
Gindara Soy Robotayaki (S, SB) Teriyaki black cod with lotus root, Kumquat, Hajikami	205
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
Spicy Beef (G, SB, SS)  Australia Wagyu Sirloin grade 9+, asparagus, fried garlic and onion with spicy sesame teriyaki	390
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	
Ise Ebi (G, D, S)	235
Giant prawn, yuzu garlic butter, chives	
Angusu (G, SB)	285
Angus tenderloin, grilled vegetables with spicy teriyaki sauce	
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)	630
Jumbo prawn, black cod, Chilean seabass, scallops with vegetables	
Niku, Meat (G, E, SB)	675
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)	65
Vegetable, Carrot, spring onion, zucchini, bean sprouts	
Kaisan Butsu (G, D, S, SB)	75
Seafood, scallops, shrimps, carrot, spring onion, zucchini, bean sprouts	

SIDE DISHES

Moyashi (SB, VG)	40
Bean sprouts with soy butter	
Kinoko Mori (SB, VG)	50
Teppanyaki assorted mushrooms with sea salt	
Japanese Butter Corn (G, SB, D, VEGAN) 	60
Japanese sweet corn, shiso butter, fried leek	

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
Yuzu Delight (D) Yuzu sorbet, basil Strawberry brunoise, vanilla Chantilly	65
Dango (VG, SB) Vanilla, chocolate and green tea dango, brown sugar sauce	70
Tomorokoshi cream brulee (D, E) Corn cream Brulee, fresh corn, Japanese poached pear, caramelized popcorn	70
Nagareru Cheese cake (D, G, E, N) Basque cheese cake, blue berries marmalade	75
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
Dessert Moriawase (D, N, G, E) Chef's special dessert platter	225

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