

UHHO



dim sum

served with homemade soy ginger, fuchi sauce and chili oil

WAGYU TRUFFLE	G	wagyu beef, truffle ponzu	6
CORN & SPINACH WONTON	VG	shiitake, tofu, mushroom broth, sichuan chilli oil	4
SIU MAI	SF/G	prawn, scallop, mushroom	5
SPINACH & CREAM CHEESE	VG/G/D	spinach, cream cheese	3
BLACK COD & PRAWN	SF/G/D	lemongrass, sesame oil, ponzu garlic	6

bao

CRISPY LOBSTER	SF/G/D	chili garlic mayonnaise, caramelized onion	6.5
ROCK SHRIMP	SF/G/D	spicy mayonnaise, pickled jalapeño	6
CRISPY CHICKEN	G/D	aji amarillo sauce, pickled cucumber	5.5
MIXED MUSHROOM	VG/G/D	yuzu mayonnaise, pickled jalapeño	5
SHORT RIB	G	pickled cucumber, pickled jalapeño, spicy mayonnaise	6

taco

four pieces

LOBSTER	SF/G/D	yuzu guacamole, mango salsa	9.5
WAGYU	G/D	truffle mayonnaise, truffle miso	7.5
SALMON	G/D	yuzu coulis, green apple, shiso chili dressing	5.5
TUNA	SF/G/D	kimchi, shiso, chive	6.6
POPCORN SHRIMP	SF/G/D	pickled cucumber, spicy mayonnaise	7

salad

EGGPLANT & BURRATA	G/VG/D	yuzu truffle dressing	9.5
SALMON SASHIMI SALAD	G	daikon, quinoa, asian mixed leaves, soy ginger dressing	5.5
KANI KAMABOKO CRAB SALAD	SF/G	cucumber, asian mixed leaves, yuzu goma dressing	5.5
CRISPY DUCK SALAD	G	asian mixed leaves, wonton crisps, hoisin goma dressing	6
WAKAME SALAD	VG/G/N	marinated seaweed, asian mixed leaves, jalapeño goma dressing	3.5

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V vegan | VG vegetarian | SF shellfish | N nuts | G gluten | D dairy

raw and carpaccio

HAMACHI CEVICHE	G	green apple, jalapeño, cilantro salad, shiso ponzu	8.5
GYUTO CEVICHE	G	tuna, salmon, hamachi, citrus soy, tapioca crackers	7.5
BLUEFIN TUNA CARPACCIO	G	crispy capers, pomegranate reduction, yuzu soy	11
SALMON NEW STYLE SASHIMI	G	jalapeño dressing, mango, celeriac, pickled kumquat, ponzu jelly	5.5
HAMACHI NEW STYLE SASHIMI	G	orange jelly, pickled tomato, yuzu soy	6.5
WAGYU BEEF TATAKI	G	jalapeño dressing, kizami salsa	7.7
SALMON TARTARE	G	spring onion, avocado, ponzu	6.2

small plates

EDAMAME	SF/G/D	truffle miso / grilled	3.5
	SF/G	chili oyster / stir-fried	3
	V	sea salt / steamed	2.5
TUNA PIZZA	G/D	'akami' tuna, cream cheese, jalapeño, cherry tomato, truffle mayonnaise	6.5
EXOTIC MUSHROOMS	G/D	crispy leek, black truffle miso	5.5
WAGYU SLIDERS	G/SF	hand-chopped, truffle mayonnaise, aji amarillo	7.5
CALAMARI	SF/G	hoisin, lime	4
WAGYU BEEF GYOZA	G	chili ponzu dipping	6.5
ROCK SHRIMP TEMPURA	SF/G	spicy mayonnaise	7.5
SOFT SHELL CRAB	SF/G	tempura, wasabi mayonnaise, sweet ponzu	6
SPICY TUNA CRISPY RICE	G/D	spring onion, jalapeño, ponzu	5.5
SALMON PIZZA	G/D	jalapeño, cherry tomato, cream cheese	6
SPICY SALMON CRISPY RICE	SF/G/D	sriracha mayonnaise, jalapeño	5
WAGYU SANDO	G/D	breaded with caramelized onion mayonnaise	15
CHICKEN GYOZA	G	shiitake mushroom, chicken thigh, garlic soy sauce	6.3

sashimi & nigiri

Nigiri 2 pieces or Sashimi 3 pieces

FLAMED WAGYU	G/D	nigiri	kizami wasabi, spring onion, truffle butter	9
TORO: JAPANESE FATTY TUNA	G	sashimi nigiri	daikon salad, shiso, house soy nikiri, wasabi	9
MAGURO: JAPANESE AKAMI TUNA	G	sashimi nigiri	daikon salad, shiso, house soy wasabi salsa, yuzu ponzu	4.5
SAKE: NORWEGIAN SALMON	G	sashimi nigiri	daikon salad, shiso, house soy onion chutney, caper, lemon zest	4.2
HAMACHI: JAPANESE YELLOWTAIL	G	sashimi nigiri	daikon salad, shiso, house soy jalapeño salsa, citrus soy, orange jelly	4.2
HOTATE: JAPANESE SCALLOPS	G	sashimi	daikon salad, shiso, house soy	5
UNAGI: JAPANESE FRESH WATER EEL	G	sashimi	teriyaki sauce, sesame seed, shiso	4.5

large plates

WAGYU STRIPLOIN 4-5	G/D	mushroom, black pepper, truffle teriyaki sauce	28
YUZU MISO BLACK COD	G	marinated miso, hajikami ginger, yuzu miso	22
GLAZED LAMB CHOP	G	korean spice, pickled cucumber, hijiki	20
KARUBI BEEF HOTPOT	G/D	shimeji mushroom, ponzu butter rice	12
MUSHROOM HOTPOT	VG/G/D	oyster mushroom, shiso tempura, ponzu butter rice	9
CHICKEN TERIYAKI	G	assorted mushrooms, truffle teriyaki sauce	9.5
GRILLED NORWEGIAN SALMON	SF/N	tsukemono, sesame ginger honey	14

sides

TRUFFLE FRIED RICE	VG/G/D	truffle mushroom, garlic, onion, chive	8.5
SEAFOOD FRIED RICE	SF/G	shrimp, calamari, ginger, garlic	6
HONG KONG STYLE NOODLE	VG/V	fresh egg noodle, sesame seed, assorted vegetables	4

classic maki / temaki

SALMON	G	salmon, avocado, sesame seed	5
TUNA	G	tuna, avocado, sesame seed	5
PRAWN TEMPURA	SF/G	tempura prawn, asparagus, chili mayonnaise	5
CALIFORNIA	SF/G/D	crab stick, cucumber, avocado, tobiko	5

specialty maki / temaki

POPCORN SHRIMP TEMPURA ROLL	SF/G	dynamite rock shrimp, spicy sesame dressing	6.2
FIRECRACKER ROSES	G	salmon rose, chopped spicy salmon, tempura crumb	5.5
CRUNCHY PRAWN TEMPURA	SF/G	sriracha mayonnaise, teriyaki sauce	5.5
VOLCANO	SF/G	crabstick tempura, spicy crab salad	6
SPIDER	SF/G	crispy softshell crab, tobiko, avocado, spicy mayonnaise	6.5
DRAGON	SF/G	eel tempura, avocado, cucumber, tobiko, teriyaki sauce	6
RAINBOW RELOADED	SF/G	prawn, avocado, salmon, tuna, tobiko, spring onion, teriyaki sauce	6
CRAB TRUFFLE	SF/G	tempura crab, asparagus, salmon, truffle oil	6
SPICY TUNA ROCK N' ROLL	G	yellowfin tuna, sesame crumb, spicy kimchi sauce	5.5
WAGYU	SF/G	wagyu beef, cucumber, avocado, asparagus, truffle teriyaki	12
SPICY NORWEGIAN SALMON	SF/G	cucumber, avocado, sambal mayonnaise	6

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