



CRUDO SPECIAL MENU



GYUTO

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Savour the taste of our exquisite Crudo Special. Similar to sashimi in Japanese cuisine, crudo emphasizes using high-quality ingredients that are thinly sliced or delicately prepared to highlight their national flavours and textures. Our crudo offerings are a celebration of simplicity and sophistication, promising a dining experience that is both light and luxurious

dining	SALMON (FROM NORWAY) orange, red onions, capers, yuzu truffle dressing	7.5 BHD
	BLUEFIN TUNA (FROM JAPAN) wasabi avocado puree, mango chili salsa	12 BHD
	HAMACHI (FROM JAPAN) cucumber, jalapeno, thai shiso dressing	7 BHD
	RED SNAPPER (FROM JAPAN) wonton basket, red chili, kimchee lime dressing	8 BHD
	SCALLOPS (FROM JAPAN) red chili, jalapeno, mint, citrus soy ginger	8 BHD
dessert	MATCHA AFFOGATO mint leaf, espresso, matcha	3.5 BHD

All prices are in BD inclusive of 10% VAT.

For concerns regarding food allergies, please speak to your server prior to ordering.