

OMAKASEYA
DUBAI

Unlimited Sushi

STARTING AED 199 PER PERSON



UNLIMITED NIGIRI



1 Blue Fin Tuna
تونة الزعانف الزرقاء



2 Salmon
سلمون



3 Kampachi
Amberjack
هاماشي



4 Seabream
تاماجو



5 Scallops
إسكالوب



6 Octopus
الأخطبوط



7 Shrimp
روبيان



8 Tamago
تاماجو



9 A5 Roast Beef
لحم بقري مشوي A5



10 Unagi Eel
أونافي



11 Salmon Roe
Gunkan



12 Negitoro
Gunkan
جونكان نيغيتورو



13 Kaisen Yuke
Gunkan
سوشي غونكان بالتارتار البحري الحار



14 Wakame Stems
Gunkan
سيقان الوكامي

UNLIMITED HOSOMAKI | ROLLS | TEMAKI | SASHIMI



15 Tuna
Sashimi
ساشيمي تونة طازجة



16 Salmon
Sashimi
ساشيمي سلمون فاخر



17 Seabream
Sashimi
ساشيمي دنيس طازج



18 Salmon Maki
ماكي السلمون

19 Philadelphia
Salmon Roll
رول فيلادلفيا سلمون



20 Kaisen Yuke
Temaki
بالترجمة العربية الصحيحة
والمباشرة هو



21 Takuan Maki
ماكي تاكوان

22 Shrimp
Tempura Roll
رول روبان تمبورا



23 Spicy Sake
Temaki
رول روبان تمبورا



24 Tekka Maki
ماكي التونة

25 Rainbow Roll
رول قوس قزح



26 Toro Taku
Temaki



UNLIMITED AGEMONO



27 Mixed Tempura
تمبورا مشكّلة



28 Tako Karaage
كاراجي أخطبوط



29 Mozzarella Cheese Mentai Age
موزاريلا مقالية مع بطارخ سمك القد



30 Tori Karaage
كاراجي دجاج

UNLIMITED APPETIZERS



31 Edamame
إدامامي



32 Atsuyaki Tamago
أتسويافي تاماغو



33 Seafood Salad
سلطة المأكولات البحرية



34 Roast Beef Salad
سلطة لحم بقري مشوي

UNLIMITED RAMEN | SOBA | SOUP



35 Ramen | Soba | Soup

Kake Soba | Zaru Soba
Shoyu Ramen | Miso Ramen
Wagyu Egg Soup | Miso Soup
رامن، سوبا وشوربة

36 Crabstick Chawanmushi

كاسترد البيض المطهو على البخار مع كراب س

UNLIMITED DESSERT



40 Ice Cream (Matcha | Black Sesame | Vanilla)
اختيارك من: ماتشا • سمسم أسود • فانيلا

UNLIMITED DONBURI BOWL

37 Tamago Mentai Don
تاماغو مينتاي دون



38 Salmon Ikura Don
دونبوري السلمون وإكورا



39 Wagyu Yakiniku Don
أرز ياباني مع لحم واغيو مشوي على طريقة ياكينيكو.



For Reservation:

+971 52 681 5547

www.omakaseyadubai.com

• Sheraton Dubai Creek Hotel & Towers - Deira

OMAKASEYA

DUBAI

ENJOY

20% OFF

OMAKASE SET COURSE
STARTING AED 399 PER PERSON



NAGOMI

OMAKASE COURSE

AED 399



Sake Avocado Tartare

Cooked salmon tartare with avocado, japanese mayo, fresh microgreens and tobiko caviar

Assorted Grilled Vegetables

Grilled eggplant, capsicum, asparagus, baby corn, eryngi, shiitake mushroom and cherry tomato.

Ikura Chawanmushi

Steamed egg custard with shrimp, chicken & mushroom with salmon roe in tea cup

Sake Ova Roll with Wasabi Cream

Crispy shiso leaf with raw salmon and creamy wasabi sauce

Grilled Black Cod

Grilled black cod fish marinated in saikyo miso sauce

A5 Roast Beef Platter

Roasted A5 Kurohane wagyu with white onion sauce

3 Kinds Sushi & Miso soup

Minced ootoro tuna Salmon roe & Sea urchin gunkan & Miso Soup

Matcha Tiramisu or Chocolate Tiramisu

Castella cake with mascarpone cream cheese layers

TAKUMI

OMAKASE COURSE

AED 499



3 Kinds Appetizer

A5 roast beef with yakiniku sauce , cucumber wakame snowcrab , tofu with saikyo miso sauce

Snow Crab - Potato Salad

Snow Crab Potato salad

King Crab Chawanmushi

Steamed egg custard with shrimp , chicken & mushroom with king crab in tea cup

Snow Crab Japanese Egg Omelette

Japanese rolled omelette with snow crab , with Dashi shiro -an sauce

King Crab and Snow Crab Seiro Mushi

King crab and snow crab, gently steamed in a Bamboo Box, Served with three signature dipping sauces: herb butter, creamy cheese, and chili garlic sauce

Snow Crab - Sushi Platter

Snow crab sushi roll , nigiri & gunkan

Grilled King Crab & Snow Crab Tempura

Crispy snow crab tempura , grilled king crab and mushroom tempura

Matcha Tiramisu or Chocolate Tiramisu

Castella cake with mascarpone cream cheese layers

KIWAMI

OMAKASE COURSE

AED 599



9 Kinds Appetizer

Chicken nanbanzuke, Scallops, Shrimp, Salmon roe, Unagi tamago, Mozzarella cheese mentaiko, A5 roast beef with cream cheese & tomato, A5 roast beef with white onion sauce, and Salmon temari

Ikura Chawanmushi

Steamed egg custard with shrimp, chicken & mushroom with salmon roe in tea cup

Assorted Grilled Vegetables

Grilled eggplant, capsicum, asparagus, baby corn, eryngi, shiitake mushroom and cherry tomato.

Grilled King Crab & A5 Wagyu Sirloin Steak

King Crab & A5 Japanese wagyu

Sashimi Platter

Tuna sashimi, Salmon sashimi, Amberjack sashimi, Scallops with salmon roe

Tempura Moriawase

Shrimp tempura, Mushroom tempura & Shiso leaf tempura

A5 Wagyu Kimchi Cheese Roll

A5 Japanese wagyu with kimchi, served sizzling in creamy cheese

Matcha Tiramisu or Chocolate Tiramisu

Castella cake with mascarpone cream cheese layers

MIYABI

OMAKASE COURSE

AED 699

5 Kinds Appetizer

Crab miso cream cheese , Simmered seasonal Vegetables,
Smoked oyster with shimeji mushroom ,A5 roast beef with wasabi-an sauce , Uzaku eel with pickled cucumber

Uniku Caviar

Seared A5 Japanese wagyu sea urchin and caviar sushi sprinkled with gold dust

Ikura Chawanmushi

Steamed egg custard with shrimp , chicken & mushroom with salmon roe in tea cup

Assorted Grilled Vegetables

Grilled eggplant, capsicum, asparagus, baby corn, eryngi, shiitake mushroom and cherry tomato.

Fried Sea Treasure

Deep fried snow crab with sea urchin and shiso

Sashimi Platter

Tuna sashimi, Salmon sashimi, Amberjack sashimi Scallops with salmon roe

Grilled Black Cod

Grilled black cod fish marinated in saikyo miso sauce

Wagyu Saikyoyaki

A5 Kurohana wagyu with saikyo miso sauce cooked in magnolia leaf

Clay Pot Wagyu with Black Truffle

A5 Japanese wagyu beef with black Truffle and mushroom cooked in claypot

Matcha Tiramisu or Chocolate Tiramisu

Castella cake with mascarpone cream cheese layers

