



Strawfire

わらの火

BRUNCH MENU - 450

SHARING STARTERS

Warayaki Tuna Tataki ^{(S) (R)}

ponzu, garlic chips, pickled red chili

Chicken Kara-Age

sansho pepper, sesame-soy mayonnaise, lemon

Wagyu Beef Gyoza

shitake mushrooms, cabbage, burnt lemon ponzu

Warayaki Caesar Salad ^(S) *prepared tableside*

niboshi-garlic dressing, parmesan, onsen egg, croutons

SHARING SASHIMI & MAKI ROLL PLATTER

Seasonal Sashimi & Signature Maki Rolls Selection

pickled ginger, wasabi, aged soy ^{(S) (R)}

Table Side Temaki ^{(S) (R)}

special of the day

(V) Vegetarian | (VG) Vegan | (A) Alcohol | (N) Nuts | (S) Seafood | (R) Raw | (GF) Gluten Free

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.





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BRUNCH MENU

LARGE DISHES

choice of one per person

Spicy Miso Chilean Seabass ^(S)

pickled cucumber

Grilled Corn Fed Baby Chicken

miso-tobandjan glaze

Wagyu Ribeye Sukiyaki

mizuna, onion, truffle, soy tare

prepared tableside

ADD ON +AED 150

Lobster Tempura ^(S)

chili dressing, yuzu-kosho mayonnaise, burnt lemon ponzu

UPGRADE TO JAPANESE WAGYU +AED 200

Japanese Wagyu Striploin MB 10-12 100G

SHARED ON THE TABLE

Yakisoba

mixed vegetables, noodles, sweet & sour soy sauce

Sugar Snap Peas

wafu dressing, sesame

Strawfire Signature Desserts

seasonal fruits, ice cream & sorbets

alcohol package + 100
champagne package + 200
from 1pm to 4pm

Champagne

Ruinart Brut, France

White Wine

La Reverence Savignon Blanc

Red Wine

La Commenda Chianti DOCG Mansalato

House Spirits

Roku Gin, Japan

Haku Vodka, Japan

Havana Club 3 y.o. Rum, Cuba

Makers Mark Whisky, USA

Jose Cuervo Blanco Tequila, Mexico

Beer

Asahi, Japan