



Strawfire

By Ross Shonhan

At Strawfire, we celebrate the rich tradition of Warayaki, a culinary technique of straw-fired flames originating from Japan's Kochi prefecture.

LUNCH SPECIALS

Yaki Soba mixed vegetables, noodles, sweet & sour soy sauce	45
Grilled Baby Chicken garlic, ginger miso glaze	120
Lobster Tempura chili dressing, yuzu-kosho mayonnaise, burnt lemon ponzu	280

IZAKAYA STYLE

Tuna Tartare 1 pc monaka, sesame, soy dressing (S) (R)	45
藁 Tuna Tataki pickled onion, garlic chips, ponzu (S) (R)	98
藁 Kanpachi Tataki truffle sudachi dressing (S) (R)	80
藁 Japanese Wagyu Sashimi mizuna, bonito, gyu tare (S) (R)	125
Short Rib Ssamjang Bun 2 pcs shallot, shiso, gochujang mayonnaise	65
Wagyu Gyoza spring onion, ponzu (S)	65
Lobster & Scallop Gyoza spicy ponzu (S)	75
Edamame sea salt or chili-garlic butter (V)	30

TEMPURA | FRIED

Fried Squid green chili dressing (S)	55
Prawn Toast seaweed, bonito flakes, okonomiyaki sauce (S)	55
Korean Fried Chicken sesame, spicy-sour sauce	55
Corn Kakiage lemon, salt (VG)	35

SKEWERS (2 pcs)

Wagyu sesame miso, spring onion	140
Seabass kanzuri chili (S)	65
Salmon teriyaki (S)	65
Chicken Wings honey yuzu kosho (GF)	45

SALADS

King Crab iceberg lettuce, crispy noodles, sesame mayonnaise (S)	90
藁 Avocado feta cheese, crispy gyoza skin, sudachi dressing (V)	70
Tomato & Asparagus chive oil, apple ponzu (GF) (VG)	55

(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.

تفاسط الاموال تمثيلا لثبتي روض، المدخل الموسر، تديلب الاموسر لم شتو يتارام الامل اور دلابل راعس الامل عي مج

SUSHI

HAND ROLLS | TABLESIDE EXPERIENCE

Koshihikari Rice | Numata Nori

Bluefin Tuna Akami | spicy mayonnaise, spring onion ^{(S) (R)}

70

Bluefin Tuna Chu-Toro | spring onion, soy sauce ^{(S) (R)}

80

Lobster | spring onion, yuzu-lemon mayonnaise ^(S)

90

Wagyu | spring onion, sesame, truffle dressing ^(R)

115

Caviar | spring onion, soy sauce ^{(S) (R)}

300

Uni | spring onion, soy sauce ^{(S) (R)}

300

NIGIRI SUSHI 2PCS | SASHIMI 3PCS

Wagyu & Foie Gras Nigiri | black truffle, 'kristal' caviar ^{(S) (R)}

175

Akami | lean bluefin tuna ^{(S) (R)}

75

Chu-toro | semi-fatty bluefin tuna ^{(S) (R)}

80

O-toro | bluefin tuna belly ^{(S) (R)}

90

Sake | salmon ^{(S) (R)}

45

Hamachi | yellowtail ^{(S) (R)}

55

Suzuki | seabass ^{(S) (R)}

45

Hotate | scallop ^{(S) (R)}

90

Uni | sea urchin ^{(S) (R)}

300

MAKI ROLLS

Kanazawa X Abu Dhabi | king crab, caviar, gold ^(S)

190

Double Prawn Deluxe | cucumber, pickled carrot, spicy miso mayonnaise ^(S)

130

Prawn Tempura | pickled radish, avocado, soy-lemon aioli ^(S)

70

California | blue swimmer crab, avocado, takuan, cucumber, tobiko ^(S)

85

Spicy Tuna | pickled cucumber, asparagus, spicy mayonnaise ^{(S) (R)}

75

藁 Salmon | avocado, cucumber, pickled radish, bubu arare, gochujang mayonnaise ^(S)

65

Vegetable | cucumber, avocado, kanpyo, mizuna, takuan, plum tosazu ^(VG)

50

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塊肉 KAINIKU

Our butcher's block presents Japanese, Australian Wagyu and Korean Hanwoo beef carefully dry aged in house and available in different cuts, each grilled over straw fire for an authentic taste of Warayaki

塊肉 JAPANESE A5 WAGYU MB 8-9

Striploin per 100g	360
Chef's Special Cut per 100g	265

塊肉 KOREAN HANWOO 1++ MB 8

Striploin per 100g	265
Ribeye per 100g	255

塊肉 AUSTRALIAN WAGYU MB 6-7

Striploin per 100g	160
Ribeye per 100g	170
T-Bone per 100g - minimum of 500g per order	135

CLASSIC CUTS

藁 AUSTRALIAN WAGYU MB 4-5

Sando milk bread, truffle butter	230
Short Rib 220g bossam style	295
Tenderloin 180g ponzu butter ^(S)	240
Striploin 250g Japanese bbq sauce	275

SEAFOOD

Whole Seabass shiso chimichurri, pickled tomatoes ^(S)	140
Spicy Miso Chilean Seabass pickled cucumber ^(S)	165

VEGETABLES

Japanese Mushrooms kampot pepper sauce, garlic chips ^(V)	55
Asparagus soy glaze, sesame ^(VG)	55
Corn kombu butter, lime ^(S)	65

RICE | PASTA | SOUP

Spaghetti Mentaiko seaweed, butter-cream sauce ^(S)	55
Chicken Miso Soup spring onion ^(GF)	25
Spicy Hot Stone Rice sesame butter, onsen egg, corn, mushrooms, pickled carrot	
Wagyu	130
Vegetable	75

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DESSERTS

TABLESIDE EXPERIENCE

Caramel Popcorn chocolate parfait (GF)	75
The Icon tropical fruits, coconut, meringue (GF)	65
Nutella Taiyaki miso-caramel ice cream (N) (V)	55
Mochi assorted flavours (V) (N)	65
Ice Creams & Sorbets 1 scoop house-made (V) (GF)	25
Matcha & Strawberry Ice Cream Monaka 1 pcs strawberry gel (V)	25
Fruit Platter seasonal selection (VG) (GF)	50
Dessert Platter selection of desserts, seasonal fruits, ice creams & sorbets	200

A NOTE ON SUSTAINABILITY

We are passionate about providing you with the highest quality ingredients, while being mindful of the environment. The majority of our vegetables are harvested from our in-house organic garden or sourced from partner farms in the UAE. All our fish is responsibly sourced, either local, line-caught or sustainably farmed.

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