



# 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.**

## IZAKAYA STYLE

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<b>Tuna Tartare</b>   1 pc   monaka, sesame, soy dressing (S) (R)	45
藁 <b>Tuna Tataki</b>   pickled onion, garlic chips, ponzu (S) (R)	98
<b>Wagyu Gyoza</b>   spring onion, ponzu (S)	65
<b>Lobster &amp; Scallop Gyoza</b>   spicy ponzu (S)	75
<b>Yellowtail Tiradito</b>   rocoto dressing, pickled kumquat (S) (R)	75
<b>Wagyu Skewers</b>   2 pcs   sesame miso, spring onion	140
<b>Chicken Thigh Skewers</b>   2 pcs   soy tare	45
<b>Short Rib Ssamjang Bun</b>   2 pcs   shallot, shiso, gochujang mayonnaise	65
<b>Fried Squid</b>   green chili dressing (S)	55
<b>Prawn Tempura</b>   tendashi (S)	60
<b>Korean Fried Chicken</b>   sesame, spicy-sour sauce	55
<b>Corn Kakiage</b>   lemon, salt (VG)	35
<b>Edamame</b>   sea salt or chili-garlic butter (V)	30

## SALADS

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

## SUSHI

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### HAND ROLLS | TABLESIDE EXPERIENCE

Koshihikari Rice | Numata Nori

<b>Bluefin Tuna Akami</b>   spicy mayonnaise, spring onion (S) (R)	70
<b>Bluefin Tuna Chu-Toro</b>   spring onion, soy sauce (S) (R)	80
<b>Lobster</b>   spring onion, yuzu-lemon mayonnaise (S)	90
<b>Wagyu</b>   spring onion, sesame, truffle dressing (R)	115

### NIGIRI SUSHI 2PCS | SASHIMI 3PCS

<b>Akami</b>   lean bluefin tuna (S) (R)	75
<b>Chu-toro</b>   semi-fatty bluefin tuna (S) (R)	80
<b>O-toro</b>   bluefin tuna belly (S) (R)	90
<b>Sake</b>   salmom (S) (R)	45
<b>Hamachi</b>   yellowtail (S) (R)	55

### MAKI ROLLS

<b>California</b>   blue swimmer crab, avocado, takuan, cucumber, tobiko (S) (R)	85
<b>Spicy Tuna</b>   pickled cucumber, asparagus, spicy mayonnaise (S) (R)	75
<b>Prawn Tempura</b>   pickled radish, avocado, soy-lemon aioli (S)	70
藁 <b>Salmon</b>   avocado, cucumber, pickled radish, bubu arare, gochujang mayonnaise (S)	65
<b>Hamachi</b>   cucumber, chives, myoga, tenkaysu, miso aioli (S) (R)	70
<b>Vegetable</b>   cucumber, avocado, kanpyo, mizuna, takuan, plum tosazu (VG)	50

## 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

**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 <sup>(S)</sup> **240**

**Striploin** | 250g | Japanese bbq sauce **275**

## SEAFOOD

**Spicy Miso Chilean Seabass** | pickled cucumber <sup>(S)</sup> **165**

**Whole Seabass** | shiso chimichurri, pickled tomato <sup>(S)</sup> **140**

## VEGETABLES

**Japanese Mushrooms** | kampot pepper sauce, garlic chips <sup>(V)</sup> **55**

**Asparagus** | soy glaze, sesame <sup>(VG)</sup> **55**

**Corn** | kombu butter, lime <sup>(S)</sup> **65**

## RICE | PASTA | SOUP

**Spaghetti Mentaiko** | seaweed, butter-cream sauce <sup>(S)</sup> **55**

**Spicy Hot Stone Rice** | sesame butter, onsen egg, corn, mushrooms, pickled carrot

**Wagyu** **130**

**Vegetable** **75**

**Chicken Miso Soup** | spring onion <sup>(GF)</sup> **25**

(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 الما ةمق قلالا ةبقرضو، ةمدخلل موسرو، ةقءلببلا موسر لمشتو يتارامل الامل ةوردلاب راعسألا عي مج

## DESSERTS

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

### 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.