



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.

FIRST TASTE OF STRAWFIRE

450 per person

available only for the entire table | minimum of 2 guests

Upgrade to Japanese Wagyu

add 100 per person

藁 **Japanese Wagyu Sashimi** | mizuna, bonito powder, gyu tare ^{(S) (R)}

Tuna Tartare | monaka, sesame, soy dressing ^{(S) (R)}

藁 **Avocado** | feta cheese, crispy gyoza skin, sudachi dressing ^(V)

Sushi & Sashimi Selection | pickled ginger, wasabi ^{(S) (R)}

Seasonal Maki Roll | wasabi, pickled ginger ^{(S) (R)}

Wagyu Gyoza | spring onion, ponzu ^(S)

Chicken Thigh Yakitori | soy tare

藁 **Dry-Aged Australian Wagyu Striploin MB 6-7** | selection of sauces ^(S)

Asparagus | soy glaze, sesame ^(VG)

Strawfire Dessert Platter | signature desserts, seasonal fruits, ice creams & sorbets

SECOND TASTE OF STRAWFIRE

650 per person

available only for the entire table | minimum of 2 guests

藁 **Tuna Tataki** | pickled onion, garlic chips, ponzu ^{(S) (R)}

King Crab Salad | iceberg lettuce, crispy noodles, sesame mayonnaise ^(S)

Yellowtail Tiradito | rocoto dressing, pickled kumquat ^{(S) (R)}

Sushi & Sashimi Selection | pickled ginger, wasabi ^{(S) (R)}

Signature Seasonal Temaki | soy sauce ^{(S) (R)}

Prawn Tempura | tendashi ^(S)

Wagyu Kushiyaki | soy glaze, spring onion

Australian Wagyu Short Rib | bossam style

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

Strawfire Dessert Platter | signature desserts, seasonal fruits, ice creams & sorbets

(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 الاملا ءمق قلالا ءبقرضو ءمدخلل موسرو ءقءءبب اللل موسر لءمشءو ىءءارءم اللل مورءلاب راعس اللل عىءم.

IZAKAYA STYLE

Japanese Milk Bread seaweed butter ^(V)	35
Tuna Tartare 1 pc monaka, sesame, soy dressing ^{(S) (R)}	45
蕨 Tuna Tataki pickled onion, garlic chips, ponzu ^{(S) (R)}	98
蕨 Salmon Tataki sesame, shiso-jalapeño dressing ^{(S) (R)}	65
Yellowtail Tiradito rocoto dressing, pickled kumquat ^{(S) (R)}	75
蕨 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 Tempura tendashi ^(S)	60
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 Thigh soy tare	45

SALADS

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

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ةفاسالملة ةمققللة ةبقرضو، ةمدخلل موسرو، ةقءلبللل موسر لمشتو يتارامللإا مءرءلاب راعسلأا عقم.

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
Uni sea urchin (S) (R)	300

MAKI ROLLS

Kanazawa X Abu Dhabi king crab, caviar, gold (S)	190
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 areare, gochujang mayonnaise (S)	65
Hamachi cucumber, chive, myoga, tenkatsu, miso aioli (S) (R)	70
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

Roasted Lobster | shiso-lime butter ^(S) 280

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

Broccolini | wafu dressing ^(VG) 55

Corn | kombu butter, lime ^(S) 65

Furikake Fries | togarashi, gochujang mayonnaise ^(S) 45

Selection of Homemade Pickles ^(VG) 20

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

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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