

COLD MEZZEH & SALADS

Classic Hummus	3.9
Chickpea purée, tahini, & lemon juice, served with pitta bread & extra virgin olive oil	
Baba Ganoush	3.9
Grilled aubergine purée, walnuts, & pomegranate,	
Quinoa Tabbouleh	5.5
Finely chopped parsley, with tomatoes, mint, onion, quinoa, pomegranate, seasoned with olive oil, lemon juice, salt & sweet pepper	
Fattoush	4.5
Romaine lettuce, tomato, bell peppers, red onion, cucumber, radish, fried bread, lemon juice, pomegranate molasses	
Muhammara	3.9
Roasted red bell pepper, walnut, garlic, tomato paste served with Lebanese bread	
Warrior Salad	6.9
Gourmet leaves, crab stick, rock shrimp, spicy miso ponzu sauce	

Lentil Soup with Croutons & Lemon	
Red lentil, celery, carrot & fresh coriander	

Mixed Arabic Grill Platter	8.8
A mixed of marinated & char-grilled meat (Shish taouk, beef kebab, lamb chop and lamb kofta) served with saffron rice or kuboos (Arabic bread) and mint yogurt & roasted pepper sauce	
Braised Lamb Shank	7.8
Slow cooked in a turmeric sauce, spice, saffron, & herbs served with Persian fluffy dill rice	
Chicken Machboos	7.8
A traditional Arabic rice dish cooked in a chicken broth flavored with a blend of spices & dried lime	
Grilled Harissa Hammour	8.8
Served with pine seed, hara sauce & saffron rice	
Smoked Lamb Ozzy	8.8
New style slow smoked lamb leg marination with Arabic spices served with mix nut & yogurt cucumber	

HOT APPETIZERS

Edamame	3.3
Coarse salt or sweet & spicy sauce	
Wasabi Tempura (S)	5.9
Crispy shrimp & seaweed, with creamy spicy wasabi mayo sauce	
Rock Shrimp Tempura (S)	5.5
Served with creamy spicy sauce	
Tender Calamari	4.5
Served with ponzu sauce	
Crispy Chicken	4.5
Served with sweet Thai chili & mayonnaise sauce	
Chicken Gyoza Dumpling	5.2
Served with ginger ponzu sauce	
Crispy Za'atar Chicken	5.6
Fried breaded za'atar chicken served with mixed pickles & spicy garlic mayonnaise	
Fatayer Platter	5.6
Spinach, cheese, lamb, falafel, meat kibbeh, chicken samosa served with yogurt tahina & spicy garlic mayonnaise sauce	

SOUPS

Harira Soup with Dates & Lemon	3.9
Traditional Moroccan soup with lamb cubes, chickpeas, vermicelli, fresh celery & coriander	

MAIN COURSE

Teppanyaki Chicken Thigh	7.2
Carrots, cherry tomato, parsley, teriyaki sauce	
Teppanyaki Certified Angus Beef Tenderloin	11.2
Garlic chips, parsley, red radish, pepper butter sauce	
Robata Grilled Tiger Prawn	9.6
Lemon, cherry tomato, homemade egg mayo	
Robata Grilled Norwegian Salmon Fillet	8.6
Lemon, cucumber, parsley, Thai sweet & spicy sauce	
Nikkei Miso Black Cod	16.9
Homemade miso marinated & served with quinoa truffle dust	
Buddha-Bar Beef Tenderloin	12.9
Broccoli, cherry tomato, teriyaki truffle sauce	
Choice of Side Dishes:	
Steamed rice, saffron rice, dill fluffy rice, grilled potato	

(V) Vegetarian (S) Spicy

SUSHI ROLLS

	4 PCS	8 PCS
Strawberry Avocado Roll	4.1	6.1
Prawn, avocado, cream cheese, strawberry		
California Roll	4.1	6.1
Cucumber, mayonnaise, crab stick, avocado, tobiko		
Crazy Fried California Roll	4.4	6.3
The classic crisp fried to perfection top with shredded crab stick		
Spicy Tuna Roll (S)	4.8	6.6
Black sesame seeds, cucumber, spicy minced tuna		
Crispy Shrimp Tempura Roll	4.8	7.2
Tempura prawns, spicy mayonnaise, asparagus, tanuki		
Cucumber and Avocado Roll (V)	4.1	6.1
Cucumber, avocado & mayonnaise		

6 PCS ROLL

	6 PCS
Heavenly Roll (S)	11.1
Prawns, spicy tuna, rock shrimp, cucumber, cream cheese, unagi sauce	
Volcano Roll (S)	11.1
Scallop, tempura prawn, spicy mayonnaise, unagi sauce	

ASSORTMENTS

The Chef's Selection of Sushi & Sashimi Platter, Ideal to Share

Sushi Art Signature Maki Selection	26 PCS	30.3
Bushido Nigiri Platter	7/14 PCS	11.5/19.4
Art of Samurai Sashimi Selection	14 PCS	19.4

SASHIMI RAW FISH

		3 PCS	5 PCS
Hamachi	-Yellowtail	5.5	8.4
Shake	-Salmon	3.9	5.7
Ebi	-Shrimp	3.1	4.5
Tai	-Sea Bream	4.8	7.5
Maguro	-Yellow Fin Tuna	5.7	8.2
Tako	-Octopus	5.5	8.3
Tobiko	-Flying Fish Roe	5.7	8.3
Suzuki	-Sea Bass	5.2	8.3
Unagi	-Eel	6.7	9.5

SUSHI NIGIRI

		2 PCS
Hamachi	-Japanese Yellowtail	4.3
Shake	-Scottish Salmon	3.4
Ebi	-Shrimp	2.4
Tai	-Sea Bream	3.5
Maguro	-Yellow Fin Tuna	4.7
Tako	-Octopus	4.3
Tobiko	-Flying Fish Roe	4.3
Suzuki	-Sea Bass	3.9
Unagi	-Eel	5.7

(V) Vegetarian (S) Spicy