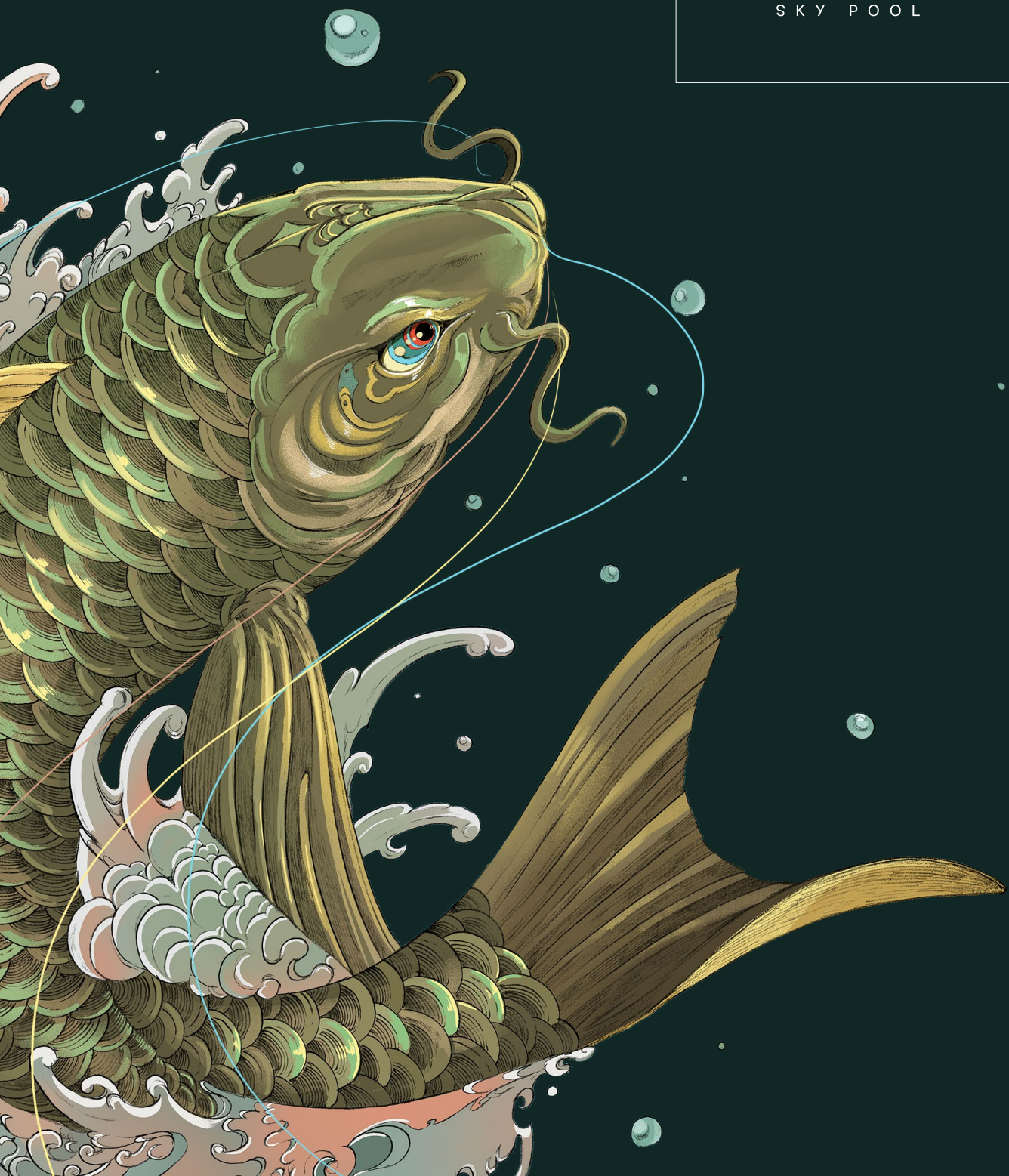




T A T T U
S K Y P O O L

À La Carte

Oysters

FINE DE CLAIRE OYSTERS	6 pieces	12 pieces	
Yuzu soy ginger dressing served with red chilli and Tabasco.	185	332	

Caviar

OSCIETRA CAVIAR	15g	50g	125g
Served with blinis, lemon, shallots, crème fraiche, chives and egg.	391	881	1814

Sushi

NIGIRI / SASHIMI	NIGIRI		
2 pieces / 3 pieces	2 pieces		
YELLOWFIN <i>Tuna</i>	54	EBI <i>Prawn</i>	64
CHUTORO <i>Semi fatty tuna</i>	83	WAGYU <i>Beef</i>	77
OTORO <i>Fatty tuna</i>	108	UNAGI <i>Eel</i>	54
SAKE <i>Salmon</i>	49	—————	
HAMACHI <i>Yellowtail</i>	64	MORIAWASE	265
SUZUKI <i>Sea bass</i>	54	A chef's selection of sashimi and nigiri.	

Maki Rolls

8 pieces			
SPICY TUNA 🗡️	83	CALIFORNIA	83
Truffle aioli, caviar and citrus ponzu.		White crab, avocado and tobiko.	
DRAGON	77	ASPARAGUS TEMPURA ⑤	48
Tempura prawn, sriracha and avocado.		Wasabi mayonnaise & togarashi.	
SALMON	64	WAGYU 🗡️	97
Torched salmon, avocado and wasabi salsa.		Sesame, jalapeño and spicy mayonnaise.	

Salads

DUCK AND WATERMELON	118	SEARED BEEF FILLET	132
Hoisin, toasted pine nuts and pomegranate.		Cucumber and Nam Jim.	
SESAME AND GINGER ⑥	54	CUCUMBER SALAD ⑥	48
Kohlrabi, crispy eddo and pink radish.		Sunamono dressing and toasted sesame.	
COCONUT CHICKEN	83		
Chilli and mint.			

⑥ Vegan option available, ask your server ⑤ Vegetarian 🗡️ Spicy dish ④ Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee. Sunbeds – Prices are shown with service charge (10%) + VAT (5%) + municipality fee (7%) all included.

Small Plates

SALTED EDAMAME ⑥	34	BLACK COD CROQUETTES	74
		Ginger and garlic aioli.	
SUGAR SALT CRISPY SQUID	73	CHICKEN SATAY SKEWERS ④	64
Green sweet chilli and pomegranate.		Honey and coconut.	
KING PRAWN TEMPURA	118	SALT & SOUR VEGETABLE TEMPURA ⑤	64
Wasabi mayonnaise.		Lemon ponzu and soba noodle.	
SPICY ROCK SHRIMP	93	A5 WAGYU BEEF SLIDERS	142
Sansho pepper and carrot.		Spicy mayonnaise and red onion relish.	

Raw

TUNA SASHIMI CRACKER	97	SALMON TATAKI 🗡️	77
Rose, cucumber and wasabi.		Yuzu, soy, nori and jalapeño.	
YELLOWTAIL SASHIMI SALAD	132	ASIAN SALMON TACOS	108
Kiwi, dragon fruit and truffle.		Spicy mayonnaise and cucumber.	
SEVEN SPICED SEARED TUNA	113		
Truffle aioli, caviar and citrus.			

Large Plates

KOI CLUB	88	WILD SEA BASS	211
Baby chicken, spicy mayonnaise and fried duck egg.		Miso glaze and buttered asparagus.	
CHICKEN KARAAGE BURGER	93	WAGYU RIBEYE	260
Gochujang mayonnaise, Heritage tomatoes, lettuce and aged parmesan.		Szechuan butter and Asian slaw.	
WHITE MISO SALMON	136		
Pickled ginger and cucumber salad.			

Poke

Served with sushi rice, popped edamame, avocado, ginger ponzu and crispy won ton.			
SALMON	87	SALT & PEPPER FRIES	44
TUNA	93	STEAMED IBUKI RICE ⑥	34
BEEF FILLET	132	BROCCOLINI ⑥	64
TOFU ⑥	74		

Afternoon Tea

Available Daily from 12pm to 4pm
Level 81 – Tattu Sky Lounge
@tattuskylounge

From 175

Business Lunch

Available Monday to Friday
from 12pm to 3:45pm
Level 74 – Tattu Restaurant & Bar
@tattudubai

2 courses
from 149