

YUBI

HANDROLLS 1 PC + Caviar 25 ●

This is what you came for

YUBI SPECIALS	Akami + Foie Gras	(F)(R)(SO) 58	
	Kagoshima Wagyu + Shrimp Tempura	(E)(F)(M)(R)(SF)(SO)(SP) 82	
	Crab + Miso Mayo	(E)(M)(R)(SE)(SF)(SO) 52	
	Negitoro	(F)(R)(SO) 58	
	Truffle + Japanese Wagyu	(E)(F)(M)(R)(SF)(SO)(SP) 80	
	Unagi Tempura + Wagyu Bone Marrow	(E)(F)(M)(R)(SE)(SF)(SO) 82	
THE OGS	Sake + Gochujang Mayo	(E)(F)(M)(R)(SE)(SO) 29	
	Hamachi + Yuzu Kosho	(E)(F)(R)(SE) 34	
	Spicy Tuna + Red Yuzu Kosho	(E)(F)(M)(R)(SE)(SO) 41	
	Crispy Avocado + Goma Sauce	(SE)(SO)(V) 22	
	THE BASICS	Sake	(F)(GF)(R) 31
		Hamachi	(F)(GF)(R) 34
		Akami	(F)(GF)(R) 45
		Prawn Tempura	(E)(F)(M)(R)(SF)(SO)(SP) 42

BATTERA

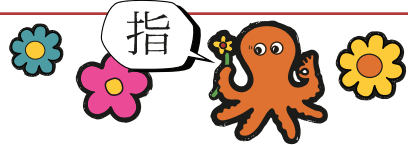
Something new you won't regret

SAKE	Sake + Ikura + Gochujang Mayo	(E)(F)(M)(R)(SE)(SO) 78	
WAGYU	Wagyu Truffle + Truffle Ponzu Mayo	(E)(F)(M)(R)(SF)(SO)(SP) + Caviar 50 ● 98	

MAKI ROLLS

You'll want to try these

YUBI SPECIALS	Baked Crab with Scallop	(E)(F)(M)(R)(SF)(SO)(C)(SE) 85	
	Yubi Maki	(F)(R)(SE)(SO) 185	
	Mushroom	(D)(E)(F)(M)(SE)(SO) 88	
	Salmon + Ebi Tempura	(E)(F)(M)(R)(SE)(SF)(SO)(SP) 75	
	Spicy Tuna Maki + Kimchi Mayo	(E)(F)(M)(R)(SE)(SO) 70	
	Anago Tempura + Wagyu	(E)(F)(M)(R)(SF)(SO)(SP) 185	
	THE BASICS	Bluefin Tuna Loin Maki	(F)(GF)(R) 57
		Shrimp Tempura Maki	(E)(SF) 53
		Avocado + Cucumber Maki	(GF)(SE)(SO)(V) 45
		Sake Maki	(F)(GF)(R) 45



OWAN + Japanese Uni 40 ●

Who doesn't love a little chip and dip?

Japanese Wagyu + Truffle Bowl	(E)(F)(SE)(SO)(R) 165	
Sake + Hamachi + Akami + Ikura Bowl	(SO)(F)(R) 95	

GUNKAN 2 PCS + Caviar 25 ●

A little boat to float on your tastebuds

Bluefin Tuna	(F)(R)(SO) 55	
Japanese Wagyu A5	(E)(F)(M)(R)(SF)(SO)(SP) 62	

NEW STYLE SASHIMI

A twist on an OG tradition

SAKE	Lightly Seared Salmon + Clementine Ponzu	(F)(R)(SE)(SO)	58	
MAGURO	Bluefin Tuna + Bonito Soy	(E)(F)(R)(SE)(SO)	95	
OTORO	Lightly Seared Otoro + Ponzu	(E)(F)(R)(SE)(SO)	98	
HAMACHI	Japanese Yellowtail + Fermented Chili Soy	(F)(R)(SE)(SO)	75	
WAGYU TATAKI	Seared Wagyu + Goma Miso	(E)(F)(R)(SE)(SO)	98	

SASHIMI (R) 4 PCS / NIGIRI (R) 1 PC

You can never go wrong with the basics

Bluefin Tuna Akami	(F)(R)(SO)	72 30	S	N	Sake	(F)(R)(SO)	46 22	S	N
Bluefin Tuna Chu-toro	(F)(R)(SO)	78 34	S	N	Sake Toro	(F)(R)(SO)	75 36	S	N
Bluefin Tuna Otoro	(F)(R)(SO)	88 38	S	N	Hotate	(F)(R)(SO)	60 28	S	N
Hamachi	(F)(R)(SO)	48 25	S	N	Japanese Wagyu A5	(F)(R)(SO)	+ Caviar 25 ● 55		N

SALADS

Not your typical ones

PICKLES

Something on the side

Baby Gem + Wafu Dressing	(C)(F)(N)(SE)(SO)	57		Pickled Cucumber	(F)(SE)(SO)	35	
Crab Salad + Creamy Wasabi Dressing	(E)(F)(M)(SE)(SF)(SO)	58		Pickled Daikon	(GF)(V)	28	
Seaweed Salad + Umeboshi Dressing	(SE)(SO)(V)	55		Kimchi	(F)(SF)(SO)(SP)	35	

HOT DISHES

Warm Flavours that never miss

Salt Edamame or Spicy Edamame	(GF)(V) / (SE)(SP)(V)	26		Crispy Squid + Chili Aoili	(E)(F)(M)(SE)(SF)(SO)	55	
Marinated Chicken Don Buri	(E)(F)(SE)(SF)(SO)	50		Japanese Wagyu Gyoza [3]	(D)(E)(F)(M)(SE)(SF)(SO)	92	
Mushroom Tempura	(E)(F)(SO)(SP)	49		Chicken Gyoza + Spicy Chili Ponzu [3]	(SP)(E)(N)(SF)(SO)	65	
Padrón Pepper + Teriyaki Mayo	(E)(M)(SE)(SO)	38		Itame Noodles	(E)(SE)(SP)(SF)(SO)	+ Chicken 20 ● + Wagyu 40 ● 40	
Rock Shrimp + Wasabi Mayo	(E)(F)(M)(SF)(SO)	75		Tori Ramen	(E)(F)(SF)(SO)(SE)	65	
Miso Soup of the Day				(F)(SO) Ask for Price			



HANDROLLS THAT'LL
MAKE YUBI-LIEVE

All dishes contain Gluten unless denoted with (GF)

(C) Celery | (D) Dairy | (E) Egg | (F) Fish | (GF) Gluten Free |
(M) Mustard | (N) Nuts | (R) Raw | (SE) Sesame | (SF) Shellfish |
(SO) Soy | (SP) Sulphites | (V) Vegetarian Friendly

STILL GOT ROOM
FOR DESSERT?

Ask for the menu!



Prices are in UAE Dirhams, inclusive of a 10% service charge, 7% municipality fee, and 5% VAT