

• SNACKS •

EDAMAME Salt or Chili (VG) (V)	45	PONZU TUNA TARTARE Avocado, Lime, Chili, Ginger, Sesame (S)	85	WAGYU BEEF GYOZA Ginger Soy Dip (S)	85
GOCHUJANG CAULIFLOWER POPCORN Chili Honey Glaze (VG) (S)	65	WAGYU BEEF SLIDERS Beef Bacon Jam, Pickled Slaw, Mustard Aioli, Potato Bun (S)	145	CHICKEN & PRAWN DUMPLINGS Ginger Soy Dip (S)	85
SZECHUAN PEPPER SQUID Lemon Foam, Lime Aioli (SH)	90	YUZU SALMON CEVICHE Orange, Wasabi, Onion	95	UMAMI GARDEN DIPS Crudités, Guacamole, Beetroot Hummus, Sweet Potato (VG)	70
VIETNAMESE SPRING ROLLS Sweet Chili (VG) (GF) (V)	60	PRAWN TOAST Sesame, Sweet Chili Dip (SH)	65	TACOS 2 PCS Crispy Shrimp (SH)	80
KING CRAB ROLL Crab Mayo, Caviar, Truffle (SH)	145	ASIAN BAO BUN 2 PCS Soft Shell Crab (SH)	125	Sweet & Sour Chicken (S)	75
SPICY ROCK SHRIMP Asian Slaw (SH)	95	Barbeque Short Rib (S)	95	Kimchi Tempeh (V) (S)	65
		Spiced Tofu (VG) (V)	75		

• SALADS •

ASIAN CORN SALAD Mizuna Leaves, Grilled Corn & Miso Dressing (V) (N)	75
THAI WATERMELON SALAD Cucumber, Thai Basil, Aged Feta (GF) (VG)	75
DASHI MARINATED TOMATO Burrata, Pesto, Balsamic Pearls (GF) (VG) (D)	85
THAI GREEN PAPAYA SALAD Grilled Shrimps, Roasted Peanut Som Tam Dressing (SH) (N)	95

• POKE BOWL •

Pickled Ginger, Avocado, Mango, Red Onion, Cucumber, Edamame, Corn, Sushi Rice (S)

CHOOSE YOUR PROTEIN

Salmon	90
Tuna	95
Tofu (V) (VG)	75

CHOOSE YOUR DRESSING

Truffle Ponzu | Citrus Ponzu | Wasabi Mayo | Sesame Soy

• MAKI •

8 PCS

CALIFORNIA King Crab, Cucumber, Avocado, Mayonnaise (SH) (GF)	120
SPICY TUNA Carrot, Sriracha, Tobiko, Sesame Oil	110
SPICY PRAWN Cucumber, Avocado, Sesame, Crab Stick (SH)	130
SALMON Avocado, Mooli, Miso Glaze, Black Tobiko (S)	120
MANGO MAKI Soya Bean Sheet, Spicy Mango, Avocado (GF) (V) (VG)	85
YOUR CHOICE OF: 3 OF THE ABOVE (24 PCS) 320 6 OF THE ABOVE (48 PCS) 640	

• LARGE PLATES •

GRILLED TERIYAKI CHICKEN Shallot, Rocket Salad (S)	140
BARBEQUE BEEF SHORT RIB Cucumber, Sesame Relish, Shiitake (S)	165
NASI GORENG Satay Chicken, Egg Fried Rice, Sweet Soy Sauce (N) (S)	145

AURA CAVIAR TIN 15g Oscietra, Wonton Crackers	295
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AURA TOWER Selection of AURA Signatures Topped with a Sushi Platter (SH) (S)	995
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SUSHI PLATTER Selection of AURA Maki, Nigiri & Sashimi	750
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GILLARDEAU OYSTERS (SH)	
6 PCS	195
12 PCS	375
24 PCS	695

YAKITORI PLATTER Balinese Satay Chicken (N) (S) (SH) Malaysian Spiced Ribeye (S) Teriyaki Salmon (S) Glazed Chilean Sea Bass (S)	410
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• NIGIRI •

4 PCS

MISO SALMON (S)	80
PONZU GLAZED OTORO (S)	130
TUNA (GF) (S)	80
WAGYU BEEF NIGIRI (S) Teriyaki Glaze	110

• FLATBREADS •

MARGARITA & BURRATA Tangy Tomato Sauce, Mozzarella (VG) (D)	90
MUSHROOM & TRUFFLE Mozzarella, Parmesan, Red Onion Jam, Shaved Truffle (VG) (D)	110
PEPPERONI Pepperoni, Tangy Tomato, Mozzarella, Chili Oil (D)	95
THAI CHILI CHICKEN Toasted Coconut, Peanut, Papaya (D) (N) (S) (SH)	95

• YAKITORI •

BALINESE SATAY CHICKEN Peanut Sauce (N) (S) (SH)	90
MALAYSIAN SPICED RIBEYE Chili Dip (S)	145
TERIYAKI SALMON Pineapple, Chili Relish (S)	95
GLAZED CHILEAN SEA BASS Miso, Honey (S)	145

• SIDES •

GRILLED BABY CORN Shallots, Miso Glaze (V) (VG) (S)	45
TRUFFLE CHEESE FRIES Smoked Gouda (D)	45
HONG KONG STYLE NOODLES Chow Mein, Asian Vegetables (S)	45
EGG FRIED RICE Sweet Soy Sauce (S)	45

• SWEETS •

MATCHA TIRAMISU Milk Chocolate, Coconut Ice Cream (D)	60	AURA MAGNUM Coconut, Peanut Caramel (N) (D)	50	COCONUT MOUSSE MILK CAKE Green Tea Ice Cream (D)	65
MALAYSIAN STRAWBERRY MESS Strawberry Sorbet, Pineapple Coconut Meringue, Vanilla Cream (D)	60	THAI BANOFFEE PIE Vanilla Cream, Caramel, Chocolate Ice Cream (D) (N)	60	CHOCOLATE BROWNIE Vanilla Cream, Caramel (N) (D)	60
				TROPICAL FRUIT PLATTER	
				CLASSIC	60
				GRAND	135

ALLERGENS GLUTEN FREE (GF) SHELLFISH (SH) DAIRY (D) NUTS (N) SOY (S) VEGETARIAN (VG) VEGAN (V)

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE & 5% VALUE-ADDED TAX