

• SNACKS •

EDAMAME Salt or Chili (GF) (V)	45	DYNAMITE ROCK SHRIMP Asian Slaw (SH)	95
GOCHUJANG CAULIFLOWER POPCORN Chili Honey Glaze (V)	65	PONZU TUNA TARTARE Avocado, Lime, Chili, Ginger, Sesame (GF)	85
SZECHUAN PEPPER SQUID Lemon Foam, Lime Aioli (SH)	90	KATSU CHICKEN SANDO Black Garlic Aioli	95
MISO CHAR-GRILLED CORN Togarashi (GF)	45	UMAMI GARDEN DIPS Crudit�, Guacamole, Beetroot Hummus, Sweet Potato (V)	70
WAGYU BEEF SLIDERS Beef Bacon Jam, Pickled Slaw, Mustard Aioli, Potato Bun	145		

• BOWLS •

DASHI MARINATED TOMATO Burrata, Pesto, Balsamic Pearls (GF) (V)	85
BLACK SESAME GLAZED BEETS Quinoa, Beetroot, Avocado Pur�e, Candy Walnuts, Pine Nut Dressing (V) (N)	75
STICKY DUCK SALAD Pickled Radish, Pomegranate, Crispy Shallots, Pom Molasses Dressing	95
THAI WATERMELON SALAD Cucumber, Thai Basil, Aged Feta (GF) (V)	75

• FLATBREADS •

MARGARITA San Marzano Tomato Sauce, Mozzarella, Parmesan, Basil (V)	75
TRUFFLE & WILD MUSHROOM Wild mushrooms, Spinach, Mozzarella, Parmesan, Red Onion Jam, Shaved Truffle (V)	95
PEPPERONI Pepperoni, Tangy Tomato, Mozzarella, Chili Oil	90

• YAKITORI •

BALINESE SATAY CHICKEN 80 Peanut Sauce (N)	VIETNAMESE LAMB 85 Soy, Ginger, Mint Chutney (S)	SINGAPORE CHILI PRAWNS 95 Sweet Chili (SH)	MALAYSIAN SPICED RIBEYE 115 Chili Dip
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• LAND •

WAGYU STRIPLOIN Shallot, Lime, Chili, Ginger Soy (S)	185
GRILLED TERIYAKI CHICKEN Shallot, Rocket Salad	140
STICKY BARBEQUE BEEF SHORT RIB Cucumber Sesame Relish	165

• SEA •

GLAZED MISO SALMON Pineapple, Chili Relish	150
STEAMED SEA BASS Asian Greens, Coconut Cream (S)	175
KING TIGER PRAWNS Pickled Papaya Relish (S) (SH)	185

• SIDES •

CHAR-GRILLED BROCOLINI Chili, Roasted Almonds (GF) (V)	45
TRUFFLE CHEESE FRIES Smoked Gouda (D)	45
HONG KONG STYLE NOODLE Chow Mein, Asian Veg (S)	45
EGG FRIED RICE Oyster Sauce (S)	45

• SWEETS •

YUZU YOGHURT FOAM 60 Blueberry Sorbet, Granola (GF) (D)	AURA CHOC'ICE TRIO 45 Raspberry Ripple, Chocolate Orange & Baileys Irish Cream (D) (A)	MATCHA MOUSSE MILK CAKE 65 Milk Ice Cream (D)
MALAYSIAN STRAWBERRY MESS 60 Strawberry Sorbet, Pineapple Coconut Meringue, Vanilla Cream (D)	PALM SUGAR MARINATED PINEAPPLE 60 Spiced Grilled Pineapple, Passion Fruit Gel, Mango Yogurt Ice Cream (GF)	TROPICAL FRUIT PLATTER CLASSIC 65 GRAND 135

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

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

• MAKI •

(SUSHI ROLL | 8PCS)

CALIFORNIA King Crab, Cucumber, Avocado, Mayonnaise, Flying Fish Egg (SH) (S)	120
UNAGI Grilled Eel Teriyaki, Cucumber, Pickled Radish (S) (G)	125
SPICY TUNA Diced Tuna, Cucumber, Spicy Japanese Spices, Siracha, Tobiko, Sesame Oil (S)	110
DYNAMITE PRAWN Tempura Prawns, Dynamite Sauce, Cucumber, Avocado, Sesame Seed, Crab Stick (SH) (S)	130
SALMON Cucumber, Avocado, Sesame Seed, Topped With Salmon, Miso Glazed, Black Tobiko (S) (G)	120
YASAI ROLL Avocado, Cucumber, Sun-Dried Tomato, Pickle Beetroot, Pickled Radish (VG)	85

YOUR CHOICE OF 3 OF THE ABOVE (24PCS) | AED320
YOUR CHOICE OF 6 OF THE ABOVE (48PCS) | AED640

• AURA HAND ROLL SELECTION •

180
(ONE OF EACH | 8PCS)

TEMPURA PRAWN Wasabi Mayo, Sesame, Flying Fish Egg (SH) (S) (D)

SPICY TUNA Sesame, Spring Onion (S)

SALMON & AVOCADO Cucumber, Japanese Mayo, Honey, Sesame Oil (S)

BEEF Spicy Mayo, Miso, Wakame

KING CRAB Prawn, Crisp Batter, Sesame, Japanese Mayo (SH) (S) (G)

MANGO Avocado, Sweet Salsa (VG)

UNI Miso Glaze (S) (SF)

OTTORO Coriander, Ponzu (S) (G)

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