

• SNACKS •

EDAMAME Salt, Chili or Truffle (VG) (V)	45	PONZU TUNA TARTARE Avocado, Mango, Chili, Mandarin, Truffle Ponzu (S)	95	CHICKEN KARAAGE SLIDERS Sriracha Aioli, Pickled Cucumber (D) (S)	125
GOCHUJANG CAULIFLOWER POPCORN Chili Honey Glaze (VG) (S)	65	YUZU SALMON CARPACCIO Passionfruit Dressing, Pickled Sweet Lemon, Shallots (S)	95	WAGYU BEEF SLIDERS Beef Bacon Jam, Pickles, Mustard Aioli, Cheese (D) (S)	145
VIETNAMESE ROLLS Sweet Chili (VG) (GF) (V)	60	PRAWN TOAST Sesame, Sweet Chili Dip (SH)	65	WAGYU BEEF GYOZA Ginger Soy Dip (S)	85
UMAMI GARDEN DIPS Crudités, Guacamole, Beetroot Hummus, Sweet Potato (VG)	70	JAPANESE SPICED SQUID Furikake Spice, Lime Aioli (SH)	95	ASIAN BAO BUN 3 PCS Soft Shell Crab (SH)	125
KOREAN FRIED CHICKEN Pickled Mooli (S)	80	SPICY ROCK SHRIMP Baby Gem Salad (SH)	95	Char Siu Wagyu Beef (S) (SH)	95
STEAMED CHICKEN & PRAWN DUMPLINGS Ginger Soy Dip (S)	85	KING CRAB ROLL Crab Mayo, Caviar, Truffle (SH)	145	Spiced Tofu (VG) (V)	75
				TACOS 2 PCS Yuzu Crab (SH)	115
				Togarashi Chicken Tacos (S)	75
				Soy Mushroom (VG) (V) (S)	65

• SALADS •

ASIAN CORN SALAD Mizuna Leaves, Grilled Corn & Miso Dressing (VG) (N)	75
KING CRAB SALAD Kumquat, Fennel, Endive, Brown Crab Mayo, Tobiko (SH)	115
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

AVOCADO MAKI Cucumber, Balsamic Pearl, Mango, Cream Cheese (GF) (V) (VG)	85
CALIFORNIA King Crab, Cucumber, Avocado, Mayonnaise (SH) (GF)	120
SPICY TUNA Sriracha, Tobiko, Sesame Oil, Cucumber	110
VOLCANO PRAWN Avocado, Sesame, Pickled Radish, Asparagus (SH)	130
SALMON ABURI Cucumber, Mango, Cream Cheese (D) (S)	120
BEEF TARTARE Avocado, Pickled Radish, Breadcrumbs, Honey Roasted Mayo (S)	135
YOUR CHOICE OF:	
3 OF THE ABOVE (24 PCS) 320 6 OF THE ABOVE (48 PCS) 640	

• LARGE PLATES •

GRILLED LEMONGRASS CHICKEN Avocado, Radish, Baby Gem (S) (SH)	145
CHAR SIU WAGYU BEEF SHORT RIB Pickled Shemiji Mushroom (S) (SH)	165
NASI GORENG Satay Chicken, Egg Fried Rice, Sweet Soy (N) (S)	145
WAGYU STRIPLOIN Bok Choy, Burnt Corn, Shishito Peppers, Caramelized Onions (S) (SH)	195

• FLATBREADS •

MARGARITA & BURRATA Tangy Tomato Sauce, Mozzarella, Basil Pesto (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 GARLIC ROASTED CHICKEN Grilled Onion, Tomato, BBQ Sauce (D)	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 •

CHILI GARLIC BROCOLINI Garlic Chips (VG) (V) (GF)	45
TRUFFLE CHEESE FRIES Smoked Gouda (D)	45
HONG KONG STYLE NOODLES Chow Mein, Asian Vegetables (S)	45
EGG FRIED RICE Sweet Soy (S)	45

• NIGIRI •
4 PCS

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

• SWEETS •

MATCHA TIRAMISU Milk Chocolate, Coconut Ice Cream (D)	65	YUZU LEMON CHEESECAKE Dark Chocolate Ice Cream (D)	65	MANGO MILK CAKE Pandan Leaf, Chantilly Cream, Pistachio Ice Cream (D) (N)	65
MALAYSIAN STRAWBERRY MESS Strawberry Sorbet, Pineapple Coconut Meringue, Vanilla Cream (D)	65	THAI BANOFFEE PIE Vanilla Cream, Caramel, Chocolate Ice Cream (D) (N)	65	CHOCOLATE MOUSSE BROWNIE Dragon Fruit Jam, Vanilla Cream, Mandarin Sorbet (D) (N)	65
		AURA DESSERT TASTING BOARD Selection of Aura Signature Desserts (N) (D)	450	TROPICAL FRUIT PLATTER	CLASSIC 75 GRAND 155

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 & 5% VALUE-ADDED TAX