

崇 寿

TakaHisa

Sushi Omakase
by Sushi Master – Takashi Namekata

Sushi Omakase

崇 **TAKA**

AED 1,800

本日の前菜 五種 Appetizer 5 kinds

おまかせ寿司 Sushi Omakase

シェフのスペシャリティー Chef's Specialty

お味噌汁 Soup

デザート Dessert

Sushi Omakase

陽 **HINATA**

AED 1,200

本日の前菜三種 Appetizer 3 kinds

おまかせ寿司 Sushi Omakase

シェフのスペシャリティー Chef's Specialty

お味噌汁 Soup

デザート Dessert

崇 寿

TakaHisa

Kobe Beef Omakase
by Wagyu Master – Hisao Ueda

Wagyu Omakase

寿 HISA

AED 1,800

本日の前菜三種	Appetizer 3 kinds
椀物	Soup Dish
神戸牛のステーキ	Kobe Beef Steak
神戸牛の一口サンド	Kobe Beef Katsu Sando
シェフのスペシャリティー	Chef's Specialty
神戸牛の握り寿司	Kobe Beef Nigiri
デザート	Dessert

Wagyu Omakase

薫 KAORU

AED 1,200

本日の前菜二種	Appetizer 2 kinds
椀物	Soup Dish
神戸牛のステーキ	Kobe Beef Steak
神戸牛の一口サンド	Kobe Beef Katsu Sando
神戸牛の握り寿司	Kobe Beef Nigiri
デザート	Dessert

崇 寿

TakaHisa

Combination Omakase
by Sushi Master – Takashi Namekata and Wagyu Master – Hisao Ueda

Combination Omakase

崇寿 TAKAHISA

AED 2,500

本日の前菜三種 Appetizer 3 kinds

神戸牛の一口サンド Kobe Beef Katsu Sando

神戸牛シチュー Kobe Beef Stew

おまかせ寿司 Sushi Omakase

シェフのスペシャリティー Chef's Specialty

デザート Dessert

Reservation required the day before for Combination Omakase TAKAHISA

A la carte from Sushi Master

All fish in TakaHisa is top quality and imported from Toyosu fish market
from Japan 2 to 3 times in a week

Miso Soup (S)(G)(F)(C) 50

Japanese traditional Miso soup choice of
Hamaguri clam or Nameko mushroom

Crab Chawanmushi (F)(C)(E) 80

Steamed egg custard mixed King crab

Negi Toro Maki (S)(G)(F) 150

Chopped Bluefin fatty tuna and spring onion roll

Toro & Caviar (S)(G)(F)(C) 250

Chopped Bluefin fatty tuna and Sweet shrimp topped
with Italian Caviar served in cocktail glass

Saikyo Yaki (S)(G)(F) 250

Grilled White fish marinated with sweet flavor miso sauce

Bonito Tataki (S)(G)(F) 300

Lightly smoked and seared sliced Bonito
with ponzu citrus sauce



Contains Soy beans (S), Contains Gluten (G), Contains Fish (F), Contains Crustacea (C),

Contains Sesame (Se), Contains Nuts (N), Contains Egg (E), Contains Milk (M), Contains Mustard (Mu)

ALL PRICE ARE INCLUSIVE OF 5% VAT AND 7% DUBAI MINICIPALITY

A la carte from Sushi Master

White Fish with Italian Truffle (S)(G)(F) 380

Thinly sliced White fish with fresh Italian Truffle and soy sauce

“Daisen” Sea urchin Nigiri Sushi (S)(G) 400/ PC

Daisen Sea urchin is No 1 brand in Japan
and very rare to find

Fugu Tessa (S)(G)(F) 480

Thinly Sliced fresh Puffer fish with ponzu citrus sauce

Sea Jewelry (S)(G)(F) 520

Sea urchin mixed with sushi rice topped with chopped
Bluefin tuna and Salmon egg and Caviar

Sashimi Chef Selection 3 kinds (F) 350

Sashimi Chef Selection 5 kinds (F) 600

Fresh mix Sashimi straight from Japan in your plate

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A la carte from Sushi Master

Tuna Nigiri Sushi Platter 9 PCS (S)(G)(F) 600

3 pieces each Bluefin tuna, Semi fatty tuna and Fatty tuna sushi

With Caviar 880

Tuna Paradise (S)(G)(F) 600

3 kinds of Japanese Bluefin tuna sashimi served on sushi rice

Nama Chirashi (S)(G)(F)(C) 680

Premium selection of assorted sashimi served on sushi rice

Nigiri Sushi Platter 12 PCS (S)(G)(F)(C) 880

Chef's selection 12 pcs of sushi

Caviar Tradition - 50g 1,200

Tradition is white sturgeon caviar from Italy. One of the highest grade caviar in all over the world

Caviar Almas Beluga - 50g 5,200

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A la carte from From Wagyu Master

All beef in TakaHisa is A5 – BMS12 best quality and Hahal,
imported from Japan directly

Dashimaki with Italian Truffle (F)(E) 150

Japanese style egg omelet with Italian Truffle

with Kobe Beef (G)(F)(E)(Se) 210

Kobe Beef Carpaccio (S)(G) 330

Thinly sliced fresh Kobe beef served with Caviar and
chopped wasabi

Kobe Beef Tataki (S)(G) 380

Lightly marinated and seared Kobe beef slices served
with Caviar, onion sauce and chopped wasabi

Cold Pasta Chef Special (S)(G)(F)(C) 450

Cold pasta mixed with Italian Truffle sauce topped
with Sea urchin and Caviar

Kobe Beef Stew (S)(G)(M) 480

18 hours slow cooked Kobe beef stew served
with steamed rice



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A la carte from From Wagyu Master

Zaru Soba with Italian Truffle (S)(G) 450

Buckwheat noodle and Italian Truffle served with dipping sauce

With Kobe Beef (S)(G) 580

Kobe Beef Yakiniku Sando (S)(G)(E)(M)(Mu) 580

Grilled sliced Kobe beef sandwich with brown sweet
Savoury sauce and cheese

Kobe Beef Sukiyaki with Italian Truffle (S)(G)(E) 680

Sliced Kobe beef cooked in brown savoury sauce served on
steamed rice with porched egg and fresh Truffle

Kobe Beef Katsu Sando (S)(G)(E)(M)(Mu)

Kobe beef striploin cutlet with Japanese milk bread

Half portion 490

Full portion 980

Kobe Beef Steak 1,280

Kobe beef Striploin steak 180 g served with Truffle salt
and chopped wasabi

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A la carte from Dessert Section

Takahisa Montblanc (G)(E)(M)

120

Japanese sweet potato cream wring on top of cheese cake

Fruit Assorted

Market Price

Assorted fruit imported from Japan



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