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お任せ

TASTING MENU

*All prices are inclusive of 5% VAT

If you have any allergies or dietary enquiries please speak to our staff prior to ordering

V: Vegetarian, VG: Vegan, GF: Gluten Free, D: Dairy, N: Nuts



Ba:TE OMAKASE
“GIN 銀” MENU

419aed per person
Start with minimum of TWO people

LETTUCE TRIO SALAD V

*Lettuce iceberg, shiso leave, barley miso, wafu dressing
crispy shallot*

HON MAGURO TACO

*Balfego bluefin tuna, garlic aioli, oscietra caviar
pickled beetroot, corn tortilla*

PERUVIAN SASHIMI GF

Yellowtail, green apple, wasabi, chili, shiso, chimichurri

ABURI NIGIRI

Chu-toro, Yellowtail, Salmon

WAGYU GALBI CROQUETTE D

Short ribs, kimchi aioli, manchego cheese, potato

KUSHIYAKI

*Forest Mushroom VG, GF
Yellow Chicken GF*

DAEGU SOTBAB D

Black cod, dashi, kanpyo, kimchi, asparagus

ANSIM STEAK

*Angus tenderloin, spicy teriyaki, sesame seeds
chili oil, pickled cucumber*

GLAZED SWEET POTATO V, D

Truffle labneh, kabayaki sauce, chives

CHOCOLATE FONDANT GF, D

*Glutinous rice flour, Valrhona chocolate
sesame ice cream*

MATCHA BINGSU GF, D

Green tea infused snow flakes, apple, grapes, lime, kiwi



Ba:TE OMAKASE
“KIN 金” MENU

519aed per person
Start with minimum of FOUR people

SPICY EDAMAME VG, GF

Yellow chili, maldon salt

BEETROOT SALAD D, V, N

*Walnut, pomegranate, feta cheese, red radish
red ponzu dressing*

GYUNIKU WAGYU TACO D

Wagyu ribeye, truffle, chili aioli, kimchi salad, crispy nori

SALMON CARPACCIO

Orange, celery root, sesame seeds, truffle ponzu

ABURI NIGIRI

Chu-toro, Akami, Salmon

EBI TEMPURA D

Rock shrimp, togarashi, sesame seeds, wasabi aioli

WAGYU GYUNIKU GYOZA

*Wagyu short ribs, kabayaki sauce
chili garlic sauce, ponzu dressing*

KUSHIYAKI

Yellow Chicken GF & Tenderloin GF

MUSHROOM SOTBAB VG

*Forest mushroom, kombu stock, soy
enoki, shimeji, edamame*

CHAR GRILLED SALMON GF, D

Celery root puree, egg miso, beetroot, purple potato

WAGYU SIRLOIN STEAK GF

Wagyu sirloin grade 7, spicy ponzu, black miso sauce

ASPARAGUS V

Spicy mayo, sesame seeds

CHOCOLATE FONDANT GF, D

*Glutinous rice flour, Valrhona chocolate
sesame ice cream*

YUZU CHEESECAKE D

Raspberry puree, mixed berries, corn powder, mango

MATCHA BINGSU GF, D

Green tea infused snow flakes, apple, rapes, lime, kiwi