



CLAY OMAKASE

399/499

Encounter Nikkei, Chef's selection of 8 or 12 courses
Served at the Sushi Bar



PIQUEOS

Nibbles

MORIAWASE AL FUEGO (S)(SS)	95
Prawns Squid Octopus Red Yuzu Kosho Yuzu Caviar Black Tobiko Served on a Stone Fire Platter	
SHIROMI NORI TACO (S)	65
White Fish Smoked Avocado Purée Rocoto Sauce Nori Crackers	
TACO DE MAGURO (S)(SS)	65
Bluefin Tuna Truffle Oyster Sauce Hard-Shell Taco	
SAKE TACO (S)	65
Salmon Smoked Yellow Chilli Lemongrass Chalaquita Tapioca Coriander Crackers	
TARTARE CLAY (S)(SS)	125
Bluefin Tuna Salmon Hokkaido Scallops Caviar Black Tortilla Chilli Sauce	
KATSU SANDO	190
Wagyu Striploin Soy Sauce Onion Relish Smoked Yellow Chilli	
KATSU CLAY (S)	200
Wagyu Striploin Caviar Gold Leaf Red Chilli Mayo Charcoal Bread	
SOFT SHELL CRAB BAO (S)	85
Huacatay Sauce Mango Salad	
GYOZA (S)(SS)	65
Chicken Prawns Orange Tobiko Chupe Sauce	
NIKU BAO	85
Short Rib Meat BBQ Nikkei Sauce Criolla Salad	
OCTOPUS CAUSA (S)(SS)	78
Yellow Potato Olive Sauce Squid Crackers Spicy Mayo Coriander Emulsion	
EDAMAME AHUMADO (SS)	35
Soya Beans Abura Sauce	
EDAMAME	32
Maldon Salt	

(N) Nuts (S) Seafood (SS) Sesame Seeds

Please ask your waiter for gluten-free & dairy-free options.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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TIRADITOS

Slices | Usuzukuri

HOTATE (S) (SS)	88
Hokkaido Scallops Caviar Norteña Sauce Avocado Furikake Burnt Choclo	
WAGYU (S)	95
Wagyu Striploin 9+ Smoked Ponzu Truffle Shiso Katsuobushi Tsuma Daikon	
MUCIAME (S)(SS)	85
Cured Tuna Nikkei Oyster Sauce Nira Salsa Chulpi Corn Powder Tapioca Crackers	
SAKE (S)	80
Salmon Passion Fruit Sauce Mint Cream Tapioca Squid Ink Crackers Nori Powder La Yu Oil	
HAMACHI (S)	85
Yellowtail Masago Roe Coriander Oil Ginger Tiger's Milk Crispy Sweet Potato Lemon Zest	



CEBICHES

Marinated in Leche de Tigre

粘土

CLAY BRASA & CARBÓN (S)	110
Octopus Scallops Sea Bass Prawns Panca Chilli Tiger's Milk Coriander Oil Caviar Black Sweet Potato	
THAI (S)	85
Salmon Lemongrass Chilli Mango Coconut Crackers	
NIKKEI (S)(SS)	78
Tuna Soy Sauce Sesame Seeds Quinoa Pop Spring Onion Ají Amarillo Crisps	
CARRETILLA (S)(SS)	78
Sea Bass Yellow Chilli Sweet Potatoes Burnt Choclo Corn Quinoa Crackers	
KIZAMI (S)(SS)	85
Sea Bream Truffle Sauce Kizami Wasabi Coriander Panca Sesame Crackers	
LOBSTER (S)	260
Coriander Emulsion Sweet Potatoes Black Tortilla Oil Mango Coriander Salad	
VEGAN	75
Jícama Mango Shimeji Lime Coriander Sauce Sweet Potatoes Crackers	
CEBICHE PLATTER (S)(SS)	330
Selection of CLAY Signature Cebiches Crackers Sweet Potatoes Served on an Ice Platter	



KARAGE

Crispy – Tempura

PRAWN TEMPURA (S)(SS) Tentsuyu Furikake Ginger Daikon Chilli Spicy Mayo	95
IKA (S) Crispy Fried Squid Spring Onion Coriander Smoked Chilli Salsa	78
LOBSTER POPCORN (S) Tobanjan Sauce Black Tobiko Chives Capsicum Rings	195
TOFU TEMPURA Sweet Chilli Sauce Nori Powder Spicy Mayo	75
TORI POPCORN (SS) Hucatay Sauce Herbs Furikake	78



ENSALADAS

Salads

QUINOA EDAMAME (SS) Soya Beans Cherry Tomatoes Asparagus Baby Corn Quinoa Crackers	55
TORI GOMA (SS) Grilled Chicken Savoy Cabbage Pomegranate Sesame Sauce Rice Crisps Togarashi	65
CHULPE PEANUTS (N) Chulpe Corn Peanuts Green Papaya Capsicum Herbs Lemongrass Sauce	52
FRESCA Mixed Lettuce Miso Sauce Kumquat Lychee Carrot Capsicum Orange Grapefruit	55
SEAWEED KIURI (SS) Mixed Seaweed Cucumber Ginger Garlic Sesame Oil Tapioca Crackers	52



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M A K I S

Rolls



CLAY (S) Caviar Gold Leaf O-Toro Truffle	150
O - TORO (S)(SS) O-Toro Nori Powder Caviar Ikura Roe Yuzu Caviar Gold Tobiko Maldon Salt Shiso	130
MAGURO PICANTE (S)(SS) Tuna Crispy Sushi Rice Orange Tobiko Green Tobiko Spicy Mayo Chives	85
EBI COCONUT (S)(SS) Crispy Prawns Grilled Spring Onion Asparagus Coconut Oil Eel Sauce	95
CRUNCHY FURAI (S) Salmon Cream Cheese Avocado Eel Sauce	80
WAGYU PARRILLERO (S) Wagyu Beef Chimichurri BBQ Nikkei Onion Tempura Smoked Mayo	120
KANI (S) Crab Meat Prawn Tempura Eel Sauce Tobanjan Avocado Spicy Mayo Yellow Sauce Olives	95



Wind guides



Mountains echo



Earth heats

SASHIMI NEW STYLE

MORIAWASE CLAY (S)(SS) Chef's Selection of Mixed Sashimi Platter	290
SAKE (S) Seared Salmon Ginger Sauce Coriander Oil Lemon Zest Truffle Paste Tsuma Daikon	82
MAGURO (S) Seared Tuna Yuzu Sauce La Yu Oil Edamame Tsuma Daikon Mango Salad	78
HOTATE (S) Hokkaido Scallops Eel Truffle Sauce Foie Gras Maldon Salt Chives	85

NIGIRIS CLAY STYLE

Inspired by the Years of Japanese Influence in Peru

O-TORO (S) Fatty Tuna Belly Caviar Maldon Salt Gold Leaf	130
O-TORO UNI (S) Fatty Tuna Belly Sea Urchin Caviar Truffle Gold Leaf Shiso	150
MAGURO FOIE GRAS (S) Tuna Eel Truffle Sauce Foie Gras Maldon Salt	65
SAKE TRUFFLE (S) Salmon Truffle Paste Masago Roe Lemon Zest Spring Onion	68
HOTATE (S) Hokkaido Scallops Truffle Paste Masago Roe Lemon Zest Spring Onion	70
WAGYU FOIE GRAS (SS) Wagyu 9+ Foie Gras Togarashi Ginger Pachikay Sauce	90



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TRADITIONAL SASHIMI AND NIGIRI (S)

Sashimi 4 Slices & Nigiri 2 Pcs

	Sashimi	Nigiri
SAKE Salmon	58	52
MAGURO Tuna	55	50
SUZUKI Sea Bass	55	50
O-TORO Fatty Belly Tuna	160	120
HAMACHI Yellowtail	58	52
UNI Sea Urchin	90	70
UNAGI Eel (SS)	70	65
TAKO Octopus	55	50
EBI Shrimp	55	50
HOTATE Scallops	60	55



粘土



ROBATAYAKI

Skewer - Anticucho - Yakitori

WAGYU AHUMADO

Wagyu Striploin 9+ | Smoked Anticuchera

210

WAGYU TERI TRUFFLE

Teriyaki | Truffle Oil | Chives

220

SAKE MISOKOSHO (S)

Salmon | Miso | Red Yuzu Kosho | Lemongrass Salsa

120

EBI SHOGA (S)(SS)

Prawns | Pachikay Sauce | Sesame Oil | Yuzu Caviar

125

HOTATE (S)

Hokkaido Scallops | Huacatay Sauce | Salsa

140

TORI LEMONGRASS

Free-Range Chicken | Lemongrass | Coconut

110



Clay - made.

JAPANESE WAGYU

Chimichurri | Kizame | Tericucho

MIYAZAKI WAGYU STRIPLOIN	250g	950
A5 Wagyu beef from Miyazaki prefecture is among the finest and most luxurious brands of beef in the world. Miyazakigyu exhibits a buttery, snowflake marbling and tender texture that offers an upscale eating experience		
BLACKMORE RIBEYE MS 10+	250g	830
Kikutsuru blackmore Wagyu is an award-winning and internationally recognised producer of 100% Fullblood Wagyu beef		
WAGYU T-BONE MS 9+	700g	790
Kiwami is derived from cattle with Japanese Wagyu genetics, hand selected to provide beef with a combination of silky flavours, tenderness, taste and juiciness that will exceed expectations		

NIKKEI GRILL

Barbecue and Parrilla

ALASKAN KING CRAB (S)(SS)	290
Batayaki Chupe Foam	
WAGYU STRIPLOIN MS 9+	450
Yellow Chilli Kizami Tericucho	
LOBSTER AL CARBON (S)	380
Canadian Lobster BBQ Nikkei Sauce	
WAGYU TENDERLOIN MS 5+	370
Yellow Chilli Kizami Tericucho	
LAMB CHOPS (S)(SS)	190
Sambal Nikkei Sweet Soy Sauce Quinoa	
CORN-FED CHICKEN (S)	155
Chicken Chilli Shoyu Purple Potatoes Cheese	
GRILLED VEGETABLES	90
Mushrooms Artichoke Asparagus Baby Corn Balsamic Ponzu	
SHISHITO PEPPERS (S)	55
Sweet Chilli Lemongrass	

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DE FONDO



Mains

ANDEAN SHORT RIBS	220
12-Hour Slow-Cooked Short Ribs Kizami Wasabi Purée Cheese Chalaquita	
BLACK PEPPER AL SHOYU	320
Grain-Fed Tenderloin Onion Cherry Tomatoes Soy Sauce Potatoes	
CHILEAN SEA BASS (S)	190
Nikkei Rice Dashi Yellow Chilli Criolla Salad	
BLACK COD QUINOA (S)	215
Black Cod Miso Red Yuzu Kosho Quinoa Edamame	
BLACK COD SHISHITO (S)	210
Miso Red Yuzu Kosho Shiso Leaves	
RED PRAWNS CONCOLON RICE (S)	220
Carabinero Prawns Botan Rice Edamame Avocado	
HOT CEBICHE (S)	190
Scallops Prawns Octopus Sea Bass Bonito Flakes Fish Broth	
CAZUELA TRUFFLE	100
Sticky Rice Mushrooms Snow Peas Baby Corn Capsicum Coriander Asparagus	



Sides

ACOMPANIAMIENTOS	ANDEAN POTATO CHIPS	40
	Huacatay Mayo	
	CHIFA RICE (SS)	35
	Spring Onion Ginger Capsicum Eggs Soy Sauce Sesame Oil	
	GOHAN	20
	Steamed White Rice	
	QUINOA	30
	Capsicum Parmesan	
	ASPARAGUS	35
	Grilled Kizami Wasabi	
	BROCCOLINI	35
	Balsamic Ponzu	