

CLAY

粘土



Wind guides
Mountains echo
Earth heats



FOOD MENU

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粘土

Seeker, what do you search?

A conversation with friends, a meeting with foreigners,
a communion with yourself, now remembered.

For a moment, let us forget what we have lost.
And focus on what we have created.

Culture. Family. Exchange. Distinction amongst
the ordinary. Nikkei, a Japanese-Peruvian cuisine.
Aji, meet miso. Andean corn, soy sauce. Not quite
what you were expecting. A meeting of minds. A palate
of performance. An earthbound experience driven by the
elements to create exceptional culinary moments
not yet known. Yet familiar ...

Embrace the change.
The city lights up at your feet.
Come take it in, together.

Discovery need not require travel — only the
willingness to open your eyes to something new.

Encounter Nikkei.

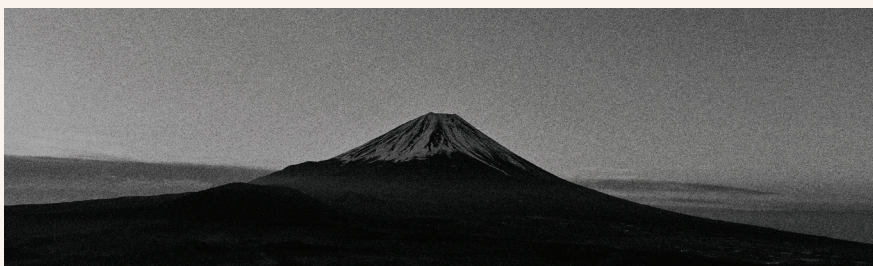




Encounter Nikkei.

A Japanese-Peruvian culinary experience.

Two sides of an ocean blend seamlessly into one exquisite culinary experience. Japanese-Peruvian cuisine lives here. In the late 19th century Japan's diaspora combined Peruvian ingredients with Japanese techniques to produce a style of food called Nikkei. That heritage is embodied in Clay.





CLAY OMAKASE

499/599

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



PIQUEOS

Nibbles

MORIAWASE AL FUEGO (S)(SS)	109
Prawns Squid Octopus Red Yuzu Kosho Yuzu Caviar Black Tobiko Served on a Stone Fire Platter	
SHIROMI NORI TACO (S)	69
White Fish Smoked Avocado Purée Rocoto Sauce Nori Crackers	
TACO DE MAGURO (S)(SS)	75
Bluefin Tuna Truffle Oyster Sauce Hard-Shell Taco	
SAKE TACO (S)	75
Salmon Smoked Yellow Chilli Lemongrass Chalaquita Tapioca Coriander Crackers	
TARTARE CLAY (S)(SS)	135
Bluefin Tuna Salmon Hokkaido Scallops Caviar Black Tortilla Oil	
KATSU SANDO	220
Wagyu Striploin Soy Sauce Onion Relish Smoked Yellow Chilli	
KATSU CLAY (S)	240
Wagyu Striploin Caviar Gold Leaf Red Chilli Mayo Charcoal Bread	
SOFT SHELL CRAB BAO (S)	89
Huacatay Sauce Mango Salad	
GYOZA (S)(SS)	75
Chicken Prawns Orange Tobiko Chupe Sauce	
NIKU BAO	95
Short Rib Meat BBQ Nikkei Sauce Criolla Salad	
OCTOPUS CAUSA (S)(SS)	95
Yellow Potato Olive Sauce Squid Crackers Spicy Mayo Coriander Emulsion	
EDAMAME AHUMADO (SS)	38
Soya Beans Abura Sauce	
EDAMAME	35
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.

All prices are in UAE Dirham and inclusive of 7% Municipality Tax, 10% Service Gratuity & 5% VAT.

TIRADITOS

Slices | Usuzukuri

HOTATE (S) (SS)	105
Hokkaido Scallops Caviar Norteña Sauce Avocado Furikake Burnt Choclo	
WAGYU (S)	115
Wagyu Striploin 9+ Smoked Ponzu Truffle Shiso Katsuobushi Tsuma Daikon	
MUCIAME (S)(SS)	89
Cured Tuna Nikkei Oyster Sauce Nira Salsa Chulpi Corn Powder Tapioca Crackers	
SAKE (S)	95
Salmon Passion Fruit Sauce Mint Cream Tapioca Squid Ink Crackers Nori Powder La Yu Oil	
HAMACHI (S)	98
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)	135
Octopus Scallops Sea Bass Prawns Panca Chilli Tiger's Milk Black Oil Caviar Black Sweet Potato	
THAI (S)	95
Salmon Lemongrass Chilli Mango Coconut Crackers	
NIKKEI (S)(SS)	88
Tuna Soy Sauce Sesame Seeds Quinoa Pop Spring Onion Ají Amarillo Crisps	
CARRETILLA (S)(SS)	88
Sea Bass Yellow Chilli Sweet Potatoes Burnt Choclo Corn Quinoa Crackers	
KIZAMI (S)(SS)	99
Sea Bream Truffle Sauce Kizami Wasabi Coriander Panca Sesame Crackers	
LOBSTER (S)	290
Coriander Emulsion Sweet Potatoes Black Tortilla Oil Mango Coriander Salad	
VEGAN	79
Jícama Mango Shimeji Lime Coriander Sauce Sweet Potatoes Crackers	
CEBICHE PLATTER (S)(SS)	385
Selection of CLAY Signature Cebiches Crackers Sweet Potatoes Corn (Served on an Ice Platter)	



KARAGE

Crispy – Tempura

PRAWN TEMPURA (S)(SS) Tentsuyu Furikake Ginger Daikon Chilli Spicy Mayo	98
IKA (S) Crispy Fried Squid Spring Onion Coriander Smoked Chilli Salsa	85
LOBSTER POPCORN (S) Tobanjan Sauce Black Tobiko Chives Capsicum Rings	225
TOFU TEMPURA Sweet Chilli Sauce Nori Powder Spicy Mayo Sweet Chilli Sauce	75
TORI POPCORN (SS) Hucatay Sauce Herbs	85



ENSALADAS

Salads

QUINOA EDAMAME (SS) Soya Beans Cherry Tomatoes Asparagus Baby Corn Quinoa Crackers	65
TORI GOMA (SS) Grilled Chicken Savoy Cabbage Pomegranate Sesame Sauce Sesame Crackers Togarashi	75
CHULPE PEANUTS (N) Chulpe Corn Peanuts Green Papaya Capsicum Herbs Lemongrass Sauce	65
FRESCA Mixed Lettuce Miso Sauce Kumquat Lychee Carrot Capsicum Orange Grapefruit	65
SEAWEED KIURI (SS) Mixed Seaweed Cucumber Ginger Garlic Sesame Oil Tapioca Crackers	65



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M A K I S

Rolls



CLAY (S)	195
Caviar Gold Leaf O-Toro Truffle	
O - TORO (S)(SS)	170
O-Toro Nori Powder Caviar Ikura Roe Yuzu Caviar Gold Tobiko Maldon Salt Shiso	
MAGURO PICANTE (S)(SS)	95
Tuna Crispy Sushi Rice Orange Tobiko Green Tobiko Spicy Mayo Chives	
EBI COCONUT (S)(SS)	105
Crispy Prawns Grilled Spring Onion Asparagus Coconut Oil Eel Sauce	
CRUNCHY FURAI (S)	88
Salmon Cream Cheese Avocado Eel Sauce	
WAGYU PARRILLERO (S)	130
Wagyu Beef Chimichurri BBQ Nikkei Onion Tempura Smoked Mayo	
KANI (S)	98
Crab Meat Prawn Tempura Eel Sauce Tobanjan Avocado Spicy Mayo Yellow Sauce Olives	



Wind guides



Mountains echo



Earth heats

SASHIMI NEW STYLE

MORIAWASE CLAY (S)(SS) Chef's Selection of Mixed Sashimi Platter	340
SAKE (S) Seared Salmon Ginger Sauce Coriander Oil Lemon Zest Truffle Paste Tsuma Daikon	90
MAGURO (S) Seared Tuna Yuzu Sauce La Yu Oil Edamame Tsuma Daikon Mango Salad	86
HOTATE (S) Hokkaido Scallops Eel Truffle Sauce Foie Gras Maldon Salt Red Radish Spring Onion Ponzu Gel	98

NIGIRIS CLAY STYLE



Inspired by the Years of Japanese Influence in Peru

O-TORO (S) Fatty Tuna Belly Caviar Maldon Salt Gold Leaf	145
O-TORO UNI (S) Fatty Tuna Belly Sea Urchin Caviar Truffle Gold Leaf Shiso	185
MAGURO FOIE GRAS (S) Tuna Eel Truffle Sauce Foie Gras Maldon Salt	70
SAKE TRUFFLE (S) Salmon Truffle Paste Masago Roe Lemon Zest Spring Onion	73
HOTATE (S) Hokkaido Scallops Truffle Paste Masago Roe Lemon Zest Spring Onion	75
WAGYU FOIE GRAS (SS) Wagyu 9+ Foie Gras Sesame Oil Ginger Pachikay Sauce	95



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TRADITIONAL SASHIMI AND NIGIRI (S)

Sashimi 4 Slices & Nigiri 2 Pcs

	Sashimi	Nigiri
SAKE Salmon	63	57
MAGURO Tuna	65	60
SUZUKI Sea Bass	60	55
O-TORO Fatty Belly Tuna	190	140
HAMACHI Yellowtail	70	60
UNI Sea Urchin	160	130
UNAGI Eel (SS)	75	70
TAKO Octopus	70	60
EBI Shrimp	60	55
HOTATE Scallops	85	80



粘土



ROBATAYAKI

Skewer - Anticucho - Yakitori

WAGYU AHUMADO

Wagyu Striploin 9+ | Smoked Anticuchera

250

WAGYU TERI TRUFFLE

Teriyaki | Truffle Oil | Chives

260

SAKE MISOKOSHO (S)

Salmon | Miso | Red Yuzu Kosho | Lemongrass Salsa

135

EBI SHOGA (S)(SS)

Prawns | Pachikay Sauce | Sesame Oil | Orange Yuzu Caviar

130

HOTATE (S)

Hokkaido Scallops | Huacatay Sauce | Smoked Salsa

160

TORI LEMONGRASS

Free-Range Chicken | Lemongrass | Coconut

125



Clay - made.

JAPANESE WAGYU

Chimichurri | Kizame | Tericucho

MIYAZAKI WAGYU STRIPLOIN 250g 990
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 940
Kikutsuru blackmore Wagyu is an award-winning and internationally recognised producer of 100% Fullblood Wagyu beef

WAGYU T-BONE MS 9+ 700g 840
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) 340
Batayaki | Chupe Foam

WAGYU STRIPLOIN MS 9+ 540
Yellow Chilli | Kizami | Tericucho

LOBSTER AL CARBON (S) 399
Canadian Lobster | BBQ Nikkei Sauce

WAGYU TENDERLOIN MS 5+ 410
Yellow Chilli | Kizami | Tericucho

LAMB CHOPS (S)(SS) 245
Sambal Nikkei | Sweet Soy Sauce | Quinoa

CORN-FED CHICKEN (S) 165
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	280
12-Hour Slow-Cooked Short Ribs Kizami Wasabi Purée Cheese Chalaquita	
BLACK PEPPER AL SHOYU	350
Grain-Fed Tenderloin Onion Cherry Tomatoes Soy Sauce Potatoes	
CHILEAN SEA BASS (S)	230
Nikkei Rice Dashi Yellow Chilli Criolla Salad	
BLACK COD QUINOA (S)	245
Black Cod Miso Red Yuzu Kosho Quinoa Edamame	
BLACK COD SHISHITO (S)	240
Miso Red Yuzu Kosho Shiso Leaves	
RED PRAWNS CONCOLON RICE (S)	255
Carabinero Prawns Botan Rice Edamame Avocado	
HOT CEBICHE (S)	225
Scallops Prawns Octopus Sea Bass Bonito Flakes Fish Broth	
CAZUELA TRUFFLE	120
Sticky Rice Mushrooms Snow Peas Baby Corn Capsicum Coriander Asparagus	



Side COMPANIMENTOS

ANDEAN POTATO CHIPS	40
Huacatay Mayo	
CHIFA RICE (SS)	40
Spring Onion Ginger Capsicum Eggs Soy Sauce Sesame Oil	
GOHAN	25
Steamed White Rice	
QUINOA	40
Capsicum Parmesan	
ASPARAGUS	40
Grilled Kizami Wasabi	
BROCCOLINI	40
Balsamic Ponzu	



Sense

The experience.

Rich, earthbound Peruvian tones engage with intricate, ornate Japanese patterning. The eyes explore. Our name, drawn from clay food pots in Peruvian fires, inspires the main dining area while the bar captures gratified, after-meal moods, as the flames die and ash nourishes the soil.

The palate settles.





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粘土

Culture is made. Culture is tasted.

Stories require they be told.





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