

# CLAY

粘土



Wind guides  
Mountains echo  
Earth heats



FOOD MENU



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## 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.



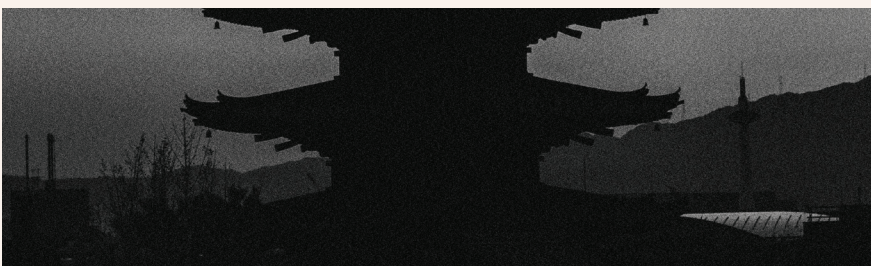


## Sense

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.





# CLAY OMAKASE

Encounter Nikkei, Chef's selection of 8 / 12 courses

466/566



## PIQUEOS

Nibbles

<b>NIKKEI GUACAMOLE</b> (S)(SS) Avocado   Tiger Milk   Rocoto Chimichurri   Chilli Oil Crispy Tortilla	68
<b>MORIAWASE AL FUEGO</b> (S)(D) Squid   Octopus   Scallops   Red Yuzu Kosho   Black Tobiko	102
<b>TACO DE MAGURO</b> (S)(SS) Hard Shell Taco   Bluefin Tuna   Truffle Oyster Sauce	72
<b>TARTARE CLAY</b> (S)(SS) Bluefin Tuna   Salmon   Hokkaido Scallops   Caviar   Crackers	126
<b>KATSU SANDO</b> (D)(G) Wagyu Striploin   Soy-Onion Relish   Smoked Yellow Chilli	205
<b>GYOZA</b> (S)(SS)(G) Chicken   Prawns   Orange Tobiko   Chupe Sauce   Coriander Oil	70
<b>NIKU BAO</b> (S) Short Rib   BBQ Nikkei Sauce   Criolla Salad	88
<b>SAKE TACO</b> (S) Hard Shell Taco   Salmon   Smoked Yellow Chilli Lemongrass Chalaquita	70

## TIRADITOS AND SASHIMI NEW STYLE



Slices

<b>MORIAWASE CLAY</b> (S)(SS) Chef's selection of mixed Sashimi platter	318
<b>HOTATE</b> (S) Hokkaido Scallops   Eel Truffle Sauce   Foie Gras   Maldon Salt	98
<b>WAGYU</b> (S) Striploin 9+   Smoked Ponzu   Truffle   Lotus Root   Katsubushi	108
<b>SAKE</b> (S)(GF) Salmon   Passion Purée   Mint Cream   Tapioca Squid Ink Crackers	89
<b>HAMACHI</b> (S)(GF) Yellowtail   Masago Roe   Ginger Tiger's Milk   Panca Chilli Oil	92
<b>SASHIMI NEW STYLE</b> (S) Seared Salmon   Ginger Sauce   Truffle Paste   Coriander Oil   Daikon	84



Please allow the waiter to assist with your dietary requirements

(N) Nuts (S) Seafood (SS) Sesame Seeds (GF) Gluten-Free (D) Dairy

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

All prices are in UAE Dirham, inclusive of 5% VAT and subject to a 7% Municipality Fee.



## CEBICHES

Cured | Leche de tigre

粘土

<b>CLAY BRASA &amp; CARBÓN</b> (S)	126
Octopus   Scallop   Sea Bass   Prawns   Panca Chilli   Tiger's Milk	
<b>THAI</b> (S)	88
Salmon   Lemongrass   Chilli   Mango   Kaffir Lime Leaves	
<b>NIKKEI</b> (S)(SS)	82
Tuna   Quinoa Pop   Ponzu Sauce   Ají Amarillo Crisps Pickled Onion Caviar	
<b>CARRETILLA</b> (S)(SS)	82
Sea Bass   Yellow Chilli   Sweet Potato   Burnt Choclo Corn	
<b>KIZAMI</b> (S)(SS)(GF)	92
Sea Bream   Truffle Sauce   Kizami Wasabi   Coriander Truffle Pearls   Crispy Shiso	
<b>VEGAN</b> (GF)	74
Jícama   Mango   Shimeji   Orange Sauce   Sweet Potato Crackers	
<b>CEBICHE PLATTER</b> (S)(SS)	258
Selection of CLAY signature cebiches   Crackers   Sweet Potatoes Corn (Served on an Ice Platter)	

## KARAGE

Crispy - Tempura

<b>PRAWN TEMPURA</b> (S)(SS)	92
Tentsuyu   Furikake   Daikon   Chilli   Spicy Mayo	
<b>LOBSTER POP CORN</b> (S)	210
Tobanjan Sauce   Black Tobiko   Chives   Bell Pepper	
<b>YASAI TEMPURA</b> (V)	62
Asparagus   Onion   Shiso   Mushroom   Corn   Tofu   Tentsuyu Sauce	
<b>IKA</b> (S)	79
Crispy Fried Squid   Spring Onion   Coriander   Smoked Chilli Salsa	



Salads

## ENSALADAS

<b>TORI GOMA</b> (SS)	70
Grilled Chicken   Wongbok Cabbage   Pomegranate   Sesame Cracker	
<b>CHULPE PEANUTS</b> (N)(GF)	60
Green Papaya   Capsicum   Corn   Lemongrass   Kaffir Lime Leaf	
<b>SEAWEED KIURI</b> (SS)(GF)	62
Wakame   Kombu   Cucumber   Abura Sauce   Goma   Sesame Crackers	
<b>FRESCA</b> (GF)	60
Mixed Lettuce   Kumquat   Lychee   Carrot   Orange   Grapefruit Citrus Miso	



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# NIKKEI GRILL



Parrilla | Sauces

<b>A5 HOKKAIDO WAGYU STRIPLOIN</b> (D) 250g	925
A5 Wagyu Beef from Hokkaido prefecture is among the finest and most luxurious brands of beef in the world. Hokkaido exhibits rich flavor and exquisite marbling	
<b>WAGYU T-BONE MS 9+</b> (D) 700g	785
Kiwami is derived from cattle with Japanese Wagyu genetics, hand-selected to provide beef with a combination of silky flavors, tenderness, taste, and juiciness that will exceed expectations	
<b>WAGYU STRIPLION MS 9+</b> (D)	503
Yellow Chilli   Kizami   Tericucho	
<b>WAGYU TENDERLOIN MS 5+</b> (D)	385
Yellow Chilli   Kizami   Tericucho	
<b>LOBSTER AL CARBON</b> (S)	372
Canadian Lobster   BBQ Nikkei Sauce	
<b>OCTOPUS</b>	170
Nikkei Chimichurri   Smoked Yellow Chilli   Edamame   Olive Sauce	
<b>LAMB CHOPS</b> (S)(SS)	229
Anticuchera Sauce   Smoked Oil   Coriander Stem   Quinoa Pop	
<b>TORI ANTICUHO</b>	117
Free-Range Chicken   Lemongrass   Coconut	
<b>SAKE YAKITORI</b> (S)(GF)(D)	126
Salmon Skewer   Miso   Red Yuzu Kosho   Lemongrass Salsa	
<b>CORN-FED CHICKEN</b> (S)	154
Panca Chilli   Soya   Purple Potato   Parmesan   Charcoal Oil	



## DE FONDO



Mains

<b>ANDEAN SHORT RIBS</b> (D)	261
12-Hour Braised   Kizami Wasabi Purée	
<b>CHILEAN SEA BASS</b> (S)(D)	214
Nikkei Rice   Dashi   Yellow Chilli   Criolla Salad	
<b>BLACK COD QUINOA</b> (S)(D)	228
Shiro Miso   Red Yuzu Kosho   Quinoa   Edamame	
<b>RED PRAWNS CONCOLON RICE</b>	238
Botan Rice   Edamame   Avocado   Panca Chilli	
<b>CAZUELA TRUFFLE</b> (S)	112
Sticky Rice   Mushrooms   Snow Peas   Baby Corn   Capsicum	

## ACOMPANAMIENTOS

Sides



<b>POTATO WEDGES</b> (G)	37
Smoked Yellow Chilli	
<b>CHIFA RICE</b> (SS)	38
Eggs   Ginger   Capsicum   Sesame Oil   Spring Onion	
<b>ASPARAGUS</b> (GF)(D)	38
Grilled   Kizami Wasabi	
<b>BROCCOLINI</b>	38
Balsamic Ponzu	
<b>SHISHITO PEPPERS</b> (GF)	52
Sweet Chilli   Lemongrass	








# NIGIRIS CLAY STYLE

Inspired by the years of Japanese influence in Peru

<b>O-TORO</b> (S)(GF) Fatty Tuna   Caviar   Maldon Salt   Gold Leaf	135
<b>MAGURO FOIE GRAS</b> (S) Tuna   Eel Truffle   Maldon Salt	66
<b>SAKE TRUFFLE</b> (S)(GF) Salmon   Masago Roe   Lemon Zest   Spring Onion	68
<b>WAGYU FOIE GRAS</b> (SS) Pachikay   Togarashi	89
<b>UCHU</b> (S)(SS) Sea Bass   Tiger Milk   Ginger   Yellow Chilli   Black Tobiko	60

## TRADITIONAL SASHIMI AND NIGIRI (S)(GF)

Sashimi 4 Slices & Nigiri 2 Pcs

	Sashimi	Nigiri	
<b>SAKE</b>   Salmon	58	53	
<b>MAGURO</b>   Tuna	60	56	
<b>SUZUKI</b>   Sea Bass	56	51	
<b>O-TORO</b>   Fatty Tuna	176	131	
<b>HAMACHI</b>   Yellowtail	65	56	粘土
<b>UNI</b>   Sea Urchin	149	121	
<b>UNAGI</b>   Eel (SS)	70	65	
<b>TAKO</b>   Octopus	65	56	
<b>EBI</b>   Shrimp	56	51	
<b>HOTATE</b>   Scallops	79	75	

## MAKIS

Rolls

<b>CLAY</b> (S)(GF) Caviar   Gold Leaf   O-Toro   Truffle	182
<b>O-TORO</b> (S)(SS) Caviar   Ikura Roe   Yuzu Caviar   Gold Tobiko   Nori Powder	158
<b>MAGURO PICANTE</b> (S)(SS) Tuna   Crispy Sushi Rice   Tobiko   Spicy Mayo	88
<b>EBI COCONUT</b> (S)(SS) Crispy Prawns   Grilled Spring Onion   Asparagus   Coconut Oil	98
<b>ACEBICHADO</b> (S)(SS) Prawn Panko   Sweet Potato   Avocado   Crunchy Onions	84
<b>WAGYU PARRILLERO</b> (S) Chimichurri   BBQ Nikkei   Onion Tempura   Smoked Mayo	121
<b>KANI</b> (S)(SS) Crab   Prawn Tempura   Eel Sauce   Tobanjan   Avocado	92
<b>CRUNCHY FURAI</b> (S) Salmon   Cream Cheese   Avocado   Eel Sauce	82





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