

==マタギ==
MATAGI



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MATAGI RESTAURANT FOOD MENU

SOUP

shiro miso with tofu, truffle, shiso leaf, spring onion, enoki mushroom (V) 55
spicy seafood, poached Maine lobster, torched kana, chives (Sh) 70

BITES

steamed edamame, yuzu Maldon salt (V) 35
grilled edamame with truffle oil, black sesame seeds (V) 45
tender stem broccoli tempura, truffle honey, roasted almond (N) 120

COLD STARTERS

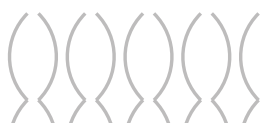
salmon tataki, ikura, yuzu sauce, avocado (Sh) 90
Wagyu A6 tataki, crispy aged Parmesan, spicy ponzu 130
Wagyu A6 tenderloin Carpaccio, lime zest, ponzu truffle jelly 140
Alaskan king crab crispy tacos, avocado, yellow tobiko, lime zest (Sh) 180

RAW BAR

Balfego blue fin tuna tartar, sesame cone, strawberry, caviar 180
salmon ceviche, mango leche de tigre, pickled Italian tropea onion, avocado (N) 80
hamachi crispy tacos, avocado, italian black truffle, lemon 120
Balfego blue fin tuna crispy tacos, pickled orange zest, caviar 145
hamachi crudo, Trikalinos bottarga, passion fruit sorbet 150
amberjack crudo, organic carrots, lemongrass ponzu, shiso oil 180
hamachi rose, yuzu pickled daikon, truffle pearl 180
tuna akami sashimi style, orange dressing, Parmesan 220
wild salmon, coconut vinaigrette, pickled kumquat, spring onion oil 180

(V) Vegetarian (N) Nuts (Sh) Shellfish (A) Alcohol

All prices are in UAE Dirhams, inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.





HOT STARTERS

crispy fried squid, aromatic panko with jalapeno, spicy mayo 120
rock shrimp tempura, togarashi, black truffle vinaigrette (Sh) 125
black cod and prawn gyoza, torched otoro, den miso sauce (Sh) 110
duck and foie gras gyoza, jalapeno, ponzu 130
A6 tenderloin Wagyu gyoza, truffle pearl, kombucha sauce, la-yu 135
Matagi bao, Wagyu short ribs, braised endive 130
steamed Sicilian prawn dumpling, teriyaki sauce 130
crispy Wagyu tacos, avocado, lime zest, purple shiso 180
red Carabineros prawn, black tobiko, yuzu dynamite sauce (Sh) 450
baked king crab leg, uni butter, yellow tobiko (Sh) 450


SALADS

baby spinach, radish, green beans, goma dressing (V) (N) 80
quinoa, shiso, mizuna, dry shiro miso, crispy artichoke, tomatillo salsa (V) 80
crunchy garden root salad, peanut dressing, orange (V) (N) 80
Ebi prawn salad, artichoke, dry miso, pecorino, black truffle (Sh) 200



ROBATA

den miso black cod, yuzu pickled Italian giardiniera 240
Patagonian toothfish, olive oil confit, Amarijo romesco, black olives 300
Wagyu A7 tenderloin kushiyaki, truffle sauce, shallot 150
Wagyu A7 tenderloin, yakiniku sauce, crispy leeks 320
Wagyu A5 striploin, lime ponzu, Maldon salt 300
grilled yuzu kosho corn fed baby chicken, miso sauce 220
72-h slow cooked beef short ribs, crispy shallot, enoki, black truffle 250
soba noodles clay pot, Alaskan king crab, tuna Otoro 500
Wagyu hot pot rice, truffle, porcini, crispy leek 600



SIDES

asparagus, sesame mustard dressing (V) 40
nasu dengaku, sweet miso (V) 60
vegetable fried rice (V) 40
braised bok choy, crispy garlic (V) 80
flamed tomorokoshi, garlic den miso (V) 80
truffles chips, Parmesan (V) 90

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SUSHI

Sashimi

Balfego blue fin tuna *80*
salmon *65*
hamachi *65*
Balfego blue fin tuna Otoro *95*
Balfego blue fin tuna Chutoro *100*

Nigiri

Balfego blue fin tuna *100*
salmon *85*
hamachi *90*
Balfego blue fin tuna Otoro *130*
Balfego blue fin tuna Chutoro *150*
Wagyu A9 striploin *150*
Hokkaido ikura *130*
marshmallow unagi *150*

Rolls



albemarle, salmon, avocado, orange tobiko *120*
California, king crab and avocado, orange tobiko (Sh) *130*
temptation maki, Alaskan king crab, prawn, wasabi, tobiko (Sh) *160*
prawn tempura, green lollo bionda, sweet soy (Sh) *120*
salmon & avocado, sesame seed *120*
spicy Balfego tuna, spicy mayo, wasabi tobiko *120*
t&t, tuna tartare, creamy black truffle, fried leek *130*
tuna & avocado, sesame *120*
veggie, oshinko with cucumber and avocado, sriracha (V) *100*
seabass, pickled carrot, avocado, orange zest, chives *160*
hamachi tartar, tempura asparagus, vanilla *180*
soft-shell crab, asparagus, kumquat, green tobiko, daikon (Sh) *180*



DESSERTS

matcha tiramisu (A) *120*
miso creme brulee, ginger ice cream *80*
steamed dumpling, yuzu ginger infusion *80*
infinity mango, coconut ice cream *100*
mochi selection *80*

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