

# SUNDOWN

6PM - 12AM

**MENU** 

# Overlook Signature Nigiri

# HAMACHI NIGIRI

Daikon oroshi, ebiko and silgochu -35

# SALMON GUNKAN

Bubu arare and ikura -25

# Sushi/Sashimi

Nigiri – 2pc or Sashimi – 3pc

MAGURO	TUNA	30
HOTATE	SCALLOP	35
SHAKE	SALMON	25
EBI	SHRIMP	25
HAMACHI	YELLOWTAIL	35

# Maki/Temaki

6 pieces cut Maki roll, or 1 Hand roll

TEKKA MAKI	TUNA	30
NEGI HAMA	YELLOWTAIL AND GREEN ONION	35
KAPPA MAKI	CUCUMBER	25
ABOCADO GOMAE	AVOCADO AND SESAME	25
SHAKE MAKI	SALMON	30

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# **Overlook Signature Rolls**

### SALMON ABURI ROLL

Surimi, ebi avocado, cucumber, covered with teriyaki glazed salmon aburi, drizzled with mayo and topped with ikura -50

#### WASABI HAMACHI ROLL

Hamachi, cucumber, avocado, chives, takuan, wasabi mayo, covered with fresh hamachi and topped with caviar and silgochu -60

# THE ATLANTIC TEMPURA ROLL

Crispy deep fried tempura rolled with prawn, salmon, scallions, avocado, drizzled with teriyaki and mayo, topped with chives, ikura and tempura tuile -65

# KING CRAB URAMAKI

King crab, mango, avocado, cucumber, green apple, covered with tobiko and topped with Japanese mayo -70

# WAGYU TRUFFLE TERIYAKI ROLL

Wagyu beef, torched miso-teriyaki glazed roll with cucumber, seared wagyu, avocado, onion-truffle confit, cucumber, chives, drizzled with teriyaki sauce and topped with caviar, cured egg yolk, truffle shavings and gold leaves -75

# **Antipasti**

### **VEGAN**

Marinated olives, roasted carrots, broccoli, cucumber, hummus, mouhamara, grissini, lavash and baguette -60

Please inform us of any allergies or dietary requirements before ordering.

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

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# Sea

# **GRILLED OCTOPUS**

Roasted ratte potato, smoked paprika aioli, lemon -60

# PRAWN TEMPURA

Aonori and lime salt, spicy aioli, dashi, grated daikon, ginger - 60

# KING CRAB ROLL

Brioche, crab salad, lime - 50

# **RARE-SEARED TUNA**

Tomato-caper split vinaigrette - 60

# SAIKYO MISO BLACK COD

Apple-celeric puree, ginger, shiso - 80

# YELLOWFIN CARPACCIO

Yuzu, mango, avocado cremeux — 55





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# Land

# **CHICKEN BITES**

Maple chili aioli – 50

### **BEIJING DUCK BAO**

Melon, cucumber, leek, hoisin – 60

# GOLD LABEL STRIPLOIN

(350G) - 200

# **GRILLED LAMB RACK**

Choice of red wine jus, daikon and ponzu, or chimichurri sauce – 180

# WAGYU BEEF TATAKI

Ponzu, balsamic caviar, onion, capsicum, sesame, chili – 85

# **Farm**

# **EDAMAME**

Choice of rock salt, or chili salt - 25

# **BROCCOLI**

Chili-garlic sauté — 25

#### **GRILLED ASPARAGUS**

Negi sauce, roasted sesame seeds -25

### TWICE-COOKED THICK FRIES

Sea salt, truffle aioli -25

# **VEGETABLE FRIED RICE**

Soy, sesame, spring onion -25

# **SWEET POTATO FRIES**

Sweet and spicy dip -25

# **OVERLOOK SALAD**

A mixture of market fresh vegetables, fruits, nuts, and seeds, citrus herb dressing – 60

Add grilled chicken -10Add beef tataki -20Add grilled prawn -20

# CHARRED HEARTS OF ROMAINE

Daterino tomato, fried anchovy, shaved pecorino, Caesar vinaigrette – 60



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# **Sweet Tooth**

TROPICAL FRUIT SELECTION
Selection of season's best fruits — 60

MOCHI ICE CREAM

Coconut, vanilla, mango – 35

TIRAMISU
Espresso, mascarpone, ladyfinger — 40

