



iris



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## CHEF'S FINEST

**OYSTER ROYALE 3PCS** 105  
**OYSTER ROYALE 6PCS** 200  
 Premium French oysters served with ponzu sauce and lemon (SF, GF)

**OSCIETRA CAVIAR & WASABI MASH** 800  
 Caviar on a bed of silky mashed potato infused with kizami wasabi (50g)(GF)

**IRIS ANTIPASTI** 195  
 Selection of Mediterranean antipasti with house pickles and fresh crudités

## FOR THE TABLE

**VEGETABLE TEMPURA** 90  
 Crispy vegetables with daikon oroshi and green tea salt (V)

**GUACAMOLE AMARILLO** 70  
 Creamy ají amarillo guacamole with pomegranate seeds and crispy chips

**STEAMED EDAMAME** 35  
 Classic steamed edamame finished with Maldon sea salt (GF, VG)

**GRILLED EDAMAME** 40  
 Charcoal-grilled edamame in citrus goma tare sauce

**CRISPY SQUID** 65  
 Crispy fried squid served with pepper sauce (SF)

**ROCK SHRIMP TEMPURA** 105  
 Golden-fried rock shrimp with umami furikake, kimchi and chives (SF)

**BEEF BAO BUNS 2PCS** 90  
 Pulled beef, chili jam, fried onion and gochujang mayo in soft bao buns

**IRIS WAGYU SLIDERS 2PCS** 145  
 Tender Wagyu beef sliders with spicy mayo and amazu cucumber

**SHRIMP GYOZA** 125  
 Pan-fried dumplings with ginger, coriander and go-miso sauce (SF)

**CHARRED ANTICUCHO WINGS** 70  
 Charcoal-grilled anticucho chicken wings with fennel sanbaizuke (GF)

**COD & FOIE GRAS** 140  
 Cod with foie gras, yuzu miso and kadaifi served in baby gem

## SALADS

**IRIS CHICKEN CAESAR** 95  
 Japanese-style Caesar salad with grilled chicken, grated Parmesan, anchovy and karashi miso dressing

**CRAB & MIZUNA** 125  
 Fresh crab and mizuna greens with shiro miso dressing (SF)

**BURRATA** 120  
 Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing

**GOLDEN CORN** 85  
 Sweet corn, cancha, cherry tomato and watercress with a honey mustard vinaigrette (V)

## RAW BAR

**TUNA TARTARE** 195  
 Tuna with guacamole, edamame and juicy citrus segments

**IRIS HAMACHI** 110  
 Yellowtail with ponzu, jalapeño and yuzu kosho

**CRISPY TUNA** 125  
 Fresh tuna with furikake and Japanese mayo on crispy rice

## SUSHI

**SASHIMI 3PCS**  
**NIGIRI 2PCS**  
 Salmon 50  
 Tuna 60  
 Hamachi 65

## URAMAKI

**WAGYU & KING CRAB 6PCS** 105  
 Wagyu beef and tender king crab with avocado and yuzu kosho (SF)

**TUNA VOLCANO 6PCS** 95  
 Spicy tuna with tempura flakes, tobi-ko, sesame and spring onions

**SEA BASS JALAPEÑO 6PCS** 80  
 Aburi sea bass with sour shichimi butter, avocado and bubu arare (GF)

## PLATES TO SHARE

**YUZU-KOSHŌ RISOTTO** 110  
 Shiitake mushroom risotto with katsuo dashi and yuzu koshō (GF)

**TEPPANYAKI SALMON** 175  
 Grilled salmon with smoked eggplant, ginger, onion and coriander (GF)

**WAGYU RIBEYE** 420  
 Grilled Wagyu ribeye with house-made pickles and chef's signature sauce

**LAMB RIBS** 215  
 Slow-cooked spare ribs with hoisin tare and cauliflower purée

**WAGYU STRIPLOIN** 370  
 Grilled Wagyu striploin with house-made pickles and chef's signature sauce (N)

**ANGRY CHICKEN** 160  
 Crispy chicken with spicy yakitori and yuzu daikon (GF)

## SIDES

**WASABI MASH** 65  
 Silky potato purée with spinach and wasabi-zuke

**SWEET CORN** 65  
 Sweet corn with ras el hanout butter

**HOMEMADE FRIES** 55  
 Crispy fries topped with umami seasoning (GF)

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.

GF – gluten free | N – Nuts | VG – vegan  
 V – vegetarian | SF – shellfish.

Should you have any allergies or dietary requirements, please ask your waiter for assistance.

