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JAPANESE  
KOREAN  
CUISINE

# CHEF SPECIAL

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**NOMAMI POTTE BOWL** AED 62

## STARTER

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**BEEF MANDU** (sesame, lactose, fish) AED 80

Wagyu beef mandu, ponzu butter to with australia black angus

**BULGOGI RICE KATSU WITH GOCHUJANG MAYO** AED 40

Wagyu beef inside black sesame rice and panko with gochujang mayo

**BURRATA** AED 76

Burrata cheese with tomato datterino, caramelised almond, marinated melon kimchi, basil leaves with burrata dressing

**CRISPY BABY SQUID** AED 58

Baby squid coated with charcoal powder, green chili, perilla salt, chili hair with kimchi mayo

**EDAMAME GOCHUJANG** AED 28

Boiled edamame with perilla salt

**GREEN + ASPARAGUS SALAD** AED 48

Lettuce lolo rosso, lettuce boston, asparagus, carrot, french bean, avocado, fried shallot, mix sesame seed with yuzu garlic dressing

**GRILLED AVOCADO** AED 42

Grilled hass avocado with shio kombu, spring onion, white sesame seed, shiso lime butter and fried lotus chips

**GYU BASSAK** AED 59

Crispy australian beef top side with sweet and spicy sauce served with sesame garlic rice

**KOREAN GARLIC BREAD 1 PCS / 2 PCS** AED 14 / AED 28

**LIGHTLY SEARED ANGUS BEEF** AED 78

Austrian black angus tenderloin, garlic chips with truffle ponzu, truffle oil

**MISO LENTIL SOUP WITH KOREAN BREAD** AED 38

Miso base with lentil stock, wiping cream and butter

**MISO SOUP, TOFU WAKAME, AND NORI** AED 28

Miso base with dashi stock, Japanese tofu and wakame

**MIXED SALAD MISO DRESSING** AED 35

Mix lettuce, asparagus, carrot, avocado, radish, cucumber, toasted with miso dressing, garnish with fried konbu and mix sesame

**NOMAMI CRAB AND SHRIMP SALAD** AED 65

Pasteurised crab meat, tempura shrimp, iceberg lettuce, lolo rosa lettuce, pickling cucumber, avocado, Japanese mayo, nomami mayo, tenkatsu, tobiko

**NOMAMI FRIED WINGS** AED 52

Deep fried wings toast with sweet and spicy sauce

**SAEU SHISO** AED 36

Tempura shrimp, chili hair, perilla salt, shiso leaf, yuzu kosho mayo

**SALMON TATAKI** (sesame, fish) AED 58

Lightly seared salmon tataki, mustard miso, lemon soy, sesame, crispy nory, shiso leaf with basil oil and lemon oil

**SEARED MISO SCALLOP** AED 89

Seared scallops with mashed potato, miso glaze, dashi, red chili, shiso leaf, chives, coriander oil, crispy nori

**SHRIMPS + CHICKEN MANDU 4PCS** AED 54

Chicken and shrimp with mixed vegetables, sesame, chili hair, fried shallot, garlic leaf spring onion oil

**TUNA MURUMUJI** AED 48

Deep fried black sesame rice with marinated tuna and yuzu base

## SASHIMI 3PCS

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**EEL SASHIMI** AED 42

**SALMON BELLY SASHIMI** AED 48

**SALMON SASHIMI** AED 46

## NIGIRI 2PCS

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**ROASTED EEL NIGIRI** AED 38

**SALMON BELLY NIGIRI** AED 48

**SALMON NIGIRI** AED 42

**THE CHEDI**

AL BAIT, SHARJAH, UAE

Please inform your server if you have any food allergies

All prices are inclusive of 10% municipality fee, 10% service charge and 5% vat.

# SUSHI ROLLS 6PCS

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**AVOCADO + CUCUMBER, CREAMY GOMA** (sesame) AED 48  
Avocado + cucumber, creamy goma suitable for vegetarians

**BEEF BULGOGI + PRAWN TEMPURA** (sesame, egg, fish) AED 88  
Wagyu beef bulgogi + prawn tempura, gochujang mayo

**BEEF BULGOGI MAKI** AED 58  
Seared dice beef, galze with bulgogi sauce, fresh cucumber and fried lotus

**CRAB + AVOCADO, CHILI MAYO MAKI ROLL** (sesame, egg) AED 76  
Pasteurised crab + avocado, cucumber, spicy tenkatsu, spring onion, tobiko, chili mayo

**CRISPY EBI + AVOCADO MAKI** AED 52  
Breaded shrimp + avocado, tobiko, kimchi sesame, spring onion, teriyaki mayo

**CRISPY EEL MAKI** AED 49  
Tempura style eel, cream cheese, tobika, tenkatsu, unagi sauce

**SALMON + CUCUMBER, CREAMY KIMCHI** AED 58  
Salmon tartar, cucumber, garlic wasabi, sriracha, chili oil, kimchi sesame, chives

**SOFT SHELL CRAB MAKI** (sesame, egg, lactose, fish) AED 88  
Tempura soft shell crab, cucumber, avocado, with kurogoma rice, garlic chips, nomani mayo

**SPICY TUNA MAKI WITH KIMCHI MAYO** AED 58  
Tuna tartar with spicy kimchi miso sauce

# MAIN COURSE

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**BEEF BIBIMBAP** (sesame, lactose, egg) AED 179  
Tenderloin, japanese rice, onsen egg, bibimbap sauce, donburi sauce, oyster mushroom, carrots daikon, kimchi cabbage

**BIBIMBAP CHILEAN SEABASS** (sesame, lactose) AED 189  
Chilean seabass, japanese rice, fried shallots, tempura nori, edamame, shiso lime butter

**GALBI SANDO** (sesame, egg) AED 145  
Tenderloin, bulbogi

**GOCHUJANG RAMEN + CHICKEN KATSU** AED 58  
Roasted tomato + gochujang cream, parmesan & cheddar, chicken katsu

**GRILLED ANGLUS SHORT RIBS** (nuts, sesame) AED 179  
Angus short ribs with bulgogi sauce, galbi sauce, bibimbap sauce, kimchi and mixed lettuce

**GRILLED SALMON** (sesame, lactose) AED 98  
Grilled salmon with korean bbq sauce

**KIMCHI UDON** (sesame, lactose, gluten) AED 68  
Udon, kimchi cabbage, onsen egg, parmesan, black & white sesame seed, shio kombu, red chili

**LAMB SPARE RIBS** AED 98  
Slow brasied lamb ribs with korean chili paste, chives, sesame served with pickle cucumber and korean bbq sauce

**MUSHROOM DONABE + ASSORTED MUSHROOMS AND SEAWEED BUTTER** (sesame, lactose) AED 112  
Japanese rice, shiitake, shimeji, button mushroom, oyster mushroom, seaweed butter, shio kombu, chives, shiso leaf

**MUSHROOM UDON** AED 60  
Udon with mushroom stock, grill portabello mushroom, enoki, sweet corn, chuka wakame, mixed sesame, shio kombu, spring onion, spring onion oil, korean chili garlic oil

**NOMANI LOBSTER** AED 185  
Saute marinated lobster in gochujang glaze top with nomani butter, cheddar cheese, shiso leaf, red chili, chives

**PRAWN YAKISOBAN** AED 68  
Stir fried ramen, prawn, shiso lime butter, garnish with aged parmesan, crispy garlic, shio kombu, chives, red chili, chili hair, shiso leaf

**SEAFOOD KIMCHI STEW** AED 89  
Kimchi soup with seafood, tofu & enoki mushroom and bowl of rice

**WAGYU KUSHI** AED 149  
Wagyu cubes in the skewer, served with grilled sweet corn and truffle fries with gochujang butter, doenjang sauce, bulgogi sauce

**WAGYU STEAK** AED 195  
Wagyu strip-loin, creamy mash potato, beef berry jus

**WHOLE BABY CHICKEN** AED 108  
Grilled whole yellow baby chicken, barley miso, chives, sesame, spring onion, spring onion oil

# SIDE DISHES

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**GRILL BROCCOLINI** AED 42

**GRILLED ASPARAGUS** AED 48

**GRILLED SWEET CORN** AED 52

**TRUFFLE FRIES** AED 49

**WHITE RICE** AED 18

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