



MIRAI

NEW WAVE  
JAPANESE CUISINE

**MENU**

# **EDAMAME**

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## **EDAMAME**

*Blanched edamame seasoned with maldon sea salt*

2.5

## **SPICY EDAMAME**

*Blanched edamame, pan-roasted in sesame oil & katsu chilli garlic sauce*

3

## **YUZU EDAMAME**

*Blanched edamame coated with fresh yuzu juice, sesame seeds & yuzu salt*

3.2

# **SOUPS**

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## **MISO SOUP**

*Miso base with firm tofu, spring onions & wakame seaweed*

3

## **YUZU KOSHU MISO SOUP**

*Miso base, spicy yuzu kosho, tofu, shiitake mushrooms, shimeji mushrooms, spring onions roots & white cabbage*

3.5

## **SEAFOOD MISO SOUP**

*Prawn katsu, mussels, baby squid, spring onions & smoke-dry chilli*

4.5

## **SPICY JAMBONG SOUP**

*Spicy miso & dashi base, green mussels, prawn, shrimps, scallops & baby squid*

6.5

# **SALADS**

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## **MIRAI SALAD**

*Mesclun baby salad, cherry tomatoes, sundried tomatoes, kalamata olives, avocado, beetroot, carrots, white & red cabbage, orange tobiko, Osaki crabstick & garlic yuzu dressing*

7.2

## **OCTOPUS SALAD**

*Confit grilled octopus with frisee lettuce, baby gem lettuce, edamame seeds, sundried & cherry tomatoes, red radish, carrots with goma mirin dressing*

7.5

## **LOBSTER SALAD**

*Cooked Omani lobster, lollo bionda lettuce & lemon soy dressing*

8.3

## **VEGAN SALAD**

*Mesclun baby salad, carrots, beetroot, cucumber, avocado, roasted sesame seeds with yuzu ginger sesame dressing*

5

## **CRISPY DUCK SALAD**

*Confit duck legs in duck fat, mesclun baby salad, pickled cucumber, tsuma salad, sweet melon & spicy-sweet peanut sauce*

8.5

## **BABY SPINACH SALAD**

*Blanched baby spinach seasoned with tosazu & roasted goma dressing, green beans & fried leeks*

5.3

## **HIYASHI WAKAME SALAD**

*Seaweed, wood ear mushrooms, sesame oil, white sesame seeds, chilli with lemon & salt*

5.2

## SEAFOOD TEMPURA

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*(All our tempura dishes are fried in soybean oil)*

### SHRIMP TEMPURA

*Crispy prawn tempura style, served with tentsuyu sauce, daikon & ginger oroshi*

7

### SPICY SOFT-SHELL CRAB

*Crisp, soft-shell tempura style, mixed in tonka hoisin sauce, mixed baby leaf, togarashi & lemon*

7.5

### SQUID KARAAGE

*Baby squid, coated with spice herbs with jalapeño dressing & lime*

5.5

### SPICY KANKOKU CHICKEN

*Marinated chicken thighs, sautéed in fresh garlic mixed in kankoku spicy sauce, spring onions, cress, lemon & lime zest*

7.5

### SHRIMP POPCORN

*Fried shrimp mixed with spicy mayo, topped with crabsticks*

7.5

### EBI KUROKETTO

*Shrimp balls stuffed with gouda cheese served with cucumber salsa, fried enoki mushrooms & spicy mayo*

7.5

## VEGETARIAN TEMPURA

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*(All our tempura dishes are fried in soybean oil)*

### SHIITAKE & ENOKI MUSHROOMS

*Crispy mushrooms tempura style served with tentsuyu sauce*

5.3

### AGEDASHI TOFU

*Crispy deep-fried tofu served with spring onions, ginger, daikon oroshi & tsuyu sauce*

5.8

### SEASONAL VEGETABLES

*Mixed vegetables fried in tempura style served with veggie tentsuyo sauce daikon & ginger oroshi*

5.3

### SPICY TOFU

*Fried tofu karaage style, veggie teriyaki glaze, red yuzu kosho, ginger & daikon oroshi, red chilli, avocado salad & shiso cress*

6

# **GYOZAS**

## **CHICKEN GYOZA**

*A mixture of grilled chicken gyoza with mixed vegetables, served with spicy ponzu dressing*

5.8

## **SEAFOOD GYOZA**

*A mix of grilled scallops, black cod, shrimp with mixed vegetables served with burnt butter sauce, lemon & lime zest*

7.5

## **EDAMAME GYOZA**

*A mixture of edamame, shiitake, onions, cashew nuts, served with vegan miso reduction, coriander, & truffle oil*

5.5

## **WAGYU GYOZA**

*A blend of wagyu beef grade 7, mixed vegetables, topped with melted gouda cheese, fresh truffle, truffle oil & tamari spicy dressing*

8

# **BAO BUNS**

## **BEEF SHORT RIBS**

*6 hours of braised short ribs, red onions, pickled cucumber, green jalapeño & wasabi mayo*

7

## **CHICKEN KATSU**

*Crispy chicken katsu, tsuma salad, pickled white onions, green jalapeño & yuzu kosho mayo*

6

## **CRISPY DUCK**

*Crispy confit duck legs, fresh cucumber, sweet melon, spicy white nuts & yuzu kosho mayo*

6

## **PAN OMANI LOBSTER**

*Pan-seared Omani lobster in lemon soy dressing, lollo bionde, cherry tomatoes & lemon soy mayo*

7

## **SPICY KANKOKU CHICKEN**

*Fried marinated chicken thighs in soy, lemon, and ginger. Served with tsuma salad, cucumber, lemon & lime zest*

6.5

## **SHRIMP POPCORN**

*Shrimp popcorn tempura style mixed with spicy garlic mayo & crabstick*

6.5

## **SMALL BITES**

### **BEEF TATAKI**

*Angus striploin in truffle & canola oil, seared in a high heat pan, served with onion ponzu, garlic chips, spring onions & ponzu dressing*

7.4

### **PANKO TUNA STEAK**

*Marinated yellowfin tuna steak breaded in panko served with soy mirin layu dressing & pickled daikon*

9

### **EBISABI TEMPURA**

*Crispy prawn tempura style, seasoned with wasabi peas, salt & Japanese dried yuzu skin served with wasabi mayo & lime*

10.5

### **WAGYU CARPACCIO**

*Thin slices of kiwami wagyu grade 9, mustard, black pepper, salt, garlic chips, mixed microgreens, fresh truffle, lotus roots chips & lemon*

22.5

### **GRILLED HALLOUMI**

*Grilled halloumi in honey-roasted sesame seeds, served with avocado, honey, togarashi, pickle daikon & lime*

6.3

### **SEARED SALMON**

*Salmon wrapped in pickled daikon batonnet, garlic puree, fresh ginger, yuzu soy dressing, pickled daikon & crunched sesame seeds*

6

### **TUNA CRISPY RICE**

*Fried crispy rice, minced bluefin tuna mixed in chilli mayo, nagoya sauce, wasabi mayo, fresh black truffle & truffle oil*

7.5

### **SALMON CRISPY RICE**

*Fried crispy rice, minced salmon mixed in chilli mayo, nagoya sauce, wasabi mayo, fresh black truffle & truffle oil*

6

### **BLUEFIN TUNA PIZZA**

*Bluefin tuna slices, crispy tortilla bread, ponzu mayo, red onion, truffle oil & mixed microgreens*

12

### **SALMON PIZZA**

*Salmon slices, crispy tortilla bread, ponzu mayo, red onion, truffle oil & mixed microgreens*

7

# **SUSHI BAR**

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## **SEAFOOD NIGIRI'S**

SAKE (SALMON)	5.8
BLUEFIN TUNA	8
YELLOWFIN TUNA	7
YELLOW TAIL HAMACHI	8
SUZUKI (SEABASS)	5.2
TAI (SEABREAM)	5.2
BABY HAMMOUR	5.7
UNAGI (EEL)	6.5
EBI (SHRIMP)	5.8

## **VEGETABLES NIGIRI'S**

SHIITAKE MUSHROOMS	3
AVOCADO	3
TOMATOES	3
CAPSICUM	3
EGG PLANT	3
ASPARAGUS	3

## **SASHIMI**

SAKE (SALMON)	6
BLUEFIN TUNA	8.2
YELLOWFIN TUNA	7
EBI (SHRIMP)	5.8
SUZUKI (SEABASS)	5.3
TAI (SEABREAM)	5.3
HAMACHI YELLOW TAIL	8
BABY HAMMOUR	5.5
HOKKAIDO SCALLOP	6

## **NEW WAVE SASHIMI**

SALMON SHISO	8
YELLOW TAIL HAMACHI JALAPEÑO	8.5
HAMMOUR USUZUKURI	9.5
SALMON USUZUKURI	9

# SUSHI BAR JAPANESE SPECIALS

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*(Gunkan, nigiri, sashimi or maki; as per availability)*

UNI (SEA URCHIN)	10.5
HIRAME (HALIBUT)	9
SHIMA-AJI (STRIPED JACK)	8.5
IKURA (IKURA HOKKAIDO)	7
MADAI (RED SNAPPER)	9.5
HAMACHI (YELLOW TAIL HAMACHI)	8.5

We receive fresh Japanese fish every two weeks, which is directly sourced from the fish market in Japan and transported to Dubai airport before reaching Bahrain. This transportation process takes approximately 26 hours. The fish is stored in high-quality plastic bags, and the Styrofoam boxes are packed with crushed ice and dry ice bags to ensure that the fish remains fresh and protected during the journey.



# **SUSHI BAR**

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## **NEW WAVE MAKI**

### **WARRIOR**

*Chopped 12s soft shell crab, tempura bits, kewpie mayo, tobiko, spring onion & unagi sauce*

8

### **KARI KARI**

*Osaki kani kamaboko, crispy salmon skin, cucumber, spring onions, spicy & red yuzu kosho mayo*

7

### **TORI KATSU**

*Chicken panko steak, avocado, cucumber, togarashi, tempura bits, unagi sauce & honey mustard balsamic mayo*

7.2

### **YO ICHI**

*Salmon, prawn katsu, cream cheese, spring onions, orange tobiko, wasabi tobiko, spicy mayo & unagi sauce*

6.7

### **SPICY HAMACHI**

*Torched Hamachi, prawn katsu, topped with kimchi sauce, sriracha mayo & fresh green jalapeño*

8.7

### **CRUNCHY CALIFORNIA**

*Osaki kani kamaboko, cucumber, avocado, unagi sauce & red yuzu kosho*

6.5

### **SALMON KATSU**

*Salmon panko, avocado, cucumber, togarashi, tempura bits, wasabi tobiko & honey mustard balsamic mayo*

7.8

### **MIYAZAKI**

*Salmon, cream cheese, salmon skin, cucumber, wrapped with mango & ikura Hokkaido*

8

### **OTARU**

*Bluefin tuna, salmon, cucumber, avocado, salmon skin, with wasabi mayo & layu*

7.5

### **50 BEST**

*Bluefin tuna, o-toro, prawn tempura, tamago, cucumber, shiitake teriyaki, spring onions, kizami wasabi, pickled ginger & yuzu kosho mayo*

16

## **SPECIAL MAKI**

### **FLORIDA**

*Crispy hammour, spring onions, avocado salsa & spicy togarashi mayo*

6

### **ED HARDY**

*Panko-crusted hammour, cucumber, avocado, sesame seeds togarashi & honey balsamic mayo*

6.8

### **SHISO**

*Salmon, avocado, cucumber & shiso dressing*

6

### **NAGOYA**

*Salmon, avocado, cucumber, lettuce, kimichi sauce & spicy mayo*

7.5

### **CHEF'S SPECIAL**

*Yellowfin tuna, salmon skin, crispy unagi, shredded spicy crab, creamy chili sauce & unagi sauce*

6.5

### **CLASSIC CALIFORNIA**

*Osaki crab stick, avocado, cucumber & orange tobiko*

5.8

### **SPICY SALMON**

*Chopped salmon mixed with sriracha mayo & Nagoya mayo*

4.9

### **SPICY TUNA**

*Chopped yellowfin tuna mixed with sriracha mayo & Nagoya mayo*

6.3

### **ARABIAN**

*Shredded Osaki crab stick, avocado, kewpie mayo & chilli layu (chilli oil)*

5.2

### **SARADA**

*Avocado, cucumber, oshinko, asparagus, red capsicum, mixed baby leaf & shiso dressing*

5.2

## CLASSIC MAKI

### BLUEFIN TUNA

*Bluefin tuna, Japanese rice & nori*

6

### SALMON

*Salmon, Japanese rice & nori*

5

### OSAKI CRABSTICK

*Osaki crab stick, Japanese rice & nori*

3.5

### EBI (PRAWN)

*Cooked prawn, Japanese rice & nori*

4.5

## VEGAN CLASSIC MAKI

### AVOCADO

*Avocado, Japanese rice & nori*

3

### MANGO

*Mango, Japanese rice & nori*

3.5

### CUCUMBER

*Cucumber, Japanese rice & nori*

3

### OSHINKO

*Oshinko, Japanese rice & nori*

3.5

### ASPARAGUS

*Jumbo asparagus, Japanese rice & nori*

4.5

### SHIITAKE MUSHROOMS

*Grilled shitake, Japanese rice & nori*

5.5

## CRISPY WONTON

### TUNA

*Diced bluefin tuna, yuzu ponzu dressing, avocado salsa puree & spring onion*

5.5

### SALMON

*Diced salmon, creamy aji yuzu, green jalapeño & orange tobiko*

5.5

### SUMO

*Diced yellowfin tuna, salmon, hamachi, aji yuzu dressing, fresh green jalapeno & orange tobiko*

6

### SHORT RIBS

*Braised angus short ribs, fresh jalapeno & wasabi mayo*

6.2

# ROBATA

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Robata is short for 'robatayaki', which translates as 'fireside cooking' in Japanese cuisine. The cooking style refers to cooking over hot charcoal.

## TERIYAKI

### ANGUS TENDERLOIN

Angus tenderloin, shiitake mushrooms, eggplant, tender steam broccoli, sweet potato chips, lotus roots & teriyaki sauce

22

### CHICKEN BREAST SUPREME

Corn feed chicken breast supreme, eggplant, shiitake mushrooms, fresh ginger & teriyaki sauce

14

### SALMON

Salmon, teriyaki sauce & lime

16

## WAGYU

### STRIPLOIN

Kiwami striploin Marble Score 9 served with chanterelle mushrooms, spicy ponzu, wasabi dressing & teriyaki sauce

45

### TENDERLOIN

Wagyu Marble Score 6+ served with spicy ponzu, wasabi dressing & teriyaki sauce

50

### STRIPLOIN

Wagyu Marble Score 6+ served with mixed mushrooms in yuzu koshu glaze, burnt butter sauce & yuzu miso

28

## **GYOKAI-RU (SEAFOOD)**

**BLACK COD** 28  
*24h marinated cod in den miso & grilled on the robata*

**U10 PRAWNS** 28  
*Grilled U10 prawns, spinach, mixed watercress & tamari miso glaze*

**SUZUKI (SEABASS)** 22  
*European seabass served with lemon butter sauce or shiso dressing*

**KUSHIYAKI** (*Skewered Grilled Meat Or Vegetables*)

**ANGUS BEEF TENDERLOIN** 9  
*Grilled on the robata & served with teriyaki sauce*

**PRAWN** 12  
*16/20 sized grilled prawns on the robata & served with yakiniku sauce*

**ANGUS BEEF TENDERLOIN WITH BEEF BACON** 8  
*Rolled in beef bacon & served with yuzu miso*

**YAKITORI** (*Chicken On Skewers*)

**CHICKEN THIGHS** 8  
*Grilled on the robata & served with teriyaki sauce*

**SLIDERS**  
*(Our sliders are made from pure wagyu beef and grilled in robata style)*

**KIWAMI** 9.5  
*Wagyu patty, lolo bionde, red onion ring, gouda cheese, portobello mushrooms, caramelized onion in honey & yuzu koshu miso*

**BACON WAGYU SLIDER** 9  
*Wagyu & bacon patty, beef bacon, anari cheese served with teriyaki mayo*

**SPICY ANGUS SLIDER** 9  
*Wagyu mixed with red chili patty, gouda cheese, cucumber pickled served with spicy mayo*

## **YASAI** (Vegetables)

### **ASPARAGUS**

*Grilled jumbo, sweet white peanut sauce with mixed sesame seeds & lime*

7.5

### **AVOCADO**

*Grilled avocado served with sweet soy sauce, salt & lime*

5

### **SHIITAKE MUSHROOMS**

*Grilled shiitake mushrooms, sesame dressing & sesame seeds*

5.5

### **TENDERSTEM BROCCOLI**

*Tenderstem broccoli served with tamari balsamic dressing & roasted sesame seeds*

6.5

### **SWEET POTATO**

*Baked grilled sweet potato, confit garlic, shiso butter, salt & lime*

5.5

### **SWEET CORN**

*Grilled sweet corn, beef bacon, den miso, butter, togarashi, salt & lime*

6

## **SIDE DISHES**

ANGUS TENDERLOIN FRIED RICE

9.5

CHICKEN BREAST SUPREME FRIED RICE

7.5

MIXED SEAFOOD FRIED RICE

10.5

MIXED VEGETABLES FRIED RICE

6.5

GARLIC FRIED RICE

5

STEAMED JAPANESE RICE

3.5

STEAMED VEGETABLES

3.5

## **MAIN DISHES**

### **ANGUS SHORT RIBS**

*8 hour slow cooked angus short ribs kalbi jim style, served with pine nuts & potato chips*

24

### **PAN-SEARED LOBSTER**

*Whole lobster, shimeji mushrooms & asparagus in spicy lemon garlic sauce served in fried glass noodles*

25

### **ANGUS SHORT RIBS BIBIMBAP**

*Beef short ribs, asparagus & Japanese rice served in our hot stone pot*

14

### **MIXED MUSHROOMS BIBIMBAP**

*Shiitake mushrooms, shimeji mushrooms & Japanese rice served in our hot stone pot*

12

### **PAN SEARED MA DAI**

*(Red Snapper) as per availability*

23

### **TAI – SEABREAM**

*Pan-seared boneless seabream, beef bacon & den miso*

23

## **NOODLES**

### **TENDERLOIN UDON OR YAKISOBA**

*Angus USA tenderloin, mixed vegetables, black pepper, salt & unsalted butter*

13

### **SEAFOOD UDON OR YAKISOBA**

*Scallops, shrimp, green mussels, baby squid & seabream, mixed with seasonal vegetables*

14

### **CHICKEN UDON OR YAKISOBA**

*Pan-seared chicken thighs, mixed seasonal vegetables, black pepper, salt & French butter*

12

### **CHICKEN KATSU YAKISOBA OR UDON**

*Crispy panko chicken supreme, noodles mixed with seasonal vegetables & glazed with teriyaki butter sauce*

8