



Welcome to our dream at OKKU
where L.O.V.E. goes into everything that
we do.

As you dine on award winning Japanese 'O' style
delicacies, sip on surreal concoctions and float away
to our internationally acclaimed DJ sounds.
Let go and "Become ONE" with us.

Feel free to laugh, dance, taste and above all L.O.V.E. –
you are a part of our family. Take a deep breath and relax,
you've earned it. Allow us to guide your every step through our
conceptually breathtaking experience, savouring moments of
mouth-watering flavours and textures.

Our plates are all meant
to be shared to allow you to experience a myriad of
tastes and sensations, brought to life by our award-winning
chefs, passed down through generations of culinary masters.

Look out for our Signature Dishes with the 'Θ' symbol.

We invite you to join us on our evolutionary journey as you
continue to inspire us in dreaming up new creations.

Always remember
Dreams do come true.
We are grateful to be able to share our
OKKU L.O.V.E. with you.

LOVEFOOD
LOVELIFE
LOVEOKKU™

YOUKOSO

⊖ Truffle Teriyaki Edamame (V,G,A)	55
Chili-Garlic Edamame (V)	40
Edamame Hakata sea salt (V)	35
Shishito Pepper (V,A)	49
Miso Soup (G)	30

KUSHIYAKI (2 Skewers Per Order)

⊖ Wagyu Beef and Foie Gras (G,A)	139
Asparagus (V,G,A)	49
Chicken and Tokyo Negi (G,A)	65
King Mushroom (V,G,A)	59
Seabass Kizami-Wasabi Papaya Salsa (A)	79
Yuzu Shrimp (SF)	89
⊖ Wagyu Beef Spicy Yuzu Kosho-Soy (G,A)	109

SALADS

⊖ 'O' Style HuShiHu Salad	Crispy Duck, Pomegranate, Hoisin-Amazu Dressing (G,A)	109
Sashimi Salad	Tuna, Salmon, Yellowtail, Yuzu Vinaigrette (G,A,R)	159
⊖ OKKU Salad	Crispy Quinoa, Asparagus, Apple Wakame, Ginger-Goma Dressing (V,G,N)	69
Seaweed Salad	Beetroot, Sesame Seed, Sesame-Soy Vinaigrette (V,G)	59
Spinach Goma	Sesame Seed Dressing (V,G)	59
Lobster Salad	Robata Grilled, Heirloom Tomato, Goma Dressing (G,SF,N,A)	199

GYOZAS

⊖ Lobster (G,D,SF)	109
Truffle Edamame (V,G,D,N)	85
Wagyu (G,A)	109

TEMPURA

Seasonal Vegetables (V,G)	69
Black Tiger Prawn (G,SF)	109

OYSTERS

Fresh Dibba Bay Oysters (SF,A,R)	6 Pieces	12 Pieces
	180	325

CAVIAR

Served Over Crushed Ice Accompanied by Tapioca Chips

	30g	50g	200g	250g
Osciètre Éléphant Perle Noire (R)	750	1,250	5,500	
Beluga Calvisius (R)	1,350	2,250		12,000

⊖ SIGNATURE DISH ⊖

If you have any dietary requirements or food allergies, please inform your server
All prices are in AED and Inclusive of 12.5% Service Charge, 5% VAT and 7% Municipality Fee

Consumption of raw or partially cooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness.
قد يؤدي استهلاك المنتجات الحيوانية أو البحرية أو الدواجن النيئة أو المطبوخة جزئياً مثل البيض إلى زيادة خطر الإصابة بالأمراض المنقولة عن طريق الطعام.



(V) Vegetarian
(N) Nuts
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STARTERS

COLD DISHES

Truffle Tuna Tartare (G,R) Truffle-Soy	179
⊖ Bluefin Tuna Tataki (G,SF,R) Asparagus, Cherry Tomatoes, Baby Radish, Micro Greens	145
⊖ Seabass Ceviche (G,R) Apple, Jalapeño, Spicy-Yuzu, Tapioca Chips	109
King Mushroom Tataki (V,G,A) Yuzu-Papaya Salsa, Ponzu-Soy Sauce	89
⊖ Wagyu 9+ Beef Tataki (G,D,A,R) Truffle, Pickled Onion, White Soy Teriyaki	149

HOT DISHES

⊖ Wasabi Rock Shrimp (G,SF) Masago, Spring Onion	109
⊖ 'O' Style Avocado Kazan (V,G,D,A) Asparagus, Mushrooms, Spicy Mayonnaise	89
Calamari Nanban Age (SF,G,D)	65
Wasabi Shimeji (V,G) Mushroom Tempura	79
⊖ Miso Nasu Shigiyaki (V,G,A) Aubergine, Sesame, Sweet Miso	65
Chicken Karaage (G) Ginger, Sesame, Sweet Chili-Soy	79
⊖ Crispy Rock Shrimp (G,SF,A) Mild Spicy Sweet Pepper-Soy	99
⊖ 'O' Style Hotate (G,SF) Scallop, Fig, Chive, Truffle Goma	199

TACOS

Tuna (G,R)
Sweet-Potato Shell,
Sweet-Soy
99

⊖ **Wagyu Tartare (G,A,R)**
Sweet Sesame-Soy,
Crisp Potato Shell
109

Lobster (G,SF)
Yuzu Tobiko, Wonton Shell,
Mango Shisho Salsa
155

CRISPY RICE

⊖ **Spicy Tuna (G,R)**
with Caviar (+60)
99

⊖ **Charred Tomato (V,G)**
Yuzu Miso
69

Spicy Salmon (G,R)
Yuzu Tobiko / with Caviar (+60)
99

CARPACCIO

Ginger Salmon (G,D,R)
Ginger Citrus-Soy Vinaigrette
99

Tuna & Foie Gras (G,D,R)
Sweet-Soy
159

Hotate (G,SF,A,R)
Hokkaido Scallop, Truffle Ponzu
135

⊖ **'O' Style Hamachi (G,A,R)**
Yellowtail, Yuzu Pepper,
Balsamic Ponzu
119

⊖ **Seabass (G,A,R)**
Truffle Ponzu, Salmon Roe,
Lime Caviar
115

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MAINS

MEAT AND CHICKEN

⊖ Wagyu Steak 9+ Grilled Wagyu, Black Volcanic Salt (A)	Geisha Cut (125GR)	399
	Samurai Cut (200GR)	599
⊖ Wagyu Himalayan Shioyaki		349
Cooked Table-Side on a Hot Salt Stone		
Zuke Lamb (3 Pieces) (G,A)		249
⊖ Chili-Miso Baby Chicken Yakiniku (G,A)		189
OKKU Chicken Teriyaki (G,A)		159
Ribeye Robata (G)		299
⊖ Japanese Grade A5 Wagyu Bone-In Rib of Beef	(Approximately 1.7KG)	5,750
Served with King Mushroom in Ponzu-Butter		

FISH AND SHELLFISH

⊖ Yuzu-Saikyo Miso Black Cod (G,A)		229
Spicy Suzuki Chilean Seabass, Spicy-Sweet Chili Soy (G,A)		229
Miso Salmon Teriyaki (G,A)		199
⊖ 'O' Style Dynamite Kani (G,SF) / with Caviar per Leg (+250) (R)		
Baked King Crab Leg, Masago, Spicy Mayonnaise	1 Crab leg	349
	2 Crab legs	675

VEGETARIAN

⊖ 'O' Style Risotto Wild Mushrooms, Shichimi Pepper (V,A)	129
Yasai BiBimBap Rice, Fried Egg, Vegetables, Sesame-Chili Pesto (V,G)	115
Chap Chae Glass Noodles, Shiitake Mushroom, Bell Pepper, Garlic Sesame-Soy (V,G)	129

SIDES

⊖ Truffle Chahan Truffle Fried Rice (V,G,D)	99
Steamed Rice (V)	30
Ajisai Asparagus Pepper Sauce (V,G,D)	45
Stir Fried Bok Choy Sweet Soy Butter (V,G,D,A)	45
Grilled Romanesco Broccolini, Baby Spinach, Goma Sauce (V,G)	45
Stir-Fry Wild Mushrooms Ponzu Butter (V,G,D,A)	55

Mixed Chili Trio (V) – Complimentary

Traditional Gyung Ja Sriracha Sauce, Shichimi Pepper, Fresh Sliced Red Chili Pepper

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OMAKASE PLATTER

Chef's Special Selection of Nigiri, Sashimi and Maki (R)

FOUNDER Premium – 49 pieces
1299

SIGNATURE – 35 pieces
499

CLASSIC – 24 pieces
399

NIGIRI & SASHIMI

Nigiri (2pcs)
or Sashimi (3pcs)

Uni (Sea Urchin) (R)	299
Caviar Impertinent Perle Noire* Gunkan Sushi Style (R)	199
Suzuki Kizami Yuzu (Seabass) (R)	79
Wagyu Gyu Niku* (Seared Wagyu) / with Foie Gras (+50) (G,R)	89
Maguro (Blue Fin Tuna) (R)	
Akami / Chu-Toro / O-Toro	59 / 99 / 109
Sake (Salmon) (R)	59
Taraba (Alaskan King Crab)	89
Hamachi (Yellowtail) (R)	69
Ebi (Prawn)	59
Unagi (Freshwater Eel)	49
Hotate (Scallop) (R)	79
Tamago (Egg) (V)	39
Yasai Set (Mixed Vegetables) (V,G)	69 (5pcs)

*Not available as Sashimi

MAKI & TEMAKI

⊖ SIGNATURE DISHES ⊖

'O' Style Sea Bass and Papaya Spicy King Crab (G,SF)	99
OKKU Kappa Miso (V,G)	49
'O' Style Prawn Tempura (G,SF)	79 (Temaki 50)

Wagyu Caviar Foie Gras, Caviar Impertinent Perle Noire, Mushroom, Gold Paper (G,D,R)	349
Wagyu Foie Gras, Pickled Papaya, Mushroom, Oroshi-Daikon (G,D)	149
Dynamite Hotate Scallops, King Crab (G,SF)	129
Dragon Eel, Cucumber, Avocado (G)	89
Crispy King Crab California Prawns, White Cheddar, Sweet Potato, Beetroot (D,G,SF)	79
Rainbow California Salmon, Tuna, Yellowtail, Shrimp, Eel (G,SF,R)	129
Dynamite Black Cod King Crab, Avocado, Corn, Mushroom, Asparagus (G,SF)	119
Salmon and Avocado (R)	69 (Temaki 45)
Soft Shell Crab (G,SF)	89 (Temaki 50)
California King Crab Roll (Standard or Spicy) (SF)	89 (Temaki 55)
Tuna or Salmon (Standard or Spicy) (R)	79 (Temaki 50)

VEGETARIAN MAKI

Cucumber (V)	39
Spicy Vegetable Tempura (V)	59
Avocado (V)	45
Yasai Mori Maki Fresh Vegetables, Crispy Quinoa, Goma Dressing (V,G)	59

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