EXTRAVAGANT OMAKASE Sushi



3 Hrs | Sollis Tour

Sunseeker Superyacht Experience

Experience the ultimate luxury adventure aboard our exclusive tri-deck Sunseeker superyacht. t's a seamless blend of world-class hospitality, breathtaking entertainment, and exquisite gastronomy

Departure Time

16:00 - 19:00 **AED 995**

Departure point VIP Superyacht Entrance Bar Du Port, Dubai Harbour

* *Includes Zen-Med Gastronomy + Sushi Menu*

- Price includes 5% VAT
- Subject to adverse weather / Sea conditions we may change course for your safety

Highlights

- Live DJ & Saxophonist
- Signature Cocktails
- Zen-Med Gastronomy
- Extravagant Omakase Sushi
- Free Flowing Bubbly
- Top-Shelf Premium Beverages
- Swimming Pool
- Towels & Slippers



ZEN - MED GASTRONOMY



LIVE SUSHI EXPERIENCE



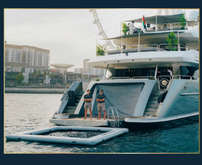
SIGNATURE COCKTAILS



FREE FLOWING BUBBLY



PREMIUM BEVERAGES



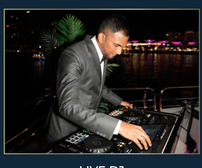
SWIMMING



DEDICATED STEW



LIVE SAXOPHONIST



LIVE DJ

ZEN- MED CUISINE & OMAKASE SUSHI

NON VEG

●● Executive Miso-Glazed Grilled Black Cod
Alaska Black Cod marinated for 24hrs in miso, mirin and sake, grilled and wrapped with Japanese hoba leaves served with our homemade edamame shiso purée.

●●● Pistachio-Miso Wagyu Short Ribs
Slow-braised short ribs served with our own luxurious pistachio-miso sauce

●● Yakitori Chicken with Green Papaya Salsa
Juicy grilled chicken skewers glazed with Japanese tare sauce and green papaya salsa on the side

●●●● Wagyu Slider Buns
Mini wagyu beef patties served in soft buns with tonkatsu sauce

● Potato Croquettes
Golden and crispy on the outside, soft and creamy on the inside, these potato croquettes are filled with mashed potatoes, and herbs, fried to perfection for a satisfying crunch.

●●● Alaskan Lobster Gyoza
With ponzu da-dai sauce

●●●● Goehujang Glazed Chicken
Crispy chicken coated in a spicy-sweet Korean chili glaze

VEG

Grilled Miso Cauliflower ●
Tender cauliflower grilled and coated with a savory miso glaze for a smoky umami flavor.

Panko Fry Tofu ●●
White tofu coated with Japanese panko and parsley served with Truffle mashed potatoes and bell pepper sauce.

Kagayki ●●
Think cut mixture of sweet potatoes, white onions and parsley. Lightly battered dough, Teriyaki and spicy mayo sauce.

Potato Croquettes ●●
Crispy, chewy mashed potato bites coated in breadcrumbs and fried until golden.

Baby Eggplant Tempura ●●
Crispy on the outside and tender on the inside, these baby eggplants are lightly battered and fried to perfection.

Vegetarian Gyoza ●●●
Mince cabbage, chives, onion,mushrooms wrapped in gyoza wrapper served with ponzu dadai

Vegetable Bao Bun ●●●
Served with vegetable patty and tonkatsu sauce

Cheese Cake
Plain | Matcha

SUSHI

Alaskan Salmon Aburi Maki ●●●●
Sushi rice, nori, panko tempura shrimp,cucumber, Kani, top with thin slices of torch salmon and truffle ponzu mayo and orange tobiko.

Executive Wagyu Maki ●●●●
Sushi rice, piquillo pepper, grilled asparagus, cucumber, cream cheese, top with sliced Wagyu aburi, tonkatsu sauce, fried leeks.

Spicy Tuna Maki ●●●
Sushi rice, avocado, cucumber, tempura kani, furikake, black sesame, top with spicy tuna tartar and green tobiko

Green Garden Vegetarian Maki ●○
Asparagus, spinach, cucumber, piquillo pepper, top with sliced avocado, Peruvian sauce and honey glazed sauce.

Unagi and Avocado Maki ●●●
Cucumber, tempura shrimp, chuka wakame, top with sliced avocado, unagi, teriyaki sauce and masago arare.

Classic California Maki ●●●
Sushi rice,cucumber, avocado, tempura kani, ponzu mayo and orange tobiko.

Tempura Ararat Maki ●●●●●
Shrimp Tempura, cucumber , sushi rice Masago Arare and teriyaki sauce

Vegetable Futo Maki ●●
Sushi rice, cucumber, avocado, piquillio pepper, asparagus, spinach, quinoa, gomadare sauce

Kunafa Tempura Maki ●●●●
Sushi rice, kunafa tempura, cream cheese, roasted mixed sesame, teriyaki sauce.

Nigiri Selection (Upon request)
Salmon | Tuna | Ebi | Wagyu

Beef / Dairy / Fish / Nuts / Sesame Seeds / Shellfish / Soy / Wheat / Veg

