



IZAKAYA / BAR / DUBAI



At Virgin Izakaya, we redefine the Japanese dining experience, offering a menu where tradition and bold come together seamlessly in our share-style setting. Drawing inspiration from the izakaya tradition, our restaurant recreates the vibrant energy and conviviality of these informal gathering spots, providing a welcoming environment for guests to share delicious food and drinks with friends. In Japanese, 'izakaya' translates to 'stay sake shop,' reflecting their origins as places to relax and socialize over drinks.

These are just some of our avant-garde choices on our menu, from sashimi that dares to be different, robata grills that fan the flames of culinary excellence, and kushiyaki that challenges every preconception. Our bar sets the stage for an evening of unrivaled taste adventures, with a cast of wines, cocktails, and sake that steal the show.

So, give in to an experience that boldly defies convention, and dive into a menu where flavors speak for themselves.



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EBI (SH) Rice, ebi shrimp, dashi sauce, wasabi	65
EEL Rice, eel, dashi sauce, wasabi	65
SALMON Rice, wasabi, salmon, dashi	55
SALMON, TUNA & BLACK CAVIAR Rice, salmon, tuna, black caviar, wasabi	80
TUNA NEW STYLE (SH) Rice, tuna, dashi sauce, nori, chives, wasabi, seaweed salad, sesame kimchi	75
BLUEFIN TUNA Rice, tuna, dashi sauce, wasabi	75
SCALLOP (SH) Rice, scallop, dashi sauce, wasabi	70
YELLOWTAIL Rice, yellowtail, dashi sauce, wasabi	60
SCALLOP & TRUFFLE (SH) Rice, scallop, black truffle, wasabi	80
WAGYU & BLACK CAVIAR Rice, Wagyu, black caviar, dashi sauce, wasabi	95

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Served with ponzu sauce and spring onions

SALMON	60
BLUEFIN TUNA	75
SCALLOP (SH)	75
YELLOWTAIL	65

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SALMON (S) Nori, salmon, rice, Japanese mayonnaise, chives, sriracha	60
BLUEFIN TUNA (S) Nori, rice, bluefin tuna, chives, Japanese mayonnaise, sesame kimchi, sriracha	75
SCALLOP (SH, S) Nori, rice, scallop, chives, sesame kimchi, Japanese mayonnaise	75
YELLOWTAIL (S) Nori, rice, yellowtail, chives, sesame kimchi, olive oil, salt	65
CRAB (SH, S) Nori, rice, crab, chives, salt	80
WAGYU (S) Nori, rice, Wagyu, chives, sesame kimchi, ginger aioli	90

CHEF'S SUSHI PLATTER

12-piece selection of signature sushi, sashimi and rolls	260
18-piece selection of signature sushi, sashimi and rolls	420

(S) - SESAME, (V) - VEGETARIAN, (SH) - SHELLFISH, (A) - ALCOHOL, (N) - NUTS, (GF) - GLUTEN FREE

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND MAY CONTAIN ALLERGENS. WE STRIVE FOR OPTIMAL FRESHNESS AND QUALITY, WITH OCCASIONAL SUBSTITUTIONS. PLEASE INFORM YOUR WAITER OF ANY DIETARY NEEDS. SHARED DISHES ARE SERVED AS PREPARED. ALL PRICES INCLUDE A 7% MUNICIPALITY FEE AND 5% VAT.

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AVOCADO (V, S) Nori, rice, avocado, wasabi, sesame kimchi	50
CUCUMBER (V, S) Nori, rice, cucumber	50
SALMON (S) Nori, rice, salmon, wasabi, sesame kimchi	60
BLUEFIN TUNA (S) Nori, rice, tuna, wasabi, sesame kimchi	75
SCALLOP (SH, S) Nori, rice, scallop, wasabi, sesame kimchi	70
EEL (S) Nori, rice, eel, wasabi, sesame kimchi	65
CRAB (SH,S) Nori, rice crab, wasabi, sesame kimchi	85
YELLOWTAIL (S) Nori, rice, yellowtail, wasabi, sesame kimchi	65

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YELLOWTAIL, SALMON AND OCTOPUS CEVICHE (SH) Yellowtail, salmon and octopus, aji amarillo sauce, red onion, crispy corn, avocado, micro greens	120
SALMON TIRADITO (S) Salmon, orange fillet, truffle ceviche sauce, shiso leaves, togarashi	75
YELLOWTAIL TRUFFLE Yellowtail, yuzu truffle sauce, black truffle	120
SALMON (S) Salmon, ponzu sauce, sesame seeds, spring onions, tomato pulp, togarashi	80
SALMON & TUNA (S) Salmon, tuna, ponzu sauce, sesame seeds, spring onions, tomato pulp, togarashi	110
BLUEFIN TUNA (S) Tuna, ponzu sauce, sesame seeds, spring onions, tomato pulp, togarashi	110
YELLOWTAIL (S) Yellowtail, ponzu sauce, sesame seeds, spring onions, tomato pulp	95
BEEF (S, SH) Beef, ponzu sauce, sesame seeds, spring onions, spicy marinated ginger	100

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CUCUMBER, CRAB & BLACK CAVIAR (SH) Cucumber, crab meat, black caviar, ginger aioli	160
CRAB TACOS (SH, TS) Crispy tacos, crab meat, ginger aioli, guacamole, tomato pulp, cilantro	90
TUNA TACOS (S) Crispy tacos, bluefin tuna, guacamole, sesame seeds, cilantro, ginger aioli	80
CRISPY TUNA & TRUFFLE DRESSING (S) Crispy dough, truffle aioli, guacamole, tuna tartare, chives, nori strips, sesame seeds, furikake spices	95
CRISPY SALMON & TRUFFLE DRESSING (S) Crispy dough, truffle aioli, guacamole, salmon tartare, chives, nori strips, sesame seeds, furikake spices	90
CRISPY NORI SALMON & BLACK CAVIAR (S) Fried tempura nori, salmon, black caviar, aioli sauce, avocado	105
BRIOCHE CRAB (SH) Brioche topped with crab, fresh truffle, aioli sauce, bottarga (salted and cured fish roe)	140

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SALMON & RED CAVIAR (S) 80
Torch ed raw salmon, red caviar, nori, sesame kimchi, spring onions, steamed rice

BLUEFIN TUNA & BLACK CAVIAR (S) 135
Raw tuna lightly seasoned with ginger aioli, sesame kimchi, spring onions, steamed rice

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GREEN SALAD (S, V) 70
Mache lettuce, baby spinach, avocado, sesame seeds

CRAB SALAD (S, SH) 105
Crab, mache lettuce, baby spinach, avocado, sesame seeds

SEAWEED SALAD (S, N) 70
Seaweed mix-based salad, green apples, roasted cashews, sesame kimchi, sesame dressing

DUCK SALAD (N) 95
Baby spinach, mache lettuce, green apple, panko-crusted duck confit, hoisin sauce, cashew nuts, leek chips

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MISO SOUP (S) 80
Miso broth served with seaweed, mushrooms, tofu cheese, sesame seeds, chives

ADD CRAB (SH, S) 30

ADD RAMEN (S) 10

TOM YUM (SH) 110
Coconut milk, tom yum paste, lemongrass, lime leaves, coriander, galangal root, shrimp, red snapper, oyster mushroom, cherry tomatoes, rice

SALMON RAMEN (S) 90
Beef broth, salmon torch ed in teriyaki sauce, mirin, hondashi soup stock, ramen noodles, marinated eggs, bok choy, daikon, sesame seeds

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EDAMAME 45
Soy beans with sea salt

SPICY EDAMAME 55
Soy beans drizzled with spicy Japanese sauce

SHRIMP POPCORN (SH, S) 80
Batter-fried shrimp, avocado tartare, chives, pickled onions

SHRIMP DUMPLINGS (SH, S) 60
Silky wheat dough dumplings, minced tiger shrimp, warm ponzu sauce, crispy nori, ginger

CRAB & SHRIMP SPRING ROLLS (SH, S) 80
Shrimp, crab, rice noodles, plum sauce

CARAMELIZED MISO EGGPLANT (S, V) 70
Open fire-baked eggplant caramelized with miso, ginger aioli sauce, spring onions

BEEF GYOZA (S) 90
Beef dumplings, gyoza sauce, kimchi sauce, green oil

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SHRIMP & AVOCADO (SH, S) Roti, shrimp, avocado, cucumber, chives, sesame seeds, kimchi, tomato-curry sauce, eel sauce	80
DUCK (S) Roti, duck confit, hoisin-tomato sauce, ginger ailoli, cucumber, sesame kimchi, chives	90
OCTOPUS (SH, S) Roti, tomato sauce, octopus, eel sauce, sesame seeds, chives	110

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ROBATA VEGETABLES (V, SH) Open fire-baked shiitake mushrooms, asparagus, Padrón peppers, eggplant, teriyaki sauce	75
BLUEFIN TUNA STEAK / 100 G (S) Bluefin tuna steak, ponzu sauce	105
WAGYU STEAK / 200 G Striploin with signature sauce	265
SALMON RICE CAKE (S, SH) Grilled salmon, rice cake, pickled cucumbers, spring onions, togarashi spices, hollandaise sauce	110
MISO COD Black cod, shichimi cucumber	210

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TRUFFLE DUCK (S) Duck breast, sweet potato purée, pickled cucumbers, truffle sauce	200
CHICKEN FRIED RICE (S) Grilled chicken breast, egg, rice, sesame seeds, spring onions, onion chips, eel sauce, soy sauce	95
SEAFOOD FRIED RICE (SH, S) Rice, egg, squid, shrimp, scallops, spring onions, sesame seeds, onion chips, furikake	105
BEEF UDON (S, SH) Handmade udon noodles, spiced beef, shiitake mushrooms, red bell pepper, spring onions, sesame, eel sauce, soy sauce	100
TENDERLOIN CHIMICHURRI Steak tenderloin, chimichurri sauce (cilantro, parsley, olive oil, lemon)	220
BABY CHICKEN Aji panca-marinated boneless chicken baked in oven, aji amarillo-aji panca sauce	140

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CHICKEN & JAPANESE MUSTARD (SH) Chicken thigh skewers, wasabi sauce	70
OCTOPUS (S, HS) Octopus skewers grilled in garlic-sesame sauce, tomato pulp, pickled cucumbers, yogurt	120

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EGG FRIED RICE (S) Rice, egg, spring onions, crispy onions, sesame seeds	65
STEAMED RICE (V, GF)	30
TRUFFLED POTATOES Chives, truffle paste, truffle aioli	45

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