



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 '⊖' 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)	55
Chili-Garlic Edamame (V)	40
Edamame, Hakata Sea Salt (V)	35
Shishito Pepper (V)	49
Miso Soup	30

## KUSHIYAKI (2 Skewers Per Order)

⊖ Wagyu Beef and Foie Gras (G)	159
Asparagus (V)	49
Chicken and Tokyo Negi (G)	59
King Mushroom (V)	59
Seabass, Kizami-Wasabi Papaya Salsa	79
Yuzu Shrimp (SF)	89
⊖ Wagyu 9+, Spicy Yuzu Kosho-Soy (G)	199

## SALADS

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

## GYOZAS

⊖ Lobster (G,SF)	99
Truffle Edamame (V,G,D,N)	79
Wagyu (G)	109

## TEMPURA

Seasonal Vegetables (V,G)	69
Black Tiger Prawn (G,SF)	99

## TACOS

**Tuna Taco (G)**  
Sweet-Potato Shell,  
Sweet-Soy  
99

⊖ **Wagyu Tartare Taco (G)**  
Sweet Sesame-Soy, Crisp  
Potato Shell  
119

**Lobster Taco (G,SF)**  
Cooked Lobster, Yuzo Tobiko,  
Mango Shisho Salsa, Wonton Shell  
155

## OYSTERS

<b>Oysters Royale #2 - France (SF)</b>	<b>6 Pieces</b>	<b>12 Pieces</b>
	240	440

## CAVIAR

Served Over Crushed Ice Accompanied by Tapioca Chips

	<b>30g</b>	<b>50g</b>	<b>200g</b>	<b>250g</b>
<b>Osciètre Éléphant Perle Noire</b>	750	1,250	5,500	
<b>Beluga Calvisius</b>	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



(V) Vegetarian  
(N) Nuts  
(SF) Shellfish  
(G) Gluten  
(D) Dairy

# STARTERS

## ⊖ SIGNATURE DISHES ⊖

<b>Charred Tomato 'O' Style Crispy Rice</b> Yuzu Miso (G,V)	69
<b>Spicy Tuna Crispy Rice</b> / with Caviar (+60) (G)	99
<b>'O' Style Hamachi Carpaccio</b> Yellowtail, Yuzu Pepper, Balsamic Ponzu (G)	109
<b>Miso Nasu Shigiyaki</b> Aubergine, Sesame, Sweet Miso (V,G)	59
<b>Seabass Ceviche</b> Apple, Jalapeño, Spicy-Yuzu, Tapioca Chips (G)	109
<b>Wasabi Rock Shrimp</b> Masago, Spring Onion (G,SF)	109
<b>'O' Style Avocado Kazan</b> Asparagus, Mushrooms, Spicy Mayonnaise (V,D)	89
<b>Crispy Rock Shrimp</b> Mild Spicy Sweet Pepper-Soy (G,SF)	109
<b>'O' Style Hotate</b> Scallop, Fig, Chive, Truffle Goma (G,SF)	199

<b>Sujiko Usuzukuri (SF)</b> Assorted Sashimi, Yuzu-Vinaigrette	179
<b>Ginger Salmon Sashimi (D,G)</b> Ginger Citrus-Soy Vinaigrette	89
<b>Calamari Nanban Age (SF,G,D)</b>	59
<b>Wasabi Shimeji (G,V)</b> Mushroom Tempura	79
<b>Aka-Yuzu Miso Black Cod (G)</b> Baby Gem Lettuce, Lime Caviar	155
<b>Tuna &amp; Foie Gras Carpaccio (G)</b> Sweet-Soy	159

<b>Truffle Tuna Tartare (G)</b> Truffle-Soy	169
<b>King Mushroom Tataki (G,V)</b> Yuzu-Papaya Salsa, Ponzu-Soy Sauce	89
<b>Chicken Karaage (G)</b> Ginger, Sesame, Sweet Chili-Soy	79
<b>Wagyu Beef Tataki (G)</b> Truffle Ponzu	119
<b>Spicy Salmon Crispy Rice (G)</b> Yuzu Tobiko / with Caviar (+60)	99
<b>Hotate Carpaccio (G,SF)</b> Hokkaido Scallop, Charred Orange, Lava Salt, Truffle Ponzu	119

## OMAKASE – Chef's Special Selection of Nigiri, Sashimi and Maki

<b>OKKU Platter</b> – 5 Sashimi, 5 Nigiri and 2 Maki	699
<b>Signature Platter</b> – 3 Sashimi, 3 Nigiri and 1 Maki	499
<b>Sakura</b> – 5 Sashimi	299
<b>Edo-Mae</b> – 5 Nigiri	299

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# MAINS

## MEAT

- ⊖ **Wagyu Himalayan Shioyaki**  
Wagyu 9+, Cooked Table-Side on a Hot Salt Stone, Rocket, Spring Onion and Garlic 475
- ⊖ **Wagyu Steak** Grilled Wagyu 9+, Black Volcanic Salt Geisha Cut (125GR) 399  
Samurai Cut (200GR) 750
- Zuke Lamb** (3 Pieces) (G) 249
- Ribeye Robata** Caramelized Onion, Wafu Glaze (G) 299
- ⊖ **Japanese Grade A5 Wagyu Bone-In Rib of Beef** (Approximately 1.7KG)  
King Mushroom in Ponzu-Butter, Salsa Verde, Black Volcanic Salt 5,500
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## FISH AND SHELLFISH

- ⊖ **Yuzu-Saikyo Miso Black Cod** (G) 189
- Spicy Suzuki** Chilean Seabass, Coriander, Red Chili, Spicy-Sweet Chili Soy (G) 229
- Miso Salmon Teriyaki** (G) 179
- ⊖ **'O' Style Dynamite Kani** (SF) / with Caviar per Leg (+250)
- Baked King Crab Leg, Masago, Spicy Mayonnaise 1 Crab leg 349  
2 Crab legs 649
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## CHICKEN AND VEGETARIAN

- ⊖ **Chili-Miso Baby Chicken Yakiniku** (G) 179
- OKKU Chicken Teriyaki** (G) 149
- Yasai BiBimBap** (V) 115
- Rice, Sesame-Soy Spinach, Carrot, Courgette, Fried Egg, Sesame-Chili Pesto
- Chap Chae** Glass Noodles, Shiitake Mushroom, Bell Pepper, Garlic Sesame-Soy (V) 129
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## SIDES

- ⊖ **Truffle Chahan** Truffle Fried Rice, Garlic, Zen Mai, Chives, Black Sesame Seed (V,D) 99
- Steamed Rice** (V) 25
- Ajisai Asparagus** Grilled Asparagus, Celery, Pepper Sauce (V,G,D) 45
- Stir Fried Bok Choy** Lotus Root, Edamame, Sweet Soy Butter Sauce (V,G,D) 45
- Grilled Romanesco** Broccolini, Baby Spinach, Goma Sauce (V,G) 45
- Stir-Fry Wild Mushrooms** Ponzu Butter (V,G,D) 59

### Mixed Chili Trio (V) – Complimentary

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

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## NIGIRI & SASHIMI

	Nigiri (2pcs)	Sashimi (3pcs)
<b>Uni</b> (Sea Urchin)	299	150 (Per Piece)
<b>Caviar Impertinent Perle Noire</b> Gunkan Sushi Style	199	
<b>Suzuki</b> Kizami Yuzu (Seabass)	79	
<b>Wagyu Gyu Niku</b> (Seared Wagyu) / with Foie Gras (+50)	89	
<b>Maguro</b> (Blue Fin Tuna)		
Akami	59	89
Chu-Toro	89	129
O-Toro	119	159
<b>Sake</b> (Salmon)	49	59
<b>Taraba</b> (Alaskan King Crab)	89	109
<b>Hamachi</b> (Yellowtail)	69	89
<b>Ebi</b> (Prawn)	69	79
<b>Unagi</b> (Freshwater Eel)	49	69
<b>Tako</b> (Octopus)	49	59
<b>Hotate</b> (Scallop)	79	99
<b>Tamago</b> (Egg) (V)	39	49
<b>Yasai Set</b> (Mixed Vegetables) (V)	69 (5pcs)	

## MAKI & TEMAKI

### ⊖ SIGNATURE DISHES ⊖

<b>'O' Style Sea Bass and Papaya</b> Spicy King Crab, Bell Pepper Aioli (SF)	99
<b>OKKU Kappa Miso</b> Carrot, Asparagus, Cucumber, Avocado, Chive (V,G)	49
<b>'O' Style Prawn Tempura</b> Tobiko, Avocado, Spicy Sweet-Soy (G,SF)	79 (Temaki 50)
<b>Wagyu Caviar</b> Foie Gras, Caviar Impertinent Perle Noire, Mushroom, Gold Paper (G)	349
<b>Wagyu</b> Foie Gras, Pickled Papaya, Mushroom, Oroshi-Daikon (G)	149
<b>Cucumber</b> (V)	39
<b>Avocado</b> (V)	45
<b>Spicy Vegetable Tempura</b> (V,G)	59
<b>Dynamite Hotate</b> Scallops, King Crab (G,SF)	129
<b>Dragon</b> Eel, Cucumber, Avocado (G)	89
<b>Crispy King Crab California</b> Prawns, White Cheddar, Sweet Potato, Beetroot (D,G,SF)	79
<b>Rainbow California</b> Salmon, Tuna, Yellowtail, Shrimp, Eel (G,SF)	129
<b>Dynamite Black Cod</b> King Crab, Avocado, Corn, Mushroom, Asparagus (G,SF)	119
<b>Spicy Tuna Ebi Tempura</b> Cucumber, Avocado, Tobiko, Sweet Chili (G,SF)	99
<b>Yasai Mori</b> Fresh Vegetables, Crispy Quinoa, Goma Dressing (V,G)	59
<b>Salmon and Avocado</b>	69 (Temaki 45)
<b>Toro</b>	109 (Temaki 65)
<b>Soft Shell Crab</b> (G,SF)	89 (Temaki 55)
<b>California King Crab Roll</b> (Standard or Spicy) (SF)	99 (Temaki 60)
<b>Salmon and Toro</b>	99 (Temaki 60)
<b>Spicy Maguro or Spicy Salmon</b>	89 (Temaki 55)

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