



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.

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

Take flight as you experience iconic, signature items; inspired
by timeless techniques, brought to life by our award-winning
chefs, passed down through generations of culinary masters.

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

Always remember and never forget –
dreams do come true.
We are grateful to be able to share our
OKKU L.O.V.E. with you.

LOVEFOOD
LOVELIFE
LOVEOKKU™

OYSTERS

Oysters Royale #2 - France (SF)	6 Pieces	12 Pieces
	160	300

CAVIAR

Served Over Crushed Ice Accompanied by Tapioca Chips

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

YOUKOSO

Miso Soup	25
Shishito Pepper (V)	39
Edamame, Hakata Sea Salt (V)	35
Chili-Garlic Edamame (V)	40

⊖ SIGNATURE DISH ⊖	
Truffle Teriyaki Edamame (V)	45

KUSHIYAKI (2 Skewers Per Order)

⊖ SIGNATURE DISHES ⊖	
Wagyu Beef and Foie Gras (G)	139
Wagyu 9+, Spicy Yuzu Kosho-Soy (G)	119

Asparagus (V)	49
Chicken and Tokyo Negi (G)	59
King Mushroom (V)	59
Seabass, Kizami-Wasabi Papaya Salsa	79
Yuzu Shrimp (SF)	89

SALADS

⊖ SIGNATURE DISHES ⊖	
OKKU Salad, Crispy Quinoa, Asparagus, Apple Wakame, Ginger-Goma Dressing (V)	69
'O' Style HuShiHu Salad, Crispy Duck, Pomegranate, Hoisin-Amazu Dressing (G)	109

Seaweed Salad, Beetroot, Sesame Seed, Sesame-Soy Vinaigrette (V)	59
Spinach Goma, Sesame Seed Dressing (V)	69
Sashimi Salad, Tuna, Salmon, Yellowtail, Yuzu Vinaigrette (G)	159
Lobster Salad, Wafu-Soy Vinaigrette (G, SF)	199
Kani Salad, King Crab, Yuzu-Goma Dressing (SF, G, N)	159

TEMPURA

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



SMALL PLATES

⊖ SIGNATURE DISHES ⊖

Charred Tomato Crispy 'O' Style Rice Cake , Yuzu Miso (G, V)	69
Spicy Tuna Crispy Rice / with Caviar (+60) (G)	99
'O' Style Hamachi Carpaccio , Yuzu Pepper, Balsamic Ponzu (G)	109
Miso Nasu Shigiyaki , Aubergine, Sesame, Sweet Miso (V)	59
'O' Style Avocado Kazan , Asparagus, Mushrooms, Spicy Mayonnaise (V, D)	89
Wasabi Rock Shrimp , Masago, Spring Onion (G, SF)	109
Seabass Ceviche , Apple, Jalapeño, Spicy-Yuzu, Tapioca Chips (G)	99
Crispy Rock Shrimp , Mild Spicy Sweet Pepper-Soy (G, SF)	109
'O' Style Hotate , Scallop, Fig, Chive, Truffle Goma (G, SF)	169

Sujiko Usuzukuri (SF) Assorted Sashimi, Yuzu-Vinaigrette	179	Wagyu Tartare Taco (G) Sweet Sesame-Soy, Crisp Potato Shell	119
Salmon Sashimi (D, G) Ginger Citrus-Soy Vinaigrette	99	Calamari Nanban Age (SF, G, D)	59
Truffle Tuna Tartare (G) Truffle-Soy	139	Tuna & Foie Gras Carpaccio (G) Sweet-Soy	149
Hamachi Tartare Truffle Grilled Rice (G) Spicy Mayonnaise	99	King Mushroom Tataki (G, V) Yuzu-Papaya Salsa, Ponzu-Soy Sauce	89
Tuna Taco (G) Sweet-Soy, Sweet-Potato Shell	99	Chicken Karaage (G) Ginger, Sesame, Sweet Chili-Soy	79
Spicy Salmon (G) Crispy Rice, Yuzu Tobiko/ with Caviar (+60)	99	Wasabi Shimeji (G, V) Mushroom Tempura	79
Aka-Yuzu Miso Black Cod (G) Lime Caviar	99	Wagyu Beef Tataki (G) Truffle Ponzu	119

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



LARGE PLATES

⊖ SIGNATURE DISHES ⊖

Wagyu Himalayan Shioyaki (200GR) Wagyu 9+, Cooked Table-Side on a Hot Himalayan Salt Stone, Rocket, Spring Onion and Garlic Scape	425
Wagyu Steak , Grilled Wagyu 9+, Wasabi Ponzu, Salsa Verde, Black Volcanic Salt Geisha Cut (125GR) 399 Samurai Cut (200GR) 750	
Yuzu-Saikyo Miso Black Cod (G)	149
Chili-Miso Baby Chicken Yakiniku (G)	169
Japanese Grade A5 Wagyu Bone-In Rib of Beef (Approximately 1.7KG) King Mushroom in Ponzu-Butter, Salsa Verde, Black Volcanic Salt	4,500
'O' Style Dynamite Kani (SF) Baked King Crab Leg, Masago, Spicy Mayonnaise	1 Piece 299 2 Pieces 549

Seabass Mushiyaki, Garlic Sesame-Soy Vinegar (G) 199

Spicy Suzuki, Chilean Seabass, Coriander, Red Chili, Spicy-Sweet Chili Soy (G) 209

OKKU Chicken Teriyaki (G) 149

Zuke Lamb (3 Pieces) (G) 229

Yasai BiBimBap (V)
Rice, Sesame-Soy Spinach, Carrot, Courgette, Fried Egg, Sesame-Chili Pesto 105

Chap Chae, Glass Noodles, Shiitake Mushroom, Bell Pepper, Garlic Sesame-Soy (V) 109

Grilled Miso Short Rib, Carrot-Papaya Pickle (G) 329

Miso Salmon Teriyaki (G) 159

Ribeye Robata, Caramelized Onion, Wafu Glaze (G) 299

SIDE DISHES

⊖ SIGNATURE DISH ⊖

Truffle Chahan, Truffle Fried Rice, Garlic, Zen Mai, Chives, Black Sesame Seed (V) 89

Steamed Rice (V) 15

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



NIGIRI & SASHIMI

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

OMAKASE – Chef's Special Selection

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

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

MAKI

⊖ SIGNATURE DISHES ⊖

'O' Style Sea Bass and Papaya (SF) Spicy King Crab, Seabass, Soy Paper, Bell Pepper Aioli, Sweet-Soy, Papaya Salsa	89
OKKU Kappa Miso , Carrot, Asparagus, Cucumber, Avocado, Chive, Ume-Miso (V)	59
Salmon Kazan , California Maki, Baked Spicy Salmon, Chives (G, SF)	79

Wagyu Caviar

Foie Gras, Caviar Impertinent Perle Noire, Pickled Papaya, Mushroom, Gold Paper 349

Wagyu, Foie Gras, Pickled Papaya, Mushroom, Oroshi-Daikon 149

Cucumber (V) 39

Avocado (V) 45

Spicy Vegetable Tempura (V, G) 59

Dynamite Hotate, Scallops, King Crab, Masago **(G, SF)** 119

Dragon, Eel, Cucumber, Avocado, Bonito Pickled Papaya, Sweet-Soy **(G)** 89

Crispy King Crab California (D, G, SF)
Prawns, White Cheddar, Avocado, Sweet Potato, Beetroot 79

Rainbow California, Salmon, Tuna, Yellowtail, Shrimp, Freshwater Eel **(G, SF)** 99

Hamachi Tataki, California Maki, Seared Yellowtail, Yuzu-Kosho **(G, SF)** 79

Dynamite Black Cod, King Crab, Avocado, Corn, Mushroom, Asparagus **(G, SF)** 119

MAKI & TEMAKI

⊖ SIGNATURE DISH ⊖

'O' Style Prawn Tempura (G, SF) Cucumber, Tobiko, Avocado, Spicy Sweet-Soy, Sriracha	79 (Temaki 50)
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Salmon and Avocado 69 (Temaki 45)

Toro 99 (Temaki 65)

Soft Shell Crab (G, SF) 79 (Temaki 50)

California King Crab Roll (Standard or Spicy) **(SF)** 79 (Temaki 50)

Salmon and Toro 89 (Temaki 60)

Spicy Maguro or Sake 79 (Temaki 50)

