



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)	35
Edamame Hakata sea salt (V)	30
Shishito Pepper (V)	49
Miso Soup (G)	30

KUSHIYAKI (2 Skewers Per Order)

⊖ Wagyu Beef and Foie Gras (G)	129
Asparagus (V,G)	49
Chicken and Tokyo Negi (G)	65
King Mushroom (V,G)	59
Seabass Kizami-Wasabi Papaya Salsa	79
Yuzu Shrimp (SF)	89
⊖ Wagyu Beef Spicy Yuzu Kosho-Soy (G)	99

SALADS

⊖ 'O' Style HuShiHu Salad Crispy Duck, Pomegranate, Hoisin-Amazu Dressing (G)	99
Sashimi Salad Tuna, Salmon, Yellowtail, Yuzu Vinaigrette (G)	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)	199

GYOZAS

⊖ Lobster (G,D,SF)	99
Truffle Edamame (V,G,D,N)	85
Wagyu (G)	99

TEMPURA

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

OYSTERS

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

CAVIAR

Served Over Crushed Ice Accompanied by Tapioca Chips

	30g	50g	200g	250g
Osciètre Élegant Perle Noire	750	1,250	5,500	
Beluga Calvisius	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

COLD DISHES

Truffle Tuna Tartare (G) Truffle-Soy	179
⊖ Bluefin Tuna Tataki (G,SF) Asparagus, Cherry Tomatoes, Baby Radish, Micro Greens	145
⊖ Seabass Ceviche (G) Apple, Jalapeño, Spicy-Yuzu, Tapioca Chips	99
King Mushroom Tataki (V,G) Yuzu-Papaya Salsa, Ponzu-Soy Sauce	89
Sujiko Usuzukuri (SF) Assorted Sashimi, Yuzu-Vinaigrette	179
⊖ Wagyu 9+ Beef Tataki (G,D) Truffle, Pickled Onion, White Soy Teriyaki	145

HOT DISHES

⊖ Wasabi Rock Shrimp (G,SF) Masago, Spring Onion	99
⊖ 'O' Style Avocado Kazan (V,G,D) Asparagus, Mushrooms, Spicy Mayonnaise	89
Calamari Nanban Age (SF,G,D)	59
Wasabi Shimeji (V,G) Mushroom Tempura	79
⊖ Miso Nasu Shigiyaki (V,G) Aubergine, Sesame, Sweet Miso	59
Chicken Karaage (G) Ginger, Sesame, Sweet Chili-Soy	79
⊖ Crispy Rock Shrimp (G,SF) Mild Spicy Sweet Pepper-Soy	99
⊖ 'O' Style Hotate (G,SF) Scallop, Fig, Chive, Truffle Goma	199

TACOS

Tuna (G) Sweet-Potato Shell, Sweet-Soy 99	⊖ Wagyu Tartare (G) Sweet Sesame-Soy, Crisp Potato Shell 99	Lobster (G,SF) Yuzu Tobiko, Wonton Shell, Mango Shisho Salsa 155
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CRISPY RICE

⊖ Spicy Tuna (G) with Caviar (+60) 99	⊖ Charred Tomato (V,G) Yuzu Miso 69	Spicy Salmon (G) Yuzu Tobiko / with Caviar (+60) 99
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CARPACCIO

Ginger Salmon (G,D) Ginger Citrus-Soy Vinaigrette 99	Tuna & Foie Gras (G,D) Sweet-Soy 159	Hotate (G,SF) Hokkaido Scallop, Truffle Ponzu 125
⊖ 'O' Style Hamachi (G) Yellowtail, Yuzu Pepper, Balsamic Ponzu 119	⊖ Seabass (G) Truffle Ponzu, Salmon Roe, Lime Caviar 115	

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MAINS

MEAT AND CHICKEN

- ⊖ **Wagyu Steak 9+** Grilled Wagyu, Black Volcanic Salt Geisha Cut (125GR) 399
Samurai Cut (200GR) 599
- ⊖ **Wagyu Himalayan Shioyaki** 299
Cooked Table-Side on a Hot Salt Stone
- Zuke Lamb** (3 Pieces) (G) 249
- ⊖ **Chili-Miso Baby Chicken Yakiniku** (G) 179
- OKKU Chicken Teriyaki** (G) 149
- 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
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FISH AND SHELLFISH

- ⊖ **Yuzu-Saikyo Miso Black Cod** (G) 199
- Spicy Suzuki** Chilean Seabass, Spicy-Sweet Chili Soy (G) 229
- Miso Salmon Teriyaki** (G) 189
- ⊖ **'O' Style Dynamite Kani** (G,SF) / with Caviar per Leg (+250)
- Baked King Crab Leg, Masago, Spicy Mayonnaise 1 Crab leg 349
2 Crab legs 675
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VEGETARIAN

- ⊖ **'O' Style Risotto** Wild Mushrooms, Shichimi Pepper (V) 129
- Yasai BiBimBap** Rice, Fried Egg, Vegetables, Sesame-Chili Pesto (V,G) 109
- Chap Chae** Glass Noodles, Shiitake Mushroom, Bell Pepper, Garlic Sesame-Soy (V,G) 119
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SIDES

- ⊖ **Truffle Chahan** Truffle Fried Rice (V,G,D) 99
- Steamed Rice** (V) 25
- Ajisai Asparagus** Pepper Sauce (V,G,D) 35
- Stir Fried Bok Choy** Sweet Soy Butter (V,G,D) 35
- Grilled Romanesco** Broccolini, Baby Spinach, Goma Sauce (V,G) 35
- 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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OMAKASE PLATTER

Chef's Special Selection of Nigiri, Sashimi and Maki

FOUNDER Premium – 49 pieces
999

SIGNATURE – 35 pieces
399

CLASSIC – 24 pieces
299

NIGIRI & SASHIMI

	Nigiri (2pcs) or Sashimi (3pcs)
Uni (Sea Urchin)	299
Caviar Impertinent Perle Noire* Gunkan Sushi Style	199
Suzuki Kizami Yuzu (Seabass)	79
Wagyu Gyu Niku* (Seared Wagyu) / with Foie Gras (+50) (G)	89
Maguro (Blue Fin Tuna) Akami / Chu-Toro / O-Toro	59 / 89 / 99
Sake (Salmon)	49
Taraba (Alaskan King Crab)	89
Hamachi (Yellowtail)	59
Ebi (Prawn)	59
Unagi (Freshwater Eel)	49
Hotate (Scallop)	69
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)	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)	129
Dynamite Black Cod King Crab, Avocado, Corn, Mushroom, Asparagus (G,SF)	119
Salmon and Avocado	69 (Temaki 45)
Soft Shell Crab (G,SF)	79 (Temaki 50)
California King Crab Roll (Standard or Spicy) (SF)	89 (Temaki 55)
Toro or Salmon (Standard or Spicy)	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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