



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

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 Éléphant Perle Noire	750	1,250	5,500	
Beluga Calvisius	1,350	2,250		12,000

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

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

⊖ 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 ⊖

Seabass Ceviche Apple, Jalapeño, Spicy-Yuzu, Tapioca Chips (G)	109
Wasabi Rock Shrimp Masago, Spring Onion (G,SF)	109
Miso Nasu Shigiyaki Aubergine, Sesame, Sweet Miso (V,G)	59
'O' Style Avocado Kazan Asparagus, Mushrooms, Spicy Mayonnaise (V,D)	89
Crispy Rock Shrimp Mild Spicy Sweet Pepper-Soy (G,SF)	109
'O' Style Hotate Scallop, Fig, Chive, Truffle Goma (G,SF)	199

Sujiko Usuzukuri (SF) Assorted Sashimi, Yuzu-Vinaigrette	179
Wasabi Shimeji (V,G) Mushroom Tempura	79
Chicken Karaage (G) Ginger, Sesame, Sweet Chili-Soy	79
Wagyu 9+ Beef Tataki (G) Truffle, Pickled Onion, White Soy Teriyaki	135

Truffle Tuna Tartare (G) Truffle-Soy	169
King Mushroom Tataki (V,G) Yuzu-Papaya Salsa, Ponzu-Soy Sauce	89
Calamari Nanban Age (SF,G,D)	59
Bluefin Tuna Tataki Asparagus, Cherry Tomatoes, Baby Radish, Micro Greens	135

TACOS

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

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

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

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

CARPACCIO

Ginger Salmon (G,D)
Ginger Citrus-Soy Vinaigrette
89

Tuna & Foie Gras (G)
Sweet-Soy
159

Hotate (G,SF)
Hokkaido Scallop, Truffle Ponzu
119

⊖ **'O' Style Hamachi (G)**
Yellowtail, Yuzu Pepper,
Balsamic Ponzu
109

⊖ **Seabass**
Truffle Ponzu, Salmon Roe,
Lime Caviar
115

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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) (Approximately 1.7KG) 299
- ⊖ **Japanese Grade A5 Wagyu Bone-In Rib of Beef**
King Mushroom in Ponzu-Butter, Salsa Verde, Black Volcanic Salt 5,500
-

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)
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) / with Foie Gras (+50)	89	
Maguro (Blue Fin Tuna)		
Akami	59	89
Chu-Toro	89	129
O-Toro	119	159
Sake (Salmon)	49	59
Taraba (Alaskan King Crab)	89	109
Hamachi (Yellowtail)	69	89
Ebi (Prawn)	69	79
Unagi (Freshwater Eel)	49	69
Tako (Octopus)	49	59
Hotate (Scallop)	79	99
Tamago (Egg) (V)	39	49
Yasai Set (Mixed Vegetables) (V)	69 (5pcs)	

MAKI & TEMAKI

⊖ SIGNATURE DISHES ⊖

'O' Style Sea Bass and Papaya Spicy King Crab, Bell Pepper Aioli (SF)	99
OKKU Kappa Miso Carrot, Asparagus, Cucumber, Avocado, Chive (V,G)	49
'O' Style Prawn Tempura Tobiko, Avocado, Spicy Sweet-Soy (G,SF)	79 (Temaki 50)
Wagyu Caviar Foie Gras, Caviar Impertinent Perle Noire, Mushroom, Gold Paper (G)	349
Wagyu Foie Gras, Pickled Papaya, Mushroom, Oroshi-Daikon (G)	149
Cucumber (V)	39
Avocado (V)	45
Spicy Vegetable Tempura (V,G)	59
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
Spicy Tuna Ebi Tempura Cucumber, Avocado, Tobiko, Sweet Chili (G,SF)	99
Yasai Mori Fresh Vegetables, Crispy Quinoa, Goma Dressing (V,G)	59
Salmon and Avocado	69 (Temaki 45)
Toro	109 (Temaki 65)
Soft Shell Crab (G,SF)	89 (Temaki 55)
California King Crab Roll (Standard or Spicy) (SF)	99 (Temaki 60)
Salmon and Toro	99 (Temaki 60)
Spicy Maguro or Spicy Salmon	89 (Temaki 55)

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