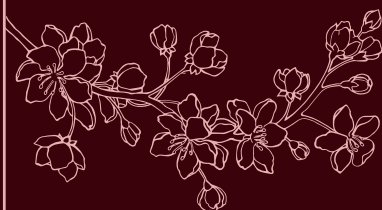
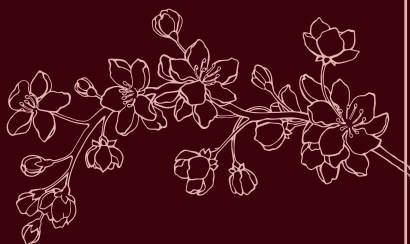


Geísha

FOOD MENU





Geisha



IN THE HEART OF KYOTO,
WHERE THE CHERRY BLOSSOMS DANCE WITH THE WIND
AND THE MOON CASTS SILVER WHISPERS UPON
ANCIENT ROOFTOPS, THERE LIVED A WOMAN KNOWN
ONLY AS GEISHA. UNLIKE ANY BEFORE HER, SHE WAS
NOT BOUND BY THE TRADITIONS OF THE TEA HOUSE,
NOR DID SHE BELONG TO ANY MASTER. SHE WAS
A SEEKER OF KNOWLEDGE, A TRAVELER BETWEEN
WORLDS, A WOMAN WHO UNDERSTOOD
THE LANGUAGE OF THE STARS. ONE EVENING, AS
THE FULL MOON HUNG HEAVY IN THE SKY, GEISHA
DISAPPEARED. SOME SAY SHE FOLLOWED
THE CONSTELLATIONS TO A NEW WORLD, A CITY
OF GOLD AND MIRAGES, WHERE EAST MEETS WEST AND
THE FUTURE IS ALWAYS WITHIN REACH.



Geísha

NIBBLES

PRICE

Spicy black kimchi edamame

30

Nori salt edamame

30

Smashed cucumber

30

Red kimchi

35

SALAD AND COLD STARTERS

PRICE

Green Salad

45

Tosazu shio kombu vinaigrette, watermelon, radish, pumpkin seed, baby spinach, asparagus, mizuna, cucumber, edamame and avocado.

Baby gem 🌱

70

Black truffle vinaigrette, hazelnut aioli, puffed rice, chives and hazelnut oil.

Salmon tartare

60

Atlantic salmon, mandarin ponzu, yuzu avocado, orange ikura, mandarin oil and burnt cucumber crispy rice cracker.

Beef tartare

120

Beef tenderloin mb6/7, truffle aioli, mushroom xo sauce, pickled radish, crispy potato, and roasted seaweed with eggs mayo.

Seabass ceviche

60

Fresh seabass, rocoto hot pepper yuzu sauce, pickled shallot, crispy corn, burnt avocado, and sweet potato.

Tuna tataki

105

Yellow fin tuna, spicy lime soy, orange oil, crispy onion, green onion oil, shiso leaves and shiso cress.

Beef tataki 🌱

115

Wagyu cube roll mb6/7, goma truffle and garlic hot pepper and crunch pickled shallots, crispy nori, truffle oil.

🌱 Chef's Selection - Curated highlights from our kitchen

⚠️ Allergy Notice: Kindly inform your waiter of any allergies or dietary restrictions before placing your order

All Prices are in AED and inclusive of 7% municipality, 5% VAT, and 10% service charge.

Geísha

HOT STARTERS

PRICE

Miso soup

28

Crispy tofu green onion seaweed and lemon zest.

Fried veggie wonton

35

Black beans, sichuan pepper sauce, green onions.

Steamed chicken wonton

40

Chicken breast, chilly soy garlic, green onion oil, garlic oil, crispy onion chives.

Wagyu beef gyoza

45

Wagyu meat, truffle soy butter, shimeji pickles, fried leeks, and basil oil.

Shrimp tempura

70

Argentinian shrimps, ponzu orange, furikake, and ginger radish orochi.

Padron Pepper

45

Grilled padron pepper with tzatziki.

SUSHI

NIGIRI /2 PIECES

PRICE

Salmon nigiri

30

Seabass nigiri

30

Unagi nigiri

40

Tuna nigiri

45

Medium fatty tuna nigiri

45

SASHIMI /3 PIECES

Salmon sashimi

45

Seabass sashimi

45

Unagi Sashimi


55


Tuna sashimi

85

Medium fatty tuna sashimi

85

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MAKI ROLL /6 PIECES

PRICE

Veggie-uramaki

40

Sushi rice, pickled carrots, basil, cucumber, mix mushroom, takuan, mezuna, avocado.

Salmon avocado

45

Salmon, avocado, cream cheese, sesame seed.

Spicy tuna maki 🌶️

55

Sushi rice, mixed tuna, cucumber, pickle radish, pickle carrots, jalapeño, chives, spicy cut roll sauce.

Prawn tempura maki

55

Sushi rice, prawn, spicy mayo, cucumber, mix sesame seed spicy tanuki, chives.

Spicy salmon maki

55

Sushi rice, salmon, cucumber, mizuna, spicy cut roll sauce, chives.

California maki

75

Crab mixture, orange tobiko, cucumber, avocado, wasabi mayo.

Salmon ikura maki

80

Sushi rice, thinly slice salmon, avocado, cheese, spicy tenkashu, chives, salmon roe, spicy mayo and teriyaki sauce.

Wagyu maki

89

Sushi rice, nori, asparagus, mushrooms, cucumber, tenuki, wagyu, spring onions.

Unagi maki 🍷

89

Sushi rice, nori, cucumber, unagi, avocado, chives.

GEISHA SIGNATURE SELECTION PLATTER (8Prs)

700

Sashimi (24 pcs)

Salmon, tuna, seabass

Nigiri (24 pcs)

Salmon, tuna, seabass

Maki Roll (18 pcs)

Salmon ikura

Unagi

Wagyu

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KATSU & BAO BUNS

PRICE

Chicken katsu

60

Fresh chicken breast, wasabi slaw, red yuzu koshu mayo.

Crispy duck bao

60

Pecking duck, hoisin sauce, cucumber, fried leeks.

Wagyu rump bao

70

Rump steak, gochujang miso, kimchi cabbage, crispy onion.

Wagyu beef katsu

135

Tenderloin mb6/7, truffle mustard mayo, caramelized onion, tonkatsu sauce.

MAIN COURSES

PRICE

Grilled Baby Chicken 240g

140

Yellow cornfed chicken, aromatic coconut sauce, and mizuna salad.

Pan Seared Seabass 150g

165

Fresh seabass, Thai herb sauce and herb salad.

Baked Black cod

190

Black cod, red yuzu sweet miso.

Wagyu beef tenderloin Mb4+ 180g

260

Australian wagyu, nikomi jus.

Wagyu steak rib eye Mb6/7 300g

490

Australian wagyu, wasabi herb chimichurri, truffle aioli.

Braised eggplant

55

Eggplant, gochujang tamarind sauce, spicy puff rice, and mizuna salad.

SIDES

PRICE

Steamed rice

25

Japanese rice.

Sweet potatoes

30

Fries with nori salt and mushroom mayo.

Butter sweet corn


35

Japanese sweet corn, Togarashi Lemon butter.

King oyster mushrooms

40

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Geísha

DESSERT

PRICE

Mochi/ piece

30

Black sesame, strawberry, green matcha.

Asian cheese cake

45

Cream, white cheese, labneh, green matcha.

Coconut crème brûlée

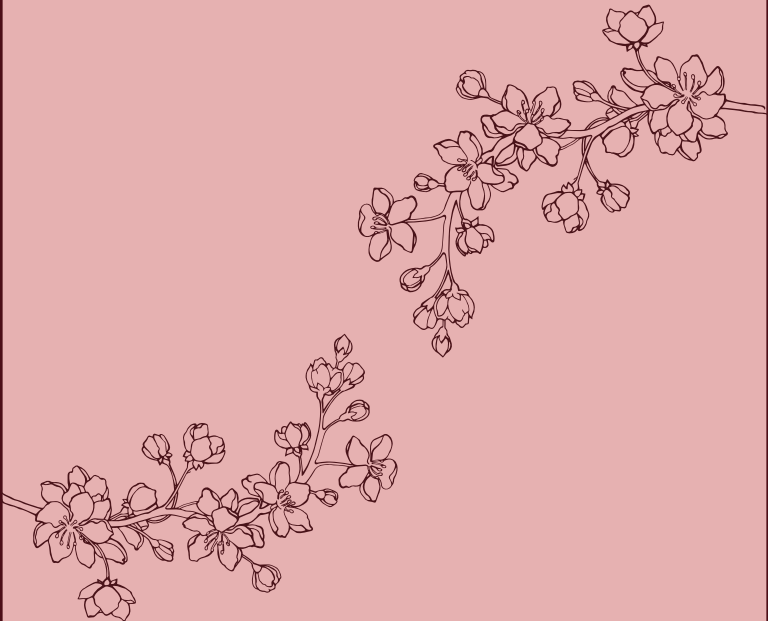
45

Coconut, eggs and cream.

Geisha selection platter 🌸

170

Selection of mochi, asian cheese cake, coconut crème brûlée.



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