

HANDROLLS

Expertly crafted sushi rolls, made with a variety of ingredients wrapped in nori seaweed and rice. Our handrolls feature a combination of fresh seafood, vegetables, and flavorful sauces, creating a harmonious blend of textures and flavors in every bite.

ADD
CAVIAR
+25 AED

À LA CARTE

AVOCADO	25
HAMACHI	35
SAKE	35
SPICY TUNA	50
KANI	50
NEGITORO	50
SHIITAKE MUSHROOM	25
SPICY HOTATE	50
A5 WAGYU	90
HOKKAIDO UNI	125
SURF 'N TURF	125

SETS (NO SUBSTITUTIONS)

SET OF 3	95
SAKE / HAMACHI / SPICY TUNA	
SET OF 4	125
SAKE / NEGITORO / SPICY TUNA / AVOCADO	
SET OF 5	160
SAKE / NEGITORO / SPICY TUNA / AVOCADO / KANI	
KIDS SET OF 3 (ONLY FOR KIDS)	60
AVOCADO / SHIITAKE / CUCUMBER	

CAVIAR GIAVERI WHITE STURGEON

30 GRAMS	300	50 GRAMS	500
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CRUDO

A composed sashimi dish, our crudo dishes present delicately sliced raw fish accompanied with vibrant accents of infused oils and delicate sauces. The buttery richness of the fish harmonizing with the bright acidity of accompanying elements is a celebration of simplicity and sophistication.

MAGURO	75
BLUEFIN TUNA - PICKLED CUCUMBER - PONZU	
SAKE	55
SALMON - WHITE PONZU - GRAPES	
HOTATE	70
SCALLOP - ORANGE - PONZU	
KANPACHI	65
AMBER JACK - THAI CHILE - SAN BAI ZU	

NIGIRI & SASHIMI

Nigiri - Expertly sliced raw fish resting atop a tender pillow of perfectly cooked sushi rice. Enhanced with a subtle brush and a dab of wasabi applied with the utmost restraint to allow the natural essence to shine. **Nigiri is served 1 pc.**

Sashimi - A cornerstone of Japanese cuisine presented in pristine simplicity and unparalleled freshness. Sashimi showcases the purest expression of raw fish or seafood in meticulously sliced into thin, elegant pieces. **Sashimi is served 4 pcs.**

	NIGIRI	SASHIMI
BLUEFIN AKAMI	30	70
BLUEFIN CHUTORO	35	75
BLUEFIN OTORO	40	85
HAMACHI	25	50
HOTATE	30	65
KANPACHI	25	60
SAKE	20	45
SAKETORO	37	75
MADAI	45	90
SHIMA AJI	45	90
A5 WAGYU (ADD CAVIAR +25AED – ADD UNI +45AED)	55	-
A5 WAGYU GUNKAN (ADD CAVIAR +25AED)	55	-
TUNA GUNKAN (ADD CAVIAR +25AED)	55	-
UNI GUNKAN	75	-

KOKORO

We use only the freshest fish and seafood sourced by our reputable suppliers. Consumption of raw fish and seafood may increase your risk of foodborne illness. Many of our dishes contain sulfites in the form of vinegar and soy as well as onion, garlic, egg and dairy. All prices are inclusive of 5% VAT.

AlSerkal - March 2025

SALADS

HIJIKI

SEAWEED - CARROTS - SESAME DRESSING

40

SUNOMONO

PICKLED CUCUMBER - TOMATO - CRISPY GARLIC & SHALLOTS

38

DESSERT

ASSORTED MOCHI - 3PCS

60

ADDITIONAL MOCHI - 1PC

20

WATER & SODAS

STILL - 500ML

20

SPARKLING - 500ML

22

COKE / COKE ZERO

15

FEVERTREE GINGER ALE

22

FEVERTREE MEXICAN LIME SODA

22

BEER ZERO

30

HOMEMADE LEMONADE

22

TEAS

GREEN TEA

50

JASMINE DRAGON PEARLS

JIN XUAN | MILK OOLONG

FUKAMUSHI DEEP STEAMED SENCHA | ORGANIC

ICED TEA

24

HOMEMADE ICED TEA