



MENU

CATALOGUE

ELEGANCE

IN SIMPLICITY

At Alba, dining becomes an art form. Our contemporary Japanese cuisine weaves together traditional flavors and modern Western techniques, creating a culinary journey that honors heritage while embracing innovation.

To ensure an exceptional dining experience,
we kindly ask you to note the following:

All menu items are subject
to availability

1

The Chef reserves the right to adjust
or substitute ingredients based
on seasonality and availability

2

All prices are in AED and include a,
5% VAT, and are subject to a 7%
Municipality fee

3

A 50% prepayment of the food bill
is required to confirm
all reservations

4

For tables of 10 guests or more,
a 48-hour cancellation policy
applies. In the event of late
cancellation or no-show,
the prepayment will be
non-refundable

5

For large party bookings,
final menu selections must
be submitted no later than
72 hours in advance,
via email

6

The confirmed number of guests,
as advised 48 hours before
the event, will be the number
charged on the evening

7

Kindly inform us of any dietary
requirements or allergies
at least 48 hours prior
to the event

8

SAKURA

MENU

DELICATE, SEASONAL, AND ELEGANT



AED 250

STARTERS

Broken Cucumber (G, SE)
Marinated cucumber, Uzbek tomatoes, ume sesame

Edamame (SE)
Miyabi nori, Maldon salt

Korean Fried Chicken (G, N)
Sweet and spicy sauce, peanuts

MAINS

Grilled Seabass (F, G, SE)
Ancho chili, Mexican avocado,
Uzbek tomato

Wagyu Bibimbap (G, SE, D, S, E)
Caramelized kimchi, galbi
and donburi sauce, sesame oil

DESSERT

Mochi (D, G, SE)
Home-made dough, chef's selection of flavor

Mini Tiramisu (D, G, SE)
Matcha, yuzu zest, fresh raspberry

Halva Cookie (D, G, SE)
Hazelnut, butter

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

UMI

MENU

HARMONY, BALANCE AND FLOW



AED 350

STARTERS

Broken Cucumber (G, SE)
Marinated cucumber, Uzbek tomatoes,
ume sesame

Edamame (SE)
Miyabi nori, Maldon salt

Korean Fried Chicken (G, N)
Sweet and spicy sauce, peanuts

Grilled Eggplant (D, G, SE)
Ancho chili, kimchi cream,
fresh coriander

MAINS

Grilled Seabass (F, G, SE)
Ancho chili, Mexican avocado, Uzbek tomato

Chicken Teriyaki Don (G, SE)
Teriyaki sauce, furikake, ume goma

Wagyu Bibimbap (G, SE, D, S, E)
Caramelized kimchi, galbi and donburi sauce, sesame oil

DESSERT

Mochi (D, G, SE)
Home-made dough, chef's selection of flavor

Mini Tiramisu (D, G, SE)
Matcha, yuzu zest, fresh raspberry

Halva Cookie (D, G, SE)
Hazelnut, butter

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

YAMA

MENU

STRENGTH, DEPTH, AND RICHNESS

AED 450

STARTERS

Broken Cucumber (G, SE)
Marinated cucumber, Uzbek
tomatoes, ume sesame

Hamachi Tartare (F, G)
Jalapeño soy, avocado, rice crackers

Korean Fried Chicken (G, N)
Sweet and spicy sauce, peanuts

Grilled Eggplant (D, G, SE)
Ancho chili, kimchi cream,
fresh coriander

Edamame (SE)
Miyabi nori, Maldon salt

MAINS

Grilled Seabass (F, G, SE)
Ancho chili, Mexican avocado,
Uzbek tomato

Grilled Tiger Prawn (F, G, SE)
Coriander leaves, oba leaf, Cajun sauce

Chicken Teriyaki Don (G, SE)
Teriyaki sauce, furikake, ume goma

Wagyu Bibimbap (G, SE, D, S, E)
Caramelized kimchi, galbi and donburi
sauce, sesame oil

DESSERT

Mochi (D, G, SE)
Home-made dough, chef's selection of flavor

Mini Tiramisu (D, G, SE)
Matcha, yuzu zest, fresh raspberry

Halva Cookie (D, G, SE)
Hazelnut, butter

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY



HANA

MENU

LIGHTNESS, DELICACY, AND ELEGANCE



AED 175

Spicy Toro Cone (SH, G, D)

Tuna tartare in fried nukawa cone
with spicy maguro sauce

Vegetable Harumaki (G, D)

Japanese spring rolls with seasonal vegetables,
served with sweet chili sauce

Chicken Siu Mai (SH, G, D)

Steamed dim sum dumplings filled
with tender chicken and aromatics

Truffle Arancini (G, D)

Mini arancini with mushroom,
truffle and parmesan

Chicken Katsu Sando (G, D)

Coated-fried chicken in Japanese bread
with truffle mayo

Golden Caramel Bar (G, D)

Salted caramel and dark chocolate ganache
with coconut crunch

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

TSUKI

MENU

HARMONY, BALANCE, SERENITY



AED 200

Spicy Toro Cone (SH, G, D)

Tuna tartare in fried nukawa cone
with spicy maguro sauce

Vegetable Harumaki (G, D)

Japanese spring rolls with seasonal vegetables, served
with sweet chili sauce

Chicken Siu Mai (SH, G, D)

Steamed dim sum dumplings filled
with tender chicken and aromatics

Truffle Arancini (G, D)

Mini arancini with mushroom, truffle and parmesan

Wagyu Garden Roll (G)

Wagyu beef with enoki, carrot, and ancho chili glaze

Chicken Katsu Sando (G, D)

Coated-fried chicken in Japanese bread with truffle mayo

Miso Snicker (N, D, G, S)

A playful house-made bite with miso caramel,
chocolate, and roasted nuts

Golden Caramel Bar (G, D)

Salted caramel and dark chocolate ganache
with coconut crunch

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

TAKUMI

MENU

CRAFTSMANSHIP, PRECISION, INDULGENCE



AED 300

Spicy Toro Cone (SH, G, D)

Tuna tartare in fried nukawa cone with spicy maguro sauce

Vegetable Harumaki (G, D)

Japanese spring rolls with seasonal vegetables, served with sweet chili sauce

Tostada Kaizen (SH, G, S, D)

Crispy bite-sized tostada topped with fresh seafood and umami dressing

Chicken Siu Mai (SH, G, D)

Steamed dim sum dumplings filled with tender chicken and aromatics

Truffle Arancini (G, D)

Mini arancini with mushroom, truffle and parmesan

Wagyu Garden Roll (G)

Wagyu beef with enoki, carrot, and ancho chili glaze

Chicken Katsu Sando (G, D)

Coated-fried chicken in Japanese bread with truffle mayo

Watermelon Bloom (G, D, SH)

Compressed watermelon with ponzu, feta, and shiso

Miso Snicker (N, D, G, S)

A playful house-made bite with miso caramel, chocolate, and roasted nuts

Golden Caramel Bar (G, D)

Salted caramel and dark chocolate ganache with coconut crunch

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

THE SUI SELECTION

PURITY, CLARITY, REFRESHMENT

AED 175 – 2 HOURS

AED 100 – EXTRA HOUR



WELCOME DRINK

COCKTAILS

Asian colada

ACKERMAN – THE PROTECTOR

ACKERMAN – THE PROTECTOR (N/A)

GOKU'S ENERGY BOMB

SOJU

Soju Strawberry

Soju Green Grape

Soju Regular

WINE

Santa Julia – White

Marguerite Cremant

Louis Max & Duband Chardonnay

Gran Ventino – Sparkling

SPIRITS

House Spirits (gin, vodka, tequila, rum, whisky)

NON-ALCOHOLIC

Still Water

Sparkling Water

Soft Drinks / Coffee / Tea

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

THE KAZE

EXPERIENCE

HARMONY, BALANCE AND FLOW

AED 200 – 2 HOURS

AED 125 – EXTRA HOUR



WELCOME DRINK

COCKTAILS

Jasmine Yuzu

EREN "FREEDOM'S" YEAGER

EREN "FREEDOM'S" YEAGER (N/A)

NARUTO: BELIEVES IT

SOJU

Soju Strawberry

Soju Green Grape

Soju Regular

WINE

Santa Julia – White

Louis Max & Duband Chardonnay

Marguerite Cremant

Gran Ventino –
Sparkling Naturalis

Pinot Noir –
Red

SPIRITS

House Spirits (gin, vodka, tequila, rum, whisky)

NON-ALCOHOLIC

Still Water

Sparkling Water

Soft Drinks / Coffee / Tea

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY

THE HI COLLECTION

WARMTH, SPIRIT, CELEBRATION

AED 250 – 2 HOURS

AED 150 – EXTRA HOUR



WELCOME DRINK

COCKTAILS

EREN "FREEDOM'S"
YEAGER (N/A)
NEZUKO – DEMON'S
PINK FLAME

Milk Oolong Mango
VEGETA'S FINAL FLASH
GOKU'S ENERGY BOMB

SOJU

Soju Strawberry
Soju Green Grape
Soju Regular

WINE

Santa Julia – White
Louis Max & Duband Chardonnay
Marguerite Cremant

Gran Ventino –
Sparkling Naturalis
Pinot Noir –
Red

SPIRITS

House Spirits (gin, vodka,
tequila, rum, whisky)

BEER

Asahi

NON-ALCOHOLIC

Still Water
Sparkling Water
Soft Drinks / Coffee / Tea

G: GLUTEN, D: DAIRY, SH: SHELLFISH, H: HONEY, N: NUTS, S: SOY