



iris

CHEF'S FINEST

OYSTER ROYALE 3PCS 105
OYSTER ROYALE 6PCS 200
Premium French oysters served with
ponzu sauce and lemon (SF, GF)

**OSCIETRA CAVIAR
& WASABI MASH** 800
Caviar on a bed of silky mashed potato
infused with kizami wasabi (50g)(GF)

IRIS ANTIPASTI 195
Selection of Mediterranean antipasti
with house pickles and fresh crudités

FOR THE TABLE

STEAMED EDAMAME 35
Classic steamed edamame finished with
Maldon sea salt (GF, VG)

GRILLED EDAMAME 40
Charcoal-grilled edamame in citrus
goma tare sauce

VEGETABLE TEMPURA 90
Crispy vegetables with daikon oroshi and
green tea salt (V)

GUACAMOLE AMARILLO 70
Creamy ají amarillo guacamole with
pomegranate seeds and crispy chips (GF, VG)

CRISPY SQUID 65
Crispy fried squid served with pepper
sauce (SF)

ROCK SHRIMP TEMPURA 105
Golden-fried rock shrimp with umami
furikake, kimchi and chives (SF)

BEEF BAO BUNS 2PCS 90
Pulled beef, chili jam, fried onion and
gochujang mayo in soft bao buns

IRIS WAGYU SLIDERS 2PCS 145
Tender Wagyu beef sliders with spicy
mayo and amazu cucumber

SHRIMP GYOZA 125
Pan-fried dumplings with ginger, coriander
and go-miso sauce (SF)

**CHARRED ANTICUCHO
WINGS** 70
Charcoal-grilled anticucho chicken wings
with fennel sanbaizuke (GF)

COD & FOIE GRAS 140
Cod with foie gras, yuzu miso and kadaifi
served in baby gem

Prices are in AED and inclusive of 5% VAT and 7% Dubai Municipality Fees.

GF – gluten free | N – Nuts | VG – vegan | V – vegetarian | SF – shellfish

Should you have any allergies or dietary requirements, please ask your waiter for assistance.





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RAW BAR	TUNA TARTARE	195
	Tuna with guacamole, edamame and juicy citrus segments	
	IRIS HAMACHI	110
	Yellowtail with ponzu, jalapeño and yuzu kosho	
	CRISPY TUNA	125
	Fresh tuna with furikake and Japanese mayo on crispy rice	
SUSHI	SASHIMI 3PCS	
	NIGIRI 2PCS	
	Salmon	50
	Tuna	60
	Hamachi	65
URAMAKI	WAGYU & KING CRAB 6PCS	105
	Wagyu beef and tender king crab with avocado and yuzu kosho (SF)	
	TUNA VOLCANO 6PCS	95
	Spicy tuna with tempura flakes, tobi-ko, sesame and spring onions	
	SEA BASS JALAPEÑO 6PCS	80
	Aburi sea bass with sour shichimi butter, avocado and bubu areare (GF)	
SALADS	IRIS CHICKEN CAESAR	95
	Japanese-style Caesar salad with grilled chicken, grated Parmesan, anchovy and karashi miso dressing	
	CRAB & MIZUNA	125
	Fresh crab and mizuna greens with shiro miso dressing (SF)	
	BURRATA	120
	Creamy burrata, fresh grapes and pickled cherry tomatoes with shiso dressing (V)	
	GOLDEN CORN	85
	Sweet corn, cancha, cherry tomato and watercress with a honey mustard vinaigrette (V)	

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PLATES TO SHARE

WAGYU RIBEYE 420
Grilled Wagyu ribeye with house-made
pickles and chef's signature sauce

LAMB RIBS 215
Slow-cooked spare ribs with hoisin
tare and cauliflower purée

WAGYU STRIPLOIN 370
Grilled Wagyu striploin with house-
made pickles and chef's signature
sauce (N)

TEPPANYAKI SALMON 175
Grilled salmon with smoked eggplant,
ginger, onion and coriander (GF)

ANGRY CHICKEN 160
Crispy chicken with spicy yakitori and
yuzu daikon (GF)

YUZU-KOSHŌ RISOTTO 110
Shiitake mushroom risotto with katsuo
dashi and yuzu koshō (GF)

SIDES

WASABI MASH 65
Silky potato purée with spinach
and wasabi-zuke

SWEET CORN 65
Sweet corn with ras el hanout butter

HOMEMADE FRIES 55
Crispy fries topped with umami
seasoning (GF)

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ALL LIGHTS LEAD TO IRIS

