



FIRE.





FIRE SIGNATURE KAISEKI TEPPANYAKI MENU

APPETIZER

FIRE SALAD  

Japanese cucumber, edamame shelled, purple cabbage,
mizuna lettuce, orange miso dressing

GRILLED SCALLOP 

Scallops with chalaka dressing

TIGER PRAWN WITH CAVIAR 

Grilled tiger prawn, black caviar, edamame puree

CHUTORO TARTARE  

Chutoro, chives, amazu ponzu

SAKE AND PEACH ICE CREAM  

MAIN COURSE  

Choice of Australian wagyu beef tenderloin MS7-8,
2GR full blood wagyu striploin MS 7-8,
served with fire signature garlic fried rice

SEASONAL FRUIT FLAMBÉ  

USD 278 PER PERSON



Pork



Alcohol



Vegetarian



Nuts



Spicy



Signature



Sustainable



Dairy



Gluten



Shellfish



Vegan

Prices are quoted in US Dollars and are subject to a 10% service charge and 17% government tax.

Please notify our service colleagues if you have any known allergies or intolerances.

Our food is prepared in an environment where peanuts/nuts and other allergies are handled.





OTSUMAMI (small bites)

タパス

- EDAMAME  15
- EDAMAME SPICY Chili garlic and sake soy    16

SALADS








サラダ

- CHUKA-WAKAME  18
Sesame dressing
- KANI  35
Crab meat, avocado, mango, cucumber, mizuna, Japanese mayonnaise, tobiko red, Sakura mix

SOUPS

スープ

All our soups can be served spicy or non-spicy

- PORK RAMEN   31
Ramen noodles, enoki mushroom, shitake mushroom, baby bok choy, pork char-siu
- CHICKEN RAMEN  30
Ramen noodles, enoki mushroom, shitake mushroom, baby bok choy, grill chicken
- MISO   28
Traditional Japanese style soup, shiro white miso paste, tofu, scallion, dried kaiso
- PARIHUELA   30
Mussels, prawns, squid, scallops, clams, crab legs, fish fillet, cilantro, wakame, cherry tomatoes, aji panca

TEMPURA

天ぷら

- ROCK SHRIMP TEMPURA creamy spicy sauce    44
- EBI TEMPURA tentsuyu dipping sauce   38
- MIXED VEGETABLES  28



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NIGIRI

にぎり


YELLOWFIN TUNA 	18
REEF FISH 	16
PRAWN 	18
GRILLED EEL UNAGI	21
HAMACHI	19
SALMON	18

FIRE SIGNATURE NIGIRI

HOTATE GAI – Scallops, tobiko black 	19
GYUNIKI NIGIRI – Wagyu beef, foie gras	23
CHUTORO NIGIRI – Chutoro, tobiko black, ponzu sauce 	18







SASHIMI

刺身

YELLOWFIN TUNA 	22
GRILLED UNAGI EEL	35
HAMACHI	23
OCTOPUS 	32
PRAWN 	23
REEF FISH 	26
SALMON	25
SCALLOP 	36

NEW STYLE SASHIMI

刺身の新しいスタイル

CHUTORO   	30
Tuna belly, konbu kelp, guacamole, chuka wakame, jalapeño, black caviar, tosa-zu sauce	
YELLOWTAIL HAMACHI   	33
Hamachi, konbu kelp, guacamole, chuka wakame, jalapeño, black caviar, tosa-zu sauce	




















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MAKI ROLLS

巻き寿司

CALIFORNIA 	36
Crab meat, cucumber, avocado, tobiko red, Japanese mayonnaise	
MAGURO  	33
Yellowfin tuna, avocado, cucumber, takuan, spicy mayo	
EBI 	39
Prawns, avocado, mango, chuka wakame, spring onion, Japanese mayonnaise, tobiko black	
UNAGI  	32
Grilled eel, tempura prawns, avocado, furikake katsou, nitsume sauce	
TRIO KANI   	40
Soft shell crab tempura, crab meat, crab stick, avocado, spicy mayo, tempura flake	
CHUTORO  	41
Chutoro, cucumber, spring onion, scallion, avocado, yuzu kosho, ajillo sauce	
HAMACHI   	41
Hamachi, crabsticks, takuan, avocado, spring onion, spicy mayo, nitsume sauce	
MIX SEAFOOD 	38
Crab meat, prawn, salmon, yellowfin tuna, reef fish, tobiko red, avocado	
YASAI  	28
Asparagus tempura, avocado, carrot, cucumber, sesame, shiitake mushroom	

SIGNATURE ROLLS

シェフのいちおし 巻き寿司

GYŪNIKU	38
Wagyu beef, mizuna, enoki mushroom, hajikami, foie gras	
LOBSTER   	43
Maldivian lobster, mango, scented tamago with truffle, yuzu lemon butter sauce	
FURIKAKE SALMON	38
Salmon, avocado, cucumber, furikake katsuo, apple and wasabi sauce	








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TACOS PERUVIAN STYLE

タコス

- SALMON  36
Salmon, avocado, onion, takuan, ginger pickle, garlic, scallions, spring onion, goma dressing
- TUNA  30
Local “A” grade tuna, takuan, avocado, ginger pickle, garlic, scallion, spring onion, cilantro, goma dressing
- PRAWN    35
Prawn, mango, avocado, spring onion, scallion, ginger pickle, garlic, cilantro, spicy mayo





TIRADITO / CEVICHE

ティラディート

- YELLOW FIN TUNA TIRADITO    32
Local “A” grade tuna, maracuja tiger’s milk, lime, onion, crispy corn, seaweed
- SALMON TIRADITO   34
Avocado, wakame, charred orange, compressed melon, aji Amarillo
- SEA SCALLOP CEVICHE    36
Japanese scallop, coriander, baby cucumber, toasted sesame, coconut-yuzu dressing
- REEF FISH CEVICHE    30
Reef fish, sweet potato, avocado, cancha corn, furikake, cilantro sprig, physalis

TATAKI

タタキ

- WAGYU BEEF  33
Wagyu beef tenderloin, red radish, crispy garlic, spring onion, dried miso, tosa-zu sauce
- MAGURO    28
Local “A” grade tuna, jalapeño salsa, yuzu miso



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JAPANESE BEEF TEPPANYAKI

佐賀牛









Japanese Miyazaki Wagyu is renowned for its exceptional quality and is considered one of the finest types of Wagyu beef. Miyazaki Wagyu comes from the Miyazaki Prefecture in Kyushu, Japan, and is known for its exceptional marbling, tenderness, and rich flavor. The tenderloin is one of the most prized cuts of beef, and when it comes from Miyazaki Wagyu, you can expect a truly luxurious dining experience.

Discover a unique culinary experience with the succulent, rich flavors and extraordinary tenderness of Japanese Miyazaki beef

Japanese Miyazaki Wagyu Tenderloin A5	390
Australian Wagyu Tenderloin MS 7-8	170
2GR Full Blood Wagyu Striploin MS 7-8	180
Certified Black Angus Beef Tenderloin	105
Certified Black Angus Beef Ribeye	90

SEAFOOD TEPPANYAKI

鉄板焼き

EBI (PRAWN)	  	68
SHAKE (SALMON)	  	56
SAKANA (REEF FISH)	    	45
MAGURO (TUNA)	    	57
HOTATE (SCALLOP)	  	78
LIVE MALDIVIAN LOBSTER		30
Grilled lobster preparation 100G		

Choice of sauces:

(Yakiniku sauce , Yakitori sauce, Teriyaki sauce, Ginger sauce)

All Teppanyaki served with Asian seasonal vegetable & signature garlic egg fried rice



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DESSERTS

デザート

CHESTNUT BRÛLÉE   	26
Chestnut puree, tonka bean foam, gelatin served with vanilla ice cream	
SEASONAL FRUIT FLAMBÉ  	28
With vanilla ice cream	
SELECTION OF MOCHI (per piece) 	12
Strawberry cream, matcha, mango	
SELECTION OF ICE CREAM (1 scoop)	7
Black sesame ice cream 	
Macha ice cream 	
Sake and peach sorbet 	



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