

天

S O R A

سورا

À LA CARTE MENU

# TO START

|                                                              |     |
|--------------------------------------------------------------|-----|
| <b>Edamame</b> 🌱                                             | 40  |
| Rock Salt                                                    |     |
| <b>Sautéed Edamame</b> 🌱                                     | 40  |
| Chili Garlic                                                 |     |
| <b>Miso Aubergine</b> 🌱 🌾 🌱                                  | 65  |
| Sesame, Chives                                               |     |
| <b>Crispy Tuna Tartare</b> 🌾 🌱 🥛                             | 110 |
| Crispy wonton Roll with Tuna, Avocado, Salmon Roe, Lime Zest |     |
| <b>Seafood Ceviche with Miso</b> 🌾                           | 110 |
| Salmon, Yellow-tail, Scallops, Salmon Roe                    |     |
| <b>Yellow Tail with Fresh Truffle</b> 🌾 🥛                    | 120 |
| Green field with Truffle Sauce & Yuzu, Soya                  |     |
| <b>Beef Tartare with Crispy Fried Potato</b> 🌾 🌱 🥛           | 115 |
| Cured Quail Egg, Avocado, kimchi Sauce, Caviar               |     |
| <b>Sea Bass Carpaccio</b> 🌾                                  | 110 |
| Crispy wonton with spicy ponzu sauce                         |     |
| <b>Seared Salmon Tataki</b> 🌾 🌱                              | 95  |
| Fresh Salmon, Sesame Seeds, Ponzu Butter Sauce               |     |
| <b>Sora Wagyu Bao Buns</b> 🌾 🥛                               | 90  |
| Yuzu Kosho Meat Blend, Japanese BBQ, Asian Slaw              |     |

# SALAD

|                                                                |     |
|----------------------------------------------------------------|-----|
| <b>Seared Tuna Salad</b> 🌾 🌱 🥛                                 | 110 |
| Field Greens, Sesame Dressing, Cherry Tomato, Macadamia Nut    |     |
| <b>Crispy Lobster Salad</b> 🌾                                  | 135 |
| Field Greens, Yuzu Lemon Dressing, Sweet Potato Crisps         |     |
| <b>Baby Spinach Salad</b> 🌱 🥛                                  | 75  |
| Yuzu Truffle Dressing, Miso Dust, Parmesan Cheese, Pomegranate |     |
| <b>Avocado Cucumber Salad</b> 🌱 🌾 🌱                            | 95  |
| Goma Sauce                                                     |     |

## TEMPURA

|                                                          |     |
|----------------------------------------------------------|-----|
| <b>Black Tiger Prawn Tempura</b> 🌾 🥛                     | 120 |
| Spicy Mayo, Roasted Chili Aioli                          |     |
| <b>Fish Fillet Tempura</b> 🌾 🌱                           | 105 |
| Sea Bream, Furikake Fries, Amazu Ponzu Sauce             |     |
| <b>Crispy Chicken Karaage</b> 🌾 🌱 🥛                      | 90  |
| Squid Ink with Sesame, Soy & Truffle Mayo sauce          |     |
| <b>Green Asparagus &amp; Seasonal Mushroom Tempura</b> 🌾 | 75  |
| Spicy Ponzu                                              |     |

## ROBATA CHARCOAL

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| <b>Australian Wagyu M5 Beef Tenderloin Yuzu Kosho 200g</b> 🌾 🌱                             | 220 |
| Pumpkin Puree, Yakiniku Sauce                                                              |     |
| <b>Lobster with Yuzu Lemon Butter Sauce</b> 🥛                                              | 265 |
| Grilled Asparagus, Shisho Leaves, Ponzu                                                    |     |
| <b>Wagyu M5 Beef Black Pepper</b> 🌾                                                        | 215 |
| Stir Fried Beef with Black Pepper Sauce, Asparagus, Cherry Tomato, Onions                  |     |
| <b>Yakitori Selection</b>                                                                  | 165 |
| 6Pcs Choice Between: Chicken with Yellow Chili Miso Paste or Sea Bream with Den Miso Sauce |     |
| <b>Australian Lamb Rack 180g</b>                                                           | 175 |
| Tobanjan Marinade with Sunomono Mint Salad                                                 |     |
| <b>Black Cod 170g</b>                                                                      | 195 |
| 72 Hours Miso Marinated, Edamame Puree                                                     |     |
| <b>Fresh Grilled Scallop</b> 🌾 🥛                                                           | 195 |
| Creamy Butter Garlic Ponzu Sauce with Salmon Roe and Sago Chips                            |     |
| <b>Grilled White Asparagus with Miso Cauliflower Sauce</b>                                 | 115 |
| Burnt Avocado & Clementine, Pickled Tomato, Sisho Chimichurri                              |     |

## SIDE DISHES

|                                            |    |
|--------------------------------------------|----|
| <b>Furikake French Fries</b> 🌾 🌿           | 55 |
| Dried Bonito Flakes, Sesame Oil, Chili Oil |    |
| <b>Grilled Asparagus</b> 🌿                 | 65 |
| Olive Oil, Maldon Salt                     |    |
| <b>Sautéed Wild Mushrooms</b> 🌿 🥛 🌾        | 60 |
| Shimeji, Enoki, Eryngi, Shitake            |    |
| <b>Broccolini</b> 🌿 🌾                      | 60 |
| Char Grilled with Soy, Ginger, Honey       |    |

## SOUP & RICE

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>Tonkatsu Chicken Noodle Soup</b> 🌾                              | 70 |
| Ni Tamago, Bamboo Shoots, Corn, Bok choy                           |    |
| <b>Mushroom Miso Soup</b> 🌿                                        | 65 |
| Miso with Seasonal Japanese Mushrooms                              |    |
| <b>Cha-Han</b> (Fried Rice) 🌾 🌿                                    | 75 |
| Choice of Beef, Chicken or Shrimp, Egg, Onion, Sweet & Spicy Sauce |    |
| <b>Mushroom Cha-Han</b> 🌿 🌾 🌿                                      | 75 |
| Truffle, Egg, Onion, Sweet & Spicy Sauce                           |    |

Signature 天 | 🥛 Dairy | 🌾 Gluten | 🌿 Nuts | 🌿 Vegetarian | 🌿 Sesame

PLEASE ADVISE OF ANY FOOD ALLERGIES, SPECIAL DIETARY REQUIREMENTS OR INQUIRIES ABOUT VEGETARIAN AND VEGAN FOOD

ALL PRICES ARE IN QATARI RIYAL

## SUSHI & SORA SPECIAL ROLLS

|                                                                                                                                                                      |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Philadelphia Roll</b> 6PCS 🌾 🥛                                                                                                                                    | <b>95</b>  |
| Smoked Salmon, Cream Cheese, Chili Garlic, Spicy Mayo<br>Truffle Mayo, Crispy Capers, Salmon Roe                                                                     |            |
| <b>California Maki</b> 8PCS 🌾 🌿                                                                                                                                      | <b>145</b> |
| Crab Meat, Mango, Cucumber, Kewpie Mayo, TobikKo                                                                                                                     |            |
| <b>Deep Fry Kani Roll</b> 8PCS 🌾 🌿                                                                                                                                   | <b>135</b> |
| Spicy Crab, Cucumber, Avocado Topped with Kewpie Mayo, Tonkatsu Sauce<br>Bonito Flakes, Pickle Ginger, Chives, Togarashi                                             |            |
| <b>Unagi Roll</b> 8PCS 🌾 🌿                                                                                                                                           | <b>140</b> |
| Hamachi Tempura, Cucumber, Asparagus, Topped with Eel Fish<br>Avocado Mousse, Salmon Teriyaki                                                                        |            |
| <b>Katsu Sushi Sando</b> 🌾 🥛                                                                                                                                         | <b>155</b> |
| Grilled Wagyu Beef Striploin MB5, Eggs, Tamago<br>Spicy Mayo Sauce, Sansho mayo                                                                                      |            |
| <b>Sora Supesharu Maki</b> 8PCS 🌾 🌿 🥛                                                                                                                                | <b>150</b> |
| Shrimp Tempura, Avocado, Topped with Mixed Smokey Scallops<br>Salmon, Lobster, Tobikko, Spring Onion, Tempura Flakes<br>Spicy Mayo, Salmon Teriyaki Sauce, Togarashi |            |
| <b>Yasai Maki</b> 8PCS 🌿 🥛                                                                                                                                           | <b>70</b>  |
| Takuan, Asparagus, Cucumber, Avocado, Smoked Red Capsicum, Garlic Mayo                                                                                               |            |
| <b>Futo Maki Sea Foods Mosaic</b> 4PCS 🌿 🥛                                                                                                                           | <b>75</b>  |
| Fresh Salmon, Tuna, Cucumber, Nikiri Sauce                                                                                                                           |            |
| <b>Lobster Maki</b> 🌿 🥛                                                                                                                                              | <b>145</b> |
| Lobster, Crab, Mango, Avocado, Cucumber, Spicy Yellow Chili Sauce with Truffle mayo                                                                                  |            |

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|                                                                                                                                         |       |            |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------|------------|
| <b>ShriMachi Maki</b> 8PCS                                                                                                              | 🌾 🌱 🥛 | <b>105</b> |
| Hamachi Tempura, Avocado, Squid Ink Tanuki, Topped with Spicy Shrimp<br>Salmon Teriyaki, Avocado Mousse, Crispy Beetroot, Edible Flower |       |            |
| <b>Salmon Nigiri</b> 3PCS                                                                                                               | 🌾 🌱 🥛 | <b>70</b>  |
| Fresh Salmon Slice, Truffle Ponzu, Cheddar Cheese, Truffle Mayo<br>Garlic Mayo, Lime Salt, Togarashi                                    |       |            |
| <b>Sea Bass Nigiri</b> 3PCS                                                                                                             | 🌾     | <b>70</b>  |
| Fresh Sea Bass Slice, Nikiri sauce ,Wasabi                                                                                              |       |            |
| <b>Tuna Nigiri</b> 3PCS                                                                                                                 | 🌾 🥛   | <b>70</b>  |
| Fresh Tuna Slice, Nikiri Sauce, Wasabi, Caviar                                                                                          |       |            |
| <b>Prawns Nigiri</b> 3PCS                                                                                                               | 🌾 🥛   | <b>70</b>  |
| Egg yolk Dust, Nikiri Sauce with Spicy Mayo                                                                                             |       |            |

## DESSERT

|                                               |       |           |
|-----------------------------------------------|-------|-----------|
| <b>Garden of Zen</b>                          | 🥛 🌾 🌱 | <b>75</b> |
| Dessert Collection for 2 Persons              |       |           |
| <b>Yuzu Lemon Tart Charcoal Burnt</b>         | 🥛 🌾   | <b>45</b> |
| Short Crust, Yuzu Lemon Cream, Burnt Meringue |       |           |
| <b>Matcha Coconut Berry Pavlova</b>           | 🥛 🌱   | <b>45</b> |
| Coconut Confit, Matcha Crèmeux, Fresh Berry   |       |           |
| <b>Mochi &amp; Ice</b>                        | 🥛 🌾 🌱 | <b>45</b> |
| Selection of Frozen Mochi & Ice Cream         |       |           |