

WELCOME TO 2071

*Tonight, you step beyond the present into a world
where time dissolves and flavor becomes the new frontier.*

*In this future, all world cuisines have united
their borders erased, their legacies reborn
through the precision and philosophy of Japanese cuisine
the most advanced culinary heritage known to humankind.
From this evolution, one truth remains: UMAMI
the essence of all taste, the final discovery of flavor.*

*Guided by Chef Reif Othman, Chef Serhat Karanfil,
and Chef Aiman, the world's first AI chef,
Woohoo redefines what it means to dine.*

*Here, human creativity and artificial intelligence merge into
one consciousness designing a menu that speaks the language of tomorrow.*

*You are not just dining.
You are tasting a glimpse into the future of gastronomy.
WOOHOO Dine in Future.*

LAUNCH PROTOCOLS

(Shareable starters with bold, umami-forward flavors)

GRILLED EDAMAME	Sea salt	38	/chili garlic	40	/yuzu miso	44	(V) (S)
HOMEMADE PICKLES	Khimchi, daikon, cucumber - 37						
CRISPY BABY SQUID	Jalapeño aioli (E) (SF) (G) (D) - 65						
TAKOYAKI CROQUETTES	Tonkatsu sauce (S) (E) (G) (D) - 86						
ROCK SHRIMP TEMPURA	Chili tofu sauce (S) (E) (SE) (SF) (G) - 89						
OTORO BOWL	Ascietra caviar (E) (S) (SF) (SE) (G) - 210						
CHICKEN KARAAGE	Spicy yuzu slaw, togarashi mayo (S) (SE) (E) (G) - 66						

TERRAFORM GREENS

(Fresh, textured, and globally inspired)

BURRATA & YUZU MISO	Datterino tomatoes (D) (G) (N) (V) - 90						
CRISPY DUCK SALAD	Soy maple dressing, sesame-plum glaze (G) (E) (N) (SE) (S) (D) - 140						
RAMEN NOODLE SALAD	Akami, ginger-lemongrass dressing (S) (G) (SE) (SF) - 77						
KING CRAB SALAD	King crab meat, Mizuna, shitake crispy, fresh truffle, gomme truffle (SF) (G) (SE) (S) - 230						
WASABI GREEN SALAD	Mix asian greens, cherry tomato, edammame, mustard, karashi wasabi dressing (G) - 90						

CAVIAR&OYSTER

BELUGA CAVIAR	50 gr - 3050	100gr - 6180	(D)(G)(E)(S)(SF)
OSCIETRA CAVIAR	50gr - 1050	100gr - 2150	(D) (G) (E) (S) (SF)
OYSTERS GILLARDEAU	6 Pieces - 220 (S) (SF)		
No:3			

MECHA POCKETS

(Hand-folded dumplings and crisp tempura)

ANGUS BEEF GYOZA	Curry mayo (E) (SF) (G) (SE) (S) - 99						
CABBAGE GYOZA	Chili garlic soy (G) (E) (D) (SE) (S) - 66						
MEZOPOTAMYA GYOZA	Pomegranate sauce, tahini, yoghurt with zaatar (G) (E) (D) (SE) (S) - 87						
PRAWN TEMPURA	Dashi broth (D) (G) (S) (SE) (SF) - 72						
ASSORTED VEGETABLE TEMPURA	Mushroom dashi broth (D) (G) (S) (SE) - 65						

BIO-CORE RAWS

(A curated selection of crudo & tataki)

HAMACHI	Scallion relish, almond (SF) (S) (G) (SE) - 135						
SALMON	Yuzu ponzu, furikake (SF) (S) (G) (SE) - 112						
SEA BASS	Jalapeño aioli (E) (SF) (G) (D) - 66						
TUNA TATAKI	Tonkatsu sauce (S) (E) (G) (D) - 162						
SEMI-FATTY TUNA	Chili tofu sauce (S) (E) (SE) (SF) (G) - 172						
WAGYU TATAKI	Ascietra caviar (E) (S) (SF) (SE) (G) - 189						
DUO OCTOPUS	Carpaccio and tempura yuzu garlic oil (E) (SF) (S) (SE) (G) - 135						
DINOSAUR TARTAR	Duck confit , yoghurt foam, nori craker, salsa (G) (D) (E) - 215						



If you have any specific allergies, please inform our servers before you order. All dishes contain Gluten unless denoted with (G) Gluten (E) Egg, (SF)Shellfish, (S)Soy sauce, (N) Nut, (SE) Sesame, (D) Dairy
Our rates are in AED, inclusive of 5% VAT and subject to 7% municipality fees.

SUSHI

FUSION SASHIMI 3 PCS & NIGIRI 2 PCS

(Premium cuts sourced with precision)

AKAMI	Tuna - 78
CHU	Toro semi fatty tuna - 95
O-TORO	Fatty tuna - 120
HAMACHI	Yellowtail - 82
SAKE	Salmon - 58
EBI	Shrimp - 70
BOTAN EBI	Jumbo sweet prawn - 64
HOTATE	Scallop - 74
UNI	Sea urchin - 259
UNAGI	Freshwater eel - 78

NEURO-PAIRED NIGIRIS

(Elevated pairings with creative luxury)

WAGYU & FOIE GRAS	(G) (S) (SE) - 155
AKAMI & SCALLOP GUNKAN	(G) (S) (SE) (N) - 88
O-TORO & UNI	(G) (S) (SE) - 148

SASHIMI MORIAWASE

Mixed sashimi chef selection

5 VARIATIONS SASHIMI	(S) (G) (SE) - 266
PREMIUM 7 VARATIONS	(S) (G) (SE) - 432

NIGIRI MORIAWASE

SELECTION 7 PIECES	(S) (G) (SE) - 205
PREMIUM SELECTION 9 PIECES	(S) (G) (SE) - 299

CIRCUIT ROLLS

(Classic with a twist)

SPICY SALMON	Spicy aioli, avocado (SF) (E) (S) (SE) (R) - 75
SAKE SAKE	Crispy salmon, spicy cream cheese (SF) (E) (S) (SE) (G) (D) - 88
TORIKATSU ROLL	Chicken katsu, tempura flakes (E) (G) (SF) (SE) (S) - 69
SPICY TUNA&SHRIMP TEMPURA	Avocado,slice truffe,tsuma,spicy mayo (SF) (G) (E) (S) (SE) - 98
SURF & TURF	Wagyu beef, lobster tempura, teriyaki mayo (SF) (E) (SE) (S) (G) - 112
UNAGI ROLL	Avocado guacamole, teriyaki (SF) (G) (S) (SE) - 95
YASAI ROLL	Mixed vegetables, goma dressing (G) (E) (S) (SE) - 55
WAGYU ROLL	Tempura avocado and asparagus,cucumber, wagyu special sauce,spring onion (G) (E) (S) (SE) - 125

CORE REACTOR KOBE & DRY AGED CUTS

Served with Truffle mushroom , Gochujang , Yuzu Ponzu ,Lotus chips ,Umami salt, Fresh wasabi

ANGUS BEEF TENDERLOIN	200g (D) (G) (SE) (S) - 242
AUS WAGYU STRIPLOIN	300g (D) (G) (SE) (S) - 429
AUS WAGYU TENDERLOIN	200g (D) (G) (SE) (S) - 399
AUS WAGYU RIBEYE	300g (D) (G) (SE) (S) - 450
AUS WAGUY T-BONE	700g dry aged (D) (G) (SE) (S) - 1099
AUS WAGYU TOMAHAWK	1.5kg (D) (G) (SE) (S) - 1365
KAGOSHIMA JPN WAGYU	150gm (D) (G) (SE) (S) - 689

CHARCOAL CELL GRILLS

MISO BLACK COD KUSHIYAKI	Citrus yuzu glaze (SF) (D) (G) - 102
ROBATAYAKI CARABINERO	Hijiki butter, seasoning (SF) (G) (S) (N) - 291
YAKITORI	Negi (G) (SE) (S) - 78
WAGYU FOIE GRAS KUSHIYAKI	Yuzu teriyaki glaze (S) (G) (SE) - 128
KEBAB KUSHIYAKI	Yuzu kosho, onion pickled (G) (SE) (S) (E) - 72
PADRON PEPPERS	Citrus soy,bonita flakes (SF) (SE) (S) (G) - 48

MAINS

WAGYU DONABE	Shiso leaf,mushroom shitake, seaweed butter (SE) (G) (S) (E) - 199
TRUFFLE MUSHROOMS DONABE	Fresh truffle,donburi sauce, enoki tempura (D) (G) (SE) (S) - 168
JOSPER BAKED BABY CHICKEN	Miso on cedar wood (G) (SE) (S) (N) (D) - 142
JOSPER BAKED NORWEGIAN TROUT	With jalapeno miso on cedar wood (G) (E) (SE) (S) (SF) - 155
JOSPER BAKED WHOLE MAINE LOBSTER	Chili herbs butter (G) (E) (SE) (S) (SF) - 430
ROBUSUTA RISOTTO	Fresh lobster pop, creamy risotto, cheese parmesan (G) (N) (D) (E) (S) (SE) (SF) - 133
BRIYANI FRIED RICE	Duck confit , yoghurt foam, nori craker, salsa (G) (D) (E) - 215

ENHANCERS

GRILLED JAPANESE SWEET POTATO	Teriyaki reduction (SE) (S) (G) - 45
GREEN ASPARAGUS	Wafu sauce (E) (G) (SE) (S) - 55
BABY ZUCCHINI	Mustard miso (E) (G) (SE) (S) - 48
CRISPY SMASHED BABY POTATO	Red yuzu kosho aioli (E) (G) (SE) (S) - 47
ASSORTED MUSHROOMS	Truffle butter (S) (SE) (N) (D) (G) - 46
COCONUT RICE	(G) - 35

SWEET SEQUENCES

BLACK SESAME ICE CREAM *Caramel miso crumble (D) (E) (SE) - 66*

CLOUD *Japanese cotton cheesecake, yuzu marshmallow,
strawberry ice cream (G) (E) (D) (SE) - 77*

ORIGAMI *Cotton candy shell, hojicha anglaise, kinako fudge (D) (E) - 80*

SATSUMAIMO MONT BLANC *Vanilla castella, miso caramel, sweet potato (E) (G) (N) (D) - 65*

GENMAICHA UME PUFF *Genmaicha cream, umeboshi choux (E) (G) (N) (D) - 71*

MELON ORANGE ROLL *Melon cream, citrus sponge & jam (D) (G) (E) - 65*

WOOHOO ASSORTED PLATTER *Designed for sharing (D) (G) (E) (N) (SE) - 265*

ASSORTED FRUIT SELECTION *Fresh fruit selection - 135*