



久壽屋



HISAYA

Ala Carte Menu

コラーゲン水炊き鍋

Mizutaki Nabe Set

Golden Collagen Pot (Good for 2pax)

Mizutaki is a Japanese hotpot with chicken broth, packed with rich collagen for your beauty and health.

AED 199

Additionalals:

- Udon **AED 16**
- Mizuna **AED 19**
- Zosui Set **AED 15**
- Yuzu Kosho **AED 8**
- Glass Noodle **AED 11**
- Toro Tsukune **AED 21**
- Chicken Thigh **AED 21**
- Chicken Breast **AED 21**
- Nama Ramen 100g **AED 20**
- Golden Collagen Soup **AED 69**
- Mizutaki Chicken Platter **AED 37**
- Mizutaki Vegetable Platter **AED 27**

Shabu-Shabu Set



A5 Standard
Kurohana Wagyu

A5スタンダード 黒樺牛セット

Hotpot Set **AED 231**



A5 Special
Kurohana Wagyu

A5スペシャル 黒樺牛セット

Hotpot Set **AED 284**



A5 Premium
Kurohana Wagyu

A5プレミアム 黒樺牛セット

Hotpot Set **AED 525**



サーモンしゃぶしゃぶ
Salmon Shabu Shabu AED 170



はまちしゃぶしゃぶ
Hamachi Shabu Shabu AED 187
(150g, 250g, 350g)

Hotpot Soup

出汁
Dashi
(Bonito)
AED 0

昆布
Konbu
AED 0

麻辣
Malah
AED 11

鶏白湯
Paitan
AED 35

スパイシー
味噌
Spicy Miso
AED 21

日本酒
Sake
(Include Alc.)
AED 126

カレー
Curry
AED 32

わさび
Wasabi Dashi
AED 11

トムヤムクン
Tom Yum
AED 27

鶏味噌
Chicken Miso Stock
AED 16

豆乳
Soy Milk
AED 27

うにだし
Sea Urchin Dashi
AED 210

Additional Wagyu

- Standard 100g **AED 84**
- Special 100g **AED 105**
- Premium 100g **AED 221**

ALL Prices included 7% municipality fees, 5% Vat

せいろ蒸し Seiro Mushi



Mix Seiro

AED 294

A5 Japanese Wagyu, Salmon, Hamachi, Shrimp, Scallops, Chicken thigh, Chicken Breast, Cabbage, Carrot, Mushroom, Broccoli, Asparagus, Baby corn



Wagyu Beef Seiro

AED 258

A5 Japanese Wagyu, Cabbage, Carrot, Mushroom, Broccoli, Asparagus, Baby corn



Seafood Seiro

AED 242

Salmon, Hamachi, Shrimp, Scallops, Cabbage, Carrot, Mushroom, Broccoli, Asparagus, Baby corn



Chicken Seiro

AED 189

Chicken thigh, Chicken breast, Tsukune(chicken meatball), Cabbage, Carrot, Mushroom, Broccoli, Asparagus, Baby corn



Creamy Cheese Sauce



Ponzu with Spring Onion



Malah Sauce



Spicy Gomadare



Gomadare

くろはなぎ
黒樺牛

すきやき Japanese Traditional SUKIYAKI

Sukiyaki is a type of hot pot dish known for its sweet and salty flavor, seasoned with shoyu, sugar, and mirin. In addition to thin slices of beef, common ingredients for sukiyaki include naganegi (Japanese leek), Shiitake, Shimeji, Enoki, Chinese cabbage, Tofu, Glass noodles and Udon noodles

Set Including: Beef (250g), Vegetable Set, Sukiyaki Sauce, Dashi Soup, Kimi Oroshi, Udon & Cheese Sauce



Standard Set

AED 252



Special Set

AED 305



Premium Set

AED 546

● Standard 100g **AED 84**

● Special 100g **AED 105**

● Premium 100g **AED 221**

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Appetizer 前菜



たこわさ
Takowasa **AED 37**



ネギ塩牛タン和え
Ox Tongue Leek Sauce **AED 34**



海鮮 酢の物
Sea Food Sonomono **AED 39**



しらすおろし
Shirasu Oroshi **AED 22**



枝豆 塩
Edamame Salt **AED 26**



枝豆 スパイシー
Edamame Spicy **AED 28**



枝豆 ガーリック
Edamame Garlic **AED 28**



梅たたき胡瓜
Plum Cucumber **AED 27**



ピリ辛メンマ
Spicy Menma **AED 22**



れんこんチップス
Lotus Chips **AED 28**

Salad サラダ



HISAYAサラダ
HISAYA Salad **AED 39**



クランチャー
クラブスティックサラダ

**Crunchy
Crabstick Salad** **AED 49**



燻製ポテトサラダ
**Smoky
Potato Salad** **AED 39**



焼肉サラダ
Yakiniku salad **AED 82**

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ガリバタ醤油
Broccoli Garlic
Butter Shoyu **AED 35**

Asparagus Garlic
Butter Shoyu **AED 35**



たこやき
Takoyaki **AED 38**



出汁巻き玉子
Dashimaki Tamago **AED 38**



ヤングコーン天ぷらバター醤油
Baby Corn Tempura **AED 45**



揚げ出し豆腐
Age Dashi Tofu **AED 45**



わさびエビマヨ
Shrimp Wasabi Mayo **AED 45**



餃子 (鶏・和牛) 3pcs 5pcs
Gyoza **AED 30** | **AED 48**



炊き餃子 (鶏・和牛)
Soup Gyoza **AED 58**



海老カニマヨ焼
Grilled Shrimp Cheese **AED 52**



和牛マッシュルーム
Wagyu Mushroom **AED 82**



タコチリガーリック
Tako Chili Garlic **AED 58**



うまき
Umaki **AED 65**

Deep Fried 揚げ物



唐揚げ(オリジナル・スパイシー)

Karaage (Deep Fried Chicken)

CHOOSE:

Original

Spicy

3pcs

AED 27

5pcs

AED 42



和牛メンチカツ

Wagyu Menchi Cutlet

AED 59



フライドポテト(塩・スパイシー)

Potato Fries

CHOOSE:

Salt

Spicy

Small

Regular

AED 24

AED 35



Tempura 天ぷら



海老

Shrimp Tempura

3pcs

AED 46

5pcs

AED 70



きのこ

Mushroom Tempura

AED 51



盛り合わせ

Assorted Platter

AED 78

ALL Prices included 7% municipality fees, 5% Vat

A5 Japanese Premium Wagyu Steak 黒樺牛ステーキ



リブアイ

Rib-eye Steak (200g)

AED 390

テンダーロイン(ヒレ)

Tender Loin Steak (200g)

AED 490

"Kurohana beef" is nurtured in the abundant blessings of nature and pure water in Hitoyoshi, Kumamoto Prefecture, and is cultivated in good health by a unique system under strict management. These unique commitments give rise to the sweetness and softness peculiar to Japanese black beef. That is a big feature of "Kurohana beef" that you cannot taste with other meats.

Grilled · Sizzling 焼きもの・鉄板焼き



和牛西京焼き
Wagyu Saikyoyaki

AED 95



鰻蒲焼き
Unagi Kabayaki

AED 89



牡蠣プラッター
(グリル)

Grilled Oyster

3 pcs **AED 59**
5 pcs **AED 90**



銀鱈西京焼き
Gindara Saikyo Yaki
(Black Cod)

AED 70



サーモン照り焼き
Salmon Teriyaki

AED 63



チキン照り焼き
Chicken Teriyaki

AED 54



とろけるチーズの和牛ハンバーグ
Sizzling Wagyu Hamburger
and Garlic Rice w/ Cheese

AED 142

和牛鉄板焼き ネギ塩ソース
Sizzling Thickly Wagyu
with Leek Sauce

AED 110

和牛鉄板焼き 照り焼きソース
Sizzling Thickly Wagyu
with Teriyaki Sauce

AED 110

牛タンネギ塩鉄板焼き
Sizzling Ox Tongue
with Leek Sauce

AED 51



ALL Prices included 7% municipality fees, 5% Vat

Sushi Platter 寿司盛り合わせ



本マグロプラッター Blue Fin Tuna Special Platter

Negitoro Gunkan, Akami, Chutoro,
Ootoro, Tuna Maki

AED 196



サーモンプラッター Salmon Special Platter

Ikura Gunkan, Salmon, Seared Salmon,
Salmon Belly, Salmon Maki

AED 166



極 Kiwami

Akami, Chutoro, Ootoro, Salmon,
Hamachi, Hotate, Wagyu,
Sea Urchin Gunkan

AED 260



桜 Sakura

Akami, Chutoro, Hamachi, Salmon,
Hotate, Kobujime, Ebi,
Salmon Ikura

AED 163



焰 Homura

Kanikama, Tamago, Shrimp, Inari,
Wagyu, Kani-mayo Maki, Sweet
Shitake Maki

AED 58

Nigiri 握り



本マグロ(赤身)

Tuna Akami **AED 44** Normal Aburi



本マグロ(中トロ)

Tuna Chutoro **AED 63** Normal Aburi



本マグロ(大トロ)

Tuna Ootoro **AED 83** Normal Aburi



サーモン
Salmon **AED 34** Normal Aburi



ハマチ
Hamachi **AED 34** Normal Aburi



ホタテ
Scallops **AED 42** Normal Aburi



うなぎ
Unagi **AED 37**



鯛昆布締め炙り
Kobujime **AED 28**



海老
Ebi **AED 28**



タコ
Tako **AED 24**



A5 和牛
A5 Wagyu **AED 33**



ズワイ蟹
Snow Crab **AED 44**

Gunkan 軍艦



うに軍艦
Uni Gunkan

AED 230



ネギトロ
Negitoro **AED 49**



スパイシーツナ
Spicy Tuna **AED 44**



いくら
Ikura **AED 55**

Maki 巻き



マグロ巻き
Tuna Maki

AED 39



サーモン巻き
Salmon Maki

AED 30



ネギトロ巻き
Negitoro Maki

AED 39



納豆巻き
Natto Maki

AED 24



きゅうり巻き
Cucumber Maki

AED 19



アボカド巻き
Avocado Maki

AED 24



かにマヨ巻き
Kani Mayo Maki

AED 27

ALL Prices included 7% municipality fees, 5% Vat

Sashimi 刺身



3 pcs | 5 pcs
AED 59 | AED 90

牡蠣 プラッター (生)
Fresh Oyster

刺身盛り
Sashimi Platter

3 Kinds | 5 Kinds
AED 124 | AED 208



本マグロ 赤身
Bluefin Tuna Akami

3pcs | 5pcs
AED 46 | AED 72



本マグロ 中トロ
Bluefin Tuna Chutoro

3pcs | 5pcs
AED 59 | AED 93



本マグロ 大トロ
Bluefin Tuna Otoro

3pcs | 5pcs
AED 72 | AED 114



サーモン
Salmon

3pcs | 5pcs
AED 39 | AED 61



ハマチ
Hamachi

3pcs | 5pcs
AED 39 | AED 61



ホタテ
Scallops

AED 79



鯛の昆布締め炙り
Kobu Jime

3pcs | 5pcs
AED 39 | AED 61

炙り鰯
Aburi Shimesaba

AED 62



Carpaccio カルパッチョ



和牛
Wagyu AED 73
Seared A5 Japanese Wagyu



サーモン
Salmon AED 71



ハマチ
Hamachi AED 71
Yellow Tail



本マグロ
Blue Fin Tuna AED 95

ALL Prices included 7% municipality fees, 5% Vat

Sushi Roll 寿司ロール

天ぷらロール

Tempura Roll

Tempura Shrimp, Cucumber, Tempura bits,
Nori, Teriyaki, Mayonaise, Sweet Chili Sauce.

AED 59

カリフォルニアロール

California Roll

CrabStick, Avocado, Cucumber,
Nori, Tobiko, Lolo Rosso, Mayonaise.

AED 59

久寿屋ロール

HISAYA Signature Roll

Sushi rice, Sushi nori, Beef,
Asparagus, Avocado, Leeks, Bbq sauce

AED 80



サーモンロール

Salmon Roll

Salmon, Avocado, Torched Salmon, Mayonaise, Ikura

AED 71

和牛チーズロール

Wagyu Cheese Roll

Sushi rice, Sushi nori, Tempura flakes,
Beef, Avocado, cheese, potato, Philadelphia cheese

AED 76

しぐれ煮ロール

Shigureni Roll

Sushi rice, Nori, Avocado, Wagyu Shigureni,
Kanikama, Philadelphia Cheese, Teriyaki Sauce, Wagyu Rayu

AED 63

鰻ロール

Unagi Roll

Eel, Cucumber, Kabayaki Sauce, Sansho Pepper

AED 79



ドラゴンロール

Dragon Roll

Sushi rice, Nori, Salmon, Avocado, Shrimp tempura,
Kanikama, Itokiri togarashi, Masago orange, Teriyaki sauce, Ginger

AED 75



スパイシーツナロール

Spicy Tuna Roll

Sushi rice, Nori, Cucumber,
Spicy tuna filling, Mayonaise, Sesamese seed

AED 66



ファイヤークラッカーロール

Fire Cracker Roll

Sushi rice, Nori, Shrimp tempura,
Kanikama, Avocado, Cucumber, Philadelphia cheese,
Spicy tuna, Spicy mayo, Teriyaki, Fried chili, Fried onion.

AED 69



ALL Prices included 7% municipality fees, 5% Vat

Rice Bowl 丼

① チキン照り焼き丼
Chicken Teriyaki Don AED **48**

② チキンかつ丼
Chicken Cutlet Don AED **55**

③ 天丼
Ten-Don AED **68**

④ 牛丼
Gyu-Don AED **58**

⑤ 和牛カツ丼
Wagyu Katsu Don AED **82**

⑥ 和牛焼肉丼 (キムチ付き)
Wagyu Yakiniku Don AED **82**
(with kimchi)

⑦ 鰻丼
Una Don AED **90**

⑧ サーモンいくら丼
Salmon Ikura Don AED **88**

⑨ 海鮮丼
Kaisen Don AED **98** | Kaisen Don Special AED **198**



Rice 飯



和牛メンチカツカレーライス
Wagyu Minced Katsu Curry Rice AED **64**



チキンカツカレー
Chicken Katsu Curry AED **51**



チャーハン
Chicken Chahan AED **48**



ご飯
Rice AED **15**



味噌汁
Miso Soup AED **15**

ALL Prices included 7% municipality fees, 5% Vat

Pottage Ramen ポタージュラーメン



HISAYA ラーメン 極 Ten1 **AED 78**

Our creamy, thick, potage-style soup not only clings perfectly to our house-made noodles, but is also packed with vegetables, making it the healthiest option among all our ramen offerings. The Wagyu Chashu is made from carefully prepared Japanese Wagyu beef, resulting in a juicy and aromatic finish. The bowl is topped with bamboo shoots and chopped spring onions for added flavor and texture.

久寿屋のこだわり COMMITMENT TO QUALITY

"At HISAYA, we use only homemade noodles for all our ramen. Crafted through countless trials to perfectly complement each soup, our noodles are made without a hint of compromise. Enjoy a truly supreme bowl of ramen."



HISAYA ラーメン 極 Ten1 マグマ **AED 85** HISAYA Ramen Ten1 [Magma]

A creamy chicken broth and our signature hisaya pottage, with mixtures homemade spice's. Specially the mixtures for our toppings with bamboo shoots, spring onion, cabbage, ramen leeks, combination with fried onion and garlic, the juicy chicken chasu. The wagyu rayu giving more spicy and aroma perfect texture and more taste.



HISAYA ラーメン 極 Ten1 味噌 **AED 92** HISAYA Ramen Ten1 [Miso]

Indulge in our signature Miso Pottage Ramen, a masterfully crafted bowl of rich, savory goodness. Our flavorful miso broth is perfectly balanced with delicious chashu and an assortment of well-balanced toppings, creating a harmonious blend of textures and tastes.

Specialty Ramen 特製ラーメン



醤油ラーメン Shoyu Ramen **AED 72**

A soulful bowl of ramen built on a clear, soy sauce infused broth that's rich in umami and perfectly balanced between savory and slightly sweet. Nestled inside are springy noodles and slices of tender, slow braised chicken chashu that melt in your mouth. Each bowl is finished with a soft boiled egg, bamboo shoots, and fresh green onions bringing together warmth, comfort, and deep flavor in every bite.



鶏白湯醤油ラーメン Paitan Shoyu Ramen **AED 73**

A creamy, slow simmered chicken broth blended with soy sauce for a deep, savory flavor. Served with springy noodles, tender chashu, ajitama, and fresh toppings, a rich and comforting twist on classic shoyu ramen.



鶏白湯味噌ラーメン Paitan Miso Ramen **AED 87**

A velvety chicken based broth enriched with miso for a bold, umami packed flavor. Paired with ramen noodles and topped with chashu chicken, ajitama, corn, scallions, and a touch of garlic oil. A hearty, soul warming bowl with depth and character.



スパイシー 和牛チャーシューラーメン Spicy Chashu Ramen **AED 104**

A rich, creamy Paitan broth made with a savory blend of signature Hisaya Wagyu Rayu spice, delivering the perfect balance of heat and umami. Topped with melt-in-your-mouth wagyu chashu, fresh spring onions, and a touch of spice for a comforting yet bold experience in every bite.



トムヤムラーメン Tom Yum Ramen **AED 88**

A perfect balance of sweet, tangy and sour with a subtle kick of spiciness, all served with nama ramen in a rich and aromatic broth. Topped with nutritious ingredients: shrimp that is rich in protein, pakchoy and cherry tomatoes is loaded with vitamins, bamboo shoot, savory chicken chashu and mushrooms bursting with antioxidants. Each spoonful is a symphony of healthy delicious meal that's both satisfying and rejuvenating.

ALL Prices included 7% municipality fees, 5% Vat

Dipping Noodleつけ麺

Tsukemen is a Japanese noodle dish where thick, chewy noodles are served separately from a rich, concentrated dipping broth. Unlike traditional ramen, where noodles sit in the soup, tsukemen is eaten by dipping cold or room-temperature noodles into a hot, flavorful sauce one bite at a time. The broth is usually more intense and salty to balance the plain noodles, and it's often accompanied by toppings like chashu pork, marinated eggs, and bamboo shoots. This style offers a unique texture and flavor experience, especially popular in warmer months.



海老ポタージュつけ麺
Ebi Pottage Tsuke Men AED 88

久寿屋つけ麺
HISAYA Tsuke Men

AED 82



スパイシー和牛つけ麺
Spicy Wagyu Tsuke Men AED 77

Noodle 麺



かけうどん
Hot Udon AED 54

ざるうどん
Cold Udon AED 54



天ぷらうどん
Hot Udon with Tempura

AED 70



Yakisoba Selection:

Chicken AED 62

Seafood AED 73

ALL Prices included 7% municipality fees, 5% Vat

和牛バーガー Japanese Wagyu



BURGER



和牛チーズバーガー

Wagyu Cheese Burger AED 77



和牛てりやきバーガー

**Wagyu Teriyaki
Burger AED 74**



和牛バーガー

Wagyu Burger AED 74

Add ons:

Wagyu Patty **AED 42**

Cheese **AED 11**

Egg **AED 11**

ALL Prices included 7% municipality fees, 5% Vat

Dessert デザート

抹茶チーズケーキ

Matcha Cheese Cake AED 37



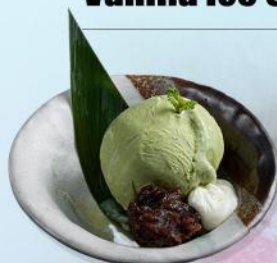
バニラアイスクリーム

Vanilla Ice Cream AED 18



抹茶アイスクリーム

Matcha Ice Cream AED 18



黒ごまアイスクリーム

Black Sesame Ice Cream

AED 18



Motchi Ice

1 Kind **AED 35**

3 Kinds **AED 93**

5 Kinds **AED 145**

Japanese Taiyaki

AED 25

Flavors

Chocolate

Azuki

Custard

Peanut Butter



かき氷 KAKIGORI



トロピカルパッション
Tropical Passion AED 40



イチゴミルク
Ichigo Milk AED 40



宇治金時
Uji Kintoki AED 40



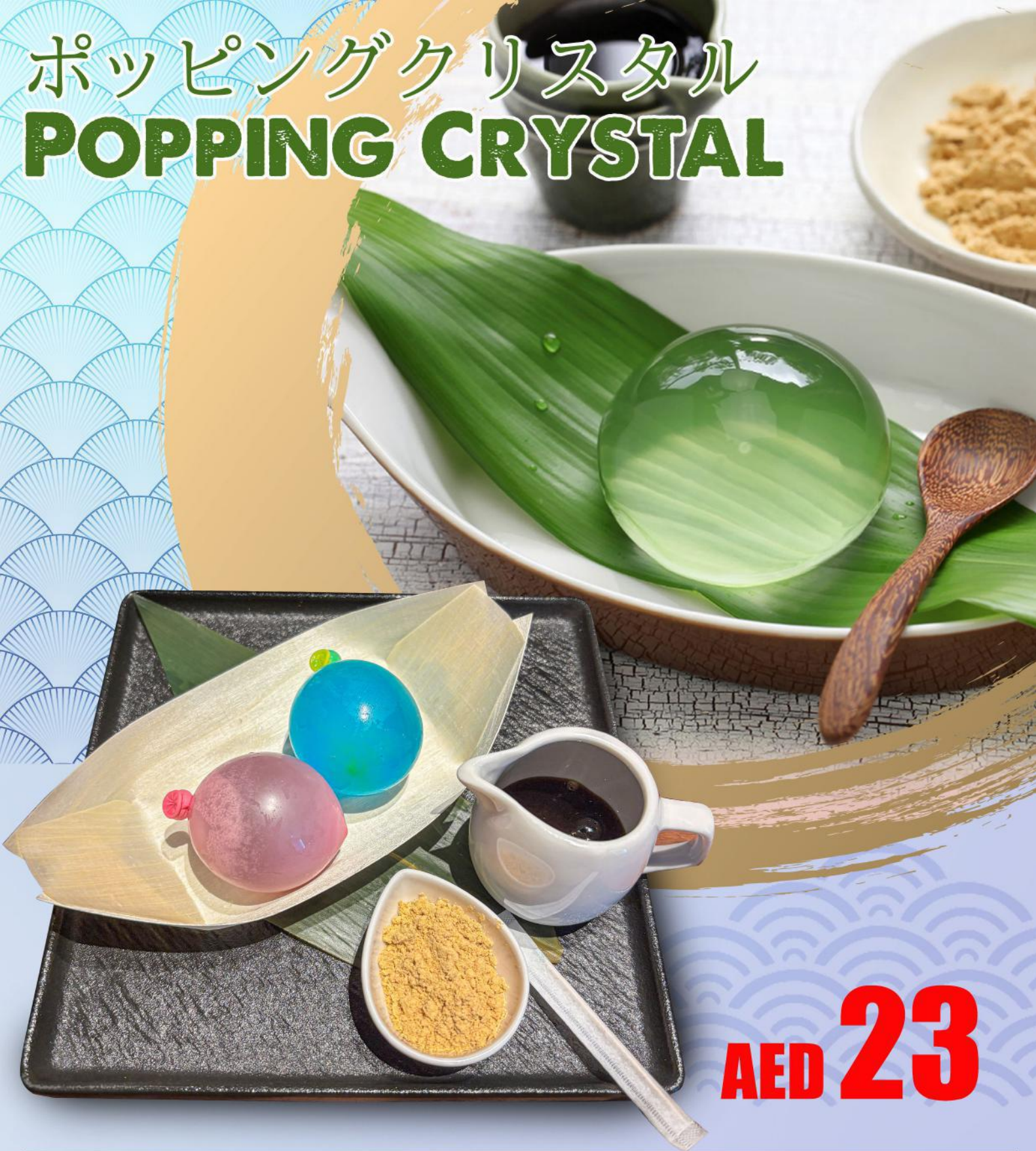
ブル サムライ
Blue Samurai AED 40



大黒天
Daikokuten AED 40

ALL Prices included 7% municipality fees, 5% Vat

ポッピングクリスタル POPPING CRYSTAL



AED 23

Popping Crystal,

A delicate, water-like mochi dessert known for its smooth, jelly-like texture and refreshing taste. Served with a drizzle of sweet kuromitsu syrup and a sprinkle of roasted soybean kinako powder for a perfectly balanced, light, and elegant treat.

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