

salads

89

ITALIAN BURRATA

 Burrata served with dressed heirloom tomatoes and topped with parmesan chips and balsamic glaze.

KALE QUINOA SALAD

 Quinoa served with kale, toasted butternut squash & pomegranate seeds, delicious goat cheese & toasted seeds.

CAESAR SALAD

 Green salad of baby gem and romaine lettuce, crispy roasted beef bacon, parmesan chips and croutons dressed with lemon juice, olive oil, egg, anchovies & garlic.

Classic
With Chicken
With Prawns

59
70
75

appetizers

JAPANESE DYNAMITE PRAWNS 79

  Butterflied dynamite shrimps coated in special tempura batter and tossed in homemade japanese mayonnaise.

CALAMARI FRITTI 69

 Crispy japanese style calamari deep fried and tossed with herbs served with amazu cucumber.

SAKUSAKU TORI WINGS 58

 Marinated fried spicy chicken wings in homemade sriracha sauce.

WAGYU TACO 65

 Grilled wagyu beef served with refried beans and crumbled feta.

SHORT RIB BEEF GYOZA 65

 Japanese style beef gyoza served with teriyaki cuckoo sauce.

DUCK POT STICKERS 69

 Duck pot sticks gyoza japanese style served with togarashi sauce.

SEARED SALMON TATAKI 75

 Pan seared salmon marinated with mojo salsa and served with fried julienne carrots.

CHICKEN SATAY SKEWERS WITH ROASTED PEANUT SAUCE 65

 Delicious grilled chicken satay skewers marinated in coconut milk & spices, served with peanut sauce.

WAGYU SLIDERS 75

 Homemade marinated wagyu patty in a mini brioche bun accompanied with tasty cheddar cheese, fresh tomato and a herb mayonnaise.

CHICKEN SLIDERS 65

 Breaded chicken served in mini brioche bun served with jalapeno slaw.

VEGETABLE DUMPLING 55

 Homemade vegetable dumpling served with ponzu dressing.

CHICKEN DUMPLING 55

 Steamed chicken dumplings served with togarashi dressing.

All prices are inclusive of 7% municipality fee and subject to 5% tax.

While extra care has been taken during the preparation, there could still be traces of natural allergens. Please check with your server for further details.





sushi

GLOCANO WILD

75



A mix of fresh tuna & cucumber topped with salmon kani kamaboko, homemade spicy mayo & a sprinkle of crispy tanuki, garnished with red & black tobiko caviar.

GLO SPECIAL ROLL

85



Glo brings you a different dimension of feta cheese, mexican avocado, cucumber, fresh norwegian salmon, deep fried katsu & a drizzle of teriyaki sauce, soy sauce and california dressing with gari shoga.

GARDEN TRUFFLE

85



A wrap of marinated, white radish, truffle paste, cucumber, mexican avocado, asparagus, soy sauce & a homemade truffle mayo dressing, truffle oil & served with gari shoga, wasabi and soy sauce.

TEMPURA AVOCADO

75



Assemble of philadelphia cheese, fried prawn, fried kani kamaboko, a sprinkle of sichimi togorashi, covered with mexican umbrella avocado, topped & chopped a mix of shrimp tempura & kani served soy sauce, gari shoga and wasabi.

SUSHI PLATTER

The chef's finest selection of sushi.



16 pieces

AED 119

24 pieces

AED 169



mains

AUSTRALIAN WAGYU BEEF FILLET (200GM)

189



Grade 5 wagyu beef fillet, marinated in house rub served with miso celeriac puree, shimenji mushroom & teriyaki sauce.

BABY CHICKEN

125



Coffee-rubbed baby chicken served with wilted baby spinach, baby carrots, broccolini and a dijon mustard sauce.

WILD GARDEN RISOTTO

75



Risotto served with shimeji mushroom, green peas, mascarpone cheese, grated parmesan and truffle oil.

MISO BLACK COD (200GM)

145

Pan seared marinated black cod on white miso served with steamed pak-choy & drizzled with tonkasu de glazed sauce.

PASTA WITH PINK SAUCE

75



Arrabbiata penne pasta served with pink sauce.

TRUFFLE PIZZA

85

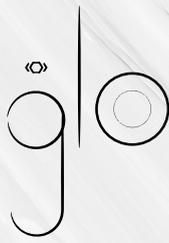


Homemade truffle flat bread with truffle shavings, parmesan cheese & drizzled with truffle oil.

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side dishes

EDAMAME

28



Steamed soybeans with maldon salt or chili flakes.

BROCCOLINI

40



Broccoli sous vide dressed with japanese lemon oil and touch of zest lemon.

SWEET POTATO FRIES

38



Deep fried crisp sweet potato served with barbecue sauce.

TRUFFLE FRENCH FRIES

45



Deep fried golden french fries drizzled in truffle oil, served with truffle mayonnaise.

FRENCH FRIES

40

Deep fried golden french fries..

desserts

MATCHA TIRAMISU

45



Asian inspired tiramisu consisting of layers of matcha cream and coffee soaked savoiardi lady fingers.

SPANISH CHURROS



Classic churros served with dulce de leche sauce, hazelnut chocolate sauce.

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