

# CLAY

粘土



Wind guides  
Mountains echo  
Earth heats



FOOD MENU

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# A

粘土

## Seeker, what do you search?

A conversation with friends, a meeting with foreigners,  
a communion with yourself, now remembered.

For a moment, let us forget what we have lost.  
And focus on what we have created.

Culture. Family. Exchange. Distinction amongst  
the ordinary. Nikkei, a Japanese-Peruvian cuisine.  
Aji, meet miso. Andean corn, soy sauce. Not quite  
what you were expecting. A meeting of minds. A palate  
of performance. An earthbound experience driven by the  
elements to create exceptional culinary moments  
not yet known. Yet familiar ...

Embrace the change.  
The city lights up at your feet.  
Come take it in, together.

Discovery need not require travel — only the  
willingness to open your eyes to something new.

## Encounter Nikkei.





## Encounter Nikkei.

A Japanese-Peruvian culinary experience.

Two sides of an ocean blend seamlessly into one exquisite culinary experience. Japanese-Peruvian cuisine lives here. In the late 19th century Japan's diaspora combined Peruvian ingredients with Japanese techniques to produce a style of food called Nikkei.

That heritage is embodied in Clay.







# PIQUEOS

Nibbles

|   |      |
|---|------|
| <b>MORIAWASE AL FUEGO</b> (S)(SS)<br>Prawns   Squid   Octopus   Red Yuzu Kosho   Yuzu Caviar   Black Tobiko<br>Served on a Stone Fire Platter | 13   |
| <b>SHIROMI NORI TACO</b> (S)<br>White Fish   Smoked Avocado Purée   Rocoto Sauce   Nori Crackers  | 7.5  |
| <b>TACO DE MAGURO</b> (S)(SS)<br>Bluefin Tuna   Truffle Oyster Sauce   Hard-Shell Taco  | 7.5  |
| <b>SAKE TACO</b> (S)<br>Salmon   Smoked Yellow Chilli   Lemongrass Chalaquita  <br>Tapioca Coriander Crackers                                 | 7.5  |
| <b>TARTARE CLAY</b> (S)(SS)<br>Bluefin Tuna   Salmon   Hokkaido Scallops   Caviar  <br>Black Tortilla Oil                                     | 14.5 |
| <b>KATSU SANDO</b><br>Wagyu Striploin   Soy Sauce Onion Relish   Smoked Yellow Chilli   | 22   |
| <b>KATSU CLAY</b> (S)<br>Wagyu Striploin   Caviar   Gold Leaf   Red Chilli Mayo  <br>Charcoal Bread   | 26   |
| <b>SOFT SHELL CRAB BAO</b> (S)<br>Huacatay Sauce   Mango Salad  | 10   |
| <b>WAGYU PIZZA</b> (G)<br>Wagyu Beef   Chili Panca   White Onion   Cheese   Nikkei chimichurri  | 10   |
| <b>GYOZA</b> (S)(SS)<br>Chicken   Prawns   Orange Tobiko   Chupe Sauce  | 10   |
| <b>NIKU BAO</b><br>Short Rib Meat   BBQ Nikkei Sauce   Criolla Salad  | 9.5  |
| <b>OCTOPUS CAUSA</b> (S)(SS)<br>Yellow Potato   Olive Sauce   Squid Crackers   Spicy Mayo  <br>Coriander Emulsion                             | 10.5 |
| <b>EDAMAME AHUMADO</b> (SS)<br>Soya Beans   Abura Sauce   | 4.0  |
| <b>EDAMAME</b><br>Maldon Salt   | 3.5  |

(N) Nuts (S) Seafood (SS) Sesame Seeds

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# TIRADITOS

Slices | Usuzukuri

|   |      |
|---|------|
| <b>HOTATE</b> (S) (SS)<br>Hokkaido Scallops   Caviar   Norteña Sauce   Avocado   Furikake  <br>Burnt Choclo               | 12.5 |
| <b>WAGYU</b> (S)<br>Wagyu Striploin 9+   Smoked Ponzu   Truffle   Shiso   Katsuobushi  <br>Tsuma Daikon                   | 13.5 |
| <b>MUCIAME</b> (S)(SS)<br>Cured Tuna   Nikkei Oyster Sauce   Nira Salsa   Chulpi Corn Powder  <br>Tapioca Crackers        | 10.5 |
| <b>SAKE</b> (S)<br>Salmon   Passion Fruit Sauce   Mint Cream  <br>Tapioca Squid Ink Crackers   Nori Powder   La Yu Oil    | 11   |
| <b>HAMACHI</b> (S)<br>Yellowtail   Masago Roe   Coriander Oil   Ginger Tiger's Milk  <br>Crispy Sweet Potato   Lemon Zest | 10.5 |



## CEBICHES

Marinated in Leche de Tigre

粘土

|   |      |
|---|------|
| <b>CLAY BRASA &amp; CARBÓN</b> (S)<br>Octopus   Scallops   Sea Bass   Prawns   Panca Chilli  <br>Tiger's Milk   Black Oil   Caviar   Black Sweet Potato | 12.5 |
| <b>THAI</b> (S)<br>Salmon   Lemongrass   Chilli   Mango   Coconut Crackers  | 9.5  |
| <b>NIKKEI</b> (S)(SS)<br>Tuna   Soy Sauce   Sesame Seeds   Quinoa Pop   Spring Onion  <br>Ají Amarillo Crisps   | 9.0  |
| <b>CARRETILLA</b> (S)(SS)<br>Sea Bass   Yellow Chilli   Sweet Potatoes   Burnt Choclo Corn  <br>Quinoa Crackers   | 8.5  |
| <b>KIZAMI</b> (S)(SS)<br>Sea Bream   Truffle Sauce   Kizami Wasabi   Coriander  <br>Panca Sesame Crackers   | 10   |
| <b>LOBSTER</b> (S)<br>Coriander Emulsion   Sweet Potatoes   Black Tortilla Oil  <br>Mango Coriander Salad   | 28   |
| <b>VEGAN</b><br>Jícama   Mango   Shimeji   Lime   Coriander Sauce  <br>Sweet Potatoes   Crackers  | 8    |
| <b>CEBICHE PLATTER</b> (S)(SS)<br>Selection of CLAY Signature Cebiches   Crackers   Sweet Potatoes  <br>Corn (Served on an Ice Platter)                 | 33   |



# KARAGE

Crispy – Tempura

|   |     |
|---|-----|
| <b>PRAWN TEMPURA</b> (S)(SS)  | 12  |
| Tentsuyu   Furikake   Ginger   Daikon   Chilli   Spicy Mayo         |     |
| <b>IKA</b> (S)  | 8.5 |
| Crispy Fried Squid   Spring Onion   Coriander   Smoked Chilli Salsa |     |
| <b>LOBSTER POPCORN</b> (S)  | 24  |
| Tobanjan Sauce   Black Tobiko   Chives   Capsicum Rings             |     |
| <b>TOFU TEMPURA</b>   | 7.5 |
| Sweet Chilli Sauce   Nori Powder   Spicy Mayo   Sweet Chilli Sauce  |     |
| <b>TORI POPCORN</b> (SS)  | 9   |
| Hucatay Sauce   Herbs   |     |



Salads

## ENSALADAS

|  |     |
|--|-----|
| <b>QUINOA EDAMAME</b> (SS)   | 7   |
| Soya Beans   Cherry Tomatoes   Asparagus   Baby Corn   Quinoa Crackers                     |     |
| <b>TORI GOMA</b> (SS)  | 7.5 |
| Grilled Chicken   Savoy Cabbage   Pomegranate   Sesame Sauce   Sesame Crackers   Togarashi |     |
| <b>CHULPE PEANUTS</b> (N)  | 6.5 |
| Chulpe Corn   Peanuts   Green Papaya   Capsicum   Herbs   Lemongrass Sauce                 |     |
| <b>FRESCA</b>  | 7   |
| Mixed Lettuce   Miso Sauce   Kumquat   Lychee   Carrot   Capsicum   Orange   Grapefruit    |     |
| <b>SEAWEED KIURI</b> (SS)  | 6.5 |
| Mixed Seaweed   Cucumber   Ginger   Garlic   Sesame Oil   Tapioca Crackers                 |     |



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**M A K I S**  
Rolls



|   |      |
|---|------|
| <b>CLAY</b> (S)<br>Caviar   Gold Leaf   O-Toro   Truffle  | 22   |
| <b>O - TORO</b> (S)(SS)<br>O-Toro   Nori Powder   Caviar   Ikura Roe   Yuzu Caviar  <br>Gold Tobiko   Maldon Salt   Shiso | 18   |
| <b>MAGURO PICANTE</b> (S)(SS)<br>Tuna   Crispy Sushi Rice   Orange Tobiko   Green Tobiko  <br>Spicy Mayo   Chives         | 9.5  |
| <b>EBI COCONUT</b> (S)(SS)<br>Crispy Prawns   Grilled Spring Onion   Asparagus   Coconut Oil  <br>Eel Sauce               | 12.5 |
| <b>CRUNCHY FURAI</b> (S)<br>Salmon   Cream Cheese   Avocado   Eel Sauce   | 8.5  |
| <b>WAGYU PARRILLERO</b> (S)<br>Wagyu Beef   Chimichurri   BBQ Nikkei   Onion Tempura  <br>Smoked Mayo                     | 13   |
| <b>KANI</b> (S)<br>Crab Meat   Prawn Tempura   Eel Sauce   Tobanjan   Avocado  <br>Spicy Mayo   Yellow Sauce   Olives     | 9.8  |
| <b>VEGETARIANO</b> (S)(SS)<br>White Radish   Smoked Yellow Chili Sauce   Carrot   Cucumber  <br>Sesame Seeds              | 7.0  |



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## SASHIMI NEW STYLE

|   |    |
|---|----|
| <b>MORIAWASE CLAY</b> (S)(SS)<br>Chef's Selection of Mixed Sashimi Platter  | 31 |
| <b>SAKE</b> (S)<br>Seared Salmon   Ginger Sauce   Coriander Oil   Lemon Zest  <br>Truffle Paste   Tsuma Daikon                  | 10 |
| <b>MAGURO</b> (S)<br>Seared Tuna   Yuzu Sauce   La Yu Oil   Edamame   Tsuma Daikon  <br>Mango Salad                             | 10 |
| <b>HOTATE</b> (S)<br>Hokkaido Scallops   Eel Truffle Sauce   Foie Gras   Maldon Salt  <br>Red Radish   Spring Onion   Ponzu Gel | 12 |

## NIGIRIS CLAY STYLE



Inspired by the Years of Japanese Influence in Peru

|   |      |
|---|------|
| <b>O-TORO</b> (S)<br>Fatty Tuna Belly   Caviar   Maldon Salt   Gold Leaf                                  | 16   |
| <b>MAGURO FOIE GRAS</b> (S)<br>Tuna   Eel Truffle Sauce   Foie Gras   Maldon Salt                         | 10.5 |
| <b>SAKE TRUFFLE</b> (S)<br>Salmon   Truffle Paste   Masago Roe   Lemon Zest   Spring Onion                | 8.5  |
| <b>HOTATE</b> (S)<br>Hokkaido Scallops   Truffle Paste   Masago Roe   Lemon Zest  <br>Spring Onion        | 9.5  |
| <b>WAGYU FOIE GRAS</b> (SS)<br>Wagyu 9+   Foie Gras   Sesame Oil   Ginger   Pachikay Sauce                | 11.5 |
| <b>INKA</b> (S)(SS)<br>Red Snapper   Oyster Sauce   Chalaca Nikkei   Wasabi   Quinoa                      | 7.5  |
| <b>UCHU</b> (S)(SS)<br>Scallop   Chalaca   Nikkei   Tiger Milk   Ginger   Yellow Chilli  <br>Black Tobiko | 9    |



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# TRADITIONAL SASHIMI AND NIGIRI (S)

Sashimi 4 Slices & Nigiri 2 Pcs

|                                  | Sashimi | Nigiri |
|----------------------------------|---------|--------|
| <b>SAKE</b>   Salmon             | 7.5     | 6.5    |
| <b>MAGURO</b>   Tuna             | 9       | 8.0    |
| <b>SUZUKI</b>   Sea Bass         | 8.0     | 7.0    |
| <b>O-TORO</b>   Fatty Belly Tuna | 19      | 15     |
| <b>HAMACHI</b>   Yellowtail      | 8.5     | 7.5    |
| <b>UNAGI</b>   Eel (SS)          | 8.5     | 7.5    |
| <b>TAKO</b>   Octopus            | 7.5     | 6.5    |
| <b>EBI</b>   Shrimp              | 7.0     | 6.0    |
| <b>HOTATE</b>   Scallops         | 9.0     | 8.0    |



粘土



## ROBATAYAKI

Skewer - Anticucho - Yakitori

### WAGYU AHUMADO

Wagyu Striploin 9+ | Smoked Anticuchera

29

### WAGYU TERI TRUFFLE

Teriyaki | Truffle Oil | Chives

30

### SAKE MISOKOSHO (S)

Salmon | Miso | Red Yuzu Kosho | Lemongrass Salsa

15.5

### EBI SHOGA (S)(SS)

Prawns | Pachikay Sauce | Sesame Oil | Orange Yuzu Caviar

14

### HOTATE (S)

Hokkaido Scallops | Huacatay Sauce | Smoked Salsa

16

### TORI LEMONGRASS

Free-Range Chicken | Lemongrass | Coconut

12.5



Clay - made.

# JAPANESE WAGYU

Chimichurri | Kizame | Tericucho

## MIYAZAKI WAGYU STRIPLOIN

250g

99

A5 Wagyu beef from Miyazaki prefecture is among the finest and most luxurious brands of beef in the world. Miyazakigyu exhibits a buttery, snowflake marbling and tender texture that offers an upscale eating experience

## WAGYU T-BONE MS 9+

700g

84

Kiwami is derived from cattle with Japanese Wagyu genetics, hand selected to provide beef with a combination of silky flavours, tenderness, taste and juiciness that will exceed expectations

# NIKKEI GRILL



Barbecue and Parrilla

## ALASKAN KING CRAB (S)(SS)

34

Batayaki | Chupe Foam

## WAGYU STRIPLOIN MS 9+

45

Yellow Chilli | Kizami | Tericucho

## WAGYU RIBEYE MS 7+

39

Yellow Chili | Kizame | Tericucho

## LOBSTER AL CARBON (S)

42

Canadian Lobster | BBQ Nikkei Sauce

## WAGYU TENDERLOIN MS 4+

40

Yellow Chilli | Kizami | Tericucho

## LAMB CHOPS (S)(SS)

24

Sambal Nikkei | Sweet Soy Sauce | Quinoa

## CORN-FED CHICKEN (S)

18.5

Chicken | Chilli | Shoyu | Purple Potatoes | Cheese

## GRILLED VEGETABLES

10.5

Mushrooms | Artichoke | Asparagus | Baby Corn | Balsamic Ponzu

## SHISHITO PEPPERS (S)

6.5

Sweet Chilli | Lemongrass

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# DE FONDO



## Mains

|  |      |
|--|------|
| <b>ANDEAN SHORT RIBS</b>   | 27   |
| 12-Hour Slow-Cooked Short Ribs   Kizami Wasabi Purée   Cheese Chalaquita           |      |
| <b>BLACK PEPPER AL SHOYU</b>   | 30   |
| Grain-Fed Tenderloin   Onion   Cherry Tomatoes   Soy Sauce   Potatoes              |      |
| <b>SEA BASS NIKKEI RICE (S)</b>  | 19   |
| Dashi   Yellow Chilli   Criolla Salad  |      |
| <b>BLACK COD QUINOA (S)</b>  | 27   |
| Black Cod   Miso   Red Yuzu Kosho   Quinoa   Edamame                               |      |
| <b>BLACK COD SHISHITO (S)</b>  | 26   |
| Miso   Red Yuzu Kosho   Shiso Leaves   |      |
| <b>RED PRAWNS CONCOLON RICE (S)</b>  | 24   |
| Red Prawns   Botan Rice   Edamame   Avocado  |      |
| <b>HOT CEBICHE (S)</b>   | 21   |
| Scallops   Prawns   Octopus   Sea Bass   Bonito Flakes   Fish Broth                |      |
| <b>CAZUELA TRUFFLE</b>   | 10.5 |
| Sticky Rice   Mushrooms   Snow Peas   Baby Corn   Capsicum   Coriander   Asparagus |      |



## Sides ACOMPANIAMIENTOS

|  |     |
|--|-----|
| <b>POTATO WEDGES</b>   | 4.0 |
| Huacatay Mayo  |     |
| <b>CHIFA RICE (SS)</b>   | 4.0 |
| Spring Onion   Ginger   Capsicum   Eggs   Soy Sauce   Sesame Oil |     |
| <b>GOHAN</b>   | 2.5 |
| Steamed White Rice   |     |
| <b>ASPARAGUS</b>   | 4.0 |
| Grilled   Kizami Wasabi  |     |
| <b>BROCCOLINI</b>  | 4.0 |
| Balsamic Ponzu   |     |





## Sense

The experience.

Rich, earthbound Peruvian tones engage with intricate, ornate Japanese patterning. The eyes explore. Our name, drawn from clay food pots in Peruvian fires, inspires the main dining area while the bar captures gratified, after-meal moods, as the flames die and ash nourishes the soil.

The palate settles.







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粘土

**Culture is made. Culture is tasted.**

Stories require they be told.



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