ANZO

Adapted from “Anthozoa” a class of beautiful marine coral found off the coast of Muscat. A modern Japanese Izakaya dining experience created for sharing, conversation and discovery. Our chefs have crafted a menu that brings together small bites, signature maki rolls, cripsy plates and indulgent dishes inspired by the bold flavoiurs of Japan, thoughtfully designed to pair with our contemporary cocktails.

SMALL

Edamame 4
Steamed, Maldon Salt
(DF, GF, VG)

Miso Soup 4
Tofu, Wakame, Spring Onion
(S, DF, SF)

Gyoza 5
Handmade Vegetable Gyoza, Truffle
(S, SE, DF, VG)

Crispy Lobster Wontons 6
Minced Rock Lobster with Spring Onions, Ginger, Chilli and Aji Amarillo Mayo
(SF, E, SE, DF, LS)

RAW

Anzo Hand Rolls 6
Salmon, Ikura, Sushi Rice, Nori
(E, R, SF, DF)

New Style Seabass Sashimi 7
Truffle Shoyu, Radish, Crispy Garlic, Jalapeno
(R, S, DF, SF)

Salmon Tataki 7
Torched, Mustard Miso, Tsukemono
(R, E, SE, SF)

Tuna Sashimi 6
Avocado, Ponzu, Chilli Oil, Shiso
(R, S, DF, SF)

ROLLS

Spider Roll 9
Soft-Shell Crab, Avocado, Cucumber, Spicy Mayo
(SF, E, S, SE, DF)

Salmon California Roll 8
Salmon, Crab Stick, Avocado, Cucumber, Tobiko
(SF, S, E, R, DF)

Volcano Tuna Roll 7
Spicy Tuna, Avocado, Cucumber, Aji Amarillo Mayo, Tempura Crisp, Tobiko
(SF, S, E, R, DF)

Zen Garden 6
Rice Paper, Mango, Carrot, Cucumber, Hoisin Peanut Dip
(V, S, N, SE, DF)

(A) ALCOHOL | (V) VEGETARIAN | (N) CONTAINS NUTS | (GF) GLUTEN FREE
(SE) CONTAINS SESAME | (SF) CONTAINS SEAFOOD | (DF) DAIRY FREE
(E) CONTAINS EGG | (S) CONTAIN SOY | (VG) VEGAN | (R) RAW FOOD
LOCALLY SOURCED | VEGETARIAN

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering.
We are happy to help you choose suitable items or prepare a dish to meet your needs.
Be advised that food prepared here may contain or may have come into contact with allergens

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CRISPY

Katsu Sando 18
Crumbed Wagyu, Katsu Sauce, Pickles
(S, E)

Chicken Karaage 7
Crispy chicken, Wasabi mayo, Bonito
(E, SF, S)

Tempura Snapper 6
Watermelon, Ponzu, Coriander, Jalapeno
(S, SF, DF)

Vegetables Tempura 6
Seasonal Vegetables, Enoki Mushrooms,
Tempura Sauces (V, DF, E, S)
Add Prawns - (3, SF)

HOT

Salmon Teriyaki 12
Udon Batayaki, Snow Peas, Sesame, Spring Onion
(SF, SE, S)

Okonomiyaki 12
Japanese Pancake, Black Cod, Bonito Flakes, Yuzu
Mayo, Spring Onion
(E, SF, SE, S)

Miso Rock Lobster 15
Buttered Egg Noodles, Shiitake, Tobiko, Spring Onion
(S, SF, SE, E)

Citrus Wagyu Picanha 18
Japanese Fried Rice, Edamame, Anticucho
(SF, SE, S, E)

SWEET

Mochi 3Pcs 7
Japanese Rice Dough Wrapped Ice Cream
(D, E)

Cheesecake 5
Green Tea Ice Cream, Berries
(GF, D, E)

Peanut Fondant 6
Warm Valrhona Chocolate Moelleux with Caramel
Peanut Butter Praline, Vanilla Ice Cream
(N, D, E)

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BEVERAGE LIST

SIGNATURE COCKTAILS

Asian Symphony 5.5
Infused Lemongrass Gin, Mint, Lime, Soda

Ginseng 6
Vodka, Raspberry, Prosecco & Ginger

Plum Sour 5.5
Plum Sake, Egg White, Grapefruit, Soda,Bitters

Kanpai 6
Sake, Grapes, Chardonnay and Lemon

Negroni Silk Road 6
Campari, Vermouth Gran Reserva,
Cinnamom & Pink Pepper Gin

CLASSIC COCKTAILS

Margarita 5.5
Tequila, Orange Liqueur, Lime Juice

Cosmopolitan 5.5
Vodka, Orange Liqueur, Cranberry Juice,
Lemon Juice

Classic Martini 6
Gin, Dry Vermouth

Negroni 6
Gin, Vermouth, Campari

Whisky Sour 6
Bourbon Whisky, Angostura, Egg White ,
Lemon Juice

Aperol Spritz 7
Aperol, Prosecco, Soda

Campari Spritz 7
Campari, Prosecco, Soda

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LOW PROOF COCKTAILS

Anthozoa 4.9
Ricard, Yuzu, Elderflower Tonic

Coral 4.9
White Vermouth, Grapefruit Soda, Rosemary

SIGNATURE MOCKTAILS

Akai Shizuku 4.5
Plum Puree, Apple Juice, Tonic Water

Kohaku 4
Apple Juice, Cinnamon, Elderflower Syrup

Hikari 4
Grapefruit Juice, Tonic Water, Sour Mix, Thyme

Crimson Zen 4.5
Peach Puree,Cranberry Juice, Matcha Cream

Akane 4.5
Hibiscus, Earl Grey, Agave Syrup, Soda Water

BEER

Beers	Bottle
Corona	5.8
Asahi	7
Bavaria 0.0%	3.5

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WINE

BY THE GLASS

Champagne	Glass
Philipponnat Royal Brut Reserve Champagne, France	22

Sparkling Wine	Glass
Zonin Cuvee 1821 Prosecco Spumante Brut Veneto, Italy	10

White Wine	Glass
Arcadian Pinot Grigio	5.8
Australia Concha Y Toro	5.8
Frontera Chardonnay, Chile	
Touraine Sauvignon Blanc, France	7.8

Rose Wine	Glass
Bobal Rio Añejo, Spain	5.4
Emotivo Pinot Grigio Blush, Italy	7

Red Wine	Glass
Concha Y Toro Frontera Cabernet Sauvignon, Central Valley, Chile	5.8
Hans Baer Pinot Noir, Pfalz, Germany	6.4
Cotes Du Rhone Red - Chemin Des Papes, France	7.5

Sake	180ml
Hakutsuru	15
Hakutsuru - Plum Wine	17
Junmai Ginjo	19

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BY THE BOTTLE

Champagne	Bottle
Philipponnat Royal Brut Reserve	132
Philipponnat Royal Brut Reserve Rosé	159
Veuve Clicquot Ponsardin Yellow Label Brut, Champagne, France	145
Veuve Clicquot Ponsardin Vintage Brut Rosé, Champagne, France	155
Dom Perignon Brut, Champagne, France	459

Sparkling Wine	Bottle
Zonin Cuvee 1821 Prosecco Spumante Brut Veneto, Italy	48

Rose Wine	Bottle
Emotivo Pinot Grigio Blush, Italy	35
Château D'Esclans Whispering Angel Rosé France	90

White Wine	Bottle
Touraine Sauvignon Blanc France	38
Domaine De La Baume Les Maries Sauvignon Blanc, Igp Pays D`Oc France	42
Baron Philippe de Rothschild Mouton Cadet Blanc Bordeaux, France	55
J. Moreau & Fils Petit Chablis Burgundy, France	82

Red Wine	Bottle
Cotes Du Rhone Red - Chemin Des Papes France	33
Chateau De Marsan Rouge Bordeaux Superieur, France	42
Baron Philippe de Rothschild Mouton Cadet Bordeaux, France	55
Jean-Claude Boisset Bourgogne Pinot Noir Les Ursulines, France	76

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SPIRITS

Aperitif

Aperol	6
Martini Rosso	4
Martini Bianco	4.5
Pernod	4.5
Campari	5

Vodka

Tito's Handmade	6
Grey Goose	11.6
Belvedere	14
Beluga Noble	14.4

Cognac

Armagnac De La Maziere	7.6
Hennessy V.S.	11
Hennessy V.S.O.P.	17.6
Hennessy X.O.	56

Gin

Beefeater	6
Bombay Sapphire	6.4
Tanqueray	7.6
Hendrick's	10.4
Monkey 47	32

Tequila

Jose Cuervo Silver	6
Jose Cuervo Gold Patrón	6.4
Silver	16
Don Julio Reposado	21

All spirits are served in 50 ml measures as standard. 25ml measures are available on request.
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SPIRITS

Whisky

Jameson	8
Johnnie Walker Black Label 12 Years	10.4
Monkey Shoulder	10.4
Johnnie Walker Double Black	11.6
Chivas Regal 12 Years	11.6
Chita Suntory	13
Chivas Regal 18 Years	24
Royal Salute 21 Years	44
Johnnie Walker Blue Label	52

Single Malt

Glenfiddich 12 Years	11
Glenmorangie 10 Years	13.4
The Glenlivet 12 Years	13.6
Glenfiddich 15 Years	16
Macallan 12 Years	30
Glenfiddich 18 Years	34

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Non - Alcoholic Beverages

Fresh Juices

Orange	3
Watermelon	3
Pineapple	3
Lemon Mint	3

Soft Drinks

Coca Cola	2.5
Coca Cola Zero	2.5
Sprite	2.5
Ginger Ale	2.5
Soda	2.5
Tonic Water	2.5

Energy Drinks

Red Bull	3.5

Still Water

Acqua Panna	2.5

Sparkling Water

San Pellegrino	2.5

Tea

English Breakfast	3
Earl Grey	3
Green	3
Chamomile	3
Jasmine	3
Flavoured Iced Teas	4

Sustainable Sourced

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