

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, crispy plates and indulgent dishes inspired by the bold flavours of Japan, thoughtfully designed to pair with our contemporary cocktails.



BITES

Edamame

Steamed with Maldon salt (DF, S, VG) 4

Wok Fried with Truffle and Yuzu (DF, GF, S, VG) 5

Nori Fries 3

Dynamite Sauce (E, V, GF, DF)

Asian Tacos

Teriyaki Salmon and Avocado (S, SF, DF) 6

Grilled Prawns, Aji Amarillo, Mango (GF, SF, DF) 5

Seared Chicken, Anticucho, Togarashi (SE, LS, DF) 5

Crispy Lobster Wontons 6

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

Wagyu Negimaki Rolls 7

Enoki Mushrooms, Asparagus Wrapped in Wagyu,

Grilled with Truffle Ponzu Sauce (S, DF)

MAKI ROLLS

Served with pickled ginger, wasabi and soy (S)

Zen Garden 7

Asparagus, Cucumber, Carrots, Avocado,

Japanese Radish and Chives (VG, S, GF, DF)

Salmon Tempura 10

Tempura Salmon, Cream Cheese, Pickled Radish, Torched Unagi (SF, S)

Super California 8

Tempura Prawn Uramaki, Crab, Avocado and

Tobiko Topped with Torched Salmon (SF, S, DF)

Spider Roll 9

Soft Shell Crab, Avocado Yuzu Mayo, Cucumber,

Tobiko and Sesame (SF, S, 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

All charges are in OMR and subject to Service Charge and Taxes

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CRISPY

Vegetable Tempura 7 ✓

Seasonal Vegetables, Enoki Mushrooms,
Tempura Sauce (SF, DF, S) or
Aji Amarillo Mayo (V, E, DF, LS)

Dynamite Shrimp Tempura 10

Spicy Creamy Sauce, Spring Onions (SE, SF, DF, E)

Chicken Karaage 8

Crispy Chicken, Wasabi Miso Mayo,
Bonito Flakes, Chives and Gold Leaf (GF, E, SF, DF)

Katsu Sando 18

Australian Wagyu Striploin, Japanese Milk Bread,
Katsu Sauce and Pickles (S, E)

HOT

Miso Eggplant 7 ✓

Grilled with Rocket and Sesame Ponzu (VG, SE, DF, LS, S)

Dumplings

Chicken and Foie gras (S, DF, LS) 6
Snapper, Crab and Shiitake (S, SF, DF, SE) 7
Crystal Vegetable (VG) 5

Chicken Yakitori 7

Chicken Thigh, Baby Leek, Pickles (S, DF, LS)

Hoba Yaki Lamb Cutlets 16

Sesame Fig Jam (SE, DF, S)

Angus Beef Kushiyaki 12

Angus Fillet Skewers, Truffle Teriyaki and
Tsukemono (S, DF)

SWEET

Mochi 7

Japanese Rice Dough Wrapped Ice Cream (E)

Cheesecake 5

Caramelised and Green Tea Ice Cream,
Fresh Berries (GF, D, E)

Peanut Fondant 7

Warm Valrhona Chocolate Fondant,
Caramel Peanut Praline and Vanilla Ice Cream (N, E)

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BEVERAGE LIST

SIGNATURE COCKTAILS

Asian Symphony 5

Infused Lemongrass Gin, Mint, Lime, Soda

Nib Negroni 6

Whisky, Infused Cacao-Nib Campari, Kahlua

Botanic Zen 5.5

Gin, Ksarak, Extra Dry Vermouth, Homemade Parsley Syrup

Ginseng 6

Sake, Raspberry, Prosecco and Ginger

Kanpai 6

Sake, Grapes, Chardonnay and Lemon

CLASSIC COCKTAILS

Margarita 5

Tequila, Orange Liqueur, Lime Juice

Cosmopolitan 5

Vodka, Orange Liqueur, Cranberry Juice, Lemon Juice

Classic Martini 5

Gin, Dry Vermouth, Lemon

Negroni 5.5

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

LOW PROOF COCKTAILS

Anthozoa 4.5

Ricard, Yuzu, Elderflower Tonic

Plum Sour 4.9

Plum Sake, Egg White, Lemon, Angostura Bitter

Coral 4.5

White Vermouth, Grapefruit Soda, Rosemary

SIGNATURE MOCKTAILS

Mangotori 4

Mango, Passion Fruit, Chaat Masala

Matcha Mist 4

Matcha, Honey, Lemon, Soda

Spiced Fizz 4

Homemade Mix Spiced Syrup, Lemon, Soda

Berry Essence 4

Cranberry Juice, Raspberry, Cinnamon, Lemon, Mint, Ginger Ale

BEER

Beers

Bottle

Corona

5.8

Asahi

7

Bavaria 0.0%

3.5

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

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
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Rose Wine Bottle

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

White Wine Bottle

Gabbiano Pinot Grigio Tuscany, Italy	37
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
Zonin Valpolicella Classico DOC Italy	39
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

SPIRITS

Aperitif

Aperol	3.5
Martini Rosso	4
Martini Bianco	4.5
Pernod	4.5
Campari	5

Vodka

Tito's Handmade	6
Absolut Blue	6.4
Grey Goose	11.6
Belvedere	14
Ciroc	14
Beluga Noble	14.4

Brandy

Beehive V.S.O.P.	6
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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	6.4
Patrón 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
Sprite Zero	2.5
Ginger Ale	2.5
Soda	2.5
Tonic Water	2.5

Energy Drinks

Red Bull	3.5
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Still Water

Acqua Panna	2.5
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Sparkling Water

San Pellegrino	2.5
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Tea

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

