

LUNCH MENU

ON WEEKDAYS FROM 12PM - 2.45PM

LUNCH SPECIAL

Wagyu beef ramen, beef striploin, beef stock, shoyu, moyashi, egg, cabbage, spring onion 115

AED 115

BITES

Edamame, kombu salt (v)(gf)
 Daikon pickles, white radish, yuzu juice, rice vinegar (v)(gf)
 Shoyu chicken soup tofu, carrot, spring onion (g)

STARTERS

Vegetable futomaki, avocado, mizuna, carrot, asparagus (v)(g)
 Hamachi roll, yellowtail, carrot, avocado, shiracha (g)(se)
 Maguro zuki roll tuna, mango, carrot, cucumber, butternut (g)
 Seabream cream ponzu sesame, coriander cress, togarashi (g)
 Shrimp salad mizuna, asian mix, cream ponzu (g)

MAINS

Pan seared seabream, broccolini, carrots, sweet soya yuzu (g)(se)
 Beef shougayaki, tenderloin, harinori, benishouga, Mishima (g)(se)
 Spicy chicken karaage, gochujang glaze, spring onion (g)(se)
 Hot soba tempura (shrimp or veg tempura) soba noodles,
 shrimp, asparagus, mushroom, pokchoy, wakame, tengkats (g)
 Ikura salmon don sushi rice, avocado, chives, tare ponzu (g)

DESSERTS 26

Marinated citrus (gf)(v) Calamansi sorbet
 Trio crème brûlée (gf)(v) Matcha, yuzu, tonka bean
 Gohan yuzu mochi (v) Fresh mango

DRINKS

Kirin Draught (330ml)..... 42
 Sake Hakutsuru Junmai (180ml) 47

1 BITE / 1 STARTER / 1 MAIN

