

# LUNCH MENU

ON WEEKDAYS FROM 12PM - 2.45PM

## LUNCH SPECIAL

Seafood ramen, seafood stock, squid, octopus, shrimp, hamachi, red chili, cabbage, shio soya (g)(s) ..... 115

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### BITES

Edamame, kombu salt (v)(gf)  
 Daikon pickles, white radish, yuzu juice, rice vinegar (v)(gf)  
 Wagyu beef soup, beef stock, shoyu, beef meat, spring onion, tofu, carrots (g)

### STARTERS

Kappa avo maki, avocado, cocumber, mamenori, pearl onion, lemon candy, chives (g)  
 Ebi Tem Maki, shrimp, miso mayo, tare, chives (g)(s)  
 Chilli Tuna Roll, akami, green chilli dressing, cocumber, carrots, spring onion, mishima (g)(se)  
 Usuzukuri seabass, radish, ginger, ponzu, shallots, coriander, red radish, shiso oil (g)(se)  
 Sashimi salad, salmon, hamachi, mizuna, cucumber, pomelo (gf)

### MAINS

Salmon teriyaki, salmon, yakitori sauce, mix salad, smoked mayo (g)  
 Beef katsu don, spring onion, tonkatsu & Qp mayo (se)  
 Oyako don, chicken breast, oyako sauce, onion, egg, harinori (g)  
 Spicy Noodles, nama noodles, chilli garlic, soya, tare, egg, aonori, mishima (g)(se)  
 Tuna akami, tamago, shiso, ikura, spring onion, misima, rice

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

