

LUNCH MENU

ON WEEKDAYS FROM 12 PM - 2.45 PM

LUNCH SPECIAL

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

A E D 1 1 5

B I T E S

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)

S T A R T E R S

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)

M A I N S

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

D E S S E R T S 26

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

D R I N K S

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

1 B I T E / 1 S T A R T E R / 1 M A I N

