

LUNCH MENU

ON WEEKDAYS FROM 12PM - 2.45PM

LUNCH SPECIAL

Wagyu miso ramen, seared wagyu beef, spicy miso, peanut butter, egg, sesame oil, cabbage, nori, capsicum, spring onion (g)(n)(se)115

AED 115

BITES

Edamame, kombu salt (v)(gf)
 Daikon pickles, white radish, yuzu juice, rice vinegar (v)(gf)
 Seafood soup, fish stock, salmon, hamachi, tofu, spring onion, wakame (g)(s)

STARTERS

Mushroom Gyoza, 3 kinds of mushrooms, sweet chili sauce, harinori, chives (g)(se)
 Crab tempura roll, crab meat, avocado, carrots, takuan, wasabi mayo, chili mayo, balsamic teriyaki (g)(s)(se)
 Salmon crispy maki, salmon, avocado, takuan, cucumber, seaweed mayo, crispy mix (g)(se)
 Seabream tataki, seabream, house soya, sesame oil, cream ponzu, coriander cress (g)(se)
 Chuka Wakame salad, seaweed salad, cucumber, green apple, cherry tomato, pomello, mizuna, goma dressing, sesame seeds (g)(se)

MAINS

Pan seared seabream, sea bream, yuzu sweet soy, broccolini, carrots, panko, spring onion, lime wedges (g)
 Beef katsu don, beef tenderloin, home made sauce, spring onion, harinori, jap, mayo (g)
 Spicy karaage, marinated chicken thigh, kochugang glaze, smoked paprika, lemon, lime (g)(se)
 Tofu mushroom ankake, fried tofu, shemiji, shitake, capsicum, soya, mirin, spring onion, sesame (g)(se)
 Hamachi Don, yellowtail, cucumber, red radish, mishima, sweet chili yuzo, guacamole, spring onion(g)(se)

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

