

ON ARRIVAL

EDAMAME SO, V
Salt

STARTERS

Choice of two

SESAME CUCUMBER SALAD SE, SO, V
Carrot, sesame dressing

PADRON PEPPERS SE, SO, V
Yuzu peel, togarashi

AVOCADO & CUCUMBER TIRADITO E, SO, V
Edamame, chili, citrus soy dressing

VEGETABLE TEMPURA G, SO, V
Seasonal vegetables, light batter

SALMON TIRADITO F, R, S
Kisami wasabi sauce, yuzu, avocado

SPIDER MAKI D, E, F, G, R, S, SE, SO
Prawn tempura, bluefin tuna, spicy mayo, tobiko

SALMON ABURI MAKI F, G, R, SE, SO
Avocado, cucumber, spicy teriyaki, tobiko

BLUEFIN TUNA NIGIRI F, G, R, SO
Shiro shoyu

CRISPY CALAMARI E, F, S
XO - black mayo, katsuobushi

SHRIMP TEMPURA E, G, N, S, SE
Peanut chili sauce

CHICKEN & SHRIMP GYOZA G, S, SO
Spicy soy

BBQ CHICKEN BUNS D, G, SE, SO
Homemade chili paste

BEEF TATAKI E
Crispy leeks, chili gel, yuzu dressing

MONGOLIAN BEEF KUSHIYAKI G, SE, SO
Spiced broccolini, homemade chili

CHICKEN SATAY G, N, S, SO
Peanut sauce, coriander

MAINS

Choice of one

All dishes served with steamed rice or baby bok choy

CAULIFLOWER GREEN CURRY G, SO, V
Sweet chili, soy, fresh ginger

DEEP FRIED TOFU G, N, SE, SO, V
Pineapple, confit ginger garlic paste

MUSHROOM FRIED RICE E, G, SO, V
Spring onion, truffle oil

UMAMI STEAMED SEABASS F, SO
Miso, tomato dashi

ORANGE CHICKEN KARAAGE G, SE, SO
Broccoli, spring onion, sesame seeds, steamed rice

BABY CHICKEN D, SO
Yoghurt, yuzu kosho

WOK-FRIED CRISPY BEEF G, SE, SO
Mixed peppers, onion, sweet and spicy sauce

TENDERLOIN* D, SE, SO
MISO BLACK COD* E, F, SO
*AED50 SUPPLEMENT

DESSERTS

**AED35 SUPPLEMENT

RASPBERRY MOUSSE** D, E, G
Jasmine cream, moist sponge

CHOCOLATE BROWNIE** D, E, G, N, SO
Miso caramel, chocolate namelaka, ice cream

GOJI & SPICED PEAR** D, E, G
Honey cremeux, goji gel

**HOMEMADE ICE CREAM & SORBET
SELECTION**** D, E, SE, V

C - Celery, D - Dairy, E - Egg, F - Fish,
N - Nuts, R - Raw, S - Shellfish, SE - Sesame,

Consumption of raw or undercooked meats, seafood or poultry
Please notify your server if you have any known food allergies or

G - Gluten, L - Lupin, MU - Mustard,
SO - Soybean, SU - Sulphites, V - Vegetarian

products such as eggs may increase your risk of food borne-illness.
intolerances. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.



A S I A • A S I A
RESTAURANT | LOUNGE

SATURDAY LUNCH

AED165 FOR 2 COURSES

