

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.



LUNCH MENU

AED165 FOR 2 COURSES