

## 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

# LUNCH MENU

AED165 FOR 2 COURSES

