



2 COURSES AED 175 | 3 COURSES AED 200

COURSE ONE

Choice Of

YELLOW TAIL **F R SE SO**

Shiso sauce, togarashi, white radish

SALMON ABURI NIGIRI **F G R SO**

Truffle, unagi sauce

SPIDER MAKI **D E F G R S SE SO**

Soft shell crab, bluefin tuna, spicy mayo, tobiko

COURSE TWO

Choice of

JAPANESE KATSU CURRY **C G MU V**

Carrot, onion, ginger, water chestnut

GLAZED BLACK COD **E F G SO SU**

Stir fried rice, laoganma sauce, crispy ginger

TENDERLOIN **D SO**

Asparagus, truffle oil, shiso sauce

SIDES

MIXED WOK GREENS **D SO V**

VEGETABLE FRIED RICE **E G SO V**

COURSE THREE

BANANA MOUSSE **D E G**

Chocolate sponge, caramel, vanilla ice cream

C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,

MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy



A S I A · A S I A
RESTAURANT | LOUNGE