



## SIGNATURE SET MENU

AED 159 PER PERSON

Your choice of:

**Edamame or Spicy Miso Crab Soup**

## STARTERS

Your choice of any two:

**Hijiki, Kale & Sweet Corn** (G, N, E)

*Wakame, hijiki, baby gem lettuce, green apples, charred corn, hari nori*

**Avocado & Baby Spinach** (G, N, E)

*Creamy sesame dressing, baby spinach, dried cranberries, crispy leeks, asparagus*

**Blue Fin Tuna Tartare** (N, G, S, R)

*Hoisin ponzu, toasted sesame oil*

**Sunny Salmon Tartare** (S, R)

*Coconut Yuzu emulsion, coriander oil, heirloom corn tortilla chips*

**Daily Nigiri Selection** (G, S, D, R)

*Chef's selection of seasonal nigiri*

**Nduja & Wagyu Gyoza** (G, N)

*Nduja, togarashi soy*

**Chicken Karaage** (G, D, N, E)

*Buttermilk fried chicken thigh, yuzu kosho sweet & sour*



## MAIN COURSE

Your choice of:

### Miso Truffle Udon <sup>(G, D)</sup>

Miso truffle cream, sautéed wild mushrooms

### Robata Chicken Wings <sup>(G, N)</sup>

Bâoli togarashi & lime -served with a side of steamed rice

### Wagyu Short Rib Donburi <sup>(G, N, E)</sup>

Slow cooked wagyu short rib glazed in our house tare and served over white rice with pickles

### Chilean Sea Bass Donburi <sup>(G, S, D, N, E)</sup>

Charred cherry tomatoes, kizami wasabi, ume miso glaze

### Additional Side Dish at AED 50

Sweet Corn, Robata Potato, Wok-Fried Broccolini

## DESSERT SELECTION

At AED 45 per dessert

### Crème Brulée Cheesecake <sup>(E, D, G)</sup>

Creamy Basque cheesecake, Hokkaido black sugar, yuzu strawberry sorbet,  
Japanese strawberry

### Chocolate Profiterole Bomb <sup>(E, D, G)</sup>

Crunchy chocolate profiterole, vanilla pastry cream, caramelized hazelnut praline,  
salted caramel ice cream

### Coconut & Mango <sup>(E, D, G)</sup>

Coconut mousse, mango namelaka, kalamansi gel, fresh mango compote