

LUNCH MENU

ON WEEKDAYS FROM 12PM - 2.45PM

LUNCH SPECIAL

Chicken tanmen ramen, chicken souvee, egg noodles, mushrooms, pokchoy, leeks, egg, layu chili oil (g) 115

AED 115

BITES

Edamame, kombu salt (v)(gf)
Homemade pickles (v)(gf)
Wakame & enoki miso soup, seaweed, mushroom (g)

STARTERS

Slice sea bream, shiso pesto, asparagus (g)
Hamachi tartare roll, hamachi, avocado, togarashi (g)
Vegetable inari roll, japanesse mayo, sweet potato (v)(gf)
Seaweed salad, goma dressing, wakame, green apple (g)
Salmon crispy maki, avocado, takuan, seaweed mayo, daikon (g)
Beef gyoza, garlic, ginger, sesame oil, honey (g)

MAINS

Salmon misoyaki, salmon, miso, broccoli, lemon (gf)
Chicken kochijang, kochijang mayo, lime, panko (g)
Beef yakiniku bowl, thinly slice beef, ginger, spring onion (g)
Leek and soya bean donabe, rice, white onion, spring onion (gf)
Maguro guacamole bowl, tuna, red radish, pickled ginger (g)
(Side dishes: steamed rice, Asian mix salad (g),
sweet soy beans)

DESSERTS 26

Marinated citrus (gf)(v) Calamansi sorbet
Trio crème brûlée (gf)(v) Matcha, yuzu, tonka bean
Gohan yuzu mochi (v) Fresh mango

DRINKS

Asahi beer (330ml) 42
Sake Hakutsuru Junmai (180ml) 47

1 BITE / 1 STARTER / 1 MAIN

