

LUNCH MENU

ON WEEKDAYS FROM 12PM - 2.45PM

LUNCH SPECIAL

Spicy duck ramen, nama noodles, duck meat, egg, spring onion, sesame seeds, ginger, chili (g) 115

A E D 1 1 5

BITES

Edamame, kombu salt (v)(gf)
Daikon pickles, white radish, yuzu juice, rice vinegar (v)(gf)
Shoyu chicken soup tofu, carrot, spring onion (g)

STARTERS

Salmon tartar roll, crispy beetroot, asparagus, avocado (g)
Eggplant roll, tare ponzu sauce, carrots, cucumber (g)(v)
Maguro zuki roll tuna, mango, carrot, cucumber, butternut (g)
Shrimp salad mizuna, asian mix, cream ponzu (g)
Seabream cream ponzu sesame, coriander cress, togarashi (g)
Beef gyoza, garlic, ginger, sesame oil, honey (g)

MAINS

Salmon donbori, miso, rice, onion, oyster sauce, shibanuma (g)
Chicken kochijang, kochijang mayo, lime, panko (g)
Beef kushiyaki, nira, shio kombu, broccolini, sesame seeds (g)
Hot soba tempura (shrimp or veg tempura) soba noodles,
shrimp, asparagus, mushroom, pokchoy, wakame, tengkats (g)
Ikura salmon don sushi rice, avocado, chives, tare ponzu (g)

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

