

JAPANESE
RESTAURANT
& BAR

@MIMIKAKUSHI



BLENDING FAR EASTERN CUISINE WITH
WESTERN TASTES AND INFLUENCES.

SET MENU DINNER

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AED 525

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)

Pickled Yuzu Daikon & Spicy Kimchi Cabbage (V)

COLD STARTERS

Salmon Tataki with Jalapeño Relish, Shiso & Sweet Chili Soy

Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)

Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)

Selection of Sushi & Maki (S)

HOT STARTERS

Black Cod & Tiger Prawn Gyoza with Citrus Miso (S)

Rock Shrimp Popcorn Tempura with Red Yuzu Kosho Dip (S)

Wagyu Beef Kushi with Sweet Chipotle Soy Glaze



(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
All our prices are in AED, inclusive of 10% service charge and subject to 5% VAT & 7% municipality fees

MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)

Grilled Beef Tenderloin with Chipotle Soy Glaze

Mushroom Donabe with Seaweed Butter & Fresh Truffle

SIDES

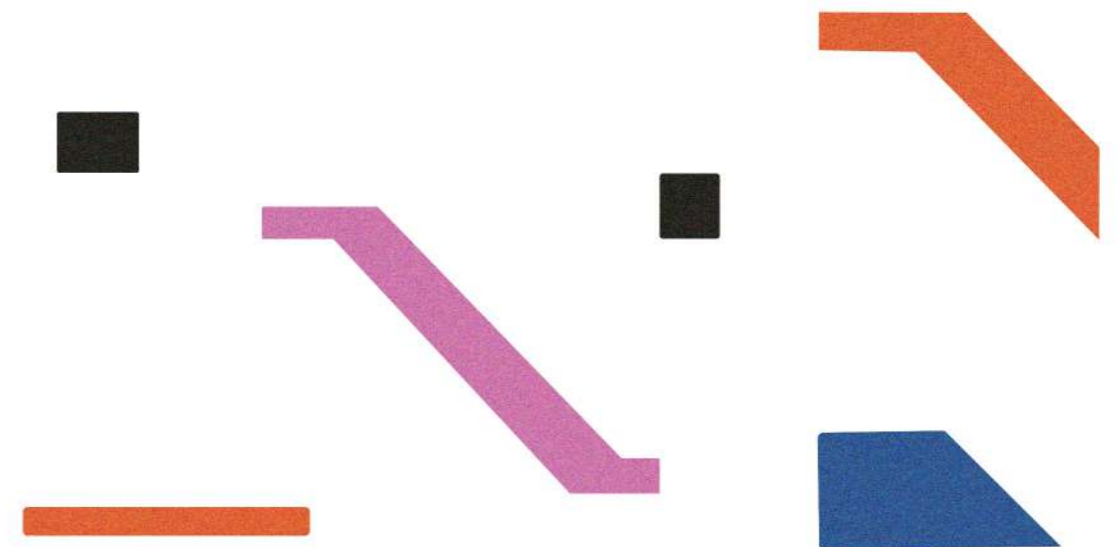
Grilled Fresh Asparagus with Lime Wafu & Sesame

Grilled Sweet Corn with Chili Ponzu Butter & Shiso Leaves

DESSERTS

Strawberry Pavlova with Hokkaido Ice Cream

Yuzu Cheesecake with Black Sesame Crumble & Pineapple Granita



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SET MENU DINNER

AED 780

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)

Pickled Yuzu Daikon & Spicy Kimchi Cabbage (V)

COLD STARTERS

Smashed Hamachi, Yuzu Guacamole & Garlic Yuzu Soy (N)

Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)

Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)

Selection of Sushi & Maki (S)

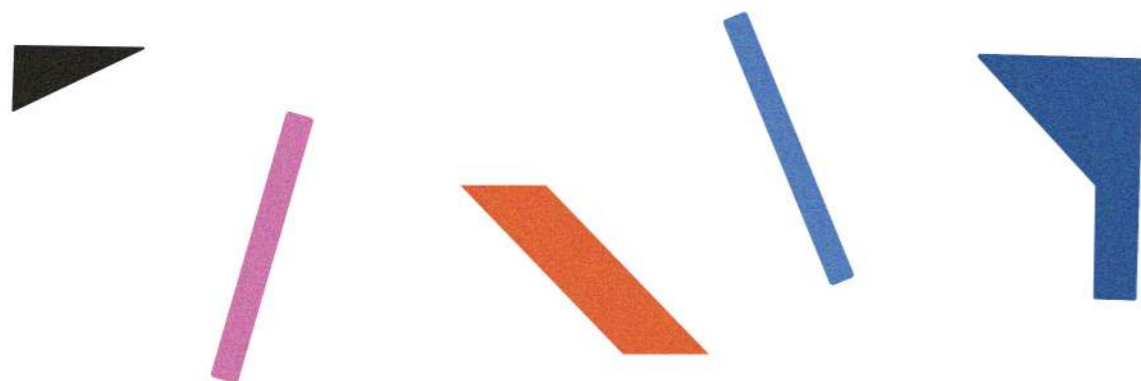
HOT STARTERS

Wagyu & Foie Gras Gyoza, Truffle Soy Butter

Tiger Prawn Tempura, Ginger Tentsuyu & Citrus Salt (S)

Marinated Octopus Kushi, Chive & Yuzu Togarashi Glaze (S)

Wagyu Beef Kushi with Sweet Chipotle Soy Glaze



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MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)

Baked Lobster with Citrus Miso Butter & Crispy Wasabi Peas (S)

Japanese Wagyu Donabe, Sweet Shallot & Tamago

SIDES

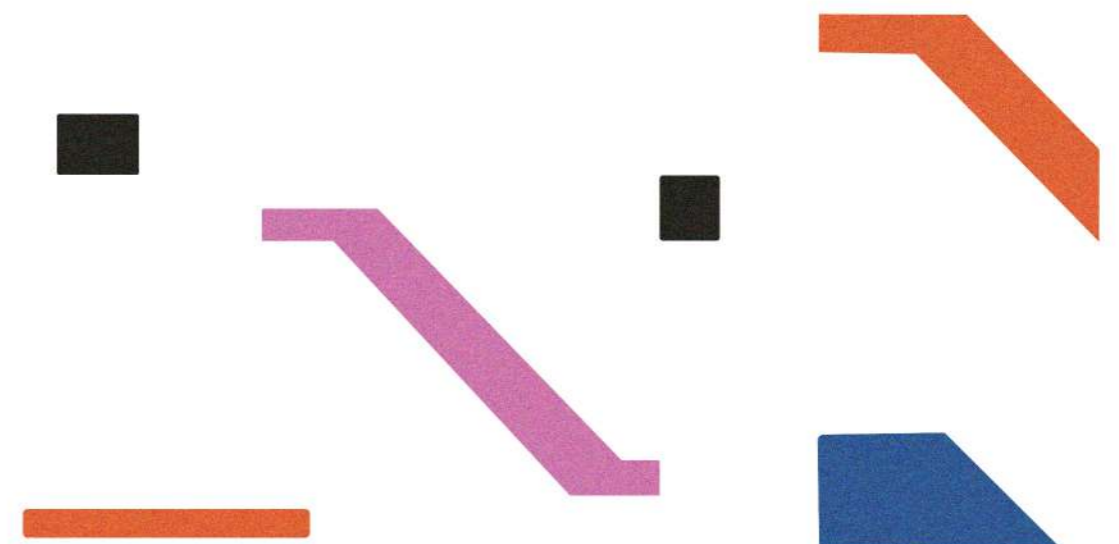
Grilled Broccoli with Seaweed Butter & Crispy Onion

Grilled Sweet Corn with Chilli Ponzu & Shiso Leaves

DESSERTS

Ispahan Chawan Mushi, Lychee, Raspberry & Rose Petals

Kori-Kori Chocolate Mi-Cuit with Coconut Ice Cream (N)



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