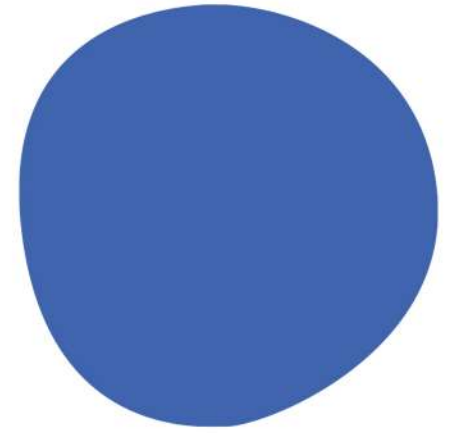


BLENDING FAR EASTERN CUISINE WITH
WESTERN TASTES AND INFLUENCES.

MIMI KAKUSHI



BRUNCH MENU

Every Saturday & Sunday from 12pm to 4pm



@mimikakushi

MK

NON-ALCOHOLIC

AED 415

SELECTION OF MOCKTAILS

KIYOMERU

Rooibos Tea, Kombucha Cordial, Dehydrated Lime Spice

KUU

Organic Matcha Tea, Pineapple Juice, Coconut Purée, Fresh Cream

WA

Organic Japanese Sencha Tea, Pickled Ginger Cordial, Peach Purée, Saline Solution, Soda

DENKI-KAN

Togarashi Spiced Bell Pepper Cordial, Verjuice, Soda

FRESH JUICES

TEA & COFFEE

HOUSE BEVERAGE

AED 570

SELECTION OF COCKTAILS

KIKUBARI

Blanco Tequila, Coriander, Lemongrass, Kafir Lime, Saline Solution, Agave Nectar

JAPANESE GRAPEFRUIT SMASH

Gin, Aperol, Grapefruit Juice, Elderflower Liquor, Yuzu Juice

BLOOD ORANGE SPRITZ

Vodka, Blood Orange Purée, Coriander, Yuzu Tonic

WINES

Sauvignon Blanc, Moulin de Gassac Blanc, France

Shiraz, Merlot, Moulin de Gassac Rouge, France

Grenache, Sangiovese, Pink Valley Rose, South Africa

HAKUTSURU JUNMAI SAKE

ASAHI BEER

CHAMPAGNE

AED 728

MOËT & CHANDON IMPERIAL BRUT

BITES

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

White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Seabass Usuzukuri, Kizami Wasabi & Shiso Dressing, Pickled Apple, Crispy Quinoa

Beef Tataki with Yuzu Daikon & Truffle Ponzu (S)

Heirloom Tomatoes with Eggplant, Sesame Wafu Dressing & Crispy Shiso (V)

Spinach, Spicy Gomadare Sauce, Truffle Oil, Lotus & Garlic Chips (V)

Selection of Sushi & Maki Roll (S)

HOT STARTERS

Black Cod & Prawns Gyoza with Citrus Miso Sauce (S)

Marinated Tofu with Crispy Avocado Tempura & Lemon Umeboshi Mayo (V)

Yakitori Chicken Thigh with Sweet Soy, Spring Onion & Shichimi

Yakiniku Thinly Sliced Wagyu Beef with Sweet Chipotle Soy Glaze, Lime & Chive

MAINS

Choose your main course

Marinated Black Cod with Citrus Miso Sauce (GF)

Grilled Tiger Prawn, Yuzu Kosho Dressing, Lime Zest (S)

Chicken Teriyaki, Ginger Wasabi Relish, Pickled Leek & Takuwan Radish

Grilled Black Angus Tenderloin with Chipotle Soy Glaze, Shiso Mayo & Spicy Ponzu

Yakisoba with Assorted Mushrooms, Asparagus, Snow Peas & Edamame (V)

SIDES

Grilled Broccoli with Seaweed Butter & Crispy Onion

Grilled Portobello Mushrooms, Creamy Truffle Soy, Chive, Sesame (V)

Crispy Baby Potatoes, Ume Butter & Shirodashi Espuma

DESSERT

Dessert Selection (N)