SET MENU DINNER

BITES

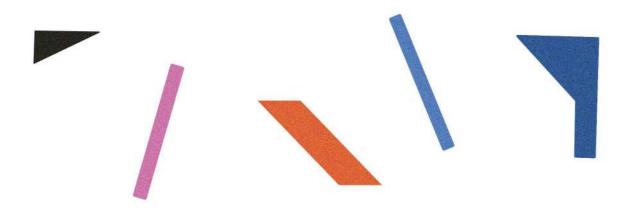
Steamed Edamame with Maldon Sea Salt (GF) (V)
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

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



MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)

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

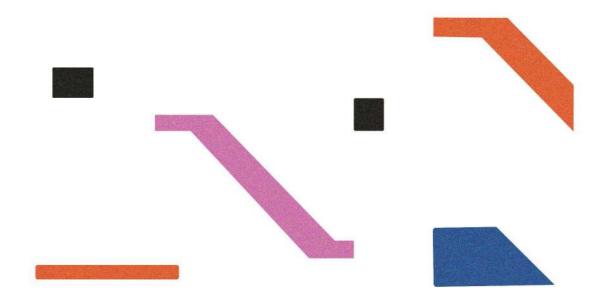
Japanese Wagyu Donabe, Sweet Shallot & Tamago

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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BLENDING FAR EASTERN CUISINE WITH WESTERN TASTES AND INFLUENCES.

SET MENU DINNER

SET MENU DINNER AED 550

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

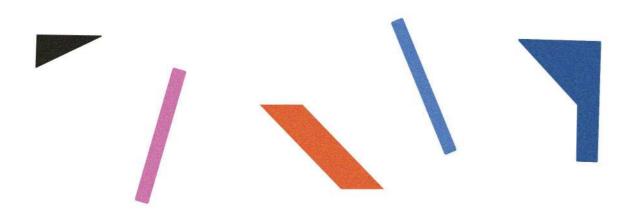
Salmon Tataki with Jalapeño Relish, Shiso & Sweet Chili Soy
Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)
Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)
Selection of Sushi & Maki (S)

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



MAINS

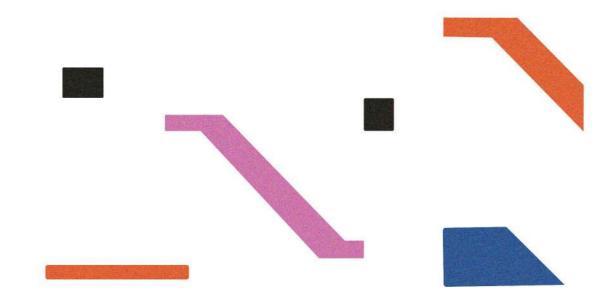
Marinated Black Cod with Citrus Miso Sauce (GF)
Grilled Beef Tenderloin with Chipotle Soy Glaze
Mushroom Donabe with Seaweed Butter & Fresh Truffle

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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BLENDING FAR EASTERN CUISINE WITH WESTERN TASTES AND INFLUENCES.

SET MENU DINNER

SET MENU DINNER AED 495

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)
White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

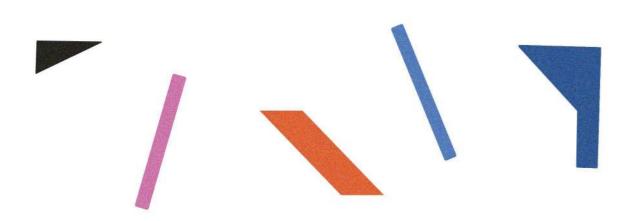
COLD STARTERS

Spinach, Spicy Black Sesame Sauce, Lotus & Garlic Chips (V)
Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)
Iceberg Lettuce with Amazu Cucumber & Wafu Sauce (V)
Selection of Sushi & Maki (V)

HOT STARTERS

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

Cabbage & Mushroom Gyoza with Chili Sour Dashi (V)



MAINS

Mushrooms Donabe with Seaweed Butter & Fresh Truffle (V)
Miso Glazed Eggplant, Yuzu Daikon, Crispy Sweet Potato (GF) (V)

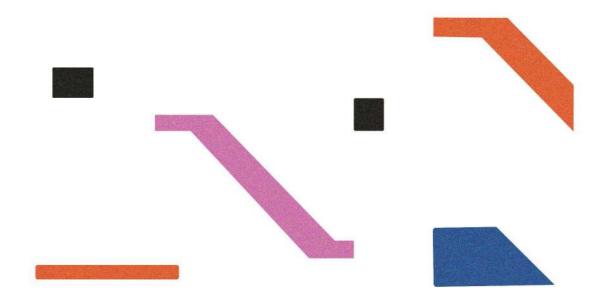
SIDES

Grilled Fresh Asparagus with Truffle Wafu & Sesame (V)
Grilled Broccoli with Seaweed Butter & Crispy Onion (V)
Grilled Sweetcorn with Chili Ponzu Butter & Shiso Leaves (V)

DESSERTS

Selection of Sorbets (GF) (V)

Tokoroten with Mango Sorbet & Coconut Mochi (GF) (V)



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SET MENU DINNER