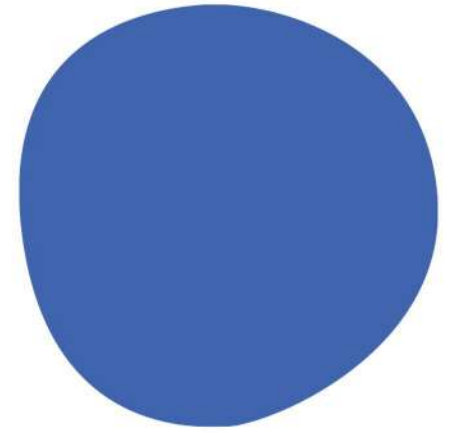


BLENDING FAR EASTERN CUISINE WITH  
WESTERN TASTES AND INFLUENCES.

MIMI KAKUSHI



# BRUNCH MENU

Every Saturday & Sunday from 12pm to 4pm



@mimikakushi

**MK**

## NON-ALCOHOLIC

**AED 435**

### 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 599**

### 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 765**

### 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)