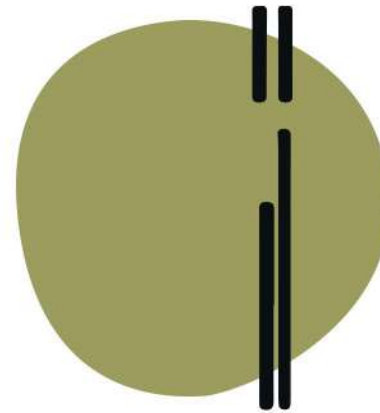


BLENDING FAR EASTERN CUISINE WITH  
WESTERN TASTES AND INFLUENCES.

MIMI KAKUSHI



# OMOTENASHI MENU

Every Friday from 12pm to 4pm

AED 199

The package includes one nonalcoholic cocktail



@mimikakushi

MK

## COLD SELECTION

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

Spinach, Spicy Black Sesame Sauce,  
Truffle Oil, Garlic Chips (V)

Unagi Tempura, Cucumber, Avocado,  
Unagi Sauce, Sesame Seeds

Assorted Temari Sushi (Chef's Selection)

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## HOT SELECTION

Rock Shrimp Popcorn Tempura,  
Japanese Curry Dip & Jalapeno (S)

Oven-Baked Sweet Miso Marinated Black Cod  
with Citrus Miso (GF)

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

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## DESSERTS

Praline Dark Chocolate Bonbon (N)

Yuzu Meringue Tart

Pistachio, Matcha Opera (N)

## 0% ABV - COCKTAILS

HONOKA  
49 AED

Lyre's Italian Bitter Infused Genmaicha & Sage, Elderflower, Yuzu Tonic

INAHO  
49 AED

Lyre's American Malt, Genmaicha Tea, Savory Honey Syrup

YUHI  
49 AED

Lyre's Dark Cane, Lyre's Amaretti, Hojicha Tea, Vanilla,  
Kombucha Cordial, Verjuice

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## COCKTAILS

SAYONARA  
69 AED

Based on the Italian Negroni, but with a Distinctly Japanese Influence  
Thanks to the Umeshu – a Liqueur Made from Ume Plums.  
A Perfect Aperitivo with a Kick

MATSURI  
59 AED

Means Fiesta in Japanese & as the Name Suggests, this One's for Fun Lovers  
Peppery Heat Combines with the Smokiness of Mezcal, Before Being  
Refreshed by the Sweet-Bitterness of Aperol & Orange

KIYO-MIZU  
59 AED

A Clean & Crisp Whiskey Transparent Cocktail that will Surprise you with  
Sweet Coffee & Vanilla Notes, Along with a Sharp Citrus Tang