

## 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, Maldon Sea Salt (V) (GF)

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

### COLD STARTERS

Sea Bass, Wasabi Dressing, Crispy Quinoa

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

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

Spinach, Spicy Black Sesame Sauce, Lotus & Garlic Chips (V)

Selection of Sushi & Maki Roll (S)

### HOT STARTERS

Black Cod & Prawns Gyoza, Miso Sauce (GF)

Marinated Tofu & Avocado Tempura, Umeboshi Mayo (V)

Sweet Soy Chicken Thigh Kushi, Spring Onion

Yakiniku Wagyu Beef Kushi, Chipotle Soy Glaze, Chives

### MAINS

*Choose your main course*

Miso Black Cod, Citrus Miso Sauce (GF)

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

Chicken Teriyaki, Ginger Wasabi Relish, Pickled Leek

Grilled Beef Tenderloin, Chipotle Soy Glaze

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

### SIDES

Grilled Broccoli, Seaweed Butter, Crispy Onion

Grilled Mushrooms, Creamy Truffle Soy (V)

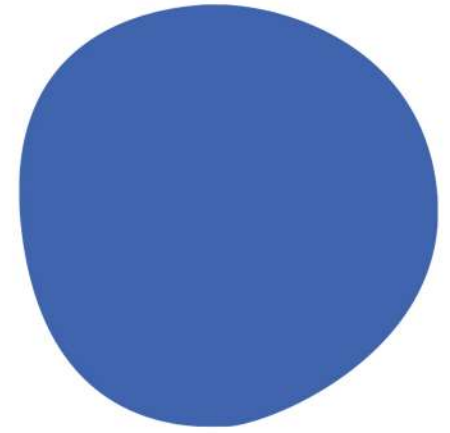
Baby Potato, Ume Butter, Shiro Dashi Espuma

### DESSERT

Sweet Geisha Selection (N)

BLENDING FAR EASTERN CUISINE WITH  
WESTERN TASTES AND INFLUENCES.

MIMI KAKUSHI



# BRUNCH MENU

Every Saturday & Sunday from 12pm to 4pm



@mimikakushi

MK