

## NON-ALCOHOLIC

**AED 455**

### SELECTION OF MOCKTAILS

#### KUU

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

#### WA

Organic Japanese Sencha Tea, Pickled Ginger Cordial, Peach Purée, Soda Water

#### DENKI-KAN

Togarashi Spiced Bell Pepper Cordial, Verjuice, Soda

#### NOGUCHI YAWARAKA

Lyres Italian Bitter, Mango Purée, Peppermint, Yuzu, Wild Idol Non-Alcoholic Prosecco

### FRESH JUICES

### TEA & COFFEE

## HOUSE BEVERAGE

**AED 599**

### SELECTION OF COCKTAILS

#### KIKUBARI

Blanco Tequila, Coriander, Lemongrass, Kafir Lime, Passion Fruit, Lime Juice, Agave Nectar

#### JAPANESE GRAPEFRUIT SMASH

Gin, Aperol, Grapefruit Juice, Elderflower Liqueur, Lime Juice

#### BLOOD ORANGE SPRITZ

Vodka, Blood Orange Purée, Coriander, Yuzu Tonic

#### NOGUCHI KIRAMEKU

Lyres Italian Bitter, Mango Purée, Peppermint, Yuzu, Prosecco

### WINES

Grenache Blanc, M. Chapoutier Les Vignes de Bila-Haut, France

Grenache, Sangiovese, Domaine Oddo Pink Valley, South Africa

Shiraz, Merlot, Moulin de Gassac Rouge, France

### HAKUTSURU JUNMAI SAKE

### ASAHI BEER

## CHAMPAGNE

**AED 765**

### MOËT & CHANDON IMPERIAL BRUT

#### NOGUCHI JOUTOU

Lyres Italian Bitter, Mango Purée, Peppermint, Yuzu, 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)

\*Join us for live entertainment every Saturday during brunch

*Packages available for 3 hours*

All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees

**MK**

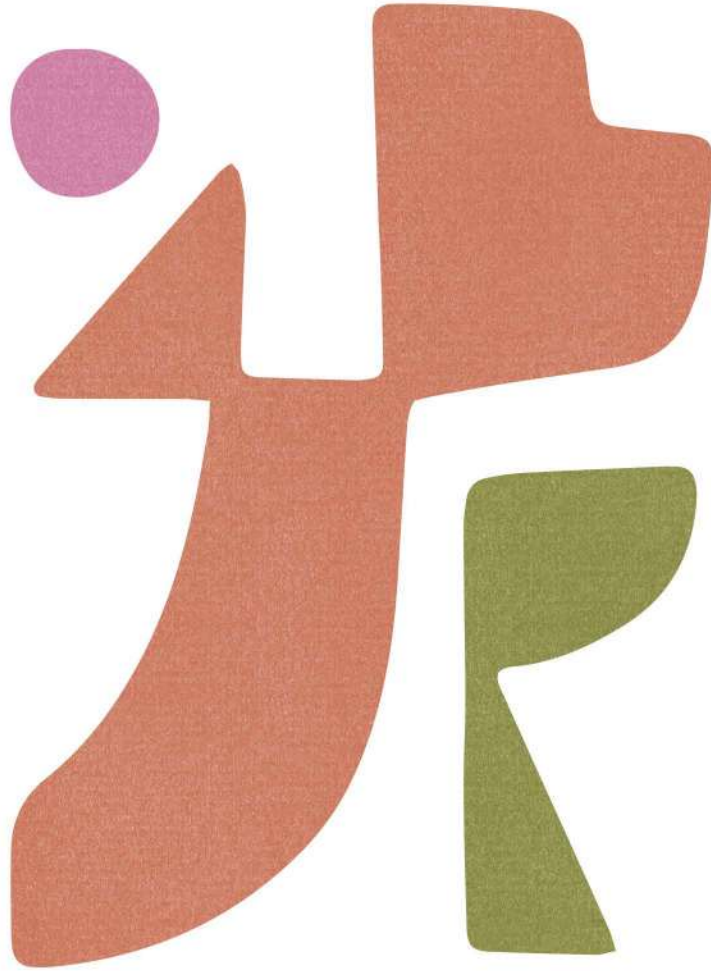
(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free  
All our prices are in AED, inclusive of 10% service charge & 5% VAT and subject to 7% municipality fees

**MK**

BLENDING FAR EASTERN CUISINE WITH  
WESTERN TASTES AND INFLUENCES.



MIMI KAKUSHI



# BRUNCH MENU

Every Saturday & Sunday from 12pm to 4pm



@mimikakushi

MK