



WINES

Shiraz, Merlot,
Moulin de Gassac Rouge, France
45 AED

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

Grenache, Sangiovese,
Domaine Oddo Pink Valley, South Africa
45 AED

COCKTAILS

Japanese Grapefruit Smash
49 AED
Gin, Aperol, Grapefruit Juice, Elderflower Cordial, Lime Juice

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

Blood Orange Spritz
49 AED
Vodka, Blood Orange Puree, Coriander, Yuzu Tonic

BEER

Asahi
45 AED

SAKE

Hakutsuru Junmai Sake (150ml)
65 AED



OMOTENASHI

SET LUNCH MENU

Every Friday from 12pm | AED130

STARTERS

Truffle Miso Shiru, Mizuna, Spring Onion (V)

(choice of two)

Assorted Seaweed, Nashi Pear, Macadamia, Gomadare (GF) (V) (N)

Spicy Tuna, Crispy Rice Crackers, Red Kosho Dip, Jalapeño
Cucumber & Avocado Maki (V)

Prawn Tempura Maki, Shiro Dashi Espuma (S)

Crispy Fried Squid, Japanese Curry Dip (S)

Wagyu & Foie Gras, Truffle Soy Butter

Sweet Soy Chicken Thigh, Shichimi, Spring Onion

Smashed Hamachi, Myoga, Garlic Truffle Soy (N) (+30 AED)

Tiger Prawn Salad, Tobiko, Garden Greens & Yuzu Miso Mayo (S) (+30 AED)

Salmon & Avocado, Mamenori, Ume Miso (+30 AED)

MAINS

(choice of one)

Grilled Salmon, Yuzu Pak Choi

Kochujang Glazed Baby Chicken, Wasabi Relish

Grilled Beef Tenderloin, Chipotle Soy Glaze

Assorted Mushroom Donabe, Seaweed Butter, Shiso Leaves & Fresh Truffle

Grilled Lamb Chops, Sweet Soy Glaze (+30 AED)

Braised Short Ribs, Pistachio Miso (N) (S) (+35 AED)

Miso Black Cod, Citrus Miso Sauce (GF) (+30 AED)

Assorted Chirashi Zushi with Ikura & Shiso (S) (+35 AED)

DESSERTS

Chocolate Mi-Cuit, Coconut Ice Cream (N) 69 AED

Hokkaido Cheesecake, Yuzu Pineapple Granita 65 AED

Selection of Mochi Ice Cream 1 pc 20 AED