

FESTIVE SUGGESTIONS

COLD STARTERS

Scallops tartare, shoyu crème fraîche, caviar, crispy nori bread (S)(D) – 400 AED
Hokkaido crab, gari, rice, red yuzu kosho butter (S)(D) – 330 AED

MAKI

Fried lobster maki, lemon sauce (S) – 205 AED

MAIN COURSE

Grilled Japanese sawara, umami butter, ponzu (D) - 390 AED

SIDE

Bbq corn, teriyaki mayo, salted ricotta, shichimi (D) – 48 AED

DESSERT

Hokkaido yet Basque cheesecake, mikan sorbet (D) – 70 AED

COCKTAIL

KIRAMEKI – 95 AED

Nikka Days, Homemade Pistachio-Hazelnut & Matcha Liqueur,
Cinnamon & Anise Cordial, Verjuice (N) (D)

A clean and crisp transparent cocktail that will evoke
Christmas memories for you. A good balance of flavors with a sweet finish.

MUSIC

“ Ashita ni Nareba ” by Hideo Shiraki

With a fast and playful beat that never lets up, and enjoy the extended solo
from the drumming legend himself, Mr Hideo Shiraki. The track evokes a sense
of optimism and serenity, perfectly captured in its title, which translates to
"When Tomorrow Comes."

MIMI KAKUSHI

Available from
9 December - 5 January

A TASTE OF
THE EAST

THE RHYTHM OF
THE WEST



**FESTIVE
SEASON**

Japanese-inspired festive
suggestions menu