

OMOTE NASHI

DESSERTS

- Chocolate Mi-Cuit, Coconut Ice Cream (N) 69 AED
- Hokkaido Cheesecake, Yuzu Pineapple Granita 65 AED
- Selection of Mochi Ice Cream 1pc 20 AED

DRINKS

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

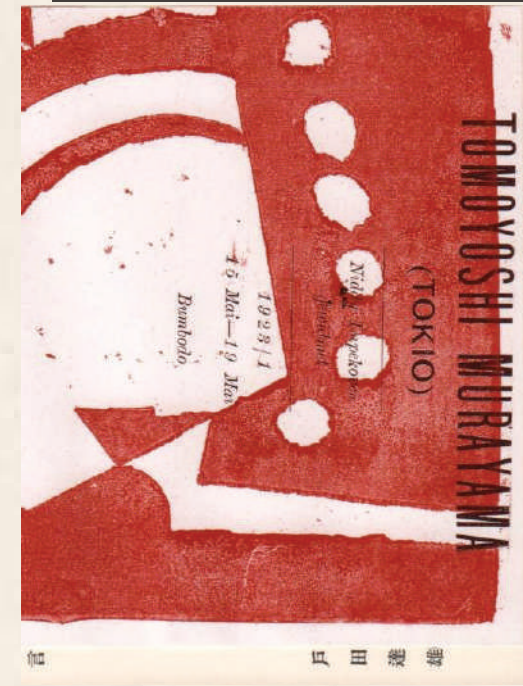
BEER

Asahi 45 AED

SAKE

Hakutsuru Junmai Sake (150ml) 65 AED

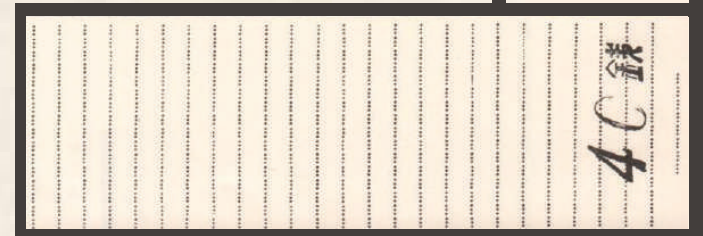
(N) suitable for Vegetarians (N) Nuts (S) Shellfish (A) Alcohol (CF) Gluten free.
All prices are in AED, inclusive of 10% service charge, 5% VAT and
subject to 7% municipality fees.



官 戸田達雄

MK

The Japanese concept of exceptional hospitality and service, how Japanese hosts pay attention to detail and anticipate their guests' needs.



@MIMIKAKUSHI
MIMIKAKUSHIAE

EVERY FRIDAY 12 - 4 PM

OMOTENASHI

150 AED

SET MENU

STARTERS

- Truffle Miso Shiru, Mizuna, Spring Onion (V)
- Grilled Edamame, Maldon Sea Salt (GF)(V)
- Gyoza of your choice
(Black Cod (S), Chicken (S), Vegetable (V) or Wagyu)
- Smashed Hiramasa, Myoga, Yuzu Chili (N)

MAINS (choice of one)

- Grilled Salmon, Yuzu Pak Choi
- Beef Tenderloin, Chipotle Soy Glaze
- Glazed Baby Chicken, Spicy Umeboshi (GF)
- Lamb Chops, Sweet Soy Sauce, Sansho (+35 AED)
- Short Ribs, Sweet Soy, Pistachio Miso (N)(S) (+35 AED)

SIDE

- Steamed Rice

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free.
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SUSHI MENU

STARTERS

- Truffle Miso Shiru, Mizuna, Spring Onion (V)
- Grilled Edamame, Maldon Sea Salt (GF)(V)
- Gyoza of your choice
(Black Cod (S), Chicken (S), Vegetable (V) or Wagyu)
- Smashed Hiramasa, Myoga, Yuzu Chili (N)

MAIN

- Chef's Omotenashi Sushi Platter (S)(10pc)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free.
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VEGETARIAN MENU

STARTERS

- Truffle Miso Shiru, Mizuna, Spring Onion
- Grilled Edamame, Maldon Sea Salt (GF)
- Spinach, Spicy Black Sesame Sauce
- Miso Glazed Eggplant, Sweet Potato (GF)

MAINS

- Assorted Vegetable Tempura, Tentsuyu

SIDE

- Steamed Rice

- Assorted Mushroom Donabe, Seaweed Butter, Shiso Leaves (+30 AED)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free.
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