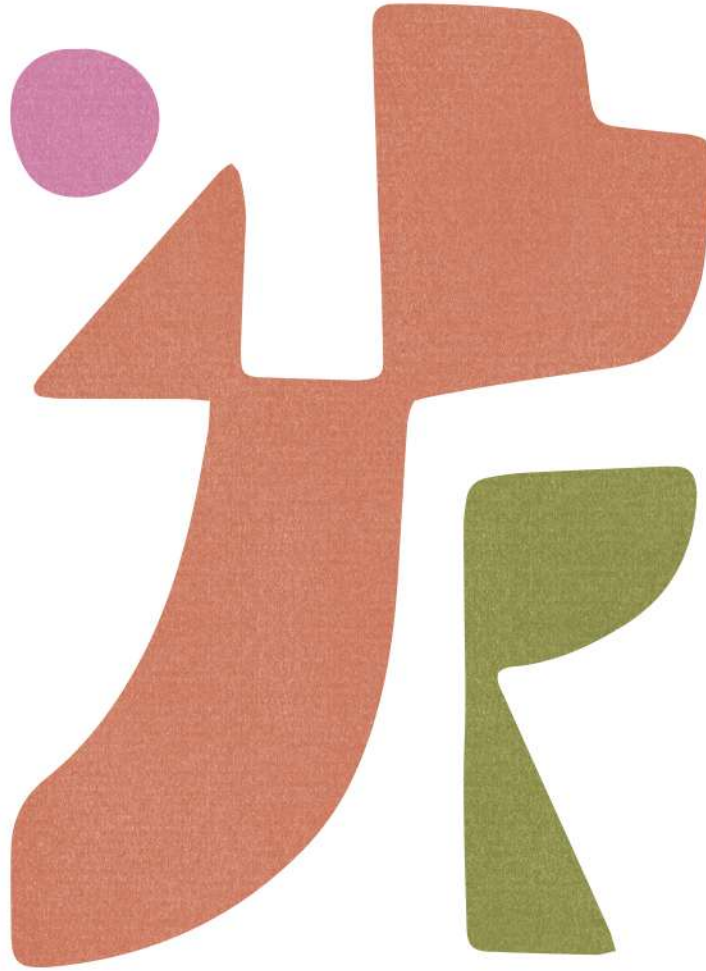


BLENDING FAR EASTERN CUISINE WITH
WESTERN TASTES AND INFLUENCES.



MIMI KAKUSHI



BRUNCH MENU

Every Saturday & Sunday from 12pm to 4pm



@mimikakushi

MK

NON-ALCOHOLIC

AED 435

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 Puree, 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 Liquor, Lime Juice

BLOOD ORANGE SPRITZ

Vodka, Blood Orange Purée, Coriander, Yuzu Tonic

NOGUCHI KIRAMEKU

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

WINES

Shiraz, Merlot, Moulin de Gassac Rouge, France

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

Grenache, Sangiovese, Demaine Oddo Pink Valley, South Africa

HAKUTSURU JUNMAI SAKE

ASAHI BEER

CHAMPAGNE

AED 765

MOËT & CHANDON IMPERIAL BRUT

NOGUCHI JOUTOU

Lyres Italian Bitter, Mango Puree, 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)

Spicy Umeboshi Glazed Baby Chicken (GF)

Grilled Beef Tenderloin, Chipotle Soy Glaze

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

SIDES

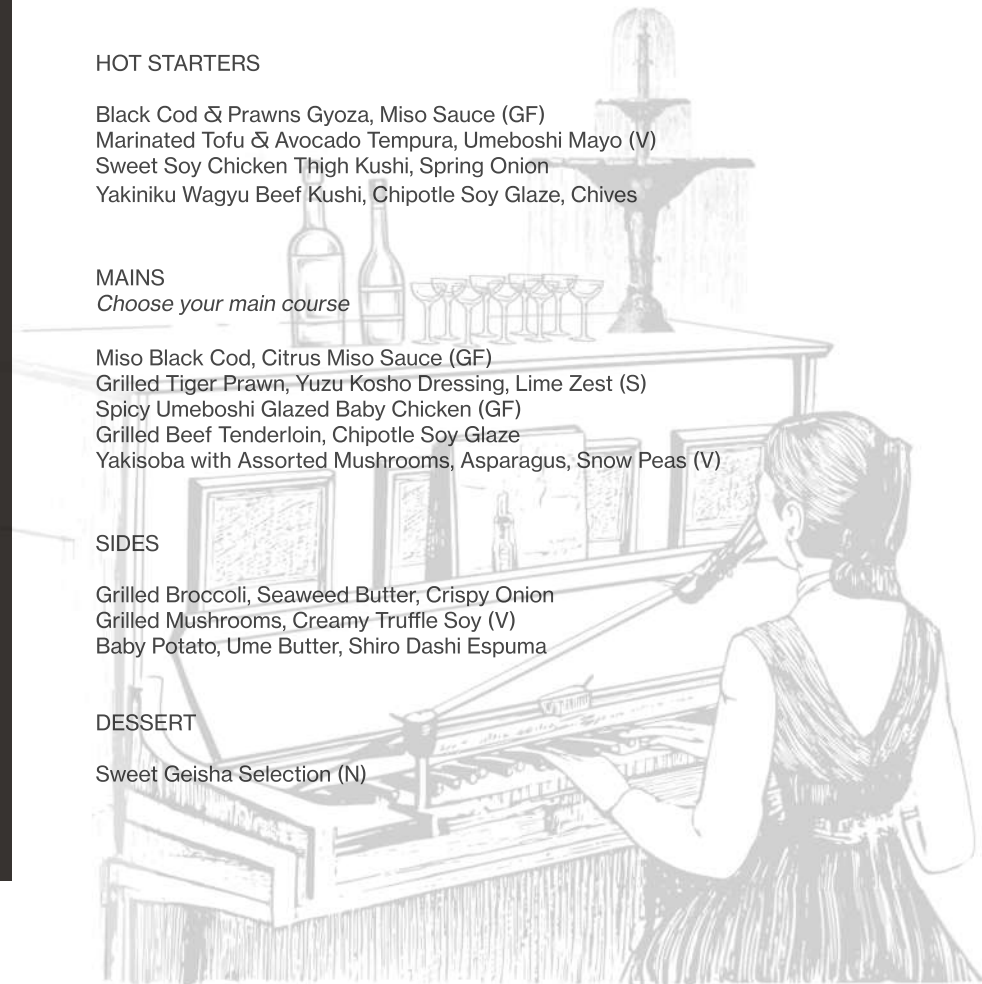
Grilled Broccoli, Seaweed Butter, Crispy Onion

Grilled Mushrooms, Creamy Truffle Soy (V)

Baby Potato, Ume Butter, Shiro Dashi Espuma

DESSERT

Sweet Geisha Selection (N)



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