

SET MENU DINNER

AED 799 PER PERSON

(minimum 2 people, designed to share amongst the table)

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)

White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Smashed Hamachi, Yuzu Guacamole & Garlic Yuzu Soy (N)

Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)

Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)

Selection of Sushi & Maki (S)

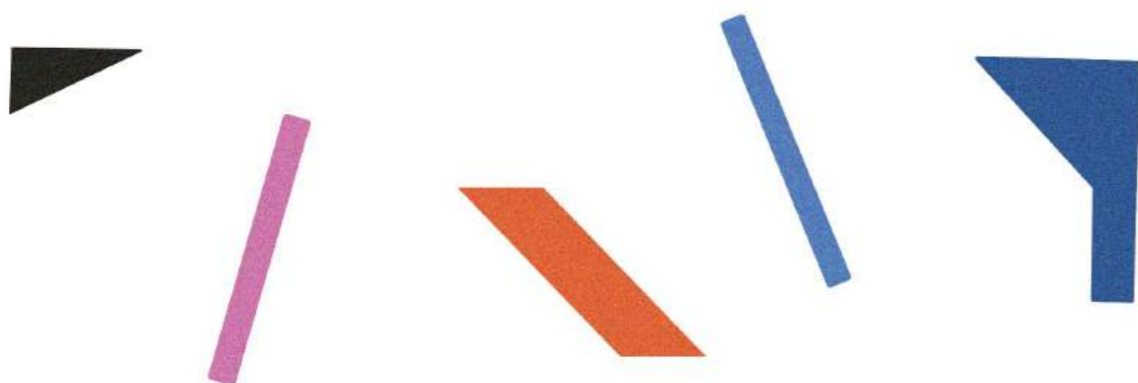
HOT STARTERS

Wagyu & Foie Gras Gyoza, Truffle Soy Butter

Tiger Prawn Tempura, Ginger Tentsuyu & Citrus Salt (S)

Marinated Octopus Kushi, Chive & Yuzu Togarashi Glaze (S)

Wagyu Beef Kushi with Sweet Chipotle Soy Glaze



(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

MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)

Baked Lobster with Citrus Miso Butter & Crispy Wasabi Peas (S)

Japanese Wagyu Donabe, Sweet Shallot & Tamago

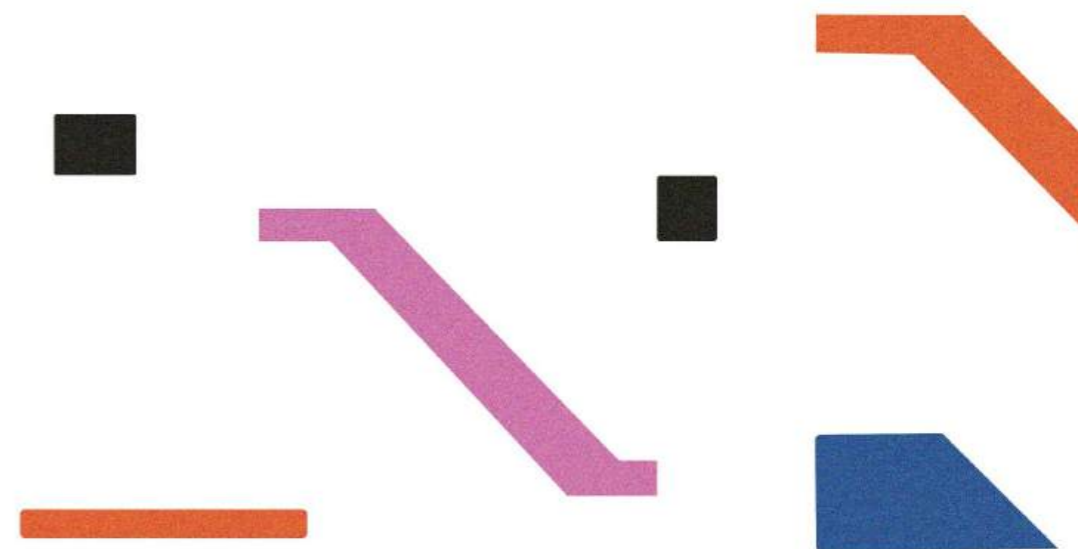
SIDES

Grilled Broccoli with Seaweed Butter & Crispy Onion

Grilled Sweet Corn with Chilli Ponzu & Shiso Leaves

DESSERTS

Sweet Geisha Selection (N)



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JAPANESE
RESTAURANT
& BAR

@MIMIKAKUSHI



BLENDING FAR EASTERN CUISINE WITH
WESTERN TASTES AND INFLUENCES.

SET MENU DINNER

SET MENU DINNER

AED 550 PER PERSON

(minimum 2 people, designed to share amongst the table)

BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)

White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Salmon Tataki with Jalapeño Relish, Shiso & Sweet Chili Soy

Wagyu Beef Tataki, Yuzu Daikon, Fresh Truffle & Truffle Ponzu (S)

Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)

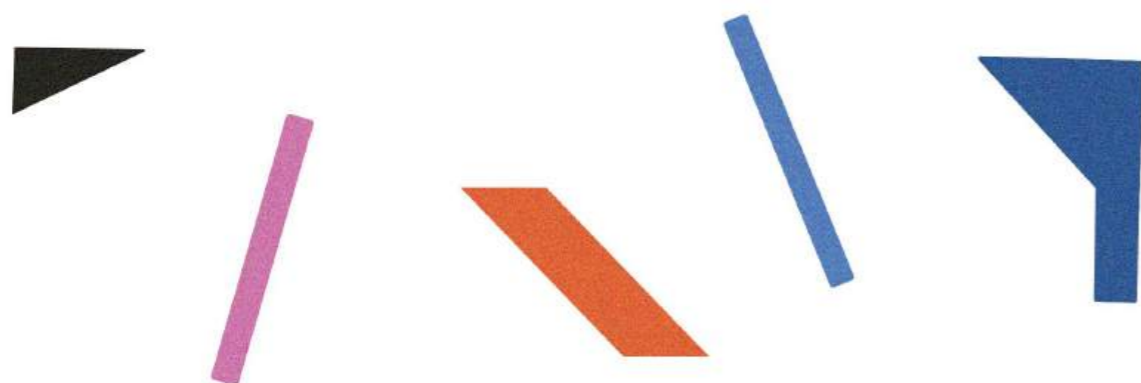
Selection of Sushi & Maki (S)

HOT STARTERS

Black Cod & Tiger Prawn Gyoza with Citrus Miso (S)

Rock Shrimp Popcorn Tempura with Red Yuzu Kosho Dip (S)

Wagyu Beef Kushi with Sweet Chipotle Soy Glaze



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MAINS

Marinated Black Cod with Citrus Miso Sauce (GF)

Grilled Beef Tenderloin with Chipotle Soy Glaze

Mushroom Donabe with Seaweed Butter & Fresh Truffle

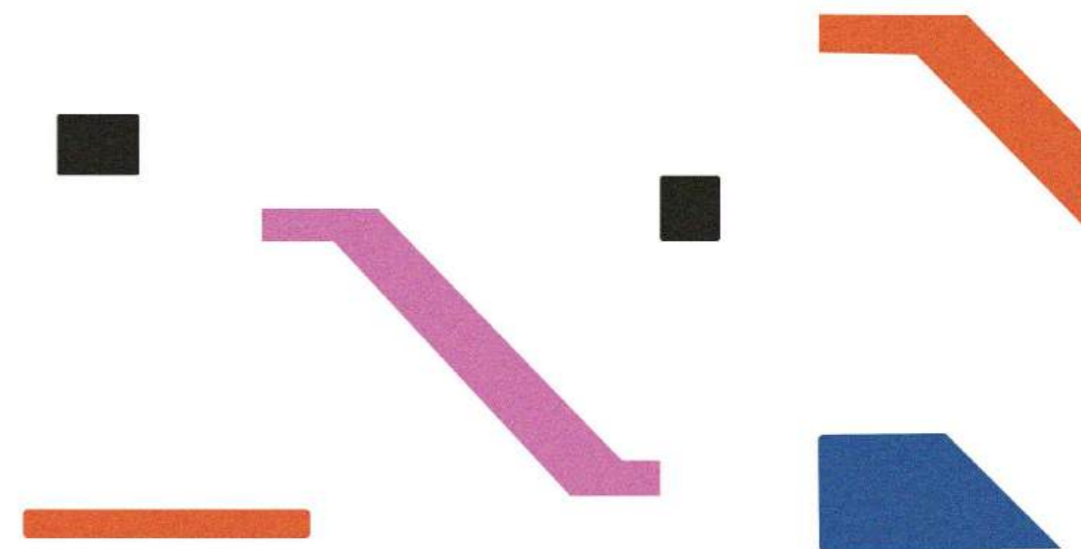
SIDES

Grilled Fresh Asparagus with Lime Wafu & Sesame

Grilled Sweet Corn with Chili Ponzu Butter & Shiso Leaves

DESSERTS

Sweet Geisha Selection (N)



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SET MENU DINNER

SET MENU DINNER

AED 495 PER PERSON

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BITES

Steamed Edamame with Maldon Sea Salt (GF) (V)

White Kimchi with Shiso, Yuzu Daikon, Green Beans with Sesame (V)

COLD STARTERS

Spinach, Spicy Black Sesame Sauce, Lotus & Garlic Chips (V)

Assorted Seaweed, Nashi Pear with Gomadare Sauce (GF) (V) (N)

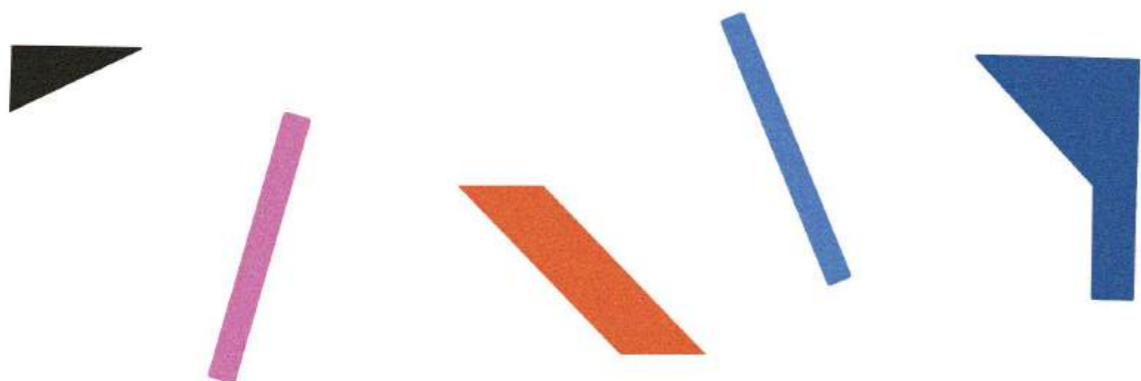
Iceberg Lettuce with Amazu Cucumber & Wafu Sauce (V)

Selection of Sushi & Maki (V)

HOT STARTERS

Marinated Tofu with Crispy Avocado Tempura & Lemon
Umeboshi Mayo (V)

Cabbage & Mushroom Gyoza with Chili Sour Dashi (V)



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MAINS

Mushrooms Donabe with Seaweed Butter & Fresh Truffle (V)

Miso Glazed Eggplant, Yuzu Daikon, Crispy Sweet Potato (GF) (V)

SIDES

Grilled Fresh Asparagus with Truffle Wafu & Sesame (V)

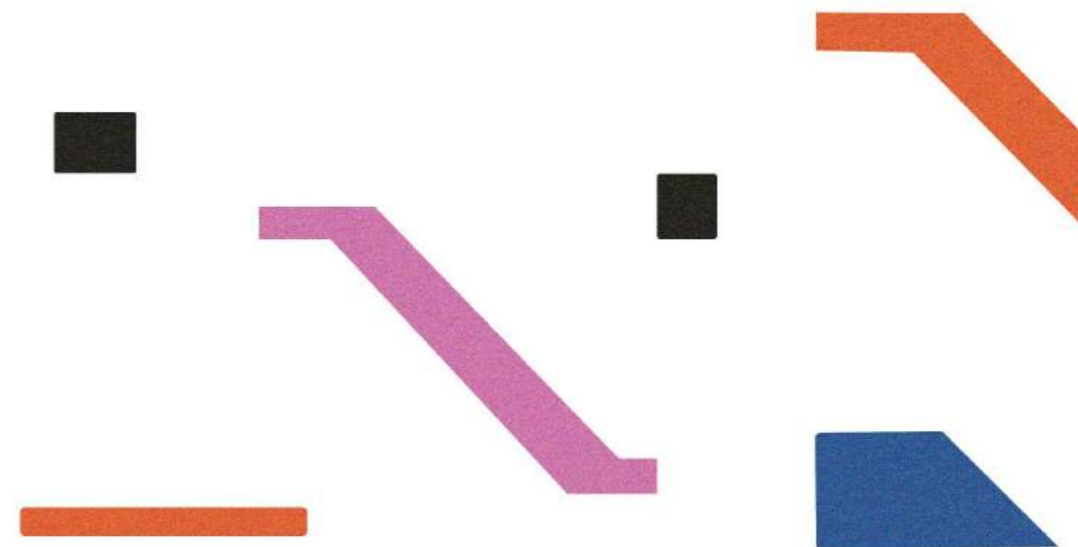
Grilled Broccoli with Seaweed Butter & Crispy Onion (V)

Grilled Sweetcorn with Chili Ponzu Butter & Shiso Leaves (V)

DESSERTS

Selection of Sorbets (GF) (V)

Tokoroten with Mango Sorbet & Coconut Mochi (GF) (V)



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