MK.

MIMI KAKUSHI

DRINKS

WINES

White

M. Chapoutier Les Vlgnes de Bila-Haut, France
49 AED

Rose

Cuvée Sabourin, France 49 AED

Red

M. Chapoutier Les Vignes de Bila-Haut, France
49 AED

Sparkling

Teresa Rizzi Prosecco Brut, Italy 69 AED

COCKTAILS

Japanese Grapefruit Spritz 49 AED
Gin, Aperol, Grapefruit Soda, Elderflower Cordial, Lime Juice

Yuzura 49 AED
Tequila, Passion Fruit, Yuzu, Lemongrass

Wabi Fizz 49 AED
Whisky, Shiso Leaves, Peach, Soda

SAKE

Hakutsuru Junmai Sake (150ml) 69 AED

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

@MIMIKAKUSHI
MIMIKAKUSHIAE

MOMIJI MENU

A celebration of Japanese autumn, inspired by the changing leaves and the rich colours of the season. Bringing the beauty and spirit of this cherished season to Mimi Kakushi.

MK.

MOMIJI

DAILY 6PM ONWARDS | SET MENU | 290 AED

SET MENU

STARTERS

Miso Shiru, Shiitake, Tofu (V)
Edamame, Citrus Kombu Salt (GF)(V)
Gyoza of your choice:
(Black Cod, Chicken, Vegetable or Wagyu)
Tuna Crispy Rice, Lime Wafu, Tobiko

MAINS (choice of one)

Grilled Seabass, Yuzu Fennel, Daikon
Beef Tenderloin, Arima Sansho Glaze
Baby Chicken, Teriyaki Butter, Negi

Lamb Chops, Sweet Soy Sauce, Sancho
(+50 AED)
Half Baked Lobster, Miso Butter, Gari
(+90 AED)

SIDE

Steamed Rice

DESSERTS

Includes one dessert to share for two guests selected from an à la carte menu

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

STARTERS

Miso Shiru, Shiitake, Tofu (V)
Edamame, Citrus Kombu Salt (GF)(V)
Gyoza of your choice:
(Black Cod, Chicken, Vegetable or Wagyu)
Tuna Crispy Rice, Lime Wafu, Tobiko

MAINS

Chef's Selection Sushi Platter (S) (12pcs)

Additional Sashimi Selection: Akami, Salmon Hamachi (2pcs each) (+85 AED)

DESSERTS

Includes one dessert to share for two guests selected from an à la carte menu

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

STARTERS

Miso Shiru, Shiitake, Tofu
Edamame, Citrus Kombu Salt (GF)
Assorted Vegetable Gyoza, Chili Sour Dashi
Assorted Seaweed, Nashi Pear, Macadamia
Gomadare (GF)(N)

MAINS

Karashi Goma Noodles, Tobanjan Mushroom

Assorted Mushroom Donabe, Seaweed Butter, Shiso Leaves (+50 AED)

DESSERTS

Includes one dessert to share for two guests selected from an à la carte menu

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