COCKTAILS

AED 65

Sakura Spritz
St-Germain, Junmai Sake, white sesame, cucumber, yuzu, sparkling wine

Miso Sour
Ketel One vodka, tomato, miso kimchi, yuzu, togarashi salt

Tokyo Garden
Tanqueray No. TEN, Junmai sake, lychee, yuzu

Paloma
Casamigos Blanco, lime, grapefruit, agave, pink grapefruit soda

CHAMPAGNE

Ruinart, R de Ruinart, Brut

Bottle · AED 750

WINES

2023 Sauvignon Blanc, Quincy, Quartz, Loire Valley
2024 M de Minuty, Château Minuty, Provence
2020 Madiran, Ostau d'Estile, South West

Carafe 250ml · AED 95 / Bottle · AED 285

BEER

Kirin Ichiban

AED 55

SAKE

Junmai Ginjo, Mizubasho, Nagai Brewery, Gunma

Carafe 300ml · AED 210

Our rates are in AED, inclusive of 5% VAT and subject to a 7% municipality fee.
Menu items are subject to change.

NEW YEAR'S LUNCH

AED 380 per person

Black truffle edamame
Edamame à la truffe noire

RAW & MARINATED - SELECT 1 PER PERSON

Salmon tiradito, tosazu jelly, yuzu pepper sauce
Saumon en tiradito, gelée de tosazu, sauce au yuzu et au poivre

Tuna tartare, avocado, toasted croutons, sesame, ponzu
Tartare de thon, avocat, croûtons dorés, sésame, ponzu

Seafood platter
Plateau de fruits de mer

Vegetable spring rolls, Thai sauce
Rouleaux de printemps aux légumes, sauce thaï

LEAVES, CRISPY & HOT - FOR THE TABLE

Crab & avocado galette, Madras curry
Galette de tourteau & avocat, curry Madras

Beef gyoza, ginger, sweet soy sauce
Gyoza de bœuf, gingembre, sauce soja sucrée

Scallop, crab & shiso tempura, wasabi mayonnaise
Tempura de Saint-Jacques, crabe & shiso, mayonnaise au wasabi

Lobster & prawn salad, elderflower vinaigrette, watermelon & raspberry
Salade de homard & crevettes, vinaigrette à la fleur de sureau, pastèque & framboise

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LAND & SEA - SELECT 1 PER PERSON

Chilean sea bass, yuzu beurre blanc, trout roe
Bar du Chili, beurre blanc au yuzu, œufs de truite

Barbecue teriyaki salmon
Saumon grillé teriyaki

Australian Black Angus entrecôte, peppercorn sauce
Entrecôte de bœuf Black Angus australien, sauce au poivre

Yakitori-style chicken, spring onion
Poulet façon yakitori, cébette

Japanese-style fried rice, soy-marinated soft-boiled egg
Riz sauté à la japonaise, œuf mollet mariné au soja

DESSERTS - FOR THE TABLE

King Pie
Galette des Rois

Vanilla mille-feuille, pecan praline
Mille-feuille à la vanille, praliné aux noix de pécan

Baked Alaska, raspberry & vanilla
Omelette norvégienne, framboise & vanille

Christmas chocolate mousse
Mousse au chocolat de Noël

Should you have any allergies or dietary requirements, please ask your waiter for assistance.
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