



## BUSINESS LUNCH

Four Course Menu AED 150

Three Course Menu AED 125

### Edamame Salty

*Boiled Green Soybeans*

### First Course

CHOICE OF

#### Kinoko Salad

*Crispy Mushroom, Green Leaves mixed with our Umami Goma Dressing*

#### Seared Salmon with Kale

*Norwegian Seared Salmon with our Soy Mayo, served on top of Signature Kale Caesar Salad*

#### Suzuki Sashimi with Shiso Truffle Sauce

*Seabass Sashimi topped with Fried Garlic, Negi and Homemade Strawberry Coulis, served with our Shiso Truffle Dressing*

### Second Course

CHOICE OF

#### Shrimp Tempura Roll

*Crispy Tempura Shrimp rolled with Shredded Daikon and Served with Drizzled Unagi Sauce*

#### Rainbow Roll

*Cucumber and Avocado roll topped with a Rainbow of Fishes*

#### Vegetarian Roll

*Asparagus, Cucumber, Avocado and Yamagobo rolled in one*

#### Karaage

*Traditional Marinated Japanese Chicken fried to crisp, served with our Signature Sauce*

#### Vegetable Tempura

*Seasonal Vegetables Tempura served with Tempura Sauce*

#### Robata Mix Skewers (3pcs)

*Chef's choice of Skewers grilled to Perfection on our Traditional Robata Grill*

### Third Course

Served with Rice and Miso Soup

CHOICE OF

#### Salmon Robata

*Norwegian Salmon grilled on our Traditional Robata Grill dipped in our Teriyaki Sauce*

#### Oyako Don

*Chicken and Egg cooked in our Traditional Oyako Sauce, served on a Bed of Rice*

#### Vegetable Meshi

*Add Black Cod - AED 40*

*Sauteed Seasonal Vegetables on Bed of Rice served in a Hot Clay Pot and Mixed at the table*

#### Tempura Soba

*Buckwheat Noodles served Warm in Soba Broth topped with Tempura Shrimp*

#### Premium Wagyu Striploin

*Add (100g) - AED 120*

*Premium Grade Grilled Wagyu served with Ponzu Daikon Sauce*

### Final Course

*Chef's Dessert of The Day*

SUNDAY - THURSDAY | 12PM TO 4PM

\*Please ask your waiter to assist you with Allergies

All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT