

BREAKFAST

8:00 AM to 12:00 PM

JAPANESE BENTO AED 135

(Tea or Coffee included)

Miso Soup G, S

Poached egg, organic tofu, seaweed, carrot, shiitake mushroom, spring onion

Rice Bowl G, S, SS

Salmon, sesame, nori, yuzu ponzu

Pickle G, S, SS

Cucumber, wakame, chili paste, ponzu

Pitava Yogurt D, V

Pitaya, Greek yoghurt, açai, mix berries, banana, honey

Puff Brioche Loaf D, G, N

Matcha & chocolate

Seasonal Fruits VG

Á LA CARTE

Eggs Royale D. G. AED 80 Smoked salmon, salmon roe, English muffin, Hollandaise sauce

Scrambled Croissant AED 75
Cheese, chervil, chive

Miso Soup G, S AED 70

Poached egg, organic tofu, seaweed, carrot, shiitake mushroom, spring onion

Choice of Eggs D, V AED 70

Omelette, fried, scrambled, boiled, poached Choice of: tomato, onion, bell pepper, cheese D, mushroom, turkey ham G, smoked salmon S, chili or fine herbs

DESSERT BOUTIQUE

PASTRY

Matcha Tiramisu D, G, N, V AED 60

Mascarpone cream, matcha syrup

Matcha Roll Cake ^{D, G} AED 25 Sponge cake, matcha cream, date, red bean

Mango Roll Cake D, G AED 25 Sponge cake, mango cream, fresh mango

Hoji Tea Pudding ^D AED 25 Roasted green tea pudding, caramel, mochi

Matcha Pudding D AED 25

Dark brown sugar syrup

Chocolate Mochi D, G, N AED 20 (1pc) / AED 70 (4 pcs)

Chocolate ganache with raspberry

Daifuku Mochi ^{D, G, N} AED 20 (1pc) / AED 70 (4 pcs) Red bean cream with strawberry

Salted Caramel Cookie $^{D,\;G,\;N}$ AED 15 (1pc) / AED 40 (4 pcs)

Cocoa Matcha Cookie $^{\rm D,\,G}$ AED 15 (1pc) / AED 40 (4 pcs)

Roasted Soya V AED 15
Roasted soya bean, honey

Nama Chocolate D, G, N AED 15

Red Bean Jelly VG AED 15 Red bean, strawberry

Manjyu ^G AED 15 Dark brown sugar bun, red bean

BAKERY

Puff Brioche Loaf ^{D, G, N, V} AED 35 (per slice)

Matcha / chocolate

DESSERT

KAKIGŌRI

Traditional Japanese shaved ice served with ice cream

 $\frac{Mango}{Fresh\ mango,\ mango\ syrup,\ mango\ ice\ cream,\ date}$

Kiwi ^{D, G, N, V} AED 70 Fresh kiwi, kiwi syrup, kiwi ice cream

 $Watermelon~^{G,~N,~VG}~AED~70$ Fresh watermelon, watermelon syrup, watermelon sorbet

ICE CREAM

Vanilla, chocolate, strawberry, mango, pistachio, matcha, kiwi D, G, N, V AED 30

SORBET

Coconut, lemon, raspberry, watermelon, mango D, G, N, V AED 30

BAKERY

French Croissant D, G, N, V AED 25

Pain au Chocolat D, G, N, V AED 30

Puff Brioche Loaf (slice) D, G, N, V AED 35
Sourdough, white, brown, cereal bread
Isigny Sainte-Mère butter, Alain Milliat jams, honey selection

SWEET

Mango Granola ^{D, G, N, V} AED 50 Seeded granola, Greek yoghurt, mango compote, mixed berries

Pitaya Yogurt ^{D, V} AED 50 Pitaya, Greek yoghurt, acai, vanilla, mix berries, banana, honey

Blueberry Parfait ^{D, G, N, V} AED 50 Granola, Greek yoghurt, blueberry compote, vanilla

Chia Seed Pudding D, V AED 50
Granola, coconut cream, mixed berries, honey, almond milk

Seasonal Fruits VG AED 60

PASTRY

Matcha Roll Cake ^{D, G} AED 25 Sponge cake, matcha cream, date, red bean

Mango Roll Cake D, G AED 25 Sponge cake, mango cream, fresh mango

Hoji Tea Pudding ^D AED 25 Roasted green tea pudding, caramel, mochi

Matcha Pudding DAED 25

Dark brown sugar syrup

LUNCH & DINNER

12:00 PM to 11:00 PM

SMALL BITES

Spicy Edamame SS, VG AED 45

Edamame, spicy shichimi

Salted Edamame VG AED 40

Edamame, sea salt

Avocado Maguro ^{G, SH, SS} AED 80 Blue fin tuna, avocado, ponzu sauce, sesame seed

Hamachi & Caviar S, SH, SS AED 95 Yellowtail hamachi, pickled daikon, mizuna leave, yuzu dressing

SALADS

Marinated Salmon G, S AED 95 Asian mixed leaves, edamame, carrot, jicama, daikon, miso-yuzu dressing

Spicy Crispy Tofu ^{SS, VG} AED 75
Kale leaves, cherry tomatoes, spring onion, ginger, pumpkin dressing

 $\begin{array}{c} \textbf{Beetroot} \ ^{VG} \ \textbf{AED} \ 70 \\ \textbf{Raspberry, edamame, avocado, soba cha, mustard cress, lemon, ginger dressing} \end{array}$

Soba Noodle ^{G, SH, SS} AED 90
Tempura tiger prawn, carrot, cucumber, sesame, ginger-soy vinaigrette

Quinoa Salad G, VG AED 75

Broccoli, Japanese apple, seasonal fruits,
butternut squash, spelt, citrus dressing

SANDWICHES

All sandwiches are served with green leaves, shiso & wasabi mayonnaise

Tamago Sando D. G. V. AED 75 Hard-boiled organic egg, mayonnaise, Japanese bread

Buttery Tiger Prawn Rolls D. G. SH AED 125 Lemongrass, iceberg lettuce, sriracha sauce, brioche bread

Chicken D, G, SS AED 110 Green cabbage, corn-fed chicken breast, tomato, toasted bread

Wagyu Beef D, G AED 195
Roasted beef, lettuce, pickled onion, teriyaki sauce, toasted bread

RAMEN & SOUPS

MISO

Chicken ^{G, S, SS} AED 125 Chicken skewer, shiitake mushroom, noodles, scallion, bok choy, nori, sesame seed, marinated egg

Tofu G, S, SS AED 110

Organic tofu, shimeji mushroom, noodles, corn, scallion, marinated egg

Beef G, S, SS AED 150

Wagyu beef skewer, noodles, bok choy, red chilli, sesame seed, marinated egg

Miso Soup ^{G, SS, V} AED 70 Organic tofu, seaweed, shiitake mushroom, spring onion

SHOYU SOYA

Seafood G, S, SH, SS AED 160

Shrimp, squid, mussel, clam, shimeji mushroom, scallion, cilantro, marinated egg