

INTRODUCING CHEF PARTNER

Reif Othman

HIRU GOZEN

BUSINESS LUNCH

MONDAY TO FRIDAY | 12PM TO 5PM
AED140 PER PERSON

WHITE | JOURNEY'S END HAYSTACK

Chardonnay, Stellenbosch, South Africa, 45 glass / 225 bottle

ROSE | CUVÉE SABOURIN BLUSH

Grenache, Cinsault, Syrah, Southern France, 45 glass / 225 bottle

RED | JOURNEY'S END THE HUNTSMAN

Shiraz, Stellenbosch, South Africa, 45 glass / 225 bottle

ZONIN PROSECCO BRUT

Glera, Prosecco DOC, Italy, 55 glass / 330 bottle

VEUVE CLICQUOT BRUT NV

Pinot Noir, Chardonnay, Meunier, Champagne, France, 90 glass / 540 bottle

SAKE | IZUMO FUJI WHITE LABEL

Junmai Ginjo, 45 glass / 130 carafe (300ml)



YŌKOSO

MISO SOUP

wakame, tofu, spring onions GF, V, VG

ZENSAI

Choice of two

SEASONAL SALAD

cucumber, avocado, umeboshi dressing V, N

SALMON TATAKI

shichimi lime soy N

LIGHTLY SEARED ANGUS BEEF

tahoon mayo

MUSHROOM GYOZA

mushroom dashi, seaweed butter V

NEGI OTORO MAKI

kizami wasabi

VEGETARIAN CHEF'S NIGIRI

SELECTION V, VG, GF

YAKITORI

negi

CHEF'S CHOICE TEMPURA

chili mayo SF

SHUSAI

Choice of one

JOSPER OVEN BAKED MARINATED CHICKEN

barley miso sauce, yuzu daikon

MEDLEY OF MUSHROOMS

seaweed butter donabe V

GRILLED ANGUS BEEF

sweet chili soy

GRILLED SEABASS

marinated Uzbek tomatoes

ITAME RAMEN

seasonal vegetables, sweet spicy soy V

DESSERTS

CLAP CHOCOLATE BAR | 50

milk chocolate, lotus cream, caramel peanut N

EXOTIC FRUIT BASKET | 43

GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

All prices in AED, inclusive of 5% VAT and subject to 7% authority fees & 10% service charge.