GOLDEN HOURS

MONDAY TO FRIDAY | 4.30PM TO 7.30PM

WINE

WHITE | JOURNEY'S END HAYSTACK CHARDONNAY
Stellenbosch, South Africa, *45 glass / 225 bottle*

RED | JOURNEY'S END THE HUNTSMAN
Shiraz, Mourvèdre, Grenache, Stellenbosch, South Africa
45 glass / 225 bottle

ROSE | CUVEE SABOURIN BLUSH
Southern France, *44 glass / 220 bottle*

BUBBLES

ZONIN PROSECCO BRUT
Prosecco DOC, Italy, *55 glass / 330 bottle*

VEUVE CLICQUOT BRUT NV
Champagne, France, *90 glass / 540 bottle*

SAKE

IZUMO FUJI WHITE LABEL, JUNMAI GINJO
45 glass / 130 carafe (300 ml)

SIGNATURE COCKTAILS 48

SHIBUYA SHAKEDOWN
Tequila, yuzu, coriander, lime, honey agave, togarashi salt, sansho pepper

MOJITO KOJITO
Cuban rum, salted caramel peanut, yerba buena, tarragon, peach, koji soda

BASIL SMASH
Cygnet 22 gin, calvados, basil, super-sawa, wasabi, Soybean

ABOVE THE CLOUD
Tito's Handmade Vodka, unfiltered sake, pickled ginger, lychee, orange blossom, rosebud

DON'T TOUCH MY TRALALA
Bourbon, fresh mint, vanilla, passion fruit, lime

KITSUNE MELON
Vodka, Homemade Melon Cordial, Frangelico, Red Bull Watermelon

NIPPON SANGRIA
Sake Junmai Ginjo, Lillet Rosé, italicus, yuzu-shu, rooibos tea, seasonal berry infusion

CLAP CHŪHAI 48

SALTY SHIBA
Nikka Coffey Vodka, grapefruit hibiscus, ume peach bitters, CO2, himalayan salt

YUZU HIGHBALL
Salted Yuzu Sake, Mezcal Espadin, cold brew oolong tea, CO2, green shiso

MICHELADA
Casa Sotol, ichigo strawberry, clamato, malted barley, CO2, banderilla pickles

SEASONAL BEER 48

KIRIN ICHIBAN
BIÈRE DES AMIS 0%

NON-ALCOHOLIC COCKTAILS 48

NEON SPRITZ
Lyre's Italian Spritz, bitter cordial, Lyre's Classico

VIRGIN LIPS
Lyre's White Cane, mint, passion fruit, lemon, ginger beer

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

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COLD BITES

KING CRAB TACO creamy wasabi, unagi sauce, sour avocado cream SF | 2 pieces 41

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 61

CRISPY RICE AVOCADO GF, VG, V 17 | SALMON 19

KYURI SALAD baby cucumber, sesame seeds, gari shoyu dressing VG, V, GF 20

HOT BITES

EDAMAME SEA SALT GF, VG 29 | **GRILLED & SPICY** GF, VG 32

UMAMI CHICKEN WINGS peruvian anticucho honey sauce 42

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 54

TOFU KARAAGE creamy aji amarillo V 37

FROM SUSHI BAR

SASHIMI CLAP WAY: SALMON 51 | **HAMACHI** 58

BLACK GARDEN cucumber, carrot, bell pepper, avocado GF, VG 38

SHRIMP TEMPURA spicy mayo, sesame seeds SF 42

SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions 44

HIJIKI SPICY TUNA asparagus, rocoto 46

DESSERT

MOCHI ICE CREAM 37 per piece

EXOTIC FRUITS OF THE SEASON GF VG 43

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