

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

EBI TEMPURA ROLL

kimchi mayo, sesame seeds SF

MUSHROOM GYOZA

mushroom dashi, mushroom butter V

PANKO CHICKEN WINGS

tonkatsu sauce

FRIED MARINATED TOFU

red yuzu kosho aioli V

NEGI OTORO MAKI

kizami wasabi

VEGETARIAN CHEF'S NIGIRI SELECTION V, VG, GF

YAKITORI

negi

CHEF'S CHOICE TEMPURA

chili mayo SF

CRISPY SHIITAKE SALAD

goma dressing V, VG

SALMON NIGIRI 2PCS GF

LIGHTLY SEARED ANGUS BEEF

tahoon mayo

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 SEA BASS

marinated Uzbek tomatoes

ITAME RAMEN VEGETABLES V | SHRIMP SF

seasonal vegetables, sweet spicy soy

VEGETABLES DONBURI

mixed vegetables, chili garlic, tamari dashi soy,
sesame seeds V, VG, GF

MISO MARINATED BLACK COD

yuzu miso, pickled daikon

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.