HIRU GOZEN
BUSINESS LUNCH

MONDAY TO FRIDAY | 12PM TO 5PM
AED140 PER PERSON
Miso soup, Choice of 2 Starters and 1 Main Course

WHITE | INVINCIBLE N°1
Rabigato, Arinto, Códega & Moscatel, Douro, Portugal, *45 glass / 225 bottle*

ROSE | CUVEE SABOURIN BLUSH
Grenache, Cinsault, Syrah, Southern France, *45 glass / 225 bottle*

RED | LE FOU PINOT NOIR
Pinot Noir, Pays d'Oc, Languedoc, France, *45 glass / 225 bottle*

BORTOLIN ANGELO PROSECCO VALDOBBIADENE DOCG
Glera, Valdobbiadene, Veneto, Italy, *55 glass / 330 bottle*

VEUVE CLICQUOT BRUT NV
Pinot Noir, Chardonnay, Meunier, Champagne, France, *95 glass / 570 bottle*

SAKE | MASUMI KURO 'BLACK'
Junmai Ginjo, *79 glass / 245 carafe (300ml) / 585 bottle*

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.