

BUSINESS LUNCH

Monday to Friday from 12:00 pm to 4:00 pm

AED 175 per person

A SELECTION OF THREE APPETIZERS, SERVED
TOGETHER FOR A JAPANESE-STYLE EXPERIENCE

EDAMAME (V) (VG) (GF) (LF)

CRISPY SHITAKE (SF) (V) (LF) Shitake mushroom, sesame dressing and pomegranate

HAMACHI YUZU (R) (S) (LF) Yellow Tail carpaccio, yuzu sauce, green pepper and coriander

STARTERS

Choice of 1

EBI TEMPURA (GF) (S) (LF) (E)

GYOZA (SF) (E) (S) (LF) Fried chicken gyoza and vegetables

MISO NASU (R) (V) (S) (VG) (LF) Gratinated miso-glazed eggplant

ABOKADO CARPACCIO (SF) (LF) (V) (VG) (S) Avocado carpaccio, caviar lime, Japanese dressing

MAINS

Choice of 1

BLACK COD MISO (R) (S) (LF) Miso-marinated grilled Black Cod

BEEF SKEWERS (SF) (D) (E) (S) Beef fillet, shiso béarnaise sauce

CHICKEN SKEWERS (S) (SF) (D) Marinated chicken skewers, teriyaki and sweet anticucho sauces

JAPANESE RISOTTO (S) (V) (D) Ponzu mushroom and lime risotto

SHRIMP TEMPURA ROLL (R) (SF) (E) (LF) Shrimp tempura, tobiko

CRAB MANGO ROLL (R) (SF) (E) (LF) (GF) Crab, cucumber, fresh mango, green tobiko

CUCUMBER MAKI (V) (VG) (GF) (LF)

CHILEAN SEA BASS Chilean sea bass, yuzu shiso dressing 100

WAGYU A5 SIRLOIN 100

LOBSTER AVOCADO CAVIAR ROLL 100

SIDES

Choice of 1

GARLIC RICE (S) (V) (D)

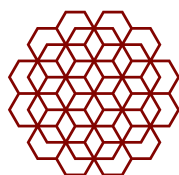
INGEN GREEN BEANS (SF) (D) (S) String beans, soy butter sauce

DESSERTS

FERRERO Chocolate hazelnut rocher, buckwheat espuma (N) (D) (V) (E) 50

RED PAVLOVA Red fruits pavlova and sakura (E) (D) (V) 50

(A) Contain alcohol (D) Contain pork (V) Vegetarian dish
(N) Contain nuts (GF) Gluten free dish (SF) Contain sesame (SF) Contain shellfish
(D) Contain dairy (E) Contain egg (S) Contain soy (VG) Vegan
(R) Raw food / crude (LF) Lactose free



K I N U
gawa

DUBAI