

# KIRA

Monday to Friday

## HIRUGAMI LUNCH MENU

One Soup, Two Starters & One Main Course | AED 255



## Bites from A La Carte

- Grilled Edamame** (vg, g) Spiced Kombu Salt | +65  
✿ **Popcorn Tempura** (v, g, s) Yuzu Sesame Dressing | +95  
**Crispy Squid** (sh, s) Spicy Mayonnaise, Lime | +90

### Soup

*To start*

**Miso Soup** (s) Tofu, Negi, Wakame

### Starters

*Choice of two*

- ✿ **Avocado & Edamame Salad** (v) Mixed Greens, White Balsamic Dressing  
**Niçoise Salad** (s) House-made Tuna Confit  
**Salmon Crudo** (s, n) Shiso & Hazelnut Vinaigrette  
✿ **Japanese Wagyu Tartar** (g, d, s) Sesame Dressing, Miso Buns  
**Maki or Nigiri Selection**  
✿ **Patata Brava** (d, s) Yuzu Ali Oli, Bonito Flakes  
✿ **Harissa Prawns** (sh, s) Ponzu Lemon  
✿ **Wagyu Ragu Gyoza** (g, d, s) Cacio e Pepe Dip

### Mains

*Choice of one*

- ✿ **Spaghetti Cacio e Pepe** (v, g, d) Pepper Blend, Parmesan  
**Pizza Caprese** (g, d) Mozzarella di Buffala, Sundried Tomato, Basil  
**Cauliflower Steak Picatta** (v, g, d) Yuzu, Tarragon, Cape  
**Fish of The Day**  
✿ **Chilean Seabass Risotto** (sh, d, s) Yuzu, Shiso  
**Baby Chicken Ume Ginger Glaze**  
**Angus Tenderloin** (d) Peppercorn Sauce

Add a Dessert | AED 40

- Kokuto Crème Caramel** (g, d) Granny Smith Mille-Feuille  
✿ **Chocolate Mousse** (d) Yuzu olive oil, Sea Salt  
**Mochi Selection** (d)  
**Tiramisù** (d, g, n) Mascarpone Sabayon, Espresso

### Champagne & Wine Pairing

*Selected by our head sommelier*

<b>Champagne</b> NV R de Ruinart	Glass   89	Bottle   540
<b>Sparkling</b> NV Altre Stelle Prosecco	Glass   65	Bottle   390
<b>Rose</b> 2024 Gerard Bertrand	Glass   60	Bottle   300
<b>White</b> 2024 Marquès de Caceres	Glass   70	Bottle   350
<b>Red</b> 2023 Château Bel-Air	Glass   75	Bottle   375