

TOKYO VOGUE

KOYŌ

AED250 PER PERSON

FOR THE TABLE

EDAMAME(v)

Chili & salt

MISO SOUP

Wakame, shimeji mushroom

BITES *Choice of*

CUCUMBER MAKI (v)

Avocado, teriyaki sauce

SHRIMP TEMPURA

Togarashi

DUCK BAO

Teriyaki, vegetable pickle

MAINS *Choice of*

MUSHROOM NOODLES(v)

Yakisoba sauce

SEABREAM ROBATA

Spicy teriyaki

TENDERLOIN ROBATA

Kōyō sauce

SIDES

FRIED RICE(v)

BROCCOLINI(v)

SOBA NOODLES(v)

SWEETS

Choice of

JAPANESE CHEESECAKE

MISO FONDANT

TAIYAKI

ALL PRICES ARE IN AED & ARE INCLUSIVE 7% MUNICIPALITY FEES & 5% VAT.

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY. (A) ALCOHOL (V) VEGETARIAN (N) NUTS

BEVERAGES

3 DRINKS PER PERSON

WINES

Red / white / rosé

SPIRITS

Vodka / gin / pink gin / rum / whiskey

BEERS

Asahi / Heineken

SOFT

Coke / Coke zero / Sprite / Sprite light
soda water / tonic water

JUICE

Apple / orange / cranberry / pineapple

COCKTAILS*

FUJIN

Bulldog gin, strawberry purée,
orgeat syrup, egg white

KOWAKU

Tito's vodka, lychee,
orange juice

JİYŪ

Bacardi rum, melon liqueur,
yuzu purée, pineapple juice

*All cocktails are available as mocktails

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