

KABUKISS : NEW YEAR'S DAY BRUNCH

KOYŌ

BITES

EDAMAME (V)

Chili / Salt

OYSTERS

Tensuya sauce, caviar

SASHIMI & NIGIRI

Bluefin Tuna / Salmon

SEAWEED SALAD

Green leaves, pomegranate,
wafu dressing

CHICKEN KARAAGE

Spicy tare, sudachi

TAIYAKI TARTARE

Beef, avocado, smoke teriyaki

YAKITORI OMAKASE

Kinoko – Chicken – Beef

TRUFFLE BAO

Duck confit, red cabbage

MAKI ROLL

AVOCADO ROLL (V)

Cucumber, avocado

SALMON MAKI

Avocado, cucumber, teriyaki

WAGYŪ MAKI

Avocado, carrot pickle, caviar

MAINS

TRUFFLE UDON

Enoki, fresh truffle

BLACK COD

Miso, caviar, wasabi foam

DUCK

Spicy teriyaki

WAGYŪ STRIPLOIN

KŌYŌ yakisoba

SIDES

GRILLED ASPARAGUS

TRUFFLE MASHED POTATOES

DUCK TRUFFLE RICE

DESSERT PLATTER

NY CHEESECAKE

TAIYAKI ICE CREAM

SALTED CARAMEL PUDDING

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

WINES

Pinot Grigio, Riff delle Veneto, Italy
Cinsault, Grenache, Mirabeau, Provence, France
Malbec, Graffigna, San Juan, Argentina

SAKE

Hakutsuru Junmai

SPIRITS

TITO'S VODKA / BULLDOG GIN / BEEFEATER PINK GIN /
DEWAR'S WHITE LABEL WHISKEY / BACARDI SUPERIOR RUM /
EL JIMADOR BLANCO TEQUILA

BEERS

ASAHI / HEINEKEN

SOFT

VOSS STILL & SPARKLING / COKE & COKE ZERO
SPRITE & SPRITE LIGHT / SODA & TONIC WATER

JUICE

APPLE / ORANGE / CRANBERRY / PINEAPPLE / GUAVA / GRAPEFRUIT

COCKTAILS

All cocktails are available as mocktails

KISU

Tito's vodka, peach liqueur,
fresh raspberry & soda water

HANABI

Bulldog gin, orange juice,
mint leaf & ginger ale

AISHIMASU

Zonin prosecco, sake & yuzu juice