

# KABUKI BRUNCH

## KOYŌ

### EDAMAME (V)

Chili & salt

### SASHIMI & NIGIRI SELECTION

### MAKI ROLLS

#### VEGAN(V)

Quinoa, carrot, cucumber,  
pickled radish

#### SPICY TUNA

Ebi tempura, avocado,  
cucumber, tuna, spicy sauce

#### CALIFORNIA

Avocado, kani, mango, tobiko

### SNACKS

#### RADISH SALAD (V)

Green leaves, avocado,  
carrot dressing

#### SHRIMP GYOZA

Rayu chili oil

#### CHICKEN KATSU SANDO

Red cabbage, smoked mayo

#### BEEF YAKITORI

Tare sauce

### MAINS

Choice of

#### GREEN SOBA (V)

Bok choy, snow pea,  
nori sheet

#### AUBERGINE MISO (V)

Chive, sesame seed, gohan

#### UDON PRAWNS (N)

Koyō sauce, spinach, white  
onion, peanut

#### SEA BREAM ROBATA

Ichi dashi, miso, bok choy

#### BLACK COD

Miso marination, gohan

#### CHICKEN KARAAGE DON (A)

Tamagoyaki, spring onion

#### DUCK RICE

Hoisin, miso, onion, chive

#### BEEF RAMEN NOODLES

Mixed capsicum, white onion,  
yakisoba sauce, chili flake

### SWEETS

#### CHEESECAKE

#### MASU MATCHA CAKE

# BEVERAGES

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Soft Drinks

AED375

House Package

AED475

\*Sparkling Package

AED575

## WINES

Red / White / Rosé

## SPARKLING\*

Zonin Cuvée 1821, Veneto, Italy  
Zonin Spumante rosé, Veneto, Italy

## SPIRITS

Vodka / gin / pink gin / whiskey / rum

## BEERS

Heineken

## SOFT

Voss still / Voss sparkling / Coke / Coke zero  
Sprite / Sprite light / soda water / tonic water

## JUICE

Apple / orange / cranberry / pineapple

## COCKTAILS\*\*\*

### MIKADO

Vodka, Aperol, passion fruit,  
pineapple juice

### HITACHI

Gin, soda water, lychee, ginger syrup

### ODAKA

Rum, watermelon purée, mint