

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

Soft Drinks

AED375

House Package

AED475

*Sparkling Package

AED575

WINES

Red / white / rosé / sparkling / sparkling rosé

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