

KAKIGORI かき氷

Traditional Japanese shaved ice served with ice cream

Mango ^{d/g/n/v} <i>mango syrup, fresh dates, mango ice cream</i>	75
Kiwi ^{d/g/n/v} <i>kiwi syrup, fresh grapes, kiwi ice cream</i>	75
Watermelon ^{g/n/vg} <i>fresh berries, watermelon syrup, watermelon sorbet</i>	75

SIGNATURE スペシャル

Strawberry Parfait ^{d/g/n/v} <i>whipped cream, toast almond, vanilla sablé, strawberry ice cream</i>	60
Pear Parfait ^{d/g/n/v} <i>fresh pear, whipped ganache, corn flakes, pear sorbet</i>	60
Matcha Tiramisu ^{d/g/n/v} <i>mascarpone cream, matcha syrup</i>	60
Pistachio Matcha Parfait ^{d/g/n/v} <i>whipped cream, tea jelly, berries compote, pistachio matcha ice cream</i>	60
Rain Drop ^{n/v} <i>agar jelly, peanut powder, palm sugar syrup</i>	35

ICE CREAM アイスクリーム

Vanilla, Chocolate, Strawberry, Mango ^{d/g/n/v} Pistachio, Matcha, Kiwi	30
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BAKERY ベーカリー

French Croissant ^{n/d/g/v}	25
Pain au Chocolat ^{d/n/g/v}	30
Puff brioche loaf - Slice matcha / chocolate ^{n/d/g/v}	35
Hazelnut teddy bear bun ^{n/d/g/v}	60
Bread Basket ^{n/d/g/v} <i>sourdough, white, brown and cereal bread isigny sainte-mère butter, alain milliat jams honey selection</i>	45

SWEET 甘い

Mango Granola ^{n/d/g/v} <i>seeded granola, greek yoghurt, mango compote, mixed berries</i>	50
Pitaya Yogurt ^{d/v} <i>pitaya, greek yoghurt, acai, vanilla, mix berries, banana, honey</i>	50
Blueberry Parfait ^{n/d/g/v} <i>granola, greek yoghurt, blueberry compote, vanilla</i>	50
Chia Seed Pudding ^{d/v} <i>granola, coconut cream, mixed berries, honey, almond milk</i>	50
Seasonal Cut Fruits ^{vg}	60

PASTRY ペストリー

Seasonal Fruit Short Cake ^{n/d/g} <i>fresh seasonal fruit, genoise</i>	60
Lemon Baba ^{n/g/d} <i>lemon cream, lemon chocolate, lemon syrup</i>	60
Pistachio & Apricot ^{d/g/n} <i>chantilly cream, apricot compote, pistachio sponge</i>	60
Cherry Forest ^{d/g/n} <i>chocolate sponge, chocolate whipped ganache, candied cherry</i>	60

^s seafood, ^{sh} shellfish, ⁿ nuts, ^d dairy, ^g gluten, ^{ss} sesame, ^a alcohol, ^v vegetarian, ^{vg} vegan

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

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LUNCH & DINER

12PM TO 11PM

SMALL BITES

前菜

Spicy Edamame ^{ss/vg} <i>steamed young soybeans, spicy shichimi</i>	45
Salted Edamame ^{vg} <i>steamed young soybeans, sea salt</i>	40
Avocado Maguro ^{sh/g/ss} <i>blue fin tuna, avocado, ponzu sauce, sesame seeds</i>	85
Hamachi & Caviar ^{s/sh/ss} <i>yellowtail, pickled daikon, mizuna leaves, yuzu dressing</i>	95

SALAD

サラダ

Marinated Salmon ^{s/g} <i>asian mix leaves, edamame, carrot, jicama, daikon, miso-yuzu dressing</i>	95
Spicy Crispy Tofu ^{ss/vg} <i>kale leaves, cherry tomatoes, spring onion, ginger, pumpkin dressing</i>	85
Beetroot ^{vg} <i>raspberry, edamame, avocado, sobacha, mustard cress, lemon and ginger dressing</i>	80
Soba Noodle ^{sh/g/ss} <i>tempura tiger prawn, carrot, cucumber, sesame, ginger-soy vinaigrette</i>	90
Quinoa Salad ^{g/vg} <i>broccoli, japanese apple, seasonal fruits, butternut, spelt, citrus dressing</i>	80

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SANDWICH

サンドイッチ

All served with green leaves, shiso & wasabi mayonnaise

Tamago Sando ^{g/d/v} <i>hard boiled organic eggs, mayonnaise, shokupan slice</i>	80
Buttery Tiger Prawn Rolls ^{sh/g/d} <i>lemon grass, iceberg lettuce, sriracha sauce, brioche bread</i>	140
Chicken ^{g/d/ss} <i>green cabbage, corn-fed chicken breast, tomatoes, toasted bread</i>	120
Wagyu Beef ^{g/d} <i>roasted beef, lettuce, pickled onion, teriyaki sauce, toasted bread</i>	220

BROTH

スープ

TONKOTSU MISO

Chicken ^{s/g/ss} <i>chicken skewer, shitake mushroom, noodle, scallion, bok choy, marinated egg, nori, sesame seeds</i>	160
Tofu ^{s/g/ss} <i>organic tofu, shimeji mushroom, noodle, corn, scallion, marinated egg</i>	120
Beef ^{s/g/ss} <i>wagyu beef skewer, noodle, bok choy, red chilli, sesame seeds, marinated egg</i>	180
Miso Soup ^{g/ss/v} <i>organic tofu, seaweed, shitake mushroom, spring onion</i>	70

SHOYU SOYA

Seafood ^{s/sh/g/ss} <i>shrimp, squid, mussels, clams, shimeji mushroom, scallion, cilantro, marinated egg</i>	175
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BREAKFAST

8 AM TO 12 PM

JAPANESE BENTO

日本のお弁当

Tea or Coffee included

Miso Soup ^{s/g} 135
poached egg, organic tofu, seaweed, carrot, shitake mushroom, spring onion

Rice Bowl ^{s/g/ss}
salmon, sesame, nori, yuzu ponzu

Pickle ^{s/g/ss}
cucumber, wakame, spicy chili pastes, ponzu

Pitaya Yogurt ^{d/v}
pitaya, greek yoghurt, acai, mix berry's, banana, honey

Puff Brioche Loaf ^{n/g/d}
matcha & chocolate

Seasonal Cut Fruit ^{vg}

À LA CARTE

メニュー

Eggs Royale ^{s/d/g} 80
smoked salmon, salmon roe english muffin, hollandaise sauce

Scramble Croissant 75
cheese, chervil, chives

Miso Soup ^{s/g} 75
poached egg, organic tofu, seaweed, carrot, shitake mushroom, spring onion

Choice of Eggs ^{d/v} 70
omelette, fried, scrambled, boiled or poached

Choice of: *tomato, onions, bell peppers, cheese ^d, mushrooms, turkey ham ^g* 80
smoked salmon ^s, chili or fines herbes

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SORBET

シャーベット

Coconut, Lemon, Raspberry ^{g/n/v} 30

Watermelon, Mango

BOULIQUE

ブティック

PASTRY

Cherry Forest ^{d/g/n/v} 55
chocolate sponge, chocolate whipped ganache, candied cherry

Seasonal Fruit Short Cake ^{d/g/n/v} 50
fresh seasonal fruit, genoise

Lemon Baba ^{d/g/n/v} 50
lemon cream, lemon chocolate, lemon syrup

Pistachio and Apricot ^{d/g/n/v} 50
chantilly cream, apricot compote, pistachio sponge

Coffee ^{d/g/n/v} 55
coffee praline, chocolate mousse

St-Honoré Date and Rose ^{d/g/n/v} 50
choux pastry, dates pastry cream

Fruits Tart ^{d/g/n/v} 50
almond crust, vanilla curd, hazelnut crunch, fresh fruits

Assorted chocolate truffle ^{d/g/n/v} 10/pcs

Teddy Bear Marshmallow ^{d/g/n} 35
Milk chocolate coating

BAKERY

Puff brioche loaf - matcha / chocolate ^{d/g/n/v} 120

Hazelnut teddy bear bun ^{d/g/n/v} 50

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T O C H A