

T O C H A

Tocha is a serene and luxury lounge that pays homage to traditional Japanese teahouses - presenting the ritual and process through a modern lens. The menu features a carefully curated tea selection, artfully created iced beverages and an all-day, modern Japanese menu.

B R E A K F A S T

8:00 AM to 12:00 PM

J A P A N E S E B R E A K F A S T AED 135

(Tea or Coffee included)

Miso Soup ^{G, S, SS}

Poached egg, organic tofu, seaweed, carrot,
shiitake mushroom, spring onion

Rice Bowl ^{G, S, SS}

Salmon, sesame, nori, yuzu ponzu

Pickle ^{G, S, SS}

Cucumber, wakame, chili paste, ponzu

Pitaya Yogurt ^{D, V}

Pitaya, Greek yoghurt, açai, mix berries, banana, honey

Danish of the Day ^{D, G, N}

Seasonal Fruits ^{VG}

À L A C A R T E

Eggs Royale ^{D, G, S} AED 80

Smoked salmon, salmon roe, potato bun, Hollandaise sauce

Scrambled Croissant ^{D, G, S} AED 75

Cheese, chervil, chive

Miso Soup ^{G, S, SS} AED 70

Poached egg, organic tofu, seaweed, carrot,
shiitake mushroom, spring onion

Choice of Eggs ^{D, V} AED 70

Omelette, fried, scrambled, boiled, poached

Choice of: tomato, onion, bell pepper, cheese ^D, mushroom, turkey ham ^G,
smoked salmon ^S, chili or fine herbs

B A K E R Y

French Croissant ^{D, G, N, V} AED 25

Pain au Chocolat ^{D, G, N, V} AED 30

Bakery of the Day ^{D, G, N} AED 30

Seasonal Fruit Danish ^{D, G, N} AED 35

Pain Suisse Matcha Pistachio ^{D, G, N} AED 35

Matcha pistachio cream & chocolate drops

H E A L T H Y

Mango Granola ^{D, G, N, V} AED 40

Seeded granola, Greek yoghurt, mango compote, mixed berries

Pitaya Yogurt ^{D, V} AED 40

Pitaya, Greek yoghurt, acai, vanilla, mix berries, banana, honey

Blueberry Parfait ^{D, G, N, V} AED 40

Granola, Greek yoghurt, blueberry compote, vanilla

Chia Seed Pudding ^{D, V} AED 40

Granola, coconut cream, mixed berries, honey, almond milk

I N D U L G E N C E S

Matcha Roll Cake ^{D, G} AED 30

Sponge cake, matcha cream, date, red bean

Mango Roll Cake ^{D, G} AED 30

Sponge cake, mango cream, fresh mango

Strawberry Short Cake ^{D, G, N} AED 45

*Sponge cake, whipped cream, fresh strawberry,
strawberry coulis, Thai basil*

Tart of the Day ^{D, G, N} AED 45

“A masterpiece of flavours” available at our display daily

BENTO LUNCH

12:00 PM to 5:00 PM

UMI NO BENTO AED 175

Beetroot Salad ^{G, V}

*Raspberry, edamame, avocado, mustard cress,
lemon-ginger dressing*

 Honey Miso Grilled Salmon ^{D, G, S, SS}

*Honey miso-seasoned grilled salmon fillet,
sesame seeds*

Ponzu White Rice ^{G, S}

Seasonal wakame, yuzu miso dressing

Matcha Roll Cake ^{D, G}

*Soft sponge cake filled with matcha cream,
dates, red beans*

Chocolate Mochi ^{D, G, N}

Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

TORI NO BENTO AED 175

Marinated Salmon ^{G, S}

*Asian mixed green, edamame, carrot, jicama, daikon,
miso-yuzu dressing*

Chicken Yakitori ^{G, D}

*Tender chicken marinated and
glazed with soy sauce, mirin*

Ponzu White Rice ^{G, S}

Accompanied by seasonal wakame

Mango Roll Cake ^{D, G}

*Sponge cake filled with mango cream
and fresh mango slices*

Chocolate Mochi ^{D, G, N}

Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

Y A S A I B E N T O AED 175

Spicy Crispy Tofu ^{G, V}

*Kale leaves, cherry tomatoes, spring onions,
ginger, pumpkin dressing*

Tamago Sando ^{D, G, S}

*Fluffy Japanese omelet, spicy sauce,
chopped scallions, lightly toasted milk bread*

Ponzu Rice ^{G, S}

Served with a marinated egg and yuzu miso salad

Matcha Roll Cake ^{D, G}

Sponge cake, matcha cream, date, red bean

Chocolate Mochi ^{D, G, N}

Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

B E N T O B A Z A A R AED 330

A Taste of Japan and Levant

Spicy Tuna Tabbouleh ^{G, S}

*Tabbouleh with spicy tuna tataki,
pineapple, spelt, yuzu dressing*

Miso-Infused Red Pepper Delight ^{G, SS, VG}

*Red bell pepper, miso, tahini, chickpeas,
shallots, pita bread*

Wagyu Beef Short Ribs ^{D, G, SS}

*Braised soy short ribs served with chickpea purée
and edamame*

Apricot & Sesame Cheesecake ^{D, G, N}

Japanese cheesecake, apricot sauce, toasted sesame


Mango Saffron Maki Roll ^{D, G, N}

*Mango & saffron compote, milk chocolate ganache mango leban,
pistachio sponge*

Seasonal Fresh Cut Fruit ^{VG}

B E N T O B A Z A A R AED 330
A Taste of Japan and Levant

Spicy Tuna Tabbouleh ^{G, S}
*Tabbouleh with spicy tuna tataki,
pineapple, spelt, yuzu dressing*

 Miso-Infused Red Pepper Delight ^{G, SS, VG}
*Red bell pepper, miso, tahini, chickpeas,
shallots, pita bread*

Wagyu Beef Short Ribs ^{D, G, SS}
*Braised soy short ribs served with chickpea purée
and edamame*

Apricot & Sesame Cheesecake ^{D, G, N}
Japanese cheesecake, apricot sauce, toasted sesame

Mango Saffron Maki Roll ^{D, G, N}
*Mango & saffron compote, milk chocolate ganache mango leban,
pistachio sponge*

Seasonal Fresh Cut Fruit ^{VG}

N I K U N O B E N T O L U X AED 380

Bluefin Tuna & Caviar ^{G, S, SS}
*Bluefin tuna tartar, avocado,
Ponzu sauce, oscietra caviar*

 Spicy Crispy Tofu ^{G, V}
*Kale leaves, cherry tomatoes, spring onions,
ginger, pumpkin dressing*

Wagyu Beef Striploin ^{D, G}
Beef marinated in ginger-onion soy sauce, sweet potato, baby spinach

 Date & Chocolate ^{D, G, N}
Date compote, chocolate sponge, salted caramel mousse

Kogashi Selection ^{D, G, N}
*Chocolate mochi, salted caramel cookies,
Nama chocolate, red bean jelly*

Chocolate Mochi ^{D, G, N}
Chocolate ganache and raspberry

Seasonal Fresh Cut Fruit ^{VG}

U M I N O B E N T O L U X AED 380

Bluefin Tuna & Caviar ^{S, SH, SS}
*Bluefin tuna tartar, avocado, ponzu sauce,
oscietra caviar*

 Spicy Crispy Tofu ^{V, G}
*Kale leaves, cherry tomatoes, spring onions, ginger,
pumpkin dressing.*

Miso-Marinated Black Cod ^{G, SF, SS}
Black cod marinated in honey miso, pickled ginger, bok choy

 Date & Chocolate ^{D, G, N}
Date compote, chocolate sponge, salted caramel mousse

Kogashi Selection ^{D, G, N}
*Chocolate Mochi, salted caramel cookies,
nama chocolate, red bean jelly*

Seasonal Fresh Cut Fruit ^{VG}

LUNCH & DINNER

12:00 PM to 11:00 PM

SMALL BITES

Spicy Edamame ^{SS, VG} AED 45

Edamame, spicy shichimi

Salted Edamame ^{VG} AED 40

Edamame, sea salt

Avocado Maguro ^{G, S, SS} AED 80

Bluefin tuna, avocado, ponzu sauce, sesame seed

Hamachi & Caviar ^{G, S, SS} AED 95

Yellowtail hamachi, pickled daikon, mizuna leaves, yuzu dressing

SALADS

Marinated Salmon ^{G, S} AED 95

Asian mixed leaves, edamame, carrot, jicama, daikon, miso-yuzu dressing

Spicy Crispy Tofu ^{SS, VG} AED 75

Kale leaves, cherry tomatoes, spring onion, ginger, pumpkin dressing

 Soba Noodles ^{G, SH, SS} AED 90

Tempura tiger prawn, carrot, cucumber, sesame, ginger-soy vinaigrette

Quinoa Salad ^{VG} AED 75

*Broccoli, Japanese apple, seasonal fruits,
butternut squash, spelt, citrus dressing*

SANDWICHES

All sandwiches are served with green leaves, shiso & wasabi mayonnaise

Tamago Sando ^{D, G, S} AED 75

*Fluffy Japanese omelette, spicy creamy mayonnaise,
finely chopped scallions, lightly toasted milk bread*

 Buttery Tiger Prawn Slider ^{D, G, SH} AED 130

Shiso tempura, onion pickle, iceberg lettuce, sriracha sauce

Chicken ^{D, G, SS} AED 110

Red cabbage, corn-fed chicken breast, tomato, toasted bread

Wagyu Beef ^{D, G} AED 195

Roasted beef, lettuce, pickled onion, teriyaki sauce, toasted bread

R A M E N & S O U P S

MISO

Chicken ^{G, S, SS} AED 125

Chicken skewer, shiitake mushroom, noodles, scallion, bok choy, nori, sesame seed, marinated egg

Tofu ^{G, SS, V} AED 110

Organic tofu, shimeji mushroom, noodles, corn, scallion, marinated egg

Beef ^{G, S, SS} AED 150

Wagyu beef skewer, noodles, bok choy, red chilli, sesame seed, marinated egg

Miso Soup ^{G, S, SS, V} AED 70

Organic tofu, seaweed, shiitake mushroom, spring onion

M A I N C O U R S E

 Honey Miso Salmon ^{G, S, SS} AED 180

Baked salmon, ponzu rice, pickle ginger cabbage salad

Hambāgu ^{D, G} AED 155

*Wagyu cheeseburger, iceberg, pickles, blazing sriracha glaze
French fries, green leaves, shiso & wasabi mayonnaise*

 Prawn Tempura ^{D, G, SH, SS} AED 145

Seaweed salad, togarashi powder, teriyaki sauce

Chicken Yakitori ^{G, SS} AED 130

Ponzu rice, marinated egg, yuzu miso salad

D E S S E R T

INDULGENCES

Matcha Roll Cake ^{D, G} AED 30

Sponge cake, matcha cream, dates, red beans

Mango Roll Cake ^{D, G} AED 30

Sponge cake, mango cream, fresh mango

Strawberry Shortcake ^{D, G, N} AED 45

Thai basil-vanilla sponge, whipped cream, fresh strawberry

Tart of the Day ^{D, G, N} AED 45

“A masterpiece of flavours” available at our display daily

ICE CREAM

*Vanilla, chocolate, strawberry, mango,
pistachio, matcha, kiwi ^{D, G, N} AED 30*

SORBET

Coconut, lemon, raspberry, watermelon, mango ^{D, G, N, V} AED 30

DESSERT BOUTIQUE

SIGNATURE

Passion Natsu ^{D, G, N} AED 45

*Passion fruit mousse, coconut sponge, macadamia praline,
coconut ganache, tropical compote*

Banyan Bloom ^{D, G, N} AED 45

*Clementine & calamansi, dark chocolate sponge,
pecan praline, milk chocolate ganache, citrus compote*

 Date & Chocolate ^{D, G, N} AED 50

Date compote, chocolate sponge, salted caramel mousse

Yuki Raspberry ^{D, G, N} AED 50

Japanese cheesecake, raspberry sakura compote, sable

TOCHA DELIGHTS

Customize your selection of 3 treats AED 30

Chocolate Canelé ^{D, G, N}

Dark chocolate, 60% Cocoa

Matcha Canelé ^{D, G, N}

White chocolate & matcha ganache

Chocolate Mochi ^{D, G, N}

Chocolate ganache with raspberry

Daifuku Mochi ^{D, G, N}

Red bean cream with strawberry

Nama Chocolate ^{D, G, N}

Red Bean Jelly ^V

Red bean paste, fresh strawberry

Caramel Cookie ^{D, G, N}

AFTERNOON TEA

Tea & Coffee Package AED 180

Sake Package AED 255

Champagne AED 290

SAVOURY

Chawan - Mushi ^{D, G, N, SH, SS}

Steamed egg, edamame paste, sesame seed, soya pearl

Beef Sando ^{D, G}

Lettuce, pickled onion, Teriyaki Sauce, toasted bread

Nigiri Langoustine ^{SH}

Wasabi, shiso cress

Salmon & Yuzu ^{D, G, S, SS}

Cured beetroot salmon, yuzu cream, nori pearl chips

SWEET

Roasted soya ^V

Roasted soya bean, honey

Red Bean Jelly ^{VG}

Red bean, strawberry

Matcha Roll Cake ^{D, G}

Soft sponge cake, matcha cream, date, red bean filling

Hoji Tea Pudding ^D

Roasted green tea pudding, caramel, mochi

Manjyu Bun ^G

Dark brown sugar bun, red bean

Chocolate Mochi ^{D, G, N}

Chocolate ganache with raspberry

Cheesecake ^D

Roasted rice tea

Cookies ^{D, G, N}

Salted caramel, cocoa matcha