



Not Only Fish

DINNER FOR TWO

AED 249
4-course meal

AED 369
With unlimited wine for 1h30

SOUP

MISO SOUP (G, S)

Miso paste, tofu, rehydrated seaweed, shiitake mushroom

STARTER

CALIFORNIA ROLL (SH, F, G)

Mixed crab, avocado, cucumber, Kewpie mayonnaise

SPICY TUNA ROLL (SH, F, S, G)

Spicy tuna mix, cucumber, sesame kimchi, spicy mayonnaise

SHRIMP GYOZA (SH, G)

Served with goma dare dressing and shiso micro cress

TUNA SASHIMI (F, G)

Thinly sliced fresh tuna

SALMON SASHIMI (F, G)

Thinly sliced fresh salmon

CHICKEN GYOZA (G, D, S)

Served with gyoza sauce and pickled cucumber

GOMA SALAD (G, S, M)

Green salad, shiitake mushroom, goma dare dressing

EGGPLANT MISO (D, G)

Eggplant, miso sauce, togarashi, greek yogurt, green oil

POPCORN VEGETABLES MIX (S, G, M, M)

Cauliflower, eggplant, capsicum, enoki mushroom

MAIN COURSE

CHICKEN TERIYAKI (G, S)

Marinated chicken, ponzu sauce, sesame seeds

SEAFOOD KUSHI UDON NOODLES (G, S, S, SH)

Grilled shrimp, salmon kushiyaki, yakitori sauce

VEGETABLE YAKISOBA (G, D, V, N)

Mixed vegetables, soba noodles, hondashi, yakisoba sauce

CHICKEN FRIED RICE (S, G, D)

Mixed vegetables, chicken, hondashi, rice

SALMON HOLLANDAISE (S, D, F, G)

Grilled salmon, hollandaise sauce, rice, spring onions

MISO BLACK COD (F, G)

Miso-marinated black cod, cucumber, pickled shallot

BRAISED BRISKET (D, G)

Braised brisket, carrot-potato purée, crispy spring onions

DUCK BREAST WITH TRUFFLE (S, D, G)

Duck breast, sweet potato purée, truffle sauce, broccolini

TRUFFLE MUSHROOM RICE POT (D, M)

Rice hot pot, mushroom mix, truffle oil, parmesan cheese

DESSERT

MOCHI SELECTION (D)

Selection of seasonal flavors

(G) - GLUTEN, (S) - SESAME, (D) - DAIRY, (N) - NUTS, (SH) - SHELLFISH,
(V) - VEGETARIAN, (F) - FISH, (M) - MUSTARD, (G) - GARLIC, (M) - MUSHROOM