TOKYO BRUNCH

TO BEGIN

HAND GRAB
Wagyu sirloin with chilli soy and kizami wasabi
smoked salmon cured in suadchi ponzu

GYOZA
Japanese and Australian wagyu dumplings in
a warming miso broth (SF)

TAKOYAKI
Crispy octopus balls with katsuobushi and
okonomiyaki sauce (SF)

TATAKI
Lightly seared bluefin tuna with yuzu ponzu

TARTARE
Japanese wagyu bavette tartare with
roasted bone marrow (SF)

TOMATO
Thinly sliced tomatoes with onion soy relish,
yuzu kosho oil and crispy wild rice

TRUFFLE CROQUETTE
Soy cured wagyu and truffle croquette

TO SHARE

FROM THE GRILL
Wagyu picanha and Angus sirloin, sliced (GF)

BEEF CHEEK
Slow-braised beef cheek glazed with shiitake miso

STEAMED RICE
Topped with homemade furikake (GF)

SEASONAL MUSHROOMS
Sautéed in sweet soy butter

FRIES
With truffle mayo and aged Parmesan

TO FINISH

CRISPY BANANA GYOZA
Fried dumplings with miso caramel (G,D,N)

Guests must be 21 or over.
Prices are in AED and Inclusive of 5% VAT and 7% Dubai Municipality Fees.
GF – Gluten Free | G – Contains Gluten | N – Nuts | SF – Shellfish | D – Dairy.
Should You Have Any Allergies or Dietary Requirements, Please Ask Your Waiter For Assistance.

TOKYO BRUNCH

SATURDAYS FROM 1.30PM

3-hour beverage package

KISSATEN

AED 395

Black bori iced tea
Yuzu tonic
Japanese melon soda
Rose lemonade
Signature mocktails
Soft drinks, juice and water

IZAKAYA

AED 495

Includes everything in the kissaten package.

Sake Ritual

Hakutsuru Superior Junmai, poured tableside by our sommelier from signature decanters into traditional sake cups, and refilled throughout your brunch

SIGNATURE COCKTAILS

Million Dollar
A Yokohama classic, first poured at the Grand Hotel in the late 19th century. Japanese gin, sweet vermouth, pineapple, pomegranate molasses

Matcha Hai
Whisky, lifted with matcha. Japanese whisky, traditional matcha, sweet and sour

Suteki Sour
A sour, sharpened with togarashi. Beniotome shochu, yuzu, nettle cordial, rose lemonade

Ume Tonic
Plum-led, lightly floral. Nikka Coffey gin infused with seitaka awadachi sou, umeshu, yuzu liqueur, elderflower tonic

Sake Margarita
A margarita, softened with sake. Sake, tequila, orange curaçao, citrus

WINE AND SPARKLING

House white, rosé, red and sparkling wine

SPIRITS

Nikka Coffey Vodka, Grey Goose
Nikka Coffey Gin, Roku
Nikka Coffey Malt, Chivas Regal 12 Year Old
Bacardi 4 Años

BEER

Kirin, Heineken

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