



IMPERIAL MENU

AED 419 per person
with drinks package 619* | 719**

COURSE ONE

Salmon Tartare with Toasted Ciabatta, Wasabi Tobiko, Aonori Powder & Yuzu Garlic Aioli

Japanese Tuna Pizza with Wasabi Aioli, Kabayaki Sauce & Truffle Oil

Yellowtail Carpaccio with Ume Ponzu Dressing

COURSE TWO

Soy Butternut Squash with Japanese Plum Ponzu (V)

12 Spiced Crispy Calamari with Mustard Aioli

Wagyu Beef Gyoza with Crème De Foie Gras & Kabayaki Sauce

COURSE THREE

Passion Fruit Miso Black Cod

Charcoal Grilled Green Asparagus (V)

Wok Fried Green Vegetables with Parsley & Truffle Oil (V)

COURSE FOUR

Black Bean Chicken Karaage

USDA Prime Striploin

Karma Salad with Creamy Ginger Dressing (V)

Japanese Steamed Rice (V)

COURSE FIVE

Dessert Platter

* Including house pouring spirits, house wine, bottled beer, soft drinks & water

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Drinks package duration : 2 hours

(V) Vegetarian (A) Alcohol (N) Nuts

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. "Dishes are prepared in a kitchen that handles nuts"