



SAMURAI BRUNCH

BITES

Edamame, Sea Salt (VC)

LIVE CRUDO BAR

O-Toro Tartare, Citrus Salad,
Compressed Cucumber (N)(D)(F)

Chef's Selection of Sashimi (F)

Chef's Selection of Nigiri (F)(V)

Chef's Selection of Maki (D)(F)(G)(V)

Oysters, Tomato Citrus,
Pomegranate Dressing (SF)

Red Snapper Ceviche, Aji, Tiger's Milk,
Crispy Corn (F)

COLD STARTER

Seaweed Mix, White Gomae,
Pomegranate (VC)

HOT STARTER

Chicken, Prawns Gyoza with
Spring Onion (C)(SF)

Crispy Fried Squid, Green Chili
and Lime (C)(F)

Potato Croquettes, Gochujang Mayo,
Chives (D)(V)

WOODFIRE

Grilled Wagyu Rib Eye, Wafu Sauce
and Garlic Chips

Miso Marinated Red Snapper Wrapped
in Hoba Leaf (F)

Wood Fire Baby Chicken,
Fennel Salads (D)

Japanese Rice, Shimeji Mushroom,
Shitake Tempura, Black Truffle (V)

Sweet Potato, Sesame
and Teriyaki Sauce (C)(V)

DESSERTS

Serve to Table & Pass Around

Sake Baba, Chantilly Cream,
Pineapple (A)(D)

Shoko Mo-Shi (D)(N)(V)

Matcha Tiramisú Shot (D)(E)(G)

THE SAMURAI EXPERIENCE

Tabu Sake Barrel Pinhata (D)(E)(G)(N)

A - Alcohol, D - Dairy, E - Eggs, F - Fish, GF - Gluten-Free, N - Nuts,
SF - Shellfish, TN - TreeNuts, VG - Vegan, V - Vegetarian

All prices are in AED, inclusive of 7% municipality fee, 10% service charge & 5% VAT



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THE SIGNATURE COCKTAILS

Satori - Japanese Whisky, Nigori Sake, Cointreau, Lime Juice, Raspberry

Paloma - Mezcal, Grapefruit, Lime, Soda

Geisha Sprits - Roku Gin, Scurro, Cherry, Bubbly, Soda

Grey Goose Strawberry Lemongrass Sonic

Grey Goose White Peach Rosemary and Peach Soda

THE NATURAL AND ORGANIC WINES

Bubbly - Santa Julia Le Mantis Chardonnay Pet Nat | Argentina

White - Lupi Reali Organic Trebbiano | Italy

Red - Santa Julia El Burro Natural Malbec | Argentina

THE SPIRIT

Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Dewar's Whiskey

BEER

Heineken Bottle

Kirin Bottle

THE CHAMPAGNE EXPERIENCE

Frerejean Freres Grand Reserve Brut NV

The Sake - Rihaku Junmai



SAMURAI BRUNCH

THE GENTLE BAR SELECTION

Non-alcoholic selection for if you are looking for an alternative or you just want to take a break, but do not want to compromise on the experience...

0.0% WINE & BUBBLY

French Bloom Le Blanc, Alcohol-free
Organic Sparkling Wine | France

Natureo Muscat White | Spain
Natureo Grenache Red | Spain

0.0% BEER

Biere des Amis Blonde Beer, Belgium
Nirvana Pale Ale, UK

0.0% SPIRIT

Bax Botanic Sea Buckthorn
Bax Botanic Verbena
Wilfred & Sons Bitter
Crossip Citrus

0.0% COCKTAILS

Scoretto - Wilfred & Sons Bitter,
Aromatized NA Wine, French Bloom

French Impression – French Bloom
Le Blanc, Bax Botanic Verbena,
Raspberry, Pineapple

Sea & T – Bax Botanic Sea Buckthorn,
Aromatized Soft Bitters, Tonic

Maracua Sunset – Passion Fruit,
Bax Botanic Verbena,
Natureo Muscat White