



**IZAKAYA / BAR / DUBAI**

# Joshiki Kai Night

## STARTERS

### EDAMAME

Soy beans with sea salt

### GREEN SALAD (S, V)

Mache lettuce, baby spinach, avocado, sesame seeds

### DUCK SALAD (N)

Baby spinach, mache lettuce, green apple, panko-crusted duck confit, hoisin sauce, cashew nuts, leek chips

### OPEN ROLL SCALLOP (SH, S)

Nori, rice, scallop, chives, sesame kimchi, Japanese mayonnaise

### SALMON SUSHI

Rice, wasabi, salmon, dashi sauce

### EEL HAND ROLL (S)

Nori, rice, eel, wasabi, sesame kimchi

### SALMON HAND ROLL (S)

Nori, rice, salmon, wasabi, sesame kimchi

### TUNA TACOS (S)

Crispy tacos, bluefin tuna, guacamole, sesame seeds, cilantro, ginger aioli

### CARAMELIZED MISO

### EGGPLANT (S, V)

Open fire-baked eggplant caramelized with miso, ginger aioli sauce, spring onions

## MAINS

### BEEF UDON (S, SH)

Handmade udon noodles, spiced beef, shiitake mushrooms, red bell pepper, spring onions, sesame, soy sauce, eel

### SALMON RICE CAKE (S, SH)

Grilled salmon, rice cake, pickled cucumbers, spring onions, togarashi spices, hollandaise sauce

### TRUFFLE DUCK (S)

Duck breast, sweet potato purée, pickled cucumbers, truffle sauce

### BEEF GYOZA (S)

Beef dumplings, gyoza sauce, kimchi sauce, green oil

### CHICKEN & JAPANESE MUSTARD KUSHIYAKI (SH)

Chicken thigh skewers, wasabi sauce

### SHRIMP POPCORN (SH, S)

Batter-fried shrimp, avocado tartare, chives, pickled onions

## DESSERT

### MATCHA CAKE (N)

Almond sponge cake soaked in matcha custard, chestnut, mousse, cherries

(S) - SESAME. (V) - VEGETARIAN. (SH) - SHELLFISH. (A) - ALCOHOL. (N) - NUTS. (GF) - GLUTEN FREE

MENU ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND MAY CONTAIN ALLERGENS.  
WE STRIVE FOR OPTIMAL FRESHNESS AND QUALITY, WITH OCCASIONAL SUBSTITUTIONS. PLEASE INFORM YOUR WAITER OF ANY DIETARY NEEDS.  
SHARED DISHES ARE SERVED AS PREPARED. ALL PRICES INCLUDE A 7% MUNICIPALITY FEE AND 5% VAT.



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# Joshi Kai Night

## **WINES**

### **SPARKLING**

Zonin Prosecco, Non-Vintage, D.O.C.G., Italy

### **WHITE**

Corte Giara pinot grigio, Alegrini, Veneto, Italy

### **ROSÉ**

False Bay, Whole Bunch Cinsault-Mourvèdre, South Africa

### **RED**

Primitivo Salento organic, Vinuva, Puglia, Italy

## **COCKTAILS**

### **MATCHA SOUR**

Kaffir lime-infused gin, coconut & matcha syrup, almonds, Angostura Bitters

### **SHIRAHAMA PUNCH**

Rum, sake, falernum liqueur, demerara syrup, lime

### **TOMMY'S MARGARITA**

Tequila, lime juice, agave syrup

### **FRENCH 75**

Gin, Prosecco, lemon, sugar

### **APEROL SPRITZ**

Aperol, Prosecco, orange, sparkling water

### **SHIRO COCONUT**

Spiced rum, orange, pineapple, cinnamon

## **AED 169**

Includes 2 hours of free-flow drinks  
and a choice of 2 dishes