



IZAKAYA | BAR | DUBAI

JOSHIKAI 3.0

LADIES NIGHT

NIGIRI

SALMON (F, G)

Salmon, rice, dashi sauce, wasabi, pickled ginger

EEL (F, G)

Eel, rice, unagi sauce, wasabi, pickled ginger

SASHIMI

SALMON (F, G)

Salmon, onion, ponzu sauce, wasabi, pickled ginger

TUNA (F, G)

Tuna, onion, ponzu sauce, wasabi, pickled ginger

OPEN ROLL

SALMON (G, S, F)

Nori, rice, salmon, japanese mayo, sriracha, sesame kimchi, chives, wasabi, pickled ginger

TUNA (G, S, F)

Nori, rice, tuna, ponzu sauce, sesame kimchi, chives, wasabi, pickled ginger

SALADS AND SNACKS

EDAMAME (G, S, V)

Soyabean with seasalt

SPICY EDAMAME (G, S, V)

Soya bean tossed with spicy kimchi sauce

SEAWEED SALAD (S, G, N, V)

Seaweed mixed base salad, green apple, sesame dressing, sesame kimchi, cashew

MAIN COURSE

MISO EGGPLANT (S, V)

Openfire-baked eggplant caramelized with miso, ginger aioli, togarashi, spring onion, green oil

SALMON RICE CAKE (F, D, SH, S)

Grilled salmon brush with teriyaki sauce, rice cake, hollandaise sauce, pickled cucumber, spring onion, togarashi

SHRIMP POPCORN (G, S, SH, D)

Butter-fried shrimps tossed with tobbiko aioli sauce, avocado tartare, chives, pickled onion

CHICKEN & JAPANESE MUSTARD (D, G)

Marinated chicken thigh skewers, wasabi sauce, spring onion



SPIRITS

(+mixer: pepsi, soda, tonic)

VODKA

GIN

TEQUILLA

RUM

WHISKEY

WINES

RED

WHITE

ROSÉ

PROSECCO

COCKTAILS

DAICHI HIGH BALL

HARU SPRITZ

UMESHU TONIC



AED 149 -2-COURSE + 3 DRINKS

AED 199 -3-COURSE + 4 DRINKS

(S) - Sesame, (V) - Vegetarian, (SH) - Shellfish, (N) - Nuts, (G) - Gluten, (F) - Seafood, (MR) - Mushroom, (D) - Dairy, (M) - Mustard
Dishes listed may contain raw ingredients and allergens. Please notify your waiter if you are allergic to any products.
Prices are inclusive of 7% municipality fee and 5% VAT.