

Joshi Kai^{2.0}



NIGIRI

SALMON (G)

EEL (G)

YELLOWTAIL (G)

OPEN ROLL

SALMON (S,G)

Nori, salmon, rice, Japanese mayonnaise

TUNA (S,G)

Nori, tuna, rice, Japanese mayonnaise

YELLOWTAIL (S,G)

Nori, rice, yellowtail, chives, sesame kimchi

STARTERS

EDAMAME (G)

Soy beans with sea salt

SPICY EDAMAME (G)

Soy beans drizzled with spicy Japanese sauce

MIZUNO SALAD (G,S)

Corn , cucumber, avocado, shrimp, wasabi dressing

DUCK SALAD (N)

Baby spinach, mache lettuce, panko-crusted duck confit, hoisin sauce

SHRIMP POPCORN (SH,S)

Batter-fried shrimp, avocado tartare, chives

CAULIFLOWER POPCORN (G,S)

Fried tempura cauliflower, avocado, ginger aioli

CHICKEN GYOZA (S,G)

Chicken dumplings, gyoza sauce

KUSHIYAKI CHICKEN

Chicken thigh skewers, wasabi sauce, steam rice

DESSERTS

MOCHI (D)

Traditional mochi filled with ice cream or sorbet

PLEASE ASK YOUR SERVER FOR AVAILABLE FLAVOURS

SASHIMI

SALMON

YELLOWTAIL

HAND ROLL

AVOCADO (V,S)

Nori, rice, avocado, wasabi, sesame kimchi

CUCUMBER (V,S)

Nori, rice, cucumber

SALMON (S)

Nori, rice, salmon, wasabi, sesame kimchi

EEL (S)

Nori, rice, eel, wasabi, sesame kimchi

YELLOWTAIL (S)

Nori, rice, yellowtail, wasabi, sesame kimchi

MAIN COURSE

EGGPLANT MISO (V.S)

Open fire-baked eggplant caramelized with miso

CHICKEN FRIED RICE (S)

Grilled chicken breast, egg rice, sesame seeds

SALMON RICE CAKE (SH,S)

Grilled salmon, rice cake, hollandaise sauce

SPIRITS WINES

VODKA RED

GIN WHITE

TEQUILLA ROSÉ

RUM SPARKLING

WHISKEY

COCKTAILS

SELECTION OF COCKTAILS

AED 130

Includes 3 hours of free-flow drinks and a choice of 2 dishes