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JAPANESE  
KOREAN  
CUISINE

# MENU

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## SOUP

- Miso Soup (SE) AED 28
- Miso Lentil Soup (G, D) AED 38

## HOT STARTER

- Edamame salt AED 28
- Edamame gochujang (G) AED 28
- Grilled avocado, shiso lime butter + lotus chips (D) AED 38
- Crispy baby squid, kimchi mayonnaise (G, SE) AED 42
- Fried Wings 4pcs tossed in gochujang (G) AED 52
- Shrimps + Chicken mando 4pcs, chilli + ginger soy (G, SE) AED 54
- Beef mando 4pcs, ponzu butter (SE, D, G) AED 80
- Bulgogi Rice Katsu 4pcs, Gochujang Mayo (G) AED 40
- Gyu bassak (G) AED 59
- Saeu shiso, yuzu kosho mayo (G, SE) AED 36

Please inform your server if you have any food allergies

(V) suitable for Vegetarians, (GF) Gluten-Free, (D) Dairy, (N) Nuts, (E) Egg, (SE) Sesame, (SF) Shellfish

## COLD STARTER

- Salmon tataki, mustard miso + lemon soy (G, SE) AED 58
- Lightly seared angus beef, truffle ponzu (G, D) AED 78
- Salmon nurunji (SE, G) AED 36
- Tuna basaghan gim (SE, G) AED 38
- Mixed salad, miso dressing AED 35
- Buratta + tomatoes, kimchi melon (D, G, N) AED 76
- Seafood + avocado, orange on toast (SE, G) AED 38

### SUSHI

2pcs

Salmon (SE)

AED 46

### SASHIMI

3pcs

Salmon (SE)

AED 48

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## maki

- Crab + avocado, chili  
mayonnaise (SE, G, D) **AED 76**
- Salmon + cucumber, creamy  
kimchi (SE, G) **AED 58**
- Beef bulgogi, bulgogi mayo (G) **AED 62**
- Spicy Tuna maki, kimchi miso (SE,  
G) **AED 58**
- Crispy Ebi + avocado, teriyaki  
mayo (SE, G) **AED 52**
- Soft shell crab + avocado,  
nomani mayonnaise (SE, G) **AED 88**
- Avocado + cucumber, creamy  
goma (G) **AED 48**
- Yasai maki, korean bbq sauce  
(G) **AED 35**

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## MAIN COURSE

Beef Galbi Sando (SE, G, D)	AED 145
Whole boneless baby chicken + barley miso (G, D)	AED 108
Grilled Salmon + Korean BBQ sauce (SE, G)	AED 98
Grilled marinade ribs, bulgogi + condiments (G, N)	AED 168
Beef Bimbimbap (SE, G)	AED 179
Chilean seabass (SE, D, G)	AED 198
Lamb ribs + gochujang (D, G)	AED 87
Mushroom Donabe, assorted mushrooms & seaweed butter (D, G)	AED 130
Kimchi Udon, spring onion + sesame seeds (SE, D, G)	AED 68
Mushroom udon, grill mushroom, gochugaru garlic oil (G)	AED 60
Prawn yakisoba, shiso, yuzu butter (SE, D, G)	AED 62

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All our prices are in AED, inclusive of 5% VAT

## SIDES

Truffle fries, grated parmesan cheese <i>(D, G)</i>	AED 58
Grilled sweetcorn, chili ponzu butter <i>(G, D)</i>	AED 52
Grilled Asparagus	AED 48
Eggplant miso	AED 20
White rice, furikake <i>(SE, G)</i>	AED 18

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## DESSERTS

Chocolate Fondant caramel gochujang (D, G)	AED 58
Matcha tiramisu (D, G, N)	AED 44
Yuzu Cheese cake (D, G)	AED 44
Mochi Ice Cream (D)	AED 36
Miso banoffee dome (D, G)	AED 55

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# BEVERAGE MENU

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## WATER

Eira Still (small)	AED 22
Eira Sparkling (small)	AED 22
Eira Still (large)	AED 28
Eira Sparkling (large)	AED 28

## SOFT DRINKS

Coca Cola	AED 20
Coca Cola Light	AED 20
Coca Cola Zero	AED 20
Sprite	AED 20
Sprite Light	AED 20
Ginger Ale	AED 20



## MOCKTAILS

Ginga Pudo AED 38  
*Green apple syrup + Grape juice +  
Butterfly Tea*

Bloo Ginger AED 38  
*Le Blue syrup + Lemonade + Fresh  
ginger slice*

Suika Iced Tea AED 38  
*Watermelon syrup + Fresh watermelon  
cubes*

Citron Yakult AED 38  
*Passionfruit puree + Yakult*

Ttalgi Rice Punch AED 38  
*Strawberry puree + Fresh strawberry +  
Rice punch*

Grilled Plum Mojito AED 38  
*Korean plum syrup + Grilled plum +  
Yuzu juice*

# AVANTI CHA TEA

Organic Japanese Sencha AED 35

## Kagoshima

*Sweet & aromatic medium steamed first flush sencha from Kagoshima. This tea has a full bodied, solid and very aromatic taste.*

Organic Chamomile Cooler AED 35

*Relax and unwind with the most pleasant of infusions, combining the finest whole chamomile flowers with refreshing mint.*

Hibiscus N White AED 35

*Silky organic white tea with an oriental touch of hibiscus, star anise and cinnamon. Harvested only in early spring when the plant produces tight and tiny buds.*

Organic English Breakfast AED 35

*Full bodied and malty assam blended with fruity Ceylon and sweet Yunnan tea. This tea is very lively, refreshing and very aromatic.*

Smoky Lapsang Sauchong AED 35

*The intense aroma of Smoky Lapsang Sauchong is created by drying black tea leaves over pinewood. The tea itself is light and smooth, perfectly complementing the rich peaty pine wood.*

Peach and Pear AED 35

*Fruity and sweet, with a velvety palate of peach pear and apricot. Smooth and velvety Pai Mu Tan white tea is mixed with dried peach and pear pieces.*

## COFFEE

Espresso AED 25

Double Espresso AED 28

Machiato AED 28

Americano AED 30

Cafe Latte AED 30

Cappuccino AED 30

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