

# NOH DRAMA

BRUNCH

## FOOD MENU

### BITES

Steamed edamame, sea salt (v) (gf)

### COLD STARTERS

Salmon, coconut, taberu rayu, mango, yuzu daikon (gf) (s)

Seabass ceviche, aji, tiger's milk, crispy corn (s)

Wafu salad, baby gem lettuce, crispy kombu (v)

Selection of nigiri and maki rolls

### HOT STARTERS

Black cod croquette, aji, miso truffle mayo, tobiko

Yakitori with oyster honey glazed, shiso mayo, sesame seeds, shichimi (sf)

Wagyu beef kushiyaki, anticucho sauce, chives, crispy garlic

Prawn tempura, spicy sticky sauce (sf) (s)

### MAINS

Slow braised Wagyu beef short rib, Japanese rice, shiitake mushroom (a)

Sea bass, miso-panca sauce, ginger root (gf)

Spicy miso corn-fed baby chicken, wasabi, micro greens salad

Salmon toban yaki, sesame mashed potato, bok choy, kimchi

### DESSERTS

Chef's selection

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## VEGAN MENU

### BITES

Edamame, spicy and smoked (s) (gf)

### COLD STARTERS

Asparagus tempura, avo-yuzu sauce, takuan, black truffle  
Seaweed mix, white gomaе, pomegranate, crispy leek

### HOT STARTERS

Crispy tofu, togarashi, gochujang  
Miso eggplant, gomaе, sake, kimchi relish (a)

### MAINS

Japanese rice, shimeji mushroom, vegan meatballs,  
portobello mushroom, truffle

### DESSERTS

Chef's selection

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## BEVERAGE MENU

### CHAMPAGNE OR SAKE | 690

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Laurent-Perrier Brut  
Keigetsu Extra Dry

### HOUSE SELECTION | 490

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#### WINES AND BEER

Tito's Vodka  
Bombay Sapphire  
Dewar's White Label  
Bacardi Carta Blanca Superior

Cuvée Sabourin Sauvignon Blanc  
Cuvée Sabourin Merlot  
Cuvée Sabourin Rosé Blush

Sharing cocktails

Heineken

### NON-ALCOHOL PACKAGE | 390

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Selection of mocktails, fruit juices, soft drinks, water, coffee, and tea

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