

NOH DRAMA

BRUNCH
FOOD MENU

BITES

Steamed edamame, sea salt (v) (gf)

COLD STARTERS

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

Wild mushroom ceviche, avocado, lemon, yuzu kosho, takuan (v)

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

TABŪ Selection of nigiris & maki roll

HOT STARTERS

Black cod croquette, aji, miso truffle mayo, tobiko

Wagyu beef kushiyaki, anticucho sauce, chives, crispy garlic

Prawn tempura, spicy sticky sauce (sf)

Tofu croquette, coriander sauce, ito togarashi

MAINS (choice of one per person)

Slow braised Wagyu beef short rib, Japanese rice, shiitake

Spicy miso corn-fed baby chicken, cucumber salad

Salmon toban yaki, sesame mashed potato (gf)

Black cod with miso panca sauce

Wagyu Mayura MB+7 Tenderloin 200g AED 90

DESSERTS

Dessert selection

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BRUNCH

BEVERAGE MENU

(Last beverage order at 3:45pm)

CHAMPAGNE | 690 (Inclusive of the house selection)

Laurent-Perrier Brut

Keigetsu Extra Dry Sake (75 ml per person)

PREMIUM SELECTION | 590 HOUSE SELECTION | 490

COCKTAILS

Zuki Spritz

Yukio High Ball

Kanso G&T

Wabi-Sabi Martini

WINES

Morgenhof Estate Chardonnay

Mas La Chevalière Pinot Noir

Domaine de la Rouillère,
Côtes de Provence

BEER

Kirin

PREMIUM SPIRITS

COCKTAILS

Zuki Spritz

Yukio High Ball

Kanso G&T

Wabi-Sabi Martini

WINES

Cuvée Sabourin Sauvignon Blanc

Cuvée Sabourin Merlot

Cuvée Sabourin Rosé Blush

BEER

Heineken

SPIRITS

NON-ALCOHOL PACKAGE | 390

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