

# BRUNCH

## *Refined*

### COLD

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#### **TUNA PIZZA**

Umami Aioli, Micro Shiso, White Truffle Oil

#### **OCTOPUS CRUDO**

Onion Salsa, Olive Oil

#### **CRISPY ASPARAGUS (VEGAN)**

Grilled Asparagus, Garlic Ryu, Crispy Onion, Shiitake Mushroom

#### **SALMON TATAKI**

Mustard Su-Miso Sauce, Pickled Wasabi

#### **WHITEFISH CARPACCIO**

Crispy Shallots, Nanbanzu Sauce

#### **CRISPY RICE**

Cajun Tuna, Nori Paste, Spicy Ponzu Aioli

#### **ERINGI PIZZA (VEGAN)**

Thinly Sliced Trumpet Mushroom, Umami Aioli, Micro Shiso, White Truffle Oil

#### **HOUSE SALAD (VEGAN)**

Mixed Mesclun, Balsamic Ginger Dressing

#### **CREAMY SPINACH SALAD**

Spinach, Roasted Sesame Dressing, Rayu  
[Vegan upon request]

#### **CUCUMBER SUNOMONO (VEGAN)**

Toasted Sesame Seeds, Amazu

ENJOY FREE FLOWING SHARING  
DISHES AND SUSHI ROLLS FOLLOWED  
BY A DESSERT PLATTER FOR YOUR  
TABLE TO ENJOY

### HOT

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#### **AB TACOS**

Wagyu Bulgogi, Roasted Tomato Ponzu

#### **EGGPLANT MISO (V)**

Sweet Miso Sauce, Mozzarella

#### **ROCK SHRIMP**

Kochujang Mayo, Chives

#### **CRISPY CALAMARI**

Jalapeño Mae Ploy, Togarashi, Lime

#### **CORN OF THE COB (V)**

Baby Corn, Black Garlic Butter, Parmesan

#### **BEYOND AB TACOS (VEGAN)**

Beyond Bulgogi, Roasted Tomato Ponzu

#### **CHICKEN CHORIZO GYOZA**

Chipotle Ponzu

#### **CRISPY TOFU (VEGAN)**

Korean Chili Glaze, Spring Onion

#### **LAMB CHOPS**

Smoked Jalapeño Anticucho

#### **EDAMAME**

Maldon Sea Salt or Kimchi Butter

#### **BLACK COD LETTUCE WRAP**

Miso Black Cod, Mango Salsa, Crispy Potato

#### **KALBI**

Grilled Beef Skewers, Korean BBQ Sauce

#### **SPATCHCOCK CHICKEN**

Chipotle Miso, Crispy Shallot

#### **TRUFFLE RICE CLAYPOT (VEGAN)(V)**

Truffle Jus, Braised Truffle & Mushroom Parmesan

# ROLLS

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## CALIFORNIA

Crab, Avocado, Cucumber

## SPICY TUNA

Cucumber, Scallions, Togarashi

## UNAGI

Grilled Fresh Water Eel,  
Cucumber, Sesame Seeds

# SIGNATURE ROLLS

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## VEGAN RAINBOW ROLL (VEGAN)

Marinated Tomato, Grilled Nasu, Smoked Mango, Grilled  
Asparagus, Kombucha Ponzu

## PROTEIN ROLL

Tuna, Salmon, Yellowtail, Crab, Shiso, Asparagus, Soy Paper

## SPIDER ROLL (VEGAN)

Enoki Tempura, Avocado, Sweet Soy, Chipotle Aioli

## PERFECT STORM

Shrimp Tempura, Spicy Tuna, Salmon Belly Aburi,  
Chipotle Mayo

## HOT MESS

Crab Tempura, Sashimi Poke, Spicy Ponzu Aioli

# DESSERT

SHARED FOR THE TABLE

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## BUTTER MOCHI

Salted Caramel Popcorn & Macadamia, Coconut Sorbet

## YUZU CITRUS

Sable Crumble, Strawberry Gelato

## SPICE SOUQ (VEGAN)

Spiced Cake, Cashew Cream, Candied Cumquat,  
Strawberry Sorbet

## SOFT DRINKS PACKAGE

399 AED

ACQUA PANNA  
SOFT DRINKS

SAN PELLEGRINO  
FRUITS JUICES

COFFEE  
TEAS

## HOUSE BEVERAGE PACKAGE

449 AED

### BEER

HEINEKEN BEER (BOTTLE)

CORONA BEER (BOTTLE)

### WINE

EMOTIVO PINOT GRIGIO

EMOTIVO MONTEPULCIANO D'ABRUZZO

### SPIRITS

VODKA ABSOLUT BLUE

GIN GORDON'S DRY

RUM BACARDI SUPERIOR

WHISKY FAMOUS GROUSE

TEQUILA JOSE CUERVO ESPECIAL GOLD

SAKE OZEKI

### COCKTAILS

SHISO

Gin, Sake, Kaffir Lime

HAIBISIKASU

Aperol, Gin, Yuzu

ODA

Vodka, Martini Bianco, Lychee  
& Lemon Grass

### SOFT DRINKS

ACQUA PANNA

SAN PELLEGRINO

COFFEE

SOFT DRINKS

FRUITS JUICES

TEAS

## BUBBLES

ZONIN PROSECCO

## BEER

HEINEKEN BEER (BOTTLE)

CORONA BEER (BOTTLE)

## WINE

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