

# BRUNCH

*Refined*

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

## SIGNATURE SUSHI PLATTER

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### DYNAMITE DUO (SF)(S)(G)(E)

Kanikama, Rock Shrimp Tempura, Dynamite, Orange

### UNAGI OASIS (S)(G)(E)

Spicy Tuna, Pickled Ginger, Unagi, Truffle Aioli

### SEXY SALMON (D)(S)(G)(E)

Shrimp Tempura, Salmon, Spicy Mayo, Cream Cheese

### HOT CHICK (S)(G)(E)

Sweetcorn Pineapple Salsa, Fried Chicken, Gochujang Honey

## COLD

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### TUNA PIZZA (S)(G)(E)

Umami Aioli, Micro Shiso, White Truffle Oil

### SALMON TATAKI (G)(S)

Mustard Su-Miso Sauce, Pickled Wasabi

### CRISPY KOREAN SALAD (G)(S)

Crispy Tortilla, Nappa Cabbage, Citrus Fruit, Korean Chilli Dressing

### YELLOWFIN TUNA (D)(E)

Aji Amarillo, Avocado, Coriander, Crispy Bits

## HOT

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### AB TACOS (S)(G)

Wagyu Bulgogi, Roasted Tomato Ponzu

### DUCK GYOZA (S)(G)

Beetroot, Spiced Duck Sauce

### WASABI ROCK SHRIMP (S)(G)(E)

Mango Salsa, Yuzu, Coriander

### KOREAN FRIED CHICKEN (G)

Yangnyum Sauce, Crispy Potato

### 24 HOUR BRAISED SHORT RIB (S)(G)(D)

Soy Black Bean Glaze, Sweet Potato Puree, Asian Slaw

### CHILEAN SEABASS (S)(G)

Miso Butter, Ponzu, Pea Puree, Sago Crisp

## DESSERT SHARED FOR THE TABLE

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### ICHIGO SHORT CAKE (G)(E)(D)(V)

### YUZU LEMON TART (G)(E)(D)(V)

### BLACK & WHITE SESAME (G)(E)(D)(V)

(SF) SHELLFISH | (N) NUTS | (S) SOYA | (E) EGGS  
(D) DAIRY | (G) CONTAINS GLUTEN | (F) FISH  
(H) HEALTHY | (V) VEGETARIAN | (VE) VEGAN

Should you have any allergies, please inform your waiter before ordering.  
Consumption of raw or uncooked meat, seafood or poultry products such as eggs may increase your risk of foodborne illness

## SIGNATURE ROLLS

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### SPIDER ROLL (VE)

Enoki Tempura, Avocado, Sweet Soy, Chipotle Aioli

### VEGAN RAINBOW ROLL (VE)

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

## COLD

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### CRISPY ASPARAGUS (VE)

Grilled Asparagus, Garlic Ryu, Crispy Onion,  
Shiitake Mushroom

### ERINGI PIZZA (VE)

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

### KOREAN SALAD (G)

Shredded Napa Cabbage, Citrus Fruit,  
Crispy Tortilla, Sweet Chili Dressing

## HOT

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### BEYOND AB TACOS (VE)

Beyond Bulgogi, Roasted Tomato Ponzu

### EGGPLANT MISO (V)

Den Miso, Pickled Lotus Root, Sesame, Micro Greens

### CRISPY TOFU (VE)(V)

Korean Chili Glaze, Spring Onion

## DESSERT

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### SPICE SOUQ (VE)(V)(G)

Spiced Cake, Cashew Cream, Candied Kumquat,  
Strawberry Sorbet

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# DRINKS PACKAGES

## SOFT DRINKS PACKAGE

435 AED

STILL WATER  
FRUIT JUICES

SPARKLING WATER  
COFFEE

SOFT DRINKS  
TEA

## HOUSE BEVERAGES PACKAGE

485 AED

## SOFT DRINKS PACKAGE &

### BEER

HEINEKEN BEER

CORONA BEER

### WINE

ARALDICA GARDA | ITALY

FRESCOBALDI REMOLE ROSSO | ITALY

PETIT ROSE | SOUTH AFRICA

### SPIRITS

STOLI VODKA

TANQUERAY LONDON DRY

RUM BACARDI SUPERIOR

WHISKY BALLANTINES FINEST

TEQUILA JOSE CUERVO ESPECIAL GOLD

SAKE GEKKEIKAN

## COCKTAILS

### SHISO

Gin, Sake, Kaffir Lime

### AB SANGRIA

Red Wine, Orange Liqueur  
& Citrus Fruits

### ODA

Vodka, Martini Bianco, Lychee  
& Lemongrass

## NON ALCOHOLIC PACKAGE

485 AED

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### SOFT DRINKS PACKAGE &

#### BEER

CORONA CERO

#### BUBBLES

VINTENSE BLANC SPARKLING

VINTENSE SYRAH ROSÉ

#### MOCKTAILS

MOCKTAILS POMEGRANATE/BLEWBERRY

## PREMIUM PACKAGE

599 AED

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### HOUSE DRINKS PACKAGE &

#### BUBBLES

CHENIN BLANC

## PREMIUM SAKE PACKAGE

850 AED

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### PREMIUM PACKAGE &

#### PREMIUM SAKE

TENTAKA "HAWK IN HEAVENS" TOKUBETSU JUMAI.