BRUNCH *Refined*

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

SIGNATURE SUSHI PLATTER

UNAGI HIKARI (S)(G)(E)
Tamago Yaki, Unagi, Baby Gem, Avocado

MISO HAPPY (S)(G)(E)(SF)
Tuna, Salmon, Cucumber, Crab Mix, Brown Butter Miso

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

TUNA PIZZA (S)(G)(E)
Umami Aioli, Micro Shiso, White Truffle Oil

CRISPY KOREAN SALAD (G)(S)
Crispy Tortilla, Nappa Cabbage, Citrus Fruit, Korean Chilli Dressing

SALMON TATAKI (G)(S)
Mustard Su-Miso Sauce, Pickled Wasabi

TUNA TARTARE (S)(G)(E)
Umami Seasoning, Avocado Puree, Pickled Ginger Gel, Dashi Aioli

HOT

AB TACOS (S)(G)
Wagyu Bulgogi, Roasted Tomato Ponzu

PRAWN BAO (SF)(D)(S)(G)
Gochujang Cream, Kimchi, Veal Bacon, Parmesan, Crispy Shallot

24 HOUR BRAISED SHORT RIB (S)(G)(D)
Soy Black Bean Glaze, Sweet Potato Puree, Asian Slaw

KOREAN FRIED CHICKEN (G)
Yangnyum Sauce, Crispy Potato

CRISPY GYOZA (S)(G)
Korean Spiced Tamarind, Salsa Verde, Pickled Onion, Coriander

DESSERT SHARED FOR THE TABLE

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

MATCHA MOUSSE CAKE (G)(E)(D)(V)

YUZU LEMON TART (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

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VEGETARIAN & VEGAN MENU

SIGNATURE ROLLS

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

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

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

SPICE SOUQ (VE)(V)(G)
Spiced Cake, Cashew Cream, Candied Kumquat, Strawberry Sorbet

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

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CANDYPANTS.
UK, EUROPE, MIDDLE EAST, AMERICA, ASIA

Akira Back

BRUNCH *Refined*

DRINKS PACKAGES

SOFT DRINKS PACKAGE

435 AED

STILL WATER
SPARKLING WATER
SOFT DRINKS
FRUIT JUICES
COFFEE
TEA

HOUSE BEVERAGES PACKAGE

485 AED

SOFT DRINKS PACKAGE &

BEER

HEINEKEN BEER
CORONA BEER

WINE

ARALDICA GARDA | ITALY
ROSÉ D'ANJOU | FRANCE
SANTA JULIA MALBEC | ARGENTINA

SPIRITS

ABSOLUT VODKA
RUM BACARDI SUPERIOR
TEQUILA JOSE CUERVO ESPECIAL GOLD
TANQUERAY LONDON DRY
WHISKY BALLANTINES FINEST
SAKE GEKKEIKAN

COCKTAILS

SHISO
Gin, Sake, Kaffir Lime

W PALOMA
Tequila, Grapefruit
& Watermelon Red Bull

ODA
Vodka, Martini Bianco, Lychee
& Lemongrass

NON ALCOHOLIC PACKAGE

485 AED

SOFT DRINKS PACKAGE &

BEER

CORONA CERO

BUBBLES

VINTENSE BLANC SPARKLING

VINTENSE SYRAH ROSÉ

MOCKTAILS

MOCKTAILS POMEGRANATE/BLUEBERRY

PREMIUM PACKAGE

599 AED

HOUSE DRINKS PACKAGE &

BUBBLES

CHENIN BLANC

PREMIUM SAKE PACKAGE

850 AED

PREMIUM PACKAGE &

PREMIUM SAKE

TENTAKA "HAWK IN HEAVENS" TOKUBETSU JUMAI.

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