

# BUSINESS LUNCH MENU

AED115 PER PERSON

PROSECCO  
55 glass / 330 bottle

VEUVE CLICQUOT BRUT NV  
80 glass / 480 bottle

WHISPERING ANGEL ROSÉ  
80 glass / 400 bottle

## YŌKOSO

MISO SOUP  
wakame, tofu, spring onions GF, V, VG

## STARTERS

*Choice of two*  
*Upgrade to three AED30*

CRISPY RICE | SALMON | AVOCADO GF, VG, V

NIGIRI AKAMI GF | O-TORO AED15

SASHIMI CLAP WAY | GINDARA

CLAP SALAD dried miso, truffle GF, V

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread

SHRIMP TEMPURA ROLL spicy mayo, sesame seeds SF

CRISPY SHIITAKE SALAD goma dressing V, VG

GRILLED UMAMI CHICKEN WINGS Peruvian anticucho honey sauce

SHRIMP TEMPURA spicy chili mayo 3pcs AED35

## MAINS

*Choice of one*

### FROM A LA CARTE

SALMON TERIYAKI  
CLAP style sonomono A

SHOYU CHILEAN SEA BASS  
serori salsa A

PISTACHIO CRUSTED BABY CHICKEN  
yuzu daikon N, A

MARINATED LAMB RACK  
kimchi CLAP way

GRILLED SILKEN TOFU  
daikon oroshi, mix herbs GF

SPINACH MISO RICE CLAP WAY V

BLACK COD MISO AED35  
sweet citrus miso sauce

### FROM TOKYO STREET

DUCK RAMEN  
udon noodles, bok choy, bean sprout, egg, shoyu goma

WAGYU BEEF DONBURI  
yakitori sauce A

CLAP CHICKEN SANDO  
rainbow mix, tonkatsu

CHAWANMUSHI  
asparagus, shiitake, egg, shichimi V

SEAFOOD CHIRACHI  
salmon, tuna, cucumber, avocado, wakame

VEGETARIAN CHIRACHI  
edamame, tofu, avocado, tomato, dried shiso, miso sauce

STONE BOWL WAGYU AED35



## DESSERT

CLAP CHOCOLATE FONDANT hot chocolate fondant, cocoa streusel, coconut sorbet, lime zest N 70

TIRA'MISO miso sponge biscuit with espresso, vanilla mascarpone cream, miso-caramel, caramelia sauce N 80

VANILLA-PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline N 35

MATCHA CHEESECAKE crumb base, baked matcha cheesecake, raspberry seeds, yoghurt sorbet 35

☞ - signature | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish | A - alcohol  
All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.