

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 | SALMON

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

TRUFFLE HIJIKI RISOTTO V
yuzu truffle dressing, chives

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

VEGETABLES YAKI UDON
mushroom, zucchini, carrot, bell pepper 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, speculoos crumbs, ginger ice cream N 73

YUZU TAPIOCA PEARLS sago-coconut pudding, yuzu-lemon soft cake, lime leaves ice cream N, GF 77

VANILLA-PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline N 37

MATCHA CHEESECAKE crumb base, baked matcha cheesecake, raspberry seeds, yoghurt sorbet 37

☞ - 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.