

# 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

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  
SHISO HAMACHI MAKI creamy Jalapeño, fresh shiso leaf  
CRISPY SHIITAKE SALAD goma dressing V, VG  
GRILLED UMAMI CHICKEN WINGS Peruvian anticucho honey sauce

## MAINS

*Choice of one*

### FROM A LA CARTE

SALMON TERIYAKI  
CLAP style sonomono  
SHOYU CHILEAN SEA BASS  
serori salsa  
CLAP TENDER CHICKEN  
Barley miso sauce  
MARINATED LAMB RACK  
kimchi CLAP way  
GRILLED SILKEN TOFU  
daikon oroshi, mix herbs GF  
TRUFFLE HIJIKI RISOTTO V  
yuzu truffle dressing, chives

### FROM TOKYO STREET

DUCK RAMEN  
Udon noodles, bok choy, bean sprout, egg, shoyu goma  
WAGYU BEEF DONBURI  
yakitori sauce  
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

## DESSERT

☞ CLAP CHOCOLATE FONDANT hot chocolate fondant, speculoos crumbs, ginger ice cream N 73  
YUZU HARUMAKI yuzu cream tempura, served with matcha sauce 37  
VANILLA PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline N 37  
EXOTIC FRUITS OF THE SEASON GF 43

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