

GOLDEN HOURS

MONDAY TO FRIDAY • 5PM TO 8PM



WINE

- WHITE – BOLLA SOAVE CLASSICO
39 glass / 195 bottle
- RED – RIOJA ALVARO PALACIOS VENDIMIA
39 glass / 195 bottle
- ROSÉ – EAU DE PROVENCE
39 glass / 195 bottle

BUBBLES

- PROSECCO
55 glass / 330 bottle
- VEUVE CLICQUOT BRUT NV
80 glass / 480 bottle
- VEUVE CLICQUOT ROSÉ
100 glass / 600 bottle

SIGNATURE COCKTAILS 44

NEW WAVE

Rhum St. Barth, Imo Velvet Falernum, Timur Berry, Calamansi, Pimento Dram, Green Shiso

NIPPON SANGRIA

Sake Junmai, Rooibos Red Fruit, Lillet Rosé, Yuzu-Shu, Italicus Rosato, Agave Cordial

SHIBUYA SHAKEDOWN

Coriander, Tequila, Yuzu Cordial, Lime, Honey Agave, Togarashi Salt, Sansho Pepper

ABOVE THE CLOUDS

Tito's Vodka, Unfiltered Sake, Pickled Ginger, Lychee, Orange Blossom, Rosebud

AKAI GAIKO

Vodka, Ume-Infused Peach Wine, Lemongrass, Yukari Shiso, Raspberry, Lime Juice, Mint

DON'T TOUCH MY TRALALA

Bourbon, Fresh Mint, Vanilla, Passionfruit, Lime Juice

HARD SELTZER 44

SALTY SHIBA

Nikka Coffey Vodka, Yuzu, Grapefruit Sosa, Hibiscus, Ume Peach Bitters

MATCHA MULE

Nikka Coffey Gin, Matcha Cookie, Fake Lemon, Okinawa Sugar, Ginger

MAEWARI HIGHBALL

Nikka Days Whisky, Hokkaido Super Soft Water, Hojicha Tea

SEASONAL BEER 44

NON-ALCOHOLIC COCKTAILS 44

This promotion is available exclusively at Ongaku Terrace
All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

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COLD BITES

DAVID HERVE ROYAL OYSTERS N°3 3pcs SF 85

KING CRAB TACO creamy wasabi, unagi sauce, sour avocado cream 1pcs SF 41

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 61

🍣 CRISPY RICE AVOCADO GF, VG, V 17 | SALMON 19

KYURI SALAD baby cucumber, sesame seeds, gari shoyu dressing VG, V, GF 20

HOT BITES

EDAMAME SEA SALT GF, VG 29 | GRILLED & SPICY GF, VG 32

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce 42

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 54

TOFU KARA AGE creamy aji amarillo V 37

FROM SUSHI BAR

SASHIMI CLAP WAY: SALMON 51 | HAMACHI 58

BLACK GARDEN cucumber, carrot, bell pepper, avocado GF, VG 38

SHRIMP TEMPURA spicy mayo, sesame seeds SF 42

SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions 44

HIJIKI SPICY TUNA asparagus, rocoto 46

DESSERT

YUZU HARUMAKI yuzu cream tempura, served with matcha sauce 37

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

MOCHI ICE CREAM GF 37

🍣 - signature | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish
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