

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
PISTACHIO KADAIFI CHOCOLATE ombre chocolate mousse, crunchy pistachio filling N 84
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.