

GOLDEN HOURS

MONDAY TO FRIDAY | 4.30PM TO 7.30PM



WINE

WHITE | JOURNEY'S END HAYSTACK

Chardonnay, Stellenbosch, South Africa

45 glass / 225 bottle

RED | JOURNEY'S END THE HUNTSMAN

Shiraz, Stellenbosch, South Africa

45 glass / 225 bottle

ROSE | CUVÉE SABOURIN BLUSH

Grenache, Cinsault, Syrah, Southern France

45 glass / 220 bottle

BUBBLES

ZONIN PROSECCO BRUT

Glera, Prosecco DOC, Italy

55 glass / 330 bottle

VEUVE CLICQUOT BRUT NV

Pinot Noir, Chardonnay, Meunier, Champagne, France

90 glass / 540 bottle

SAKE

IZUMO FUJI WHITE LABEL, JUNMAI GINJO

45 glass / 130 carafe (300 ml)

SIGNATURE COCKTAILS 48

NIPPON SANGRIA

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

SHIBUYA SHAKEDOWN

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

ABOVE THE CLOUDS

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

AKAI GEIKO

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

DON'T TOUCH MY TRALALA

Bourbon, Fresh Mint, Vanilla, Passionfruit, Lime Juice

KITSUNE MELON

Vodka, Homemade Melon Cordial, Frangelico, Red Bull Watermelon

SEASONAL BEER 48

KIRIN ICHIBAN

BIÈRE DES AMIS 0%

NON-ALCOHOLIC COCKTAILS 48

NEON SPRITZ

Lyre's Italian Spritz, Bitter Cordial, Lyre's Classico

VIRGIN LIPS

Lyre's White Cane, Mint, Passion Fruit, Lemon, Ginger Beer

All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.

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COLD BITES

KING CRAB TACO creamy wasabi, unagi sauce, sour avocado cream SF | 2 pieces 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

UMAMI CHICKEN WINGS peruvian anticucho honey sauce 42

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 54

TOFU KARAAGE 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

MOCHI ICE CREAM 37 per piece

EXOTIC FRUITS OF THE SEASON GF VG 43

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