



## E X A M P L E M E N U

## LUNCH MENU

### ランチ弁当 プロモーション Bento Box promotion

野菜サラダ、味噌汁、天婦羅盛り合わせ  
Green salad, miso soup, assorted tempura

下記よりお一つお選び下さい **Choice of**

1. 刺身三種盛り、鮭塩焼き、若鶏唐揚げ、白飯またはカリフォルニア巻き  
Assorted 3 kinds of sashimi, grilled salted salmon, deep fried chicken and steamed rice or California roll
2. 刺身三種盛り、牛肉の煮込み、野菜炒め、白飯  
Assorted 3 kinds of sashimi, braised beef, stir fried mixed vegetable and steamed rice
3. 刺身三種盛り、鯖塩焼き、鶏照り焼き、白飯またはカリフォルニア巻き  
Assorted 3 kinds of sashimi, grilled mackerel, chicken teriyaki and steamed rice or California roll
4. 刺身三種盛り、豚生姜焼き、揚げ出し豆腐、冷蕎麦、白飯  
Assorted 3 kinds of sashimi, pan fried ginger pork belly, deep fried bean curd, chilled buckwheat noodle and steamed rice (P)
5. 冷奴、枝豆、法連草胡麻和え、野菜炒め、河童アボカド巻き、梅おにぎり  
Chilled tofu, boiled green soybean, boiled spinach with sesame sauce, stir fried mixed vegetable, cucumber and avocado roll and rice ball wrapped in seaweed with pickled plum (V)

水菓子、または、アイスクリーム  
Sliced fresh fruits or ice cream

**AED 105**

\*割引対象外でございます旨、ご了承ください。  
\*Discounts are not applicable for this menu due to the promotion item.

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

## 麺類ご飯物セット プロモーション Noodles and ice meal promotion

お好みの麺類とご飯物一品ずつお選び下さい。  
Your choice of noodle and rice meal one each.

### 蕎麦

#### Soba – Buckwheat noodle

掛け蕎麦 / ざる蕎麦 Kake / Zaru soba – Hot or chilled buckwheat noodle	58
きつね蕎麦 Kitsune soba – Hot buckwheat noodle soup with deep fried tofu skin	58
天婦羅蕎麦 / 天婦羅ざる蕎麦 Tempura soba / Tenzaru soba – Hot or chilled buckwheat noodle with tempura	63
とろろ蕎麦 (温、または、冷) Tororo soba – Hot or chilled buckwheat noodle with grated yam	58
冷やしたぬき蕎麦 Hiyashi tanuki soba – Chilled buckwheat noodle with tempura crumbles	63

### 饅頭

#### Udon – Wheat noodle

掛け饅頭 / ざる饅頭 Kake / Zaru udon – Hot or chilled wheat noodle	58
きつね饅頭 Kitsune udon – Hot wheat noodle soup with deep fried tofu skin	58
天婦羅饅頭 / 天婦羅ざる饅頭 Tempura udon / Tenzaru udon – Hot or chilled wheat noodle with tempura	63
カレー饅頭 Curry udon – Hot wheat noodle with Japanese mild curry sauce	70
冷やしたぬき饅頭 Hiyashi tanuki udon – Chilled wheat noodle with tempura crumbles	63
鍋焼き饅頭 Nabeyaki udon – Hot wheat noodle soup with egg, chicken, mushroom, tempura	75

\*割引対象外でございます旨、ご了承ください。

\*Discounts are not applicable for this menu due to the promotion item.

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

## ラーメン

### Ramen – Egg noodle

味噌、または、醤油ラーメン

Miso / Shoyu ramen – Egg noodle soup with miso or soy sauce flavor (P)

64

ちゃんぽん

Champon – Egg noodle in chicken based soup with pork, shrimp, squid and vegetable (P)

84

## ご飯物

### Rice

おにぎり 1つ 梅干、焼き鮭、または、おかか

Onigiri 1 piece –

Japanese rice ball wrapped in nori filled with pickled plum, salmon or dried bonito

鉄火巻

Tekka maki – Tuna roll

河童巻

Kappa maki – Cucumber roll

カリフォルニアロール

California roll – Crabstick and vegetable and mayonnaise roll

豚焼き飯

Buta yaki meshi – Pork fried rice (P)

ミニ漬け丼

Mini zuke don - Marinated raw tuna on steamed rice

ミニちらし鮓

Mini chirashi sushi – Assorted slices of raw fish on sushi rice

\*割引対象外でございます旨、ご了承ください。

\*Discounts are not applicable for this menu due to the promotion item.

御造り (4 切れ) 、または、握り 鮓 (2 貫)  
**Sashimi 4 pcs or Nigiri sushi 2 pieces**

**Sashimi / Nigiri**

海老 Ebi – Prawn	42
紋甲烏賊 Mongyoika – Cuttlefish	32
鯛 Tai – Sea bream	42
イクラ Ikura – Salmon roe	58
鮪 Maguro – Tuna	54
真蛸 Madako – Octopus	48
帆立貝 Hotategai – Scallop	58
鮭 Shake – Salmon	58
鰯 Shime saba – Vinegar mackerel	48
鱸 Suzuki – Sea bass	54
鰻 Unagi – Grilled eel	58
鮪 Hamachi, Yellow tail	64
中トロ Chutoro – Medium fatty tuna	70
大トロ Otoro – Fatty tuna	95
雲丹 Uni – Sea urchin	84
甘海老 Amaebi – Sweet shrimp	54
鮪 Aji – Horse mackerel	42

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

## 巻き物

### Sushi rolls

河童巻 Kappamaki – Cucumber roll (V)	28
納豆巻き Natto maki – Fermented soy bean roll (V)	32
鉄火巻 Tekkamaki – Tuna roll	42
葱トロ巻き Negi toro maki – Fatty tuna roll with spring onion	95
カリフォルニアロール California roll – Crabstick and vegetable with mayonnaise	64
スパイシーツナロール Spicy tuna roll – Fresh tuna and cucumber with spicy wasabi sauce	64
天婦羅巻き Tempura maki – Shrimp tempura and avocado with mayonnaise	74
鮭アボカド巻き Salmon avocado maki – Salmon and avocado with mayonnaise	90
鰻天婦羅巻き Unagi tempura maki – Eel, cream cheese, asparagus, avocado roll with Unagi sauce	84
クリスピー&スパイシーロール Crispy spicy roll – Vegetable, crabstick, and tempura crumbs roll with spicy mayonnaise	74
スパイダーロール Spider roll – Soft shell crab and avocado roll with mayonnaise	80

## 前菜

### Appetizer

枝豆 Edamame – Boiled green soybean (V)	32
野菜サラダ Yasai salad – Fresh green leafy vegetables with apple ginger dressing (V)	42
海草サラダ Kaiso salad – Seaweed salad with apple ginger dressing (V)	48
和風サラダ Wafu salad, Seafood – seaweed and vegetable with apple ginger dressing	48
天婦羅盛り合わせ Tempura moriawase – Deep fried assorted seafood and vegetable	65
若鶏唐揚げ Wakadori karaage – Deep fried chicken thigh	45

### 丼物 味噌汁、香の物 付き

#### Donburi – Rice bowl dish, miso soup and pickles

天丼 Ten don – Prawn and vegetable tempura on steamed rice	58
かつ丼 (AP) Katsu don – Deep fried breaded pork loin on steamed rice	54
鰻重 Unaju – Broiled eel on steamed rice	100
豚キムチ丼 Buta kimchi don – Pan fried pork belly and kimchi on steamed rice	63
牛丼 Gyu don – Braised beef with sweet sauce on steamed rice	75
ちらし鮓 Chirashi sushi – Slices of raw fish on sushi rice	90
特上ちらし寿司 Tokujoy Chirashi sushi – Slices of raw fish on sushi rice	115

定食 ~ 白飯、味噌汁、香の物、酢の物、水菓子

**Tray set menu - Steamed rice, miso soup, pickles, vinegar vegetable, and sliced fresh fruits or ice cream**

刺身定食 Sashimi teishoku – Assorted sliced raw fish	90
若鶏唐揚げ定食 Wakadori karaage teishoku – Deep fried chicken thigh	80
鶏照り焼き定食 Tori teriyaki teishoku – Pan fried chicken with teriyaki sauce	80
天婦羅定食 Tempura teishoku – Assorted deep fried seafood and vegetable	80
牛肉ステーキ定食 (ペッパーソース、または、ステーキソース) Gyuniku steak teishoku – US beef tenderloin with pepper sauce or steak sauce	85
とんかつ定食 Tonkatsu teishoku – Deep fried breaded pork loin (P)	80
豚生姜焼き定食 Buta shoga yaki teishoku – Pan fried ginger pork belly (P)	80
カツカレーライス定食 Katsu curry rice teishoku – Japanese curry, rice and pork cutlet (P)	80
豚バラとニンニクの芽炒め定食 Butabara ninniku no me itame teishoku – Pan fried pork belly and garlic stem (P)	80
焼き魚定食 Yakizakana teishoku – Grilled fish of the day	80
海鮮焼き定食 Kaisen-yaki teishoku – Pan fried assorted seafood	125
海鮮弁当 味噌汁、水菓子 Kaisen bento – Japanese variety seafood bento box – vegetable salad, 3 kinds of sashimi, tempura, grilled fish, breaded fish, California maki or steamed rice, pickled ginger, miso soup and sliced fresh fruits	100

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol



**鉄板焼****Teppanyaki**

若鶏 Chicken	85
アメリカ産牛リブアイ US beef rib eye 150 grams	158
アメリカ産牛フィレ US beef tenderloin 150 grams	175
オーストラリア産和牛リブアイ Wagyu beef rib eye 150 grams	260
オーストラリア産和牛フィレ Wagyu beef tenderloin 150 grams	285
羽太 Hammour	84
鮭 Salmon	95
帆立貝 Scallop	116
海老 Tiger prawn	132
伊勢海老 Lobster	180
椎茸 Shitake mushroom	42
アスパラガス Green asparagus	42
野菜盛り合わせ Assorted vegetables	45

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

**鉄板焼飯****Teppanyaki rice**

にんにく焼き飯 Garlic fried rice (V)	42
海老焼き飯 Shrimp fried rice	48
蟹焼き飯 Crab fried rice	54
五目焼き飯 Mixed fried rice	58

**鉄板焼コース****Teppanyaki Set**

京 <b>Miyako</b>	360
--------------------	-----

野菜サラダ  
Green salad

刺身三種盛り  
Assorted sashimi

鮭  
Salmon

伊勢海老とキノコのワイン蒸し  
Lobster, mushroom, wine

オーストラリア産和牛フィレ  
Wagyu tenderloin

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹焼き飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

伊勢 <b>Ise</b>	310
------------------	-----

野菜サラダ  
Green salad

天婦羅盛り合わせ  
Assorted tempura

羽太、海老、帆立貝  
Hammour, tiger prawn, scallop

伊勢海老とキノコのワイン蒸し  
Lobster, mushroom, wine

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹焼き飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

鳥羽  
**Toba**

280

野菜サラダ  
Green salad

若鶏唐揚げ  
Deep fried chicken

海老、鮭  
Tiger prawn, salmon

アメリカ産牛フィレ グリーンペッパーコーン  
US beef tenderloin, green pepper corn

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹炒飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

志摩  
**Shima**

260

野菜サラダ  
Green salad

天婦羅盛り合わせ  
Assorted tempura

羽太、鮭  
Hammour, salmon

アメリカ産牛フィレ グリーンペッパーコーン  
US beef tenderloin, green pepper corn

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹焼き飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

## AFTERNOON MENU

### 卷物

#### Sushi rolls

カリフォルニアロール	64
California roll – Crabstick and vegetable with mayonnaise	
天婦羅巻き	74
Tempura maki – Shrimp tempura and avocado roll with mayonnaise	
クリスピースパイシーロール	74
Crispy spicy roll – Vegetable, crabstick, and tempura crumbs roll with spicy mayonnaise	

### 刺身、または、鮨盛り合わせ

#### Assorted sashimi or nigiri

刺身 3 種盛り	140
Sashimi 3 kinds – Assorted sashimi 3 kinds (9 pieces)	
刺身 5 種盛り	230
Sashimi 5 kinds – Assorted sashimi 5 kinds (15 pieces)	
梅 鮨盛り合わせ	90
Ume sushi platter – Assorted nigiri sushi 5 pieces	
竹 鮨盛り合わせ	160
Take sushi platter – Assorted nigiri sushi 7 pieces and 6 pieces tuna roll	

### 前菜

#### Appetizer

枝豆	32
Edamame – Boiled green soy bean (V)	
キムチ	38
Kimchi – Spicy vegetable pickles (V)	
有機大豆 冷やっこ	38
Yukidaizu hiyakakko – Fresh organic tofu	
焼き餃子	54
Yaki gyoza – Pan fried pork dumpling (P)	
烏賊の塩辛	32
Ika shiokara – Fermented squid	
ししゃも	58
Shishamo – Grilled capelin	
味噌汁	16
Miso soup – Soy bean soup	

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

サラダ  
**Salad**

海草サラダ Kaiso salad – Seaweed salad with apple ginger dressing (V)	48
和風サラダ Wafu salad, Seafood – seaweed and vegetable with apple ginger dressing	48
ポテトサラダ Potato salad – Mashed potato with vegetables and Japanese mayonnaise	32

揚げ物、天婦羅  
**Deep fried dish and Tempura**

若鶏唐揚げ Wakadori karaage – Deep fried chicken thigh	80
下足唐揚げ Geso Karage – Deep fried squid leg	38
揚げ川海老 Kawa Ebi, Deep fried river shrimps	38
海老天婦羅 Ebi tempura – Deep fried shrimp	100
銀鱈西京焼き Gindara saikyoyaki – Grilled cod fish marinated with miso	110

麺類  
**Noodle**

ちゃんぽん Champon – Egg noodle in chicken based soup with pork, shrimp, squid and vegetable (P)	80
--	----

丼物 味噌汁、香の物 付き  
**Donburi – Rice bowl dish, miso soup and pickles**

鰻重 Unaju – Grilled eel on steamed rice	130
---	-----

## DINNER MENU

### 前菜

#### Appetizer

枝豆 Edamame – Boiled green soybean (V)	32
キムチ Kimchi – Spicy vegetable pickles (V)	38
出汁巻き玉子焼き Dashimaki tamago – Japanese egg omelet	54
有機大豆 冷やっこ Yukidaizu hiyayako – Fresh organic tofu	38
酢の物盛り合せ Sunomono moriwase – Assorted vinegared seafood	54
茄子田楽 Nasu dengaku – Deep fried eggplant with miso paste	38
酢豚 京 Miyako 風 Subuta – Sweet and sour pork (P)	70
豚角煮 Buta kakuni – Simmered pork with ginger and sweet soy sauce (P)	90
法連草胡麻和え Horenso goma ae – Boiled Spinach salad with sesame sauce	38
鮪山掛け Magoro Yamakake – Cube of fresh tuna, dressed with yam potato paste	42
焼き餃子 Yaki Gyoza – Pan fried pork dumpling (P)	54
烏賊の塩辛 Ika shiokara – Fermented squid	32
揚げアンチョビ Katakuchi iwashi – Deep fried anchovy	32
ししゃも Shishamo – Grilled capelin	58
お新香盛り合わせ Oshinko moriwase – Assorted Japanese pickles	54

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

**サラダ**  
**Salad**

和風サラダ Wafu salad, Seafood – seaweed and vegetable with apple ginger dressing	48
海鮮サラダ Kaisen salad – Seafood salad with spicy dressing	48
ポテトサラダ Potato salad – Mashed potato with vegetables and Japanese mayonnaise	32
野菜サラダ Yasai salad – Fresh green leafy vegetables with apple ginger dressing (V)	42
豚しゃぶサラダ Buta-shabu salad – Fresh green leafy vegetables, cold sliced pork with radish and onion dressing (P)	75
鮪とアボカドのタルタルサラダ Maguro avocado salad – Tuna, avocado tartar with wasabi mayonnaise and spring onion	85
鮭、イクラとアボカドのタルタルサラダ Salmon avocado salad – Salmon, avocado tartar with wasabi mayonnaise and salmon roe	95

**椀物**  
**Soup**

味噌汁 Miso soup – Soy bean soup	16
豚汁 Tonjiru – Pork and Vegetable Miso soup (P)	42
茸土瓶蒸し Kinoko Dobinmushi – Clear soup Japanese mushroom, prawn and chicken	54

御造り (4 切れ) 、または、握り 鮓 (2 貫)  
**Sashimi 4 pcs or Nigiri sushi 2 pieces**

**Sashimi / Nigiri**

海老 Ebi – Prawn	42
紋甲烏賊 Mongyoika – Cuttlefish	32
鯛 Tai – Sea bream	42
イクラ Ikura – Salmon roe	58
鮪 Maguro – Tuna	54
真蛸 Madako – Octopus	48
帆立貝 Hotategai – Scallop	58
鮭 Shake – Salmon	58
鰯 Shime saba – Vinegar mackerel	48
鱸 Suzuki – Sea bass	54
鰻 Unagi – Grilled eel	58
鮪 Hamachi, Yellow tail	64
中トロ Chutoro – Medium fatty tuna	70
大トロ Otoro – Fatty tuna	95
雲丹 Uni – Sea urchin	84
甘海老 Amaebi – Sweet shrimp	54
鰯 Aji – Horse mackerel	42

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol



## 卷物

### Sushi rolls

河童巻 Kappamaki – Cucumber roll (V)	28
納豆巻き Natto maki – Fermented soy bean roll (V)	32
鉄火巻 Tekkamaki – Tuna roll	42
葱トロ巻き Negi toro maki – Fatty tuna roll with spring onion	95
カリフォルニアロール California roll – Crabstick and vegetable with mayonnaise	64
スパイシーツナロール Spicy tuna roll – Fresh tuna and cucumber with spicy wasabi sauce	64
天婦羅巻き Tempura maki – Shrimp tempura and avocado with mayonnaise	74
鮭アボカド巻き Salmon avocado maki – Salmon and avocado with mayonnaise	90
鰻天婦羅巻き Unagi tempura maki – Eel, cream cheese, asparagus, avocado roll with Unagi sauce	84
クリスピー&スパイシーロール Crispy spicy roll – Vegetable, crabstick, and tempura crumbs roll with spicy mayonnaise	74
スパイダーロール Spider roll – Soft shell crab and avocado roll with mayonnaise	80

### 刺身、または、鮨盛り合わせ

#### Assorted sashimi or nigiri

刺身 3 種盛り Sashimi 3 kinds – Assorted sashimi 3 kinds (9 pieces)	140
刺身 5 種盛り Sashimi 5 kinds – Assorted sashimi 5 kinds (15 pieces)	230
梅 鮨盛り合わせ Ume sushi platter – Assorted nigiri sushi 5 pieces	90
竹 鮨盛り合わせ Take sushi platter – Assorted nigiri sushi 7 pieces and 6 pieces tuna roll	160

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

## 焼物、炒め物

### Grilled and pan fried dish

鶏照り焼き Tori teriyaki – Pan fried chicken with teriyaki sauce	80
鯖塩焼き Saba shioyaki – Grilled mackerel with salt	75
鮭西京焼き Shake saikyoyaki – Grilled salmon marinated with miso	95
銀鱈西京焼き Gindara saikyoyaki – Grilled cod fish marinated with miso	110
鰻蒲焼 Unagi Kabayaki – Grilled eel with sweet soy sauce	115

## 揚げ物、天婦羅

### Deep fried dish and Tempura

揚げ出し豆腐 Agedashi tofu – Deep fried bean curd	42
竹輪の磯辺揚げ Chikuwa no isobeage – Deep fried Japanese fish cake	48
若鶏唐揚げ Wakadori karaage – Deep fried chicken thigh	80
天婦羅盛り合わせ Tempura moriawase – Deep fried assorted seafood and vegetable	85
海老天婦羅 Ebi tempura – Deep fried shrimp	100
牡蠣フライ Kaki fry – Breaded oyster	85
海老フライ Ebi fry – Breaded shrimp	90
下足唐揚げ Geso Karage – Deep fried squid leg	38
カレーコロッケ Curry Corokke – Curry flavored croquette	32
揚げ川海老 Kawa Ebi – Deep fried river shrimps	38

## 焼き鳥

### Yakitori Barbeque

手羽先 (タレ、または、塩) Tebasaki – Chicken wing with sweet soy sauce or salt	16
葱間 (タレ、または、塩) Negima – Chicken leg and leek skewer with teriyaki sauce or salt	16
アスパラガスとベーコン Asparagus and bacon – Fresh asparagus wrap with pork bacon (P)	16
つくね (タレ、または、塩) Tsukune – Chicken meatballs with sweet soy sauce	16
牛タン Gyu tan – Beef tongue with salt	16
豚バラ (タレ、または、塩) Butabara – Pork belly with soya bean paste or salt (P)	16
鶏皮 (タレ、または、塩) Tori kawa – Chicken skin with sweet soy sauce	16
焼き鳥盛り合わせ Yakitori moriawase – Mixed grill of chicken, beef tongue and asparagus with pork bacon (P)	75

## 和風ステーキ

### Beef Steak

アメリカ産牛リブアイ (ペッパーソース、または、照り焼きソース) US beef rib eye 150 grams with pepper sauce or teriyaki sauce	158
アメリカ産牛フィレ (ペッパーソース、または、照り焼きソース) US beef tenderloin 150 grams with pepper sauce or teriyaki sauce	175
オーストラリア産和牛リブアイ (ペッパーソース、または、照り焼きソース) Wagyu beef rib eye 150 grams with pepper sauce or teriyaki sauce	260
オーストラリア産和牛フィレ (ペッパーソース、または、照り焼きソース) Wagyu beef tenderloin 150 grams with pepper sauce or teriyaki sauce	285

## 麵類

### Noodle

#### 蕎麦

##### Soba, Buckwheat noodle

掛け蕎麦 / ざる蕎麦 Kake / Zaru soba – Hot or chilled buckwheat noodle	54
きつね蕎麦 Kitsune soba – Hot buckwheat noodle soup with braised tofu skin	63
天婦羅蕎麦 / 天婦羅ざる蕎麦 Tempura / Tenzaru soba – Hot or chilled buckwheat noodle with tempura	70
とろろ蕎麦 Tororo soba – Hot or chilled buckwheat noodle with grated yam	70

#### 饅頭

##### Udon, Wheat noodle

掛け饅頭 / ざる饅頭 Kake / Zaru udon – Hot or chilled wheat noodle	54
きつね饅頭 Kitsune Udon – Hot wheat noodle soup with braised tofu skin	63
天婦羅饅頭 / 天婦羅ざる饅頭 Tempura / Tenzaru udon – Hot or chilled wheat noodle with tempura	70
鍋焼き饅頭 Nabeyaki udon – Hot wheat noodle soup with egg and tempura	90
カレー饅頭 Curry udon – Hot wheat noodle with Japanese mild curry sauce	70
焼饅頭 Yaki udon – Pan fried wheat noodle with chicken and vegetable	70

#### ラーメン

##### Ramen, Egg Noodle

味噌、または、醤油ラーメン Miso / Shoyu ramen – Egg noodle soup with miso or soy sauce flavour (P)	75
ちゃんぽん Champon – Egg noodle in chicken based soup with pork, shrimp, squid and vegetable (P)	80
豚肉焼きソバ Butaniku yaki soba – Pan fried egg noodle with pork and vegetable (P) 丼物 味噌汁、香の物 付き	70

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

## **Donburi – Rice bowl dish, miso soup and pickles**

天井 Tendon – Prawn and vegetable tempura on steamed rice	90
かつ丼 Katsu don – Deep fried breaded pork loin on steamed rice (A) (P)	90
鰻重 Unaju – Grilled eel on steamed rice	130
牛丼 Gyu don – Braised beef with sweet sauce on steamed rice	90
特上ちらし寿司 Tokujo Chirashi sushi – Chef special sliced raw fish on sushi rice	140
鮪漬け丼 Maguro zuke don – Marinated raw tuna in soy sauce and ginger on steamed rice	75
バラちらし寿司 Bara Chirashi – Diced cut assorted fresh seafood and on sushi rice	90

## **ご飯物**

### **Rice**

白飯 Gohan – Steamed rice (V)	15
おにぎり (梅、鮭、または、おかか) 味噌汁、香の物付き Onigiri – Rice ball wrapped in seaweed filled with plum pickle, salmon or dried bonito with miso soup	21

## **お弁当**

### **Bento Box**

松花堂弁当 刺身、味噌汁、水菓子、または、アイスクリーム付き Shokado bento – Japanese variety bento box – vegetable salad, 3 kinds sashimi,tempura, grilled salmon, chicken teriyaki, simmered vegetable, steamed rice, miso soup, pickles and sliced fresh fruits or ice cream	148
海鮮弁当 味噌汁、水菓子、または、アイスクリーム付き Kaisen bento – Japanese variety seafood bento box – vegetable salad, 3 kinds of sashimi, tempura, grilled fish, breaded fish, california roll, pickled ginger, miso soup and sliced fresh fruits or ice cream	126
寿司御膳 味噌汁、水菓子、または、アイスクリーム付き Sushi Gozen – Combination of sushi and sashimi box, vegetable salad, breaded seafood, miso soup and sliced fresh fruits or ice cream	95

定食 ～ 白飯、味噌汁、香の物、酢の物、水菓子

**Tray set menu - Steamed rice, miso soup, pickles, vinegar vegetable, and sliced fresh fruits or ice cream**

鶏照り焼き定食 Tori teriyaki teishoku – Pan fried chicken with teriyaki sauce	90
若鶏と野菜の甘酢あんかけ定食 Tori yasai amazu teishoku –Deep fried chicken thigh and vegetable with sweet and sour sauce	95
焼き魚定食 Yakizakana teishoku – Grilled fish of the day	95
メンチかつ定食 Menchikatsu teishoku – Deep fried breaded minced beef and pork (P)	95
豚生姜焼き定食 Buta shoga yaki teishoku – Pan fried ginger pork belly (P)	95
とんかつ定食 Tonkatsu teishoku – Deep fried breaded pork loin (P)	95
豚キムチ定食 Buta kimchi teishoku – Pan fried pork belly and kimchi (P)	105
カツカレーライス定食 Katsu curry rice teishoku – Japanese curry, rice and pork cutlet (P)	105
刺身定食 Sashimi teishoku – Assorted sliced raw fish	126
鍋物 <b>Traditional hotpot</b>	
御一人様より <b>For one person</b>	
海鮮紙鍋 Kaisen kaminabe – Prawn, oyster, scallop, salmon, hammour in paper pot	130
御二人様より <b>For two persons</b>	
しゃぶしゃぶ Shabu-shabu – Thin slices of beef and vegetables with konbu seaweed base stock	200
寄せ鍋 Yosenabe – Simmered seafood, chicken, pork and vegetable (P)	265
すき焼き Sukiyaki – Sliced beef and vegetable in light sweet soy sauce	190

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

**鉄板焼****Teppanyaki**

若鶏 Chicken	85
アメリカ産牛リブアイ US beef rib eye 150 grams	158
アメリカ産牛フィレ US beef tenderloin 150 grams	175
オーストラリア産和牛リブアイ Wagyu beef rib eye 150 grams	260
オーストラリア産和牛フィレ Wagyu beef tenderloin 150 grams	285
羽太 Hammour	84
鮭 Salmon	95
帆立貝 Scallop	116
海老 Tiger prawn	132
伊勢海老 Lobster	180
椎茸 Shitake mushroom	42
アスパラガス Green asparagus	42
野菜盛り合わせ Assorted vegetables	45
にんにく焼き飯 Garlic fried rice (V)	42
海老焼き飯 Shrimp fried rice	48
蟹焼き飯 Crab fried rice	54
五目焼き飯 Mixed fried rice	58

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT  
V-Vegetarian; P-Pork; A-Alcohol

鉄板焼コース  
Teppanyaki Set

京  
Miyako

395

野菜サラダ  
Green salad

刺身三種盛り  
Assorted sashimi

鮭  
Salmon

伊勢海老とキノコのワイン蒸し  
Lobster, mushroom, wine

オーストラリア産和牛フィレ  
Wagyu tenderloin

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹焼き飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

伊勢  
Ise

340

野菜サラダ  
Green salad

天婦羅盛り合わせ  
Assorted tempura

羽太、海老、帆立貝  
Hammour, tiger prawn, scallop

伊勢海老とキノコのワイン蒸し  
Lobster, mushroom, wine

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹焼き飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

鳥羽  
Toba

295

野菜サラダ  
Green salad

若鶏唐揚げ  
Deep fried chicken

海老、鮭  
Tiger prawn, salmon

アメリカ産牛フィレ グリーンペッパーコーン  
US beef tenderloin, green pepper corn

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹炒飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream



志摩  
Shima

275

野菜サラダ  
Green salad

天婦羅盛り合わせ  
Assorted tempura

羽太、鮭  
Hammour, salmon

アメリカ産牛フィレ グリーンペッパーコーン  
US beef tenderloin, green pepper corn

野菜盛り合わせ  
Assorted vegetables

白飯、または、蟹焼き飯  
Steamed rice or crab fried rice

水菓子、または、アイスクリーム  
Fresh sliced fruits or ice cream

甘味  
Dessert

抹茶アイスクリーム  
Matcha ice cream – Green tea ice cream

32

小倉アイスクリーム  
Ogura ice cream – Red bean ice cream

32

天婦羅アイスクリーム  
Tempura ice cream – Deep fried vanilla ice cream

48

果物盛り合わせ  
Kudamono moriawase – Assorted sliced fresh fruits

42

宇治金時掻き氷  
Ujikintoki ichigo – Shaved ice with green tea ice cream and condensed milk

35

クリーム大福餅  
Cream daifuku mochi – Rice cake with mango and green tea cream

45



E X A M P L E M E N U

日本酒 Sake	一合 Carafe	ボトル Bottle
月桂冠辛口 本醸造 (京都) 180 ml / 1800 ml <b>Gekkeikan Karakuchi Honjozo</b> (Kyoto) Dry, Herbaceous, Good acidity, well-balanced, medium finish.	70	630
浦霞 本醸造 (宮城) 180 ml / 1800 ml <b>Urakasumi Honjozo</b> (Miyagi) Dry and clean with subtle flavour, and light umami.	85	800
菊正宗 生酏 本醸造 (兵庫) 180 ml / 1800 ml <b>Kikumasamune Kimoto Honjozo</b> (Hyogo) A refreshing, rich and taste of purities and a clean, crisp finish.	90	850
李白 純米 (島根) 180 ml / 1800 ml <b>Rihaku Junmai</b> (Shimane) Textured and balanced with a long clean and layered finish.	95	890
一の蔵 本醸造 (宮城) 180 ml / 1800 ml <b>Mukansa Chokarakuchi Honjozo</b> (Miyagi) Light, very dry, and smooth with savoury flavour notes and crisp acidity.	100	895
久保田 千寿 吟醸 (新潟) 1800 ml <b>Kubota Senju Ginjo</b> (Niigata) A modest bouquet and a timeless flavour. Velvety mouthfeel.		1470
八海山 純米吟醸 (新潟) 720 ml <b>Hakkaisan Junmai Ginjo</b> (Niigata) Smooth and mild. As clean and crisp as a cold, clear day in winter.		525
蒲原 特別純米 (新潟) 720 ml <b>Kanbara Tokubetsu Junmai</b> (Niigata) Smooth, silky and exotic and clean finish.		580
南部美人 特別純米 (岩手) 720 ml <b>Nanbu Bijin Tokubetsu Junmai</b> (Iwate) Highly fragrant with a rich and lively mouth-feel with a well-constructed and complex.		580
獺祭 純米大吟醸 50 (山口) 720 ml <b>Dassai Junmai Daiginjo 50</b> (Yamaguchi) Light, balanced, clean and easy drinking.		630
李白 純米吟醸原酒 (島根) 720 ml <b>Origin of Purity Rihaku Junmai Ginjo Genshu</b> (Shimane) Creamy texture with medium body, impeccable balance, and a lengthy finish.		735
久保田 千寿 吟醸 (新潟) 720 ml <b>Kubota Senju Ginjo</b> (Niigata) A modest bouquet and a timeless flavour. Velvety mouthfeel.		790

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

日本酒 Sake		ボトル Bottle
月桂冠 スパークリング 純米 (京都) 250 ml <b>Gekkeikan Sparkling Junmai (Kyoto)</b> Lively and bright, medium-bodied with a refreshingly light finish.		180
月桂冠 にごり 純米 (京都) 300 ml <b>Gekkeikan Nigori Junmai (Kyoto)</b> Sweet with a creamy medium-body with a long finish.		190
<b>焼酎 Shochu</b>	<b>グラス Glass</b>	<b>ボトル Bottle</b>
くろ 麦 (熊本) 60 ml / 750 ml <b>Black Warrior Mugi Barley (Kumamoto)</b> Dry, Herbaceous, Good acidity, Well-balanced, Medium finish.	48	505
黒甕 芋 (鹿児島) 60 ml / 1800 ml <b>Kurokame Imo Sweet Potato (Kagoshima)</b> Almost a roasted essence, the palate is spicy with a rich sweetness.	32	790
さつま白波 芋 (鹿児島) 60 ml / 1800 ml <b>Satsuma Shiranami Imo Sweet Potato (Kagoshima)</b> A mild sweetness, and light aromatics and body.	32	790
黒霧島 芋 (宮崎) 60 ml / 1800 ml <b>Kurokirishima Imo Sweet Potato (Miyazaki)</b> Smoky, lightly sweet, with an underlying complexity.	32	895
一刻者 芋 (鹿児島) 60 ml / 1800 ml <b>Ikkomon Imo Sweet Potato (Kagoshima)</b> A sweet initial taste and buttered mouthfeel.	38	945
富乃宝山 芋 (鹿児島) 60 ml / 1800 ml <b>Tomino Hozan Imo Sweet Potato (Kagoshima)</b> Aroma of cherry and grapefruit, clean and refreshing taste.	38	1000
楔 芋 (鹿児島) 60 ml / 1800 ml <b>Kusabi Imo Sweet Potato (Kagoshima)</b> The light aroma of potato and a crisp aftertaste.	48	1300
もぐら 芋 (鹿児島) 60 ml / 1800 ml <b>Mogura Imo Sweet Potato (Kagoshima)</b> With the light aroma of potato, its rich savouries to softly melt.	50	1350
八幡 芋 (鹿児島) 60 ml / 1800 ml <b>Hachiman Imo Sweet Potato (Kagoshima)</b> One of the premium shochu. Roasted sweet aroma. The palate is complex.	53	1420

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

梅酒 <b>Umeshu / Plum Wine</b>	グラス <b>Glass</b>	ボトル <b>Bottle</b>
月桂冠 完熟梅酒 (京都) 60 ml / 720 ml <b>Gekkeikan Kanjuku Umeshu</b> (Kyoto) The flavour of the plum has infused into the alcohol. Well-balanced.	58	600
鶯宿梅 (東京) 120 ml / 720 ml <b>Ohshukubai</b> (Tokyo) Medium-bodied, elegant, the notes of almond, plum, apricot and cherry. Served with Plum.	116	630
京カクテル <b>Miyako Cocktails</b>		グラス <b>Glass</b>
京マティーニ <b>Miyako Martini</b> Shochu, sake, pineapple juice lemon juice, grenadine syrup		68
パイナップルサケティーニ <b>Pineapple Saketini</b> Sake, pineapple juice, lime juice, sugar syrup		68
プラムカミカゼ <b>Plum Kamikaze</b> Plum wine, vodka, lime juice		68
リタ・カウン <b>Rita Cowan</b> Super Nikka, sweet vermouth, angostura bitters		68
酒クーラー <b>Sake Cooler</b> Sake, lemon juice, cucumber, mint leaves sugar syrup, 7up		68
プラムモヒート <b>Plum Mojito</b> Plum wine, lime juice, mint leaves, sugar syrup, soda water		68
京サワー <b>Miyako Sour</b> Super Nikka, lemon juice, sugar syrup		68
京ファッションド <b>Miyako Fashioned</b> Super Nikka, sugar syrup, angostura bitters		68

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

## **Wine by the Glass**

### **Champagne**

NV Nicolas Feuillate Brut Réserve 154

### **Sparkling Wine**

NV Prosecco Extra Dry DOC, Fantinel 64  
Friuli-Venezia Giulia, Italy

### **White Wine**

2016 Sauvignon Blanc, Dusky Sounds 74  
Marlborough, New Zealand

2016 Chenin Blanc, Fish Hoek 64  
Western Cape, South Africa

2016 Pinot Grigio, Ancora 59  
Piedmont, Italy

2016 Riesling, Dr. Loosen 69  
Mosel, Germany

2016 Petit Chablis 'Pas Si Petit', La Chablisienne 79  
Chablis, Burgundy, France

### **Rosé Wine**

2016 Rioja Rosado, Navajas 59  
Rioja, Spain

### **Red Wine**

2015 Pinot Noir, Mudhouse 69  
Central Otago, New Zealand

2015 Merlot, Blossom Hill 64  
California, USA

2017 Malbec Colección, Bodega Norton 59  
Mendoza, Argentina

2014 Shiraz-Cabernet, Oxford Landing 74  
South Australia

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

## Bubbly by the Bottle

### Champagne

NV	Nicolas Feuillate Brut Réserve <i>crispy and citrusy flavor, vanilla notes on the nose</i>	730
NV	Laurent-Perrier Brut <i>a remarkable balance with mellowness, finesse and freshness</i>	890
NV	Taittinger Brut Réserve  <i>flavors of fresh fruits and honey, with citrus aromas to refresh</i>	1525
2004	Dom Perignon <i>aromas of almond and powdered cocoa into white fruit</i>	3985
2004	Louis Roederer Cristal <i>crispy and slightly fresh banana with citrus notes</i>	6290

### Rosé Champagne

NV	Nicolas Feuillatte Brut Rosé <i>red fruit aromas, intense, developing notes of berries</i>	1050
NV	Taittinger Prestige Rosé <i>fresh red fruit flavors on the palate velvety and full bodied</i>	1390
NV	Laurent-Perrier Brut Rosé <i>pale orange inviting nose of ripe red berry fruits</i>	2095

### Sparkling Wine

NV	Prosecco Extra Dry DOC, Fantinel, Friuli-Venezia Giulia, Italy <i>soft and expressive, open, fruity though dry prosecco</i>	290
----	---	-----

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

## White Wine by the Bottle

2016	Sauvignon Blanc, Dusky Sounds Marlborough, New Zealand <i>dry gooseberry and kiwi fruit flavor, floral and crisp</i>	345
2017	Sauvignon Blanc, Morgenhof Stellenbosch, South Africa <i>Tropical fruit notes such as litchi, passion fruit are displayed</i>	435
2016	Chenin Blanc, Fish Hoek Western Cape, South Africa <i>lively fruit aromas and upfront tropical flavors</i>	290
2015	Pouilly-Fumé 'Les Ombelles' Sauvion et Fils, Loire, France <i>crisp, with notes of lemon, lime, green apple and grapefruit</i>	760
2016	Sancerre, Domaine Doudeau-Léger Loire, France <i>intense aromas of citrus fruit, minerals and grassiness</i>	815
2015	Gavi DOCG, Beni di Batasiolo Piedmont, Italy <i>complemented persistent floral aroma by dry, long-lasting taste</i>	485
2016	Pinot Grigio, Ancora Piedmont, Italy <i>fresh, crisp on the plate with floral and citrus aromas</i>	265
2015	Pinot Grigio, Ca' Montini Valfredda Trentino - Alto Adige, Italy <i>notes of apple and citrus and palate with balanced fruit</i>	520
2016	Riesling, Dr. Loosen Mosel, Germany <i>Off-dry, vanilla spice framing of the core of white peach and cardamom</i>	310
2015	Casa Chardonnay, Lapostolle Casablanca Valley, Chile <i>aromas of crème brûlée, caramel, apple and honey</i>	340
2016	Chardonnay, Alamos, Catena Mendoza, Argentina <i>bright and fresh with peach and vanilla flavor, with toasty oak</i>	360

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT



2016	Petit Chablis 'Pas Si Petit', La Chablisienne Chablis, Burgundy, France <i>clean acidity, giving a pleasant freshness as orange and lemon</i>	385
2014	Mâcon-Villages 'Chameroy' Louis Latour, Burgundy, France <i>hints of lemon and apple, medium to full bodied texture</i>	560
2015	Chablis 1er Cru 'Fourchaume', La Chablisienne Chablis, Burgundy, France <i>a light blossom note with punchy lemon into that mineral finish</i>	940
2014	Puligny-Montrachet, Bouchard Père et Fils  Burgundy, France <i>elegant aromas of spices. a mid-weight with lovely complexity</i>	1570

### **Rosé Wine by the Bottle**

2016	Rioja Rosado, Navajas Rioja, Spain <i>typical rosé of this region, soft aroma of ripe fruits and flowers</i>	265
2016	Nieddera Rosato, Contini Sardinia, Italy <i>delicate aromas of the fresh strawberries and raspberries</i>	415
2016	Château de L'Aumerade Cru Classé Cuvée Marie-Christine, Provence, France <i>fresh nose of white peach and citrus with highly seductive palate</i>	520

## Red Wine by the Bottle

2015	Pinot Noir, Mudhouse Central Otago, New Zealand <i>plum and dark cherry with a wild herb and an oak bouquet</i>	330
2014	Pinot Noir, La Vignée, Bouchard Père et Fils Burgundy, France <i>ripe berry aromas, mushroom on the palate with a long finish</i>	615
2015	Merlot, Blossom Hill California, USA <i>mellow with berry fruit aromas and an elegant finish</i>	290
2016	Merlot, Carmen Central Valley, Chile <i>black fruits and black olives flavor to finish with chocolate notes</i>	300
2015	Beaujolais, Georges Duboeuf Beaujolais Village, France <i>complex with red and black berry aromas</i>	435
2015	Pinotage, Kanonkop Stellenbosch, South Africa <i>medium to full-bodied, fruit-driven velvety mouthfeel coats the tongue</i>	415
2015	Chianti Classico DOCG, Gabbiano Tuscany, Italy <i>aromas of red cherry, dried fruits nuanced by vanilla notes</i>	585
2013	Zinfandel, Ravenswood Sonoma County, California, USA <i>vanilla and cocoa lush and mouth filling with silky tannins</i>	730
2017	Malbec Colección, Bodega Norton Mendoza, Argentina <i>flavors with black fruits, violet, spiciness with a complex finish</i>	265
2015	Rioja Tinto, Rioja Vega Rioja, Spain <i>soft and fruity flavors of plum and blackcurrants</i>	315
2014	Shiraz-Cabernet, Oxford Landing South Australia <i>aromas of blackcurrant and plums, the palate with sweet spice</i>	355

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

2011	Château Grand Renom AOC Bordeaux Rouge, France <i>dark fruits and berries such as plum and blackcurrant dominates the flavor and long finish on the palate</i>	380
2014	Château Badette, Saint-Émilion Grand Cru Bordeaux, France <i>medium bodied, rich with a red fruit licorice character</i>	960
2015	Promis Ca'Marcanda, Gaja Bolgheri, Italy <i>rich and well-rounded with an elegant silky finish</i>	1250
2011	Château Batailley, 5ème Grand Cru Classé Bordeaux, France full bodied with crisp red berries, tobacco and espresso	1850

#### **Dessert Wine by the Bottle**

2007	Muscat de Beaumes-de-Venise Domaine de Coyeux, Rhône, France <i>aroma of rose petals, tropical fruits and taste of candied orange</i>	520
2012	Sauternes, Maison Sichel Bordeaux, France <i>filled with spicy, candied orange, honey, pineapple and vanilla</i>	685

	<b>Half</b>	<b>Full</b>
<b>Draught Beer</b>		
Kirin, Japan	30	52
<b>Bottled Beer</b>		
Carlsberg, Denmark		49
Foster's, Australia		49
Stella Artois, Belgium		49
Corona, Mexico		49
Guinness Surger (Can), Ireland		55
<b>Non Alcoholic Beer</b>		
Holsten, Germany		40
<b>Cocktails</b>		
<b>Americano</b>		59
Campari, sweet vermouth, soda water		
<b>Negroni</b>		59
Campari, sweet vermouth, gin		
<b>Mojito</b>		59
White rum, fresh lime, sugar syrup, fresh mint leaves, soda water		
<b>Daiquiri</b>		59
White rum, triple sec, lemon juice, sugar syrup		
<b>Margarita</b>		59
Tequila, triple sec, lemon juice, sugar syrup		
<b>Martini Cocktail</b>		59
Gin, dry vermouth		
<b>Pina Colada</b>		59
White rum, fresh pineapple, pineapple juice, coconut syrup		
<b>Mai Tai</b>		59
White rum, amaretto, triple sec, orange juice, pineapple juice, sugar syrup, lemon juice		
<b>Gin Fizz</b>		59
Dry gin, lemon juice, sugar syrup, soda water		
<b>Aperol Spritz</b>		59
Aperol, sparkling wine, soda water		
<b>Long Island Iced Tea</b>		69
Gin, white rum, tequila, vodka, triple sec, lemon juice, sugar syrup, Pepsi		

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

<b>Aperitif</b>	<b>Shot</b>	<b>Bottle</b>
Campari	45	840
Dollin Dry	45	840
Dollin Rouge	45	840
<b>Whiskey</b>		
<b>Japanese</b>		
スーパーニッカ Super Nikka	48	910
サントリー 響 Suntory Hibiki Harmony	100	1995
ニッカ 鶴 17年 Nikka Tsuru 17 Yrs	142	2940
サントリー 山崎 Suntory Yamazaki Distillers Reserve	148	3045
<b>Scotch Blended</b>		
Johnnie Walker Black Label	58	1155
Johnnie Walker Double Black	60	1470
Johnnie Walker Gold Label	85	1680
Johnnie Walker Platinum Label	100	2680
Johnnie Walker Blue Label	150	3675
<b>Scotch Single Malt</b>		
Singleton 12 Yrs	64	1420
Glenfiddich 12 Yrs	75	1575
<b>Islay Malt</b>		
Caol Ila	70	1325
<b>American Bourbon</b>		
Jim Beam	45	900
Maker's Mark	55	1040
<b>Irish Whiskey</b>		
Bushmill	55	1210

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

<b>Vodka</b>	<b>Shot</b>	<b>Bottle</b>
Smirnoff Black	58	1000
Ketel One	70	1650
Beluga Noble	75	1710
<b>Gin</b>		
Tanqueray	45	945
Hendrick's	55	1000
<b>Rum</b>		
Captain Morgan White	45	895
Matusalem Gran Reserva	55	945
<b>Tequila</b>		
Jose Cuervo Clasico	45	895
Jose Cuervo Tradicional	55	945
<b>Cognac</b>		
Courvoisier VSOP	75	1260
Remy Martin XO	125	2485
<b>Liqueurs</b>		
Bailey's Irish Cream	45	840
Amaretto	45	840
Sambuca	45	840
Jagermeister	45	840

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT

<b>Non-Alcoholic Cocktails</b>	38
<b>Virgin Pina Colada</b>	
Fresh pineapple, pineapple juice, coconut syrup	
<b>Virgin Mojito</b>	
Lemon juice, lime wedge, fresh mint leaves, sugar syrup, soda water	
<b>Pineapple Cooler</b>	
Pineapple juice, passion fruit syrup, strawberry syrup	
<b>Caribic Special</b>	
Orange juice, pineapple juice, lemon juice, grenadine syrup coconut syrup	
<b>Fruit Punch</b>	
Fresh pineapple, fresh strawberry, orange juice, pineapple juice, grenadine syrup	
<b>Energy Drink</b>	38
<b>Soft Drink</b>	27
Pepsi, Diet Pepsi, 7up, Diet 7up, Ginger ale, Tonic water, Soda water	
<b>Fresh Juice</b>	34
Orange, Pineapple, and Lemon with Mint	
<b>Juice</b>	34
Apple, Cranberry	
<b>Mineral Water</b>	
Evian, Badoit (large)	31
Evian, Badoit (small)	25
<b>Coffee</b>	28
Espresso, Americano Cappuccino, Café Latte	
<b>Loose-Leaf Tea</b>	28
Assam Breakfast, Early Grey	
Organic Gunpowder	
Whole Peppermint, Chamomile	
Blackcurrant and Hibiscus	

All prices are expressed in UAE dirhams,  
Inclusive of 10% service charge, 7% municipality fee and 5% VAT