

STARTERS

potstickers ^[D,G,Sf] seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce	44
beef bulgogi taco ^[G,Sf] roti shells, beef bulgogi, asian slaw, sweet hoisin sauce	48
chicken & shrimp lettuce wraps ^[G,Sf] bibb lettuce, cucumber salad, spicy sesame vinaigrette	50
spicy shrimp tempura ^[G,Sf] tossed in a spicy aioli	48
chicken satay ^[N,D,Sf] cabbage slaw, sweet hoisin sauce and thai peanut sauce	44
avocado egg rolls ^[D,G] honey-cilantro dipping sauce	43
kona calamari ^[G,Sf] spicy aioli dipping sauce	46
edamame ^[V] traditional angry ^[D]	21 23

Soups

miso soup ^[G] tofu, seaweed, green onion	29
clam chowder ^[D,G,Sf] oyster crackers, parsley	35
► tomato basil bisque ^[D,G,V] croutons, parmesan	35

FLATBREADS

pepperoni ^[D,G] parmesan, tomato sauce, mozzarella	59
margherita ^[D,G] parmesan, tomato, mozzarella, basil, balsamic reduction	57
► bbq chicken ^[D,G] bbq sauce, cheddar, gouda, red onion, cilantro	59

Salads

add macadamia nut chicken ^(N) 25 or grilled chicken 25 or salmon 30

grilled chicken & pear ^[N,D] romaine, dried cranberries, spicy walnuts, danish bleu, thyme, walnut beef bacon vinaigrette	53
► oriental ^[N,D,G] napa & red cabbage, green onions, red peppers, cilantro, carrots, almond ramen crunch, sweet-soy dressing	41
house ^[D,G] field greens, tomatoes, carrots, cucumbers, croutons, danish bleu, onion-soy vinaigrette large small	44 29
chili lime shrimp ^[G,Sf] field greens, roasted corn, cucumbers, red onions, tomatoes, avocado, wonton strips, honey lime dressing	55
► kona chopped ^[N,D,G] field greens, macadamia nut chicken, eggs, veal bacon, avocado, white cheddar, tomatoes, honey dijon dressing	66

SANDWICHES

► big kahuna cheeseburger ^[D,G] caramelized onion, cheddar, lettuce, tomato, brioche, pickle, fries, add beef bacon	71 10
► pan-seared tuna sliders ^[D,G] sesame-crusted, bibb lettuce, tomato, citrus aioli, brioche, sweet potato fries	79
avocado chicken club ^[D,G] havarti, lettuce, tomato, chipotle mayo, ciabatta, taro chips	56
cheeseburger sliders ^[D,G] cheddar, lettuce, tomato, pickles, brioche, fries	56
grilled veggie wrap ^[D,G] flour tortilla, goat cheese spread, tomato basil, cucumber, sprouts, lemon dill aioli	49

Sides

mashed potatoes ^[D]	23
french fries ^[G]	23
sweet potato fries ^[G]	23
steamed rice	23
seasonal vegetables	23

Entrées

add a house salad 25 or soup 25

► macadamia nut chicken ^[N,D,G] house mashed potatoes, seasonal vegetables, shoyu cream, pineapple-papaya marmalade	81
kona churrasco ^[D,G] flank steak, chimichurri sauce, house mashed potatoes, seasonal vegetables full half	135 77
sweet-chili glazed salmon ^[G,Sf] shrimp & vegetable fried rice, seasonal vegetables	87
grilled kona filet ^[D] house mashed potatoes or french fries, seasonal vegetables, mushrooms	137
grilled ny strip ^[D] house mashed potatoes or french fries, seasonal vegetables	143
grilled ribeye ^[D,G] grilled pineapple, house mashed potatoes or french fries, seasonal vegetables, onion strings	147
grilled gulf shrimps ^[G,Sf] shrimp and vegetable fried rice, seasonal vegetables, grilled lime	99
grilled market fish offerings change daily, ask for today’s feature	86
grilled baby chicken ^[D] house mashed potatoes or french fries, seasonal vegetables	98
grilled korean chicken ^[G,Sf] kimchi rice, steamed broccoli, fried eggs	98
jambalaya ^[D,Sf] shrimp, chicken, beef sausage, jambalaya sauce, white rice	72
chicken & broccoli stir-fry ^[G] carrot, cabbage, crushed red pepper, cilantro, sweet hoisin, sesame, white rice	64
lemon-garlic shrimp penne ^[D,G,Sf] parmesan, baby arugula, roasted tomatoes, lemon garlic cream, garlic bread	68
pad thai noodles ^[N,G] chicken, rice noodles, egg, bean sprouts, crushed peanuts, pad thai sauce substitute with shrimp add shrimp	67 74 10

Chef Plates

cucumber salad ^[G,Sf]	25
seaweed salad ^[G,V]	29
► jalapeño yellowtail sashimi ^[G] sliced jalapeño, cilantro, yuzu ponzu	47
salmon & tuna naruto ^[G] tuna, yellowtail, salmon, spring mix, avocado, cucumber wrapper, yuzu ponzu, togarashi, sriracha	47
salmon wasabi sashimi ^[G,Sf] fresh wasabi root, pickled onion, cucumber salad, yuzu ponzu	46
sushi sampler ^[D,G,Sf] shrimp, tuna, salmon sushi, california roll, house salad	68
tuna & crab naruto ^[G,Sf] tuna, crab & citrus aioli, avocado, green onion, cucumber wrapper, red jalapeño relish, spicy yuzu ponzu	68

Poke

original poke ^[D,G] sushi rice or field greens, tuna, salmon, avocado, red onion, cucumber, seaweed salad, sweet sesame sauce	60
► shrimp poke ^[G,Sf] sushi rice, shrimp, red onion, spicy motoyaki sauce, avocado, cucumber, seaweed salad, crab mix, sweet sesame sauce	56

SUSHI

eel ^[G]	26
octopus ^[Sf]	29
salmon	27
shrimp ^[Sf]	29
smoked salmon	29
tuna	31
yellowtail	29

2 pieces, served over sushi rice

SASHIMI

	46
	42
	44
	49
	42
	46
	50

5 pieces, served naked
the traditional way

avorites

► these are our favorites

TRADITIONAL ROLLS

atlantic roll ^[G] baked salmon, spicy aioli, cucumber, tempura flakes, eel sauce	36	philadelphia roll ^[D] smoked salmon, cream cheese, cucumber	36
california roll ^[G,Sf] crab mix, motoyaki sauce, cucumber, avocado	43	shrimp tempura roll ^[G,Sf] avocado, cucumber	42
crab crunch roll ^[G,Sf] crab mix, motoyaki sauce, cucumber, tempura flakes, eel sauce	36	spicy tuna roll ^[G] spicy motoyaki sauce, cucumber	39
fiery shrimp roll ^[G,Sf] spicy motoyaki sauce, cucumber	35	vegetarian roll ^[G,V] asparagus, avocado, yamagobo, cucumber, sprouts	36

Kona Rolls

bama roll ^[D,G,Sf] crab mix, cream cheese, jalapeño, tuna, avocado, soy paper, spicy motoyaki sauce, tobiko	50	rainbow roll ^[G,Sf] california roll, tuna, salmon, shrimp, yellowtail	58
caterpillar roll ^[G] eel, cucumber, avocado, eel sauce	56	shrimp tempura naruto ^[G,Sf] crab mix, avocado, cucumber wrapper, wasabi aioli	58
checkerboard roll ^[G] habanero tuna, avocado, asparagus, tuna, yellowtail, spicy motoyaki sauce	56	spicy crab roll ^[G,Sf] crab & citrus aioli, cucumber, crab, red jalapeño relish	48
dragon roll ^[G,Sf] crab mix, motoyaki sauce, cucumber, eel, eel sauce	56	sunshine roll ^[G] salmon & spicy sesame sauce, cucumber, salmon, shaved lemon	46
las vegas roll ^[D,G,Sf] salmon, crab mix, cream cheese, tempura fried, eel sauce	47	voodoo roll ^[D,G,Sf] spicy shrimp, avocado, tuna, habanero sauce, green onion, tobiko	47
picasso roll ^[G] spicy yellowtail, avocado, yellowtail, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu	56	wave roll ^[G,Sf] spicy tuna, shrimp tempura, avocado, cucumber, soy paper	59
poke naruto ^[G,Sf] avocado, red onion, shrimp, cucumber wrapper, sriracha, green onion, sesame seeds, sweet sesame sauce salmon tuna	50 59		

FINISHERS

butter cake ^[D,G] raspberry sauce, vanilla bean ice cream	40	pineapple upside down cake ^[D,G] vanilla bean ice cream, caramel sauce, toasted coconut flakes	40	key lime pie ^[N,D] whipped cream, lime wheel	40
carrot cake ^[N,D,G] 3 layer carrot cake, cream cheese frosting, caramel sauce, toasted walnuts	40	fudge brownie ^[D,G] vanilla bean ice cream, chocolate, caramel, and vanilla cream sauce	40		

Crafted Mocktails

- blackberry sage soda | 39
blackberry, sage, lemon, ginger beer
- kahuna cup | 29
cucumber, strawberry, lemon soda
- lemon mint | 29
fresh mint leaves, lemon juice, simple syrup
- charming yuzu | 36
yuzu jam, fresh passion fruit, apple juice, pineapple juice
- elderflower spritz | 29
apple juice, elderflower syrup, lime, mint, soda
- madame flora | 29
pineapple juice, orange juice, lime juice, ginger beer

HOT DRINKS

- coffee

espresso | 15
double espresso | 18
americano | 15
cappuccino, café latte | 18
flat white | 19
iced coffee | 18
iced latte | 19
turkish coffee | 18
- tea | 15

english breakfast
earl grey
green dragon
jasmine gold
refreshing mint
fruity chamomile
moroccan mint
- hot chocolate | 19

COLD DRINKS

- juice | 23

orange, mango, pineapple, apple, watermelon
- soft drink | 16

coca-cola, diet coke
sprite, sprite light
fanta orange, ginger ale
- energy drink

red bull/sugar free | 39
- non-alcoholic malt beverage

holsten | 31
- iced tea | 16

classic, flavored
- water

al ain still
sm, lg | 8, 18
- san benedetto sparkling

sm, lg | 21, 31
- san benedetto still

sm, lg | 21, 31

► these are our favorites

N - nuts. D - dairy. G - gluten. Sf - shellfish. V - vegetarian. | All prices are in AED and inclusive of 5% VAT and 10% municipality fees.

RED WINE

	gls	btl
rosé		
argento argentina	36	180
cuvée serpolet côtes de provence, france grenache, cinsault, syrah	46	228
pinot noir		
mud house central otago, new zealand	62	304
private selection acampo, ca	67	336
matua valley marlborough, new zealand		388
expresión reserve casablanca valley, chile		439
malbec		
argento mendoza, argentina	36	180
colección mendoza, argentina		232
syrah		
stonehedge napa valley, ca		305
red blend		
cawarra hunter valley, australia pinotage • shiraz	36	180
kumala stellenbosch, south africa zinfandel • petite sirah		197
merlot		
stonehedge napa valley, ca	56	284
blossom hill napa valley, ca		259
zinfandel		
old vine zinfandel st.helena, ca		383
cabernet sauvignon		
woodbridge acampo, ca	49	248
banrock station australia		222
alamos mendoza, argentina		259
carmen maipo valley, chile		388

White Wine

	gls	btl
sparkling		
prosecco fantinel friuli-venezia giulia, italy	46	279
tattinger brut reserve champagne, france	129	776
tattinger prestige rosé brut champagne, france		1190
trebbiano		
lupi reali, valle reale abruzzo, italy	46	232
moscato		
voga asti, italy		305
pinot grigio/blanc		
giorgio & gianni delle venezie, italy	41	207
katz clement klur alsace, france		455
sauvignon blanc		
blossom hill napa valley, ca	36	180
matua valley marlborough, new zealand	56	284
woodbridge robert mondavi acampo, ca		305
white blend		
cawarra hunter valley, australia semillon • chardonnay	36	180
barton & guestier bordeaux, france rare white blend		201
kumala stellenbosch, south africa rare white blend		201
chardonnay		
santa carolina casablanca valley, chile	46	232
finca el origen mendoza, argentina		228
banrock station australia		228
blossom hill napa, ca		256

COCKTAILS
FAVORITE
KITCHEN
COOKBOOK
NEW
BREWERY

Signature CRAFTED DRINKS

CLASSICS

manhattan | 49
bulleit rye whiskey, sweet vermouth,
angostura bitters

moscow mule | 46
stolichnaya vodka, lime, ginger beer

old cuban | 43
matusalem classico rum, mint, lime,
turbinado syrup, angostura bitters,
fantinel prosecco

vodka martini | 43
stolichnaya vodka, dry vermouth,
orange bitters

TWIST ON CLASSICS

cucumber southside | 43
stolichnaya vodka, cucumber, lime,
mint, simple syrup, soda

cosmo ‘75 | 46
tanqueray gin, cointreau, lemon,
cranberry, simple syrup, fantinel prosecco

earl grey old fashioned | 49
bulleit bourbon, earl grey syrup,
angostura bitters

hibiscus daiquiri | 43
matusalem classico rum,
hibiscus syrup, lime

SIGNATURE

zen collins | 43
stolichnaya vodka, green tea syrup,
lemon, yuzu, soda

bee’s knees iv | 49
stolichnaya vodka, ginger liqueur,
raspberry, honey syrup, lemon

summer in the city | 43
tanqueray gin, cardamom honey syrup,
lemon, pineapple, angostura bitters

whiskey business | 46
bulleit bourbon, chai tea syrup, lemon

LOW ALCOHOL

red sangria | 39
cawarra pinotage shiraz, brandy,
hibiscus syrup, lemon, orange, soda

saké sangria | 43
gekkeikan saké, pisco, simple syrup,
blackberry, lychee, lime, orange, soda

Saké

gekkeikan sparkling 250 ml | 124
light, delicate, airy and refreshing

horin 300 ml | 259
complex and well-balanced junmai daiginjo

bride of the fox
120 ml | 91
720 ml | 517
fragrant, crisp, intensive aromas junmai ginjo

gekkeikan nigori
120 ml | 56
300 ml | 135
creamy texture with banana-like flavors

rihaku
120 ml | 56
1800 ml | 704
textured and balanced junmai
with long clean finish

choya umeshu
120 ml | 67
750 ml | 403
unique fruity bouquet with notes of
almond and marzipan

flight 60 ml each | 87
rihaku junmai
gekkeikan nigori
choya umeshu

BEER

DRAFT

brooklyn lager | 42, 56
stella artois | 36, 50

kirin ichiban lager | 36, 52
strongbow cider | 36, 50

draft beers are served in half-pints and pints.

BOTTLE

heineken | 39
amstel light | 39
miller lite | 39
budweiser | 39
peroni | 39
hoegaarden | 42
kirin ichiban lager | 42

corona | 43
anchor steam | 57
guinness | 56

bulmers original cider | 62
magners berry cider | 52
magners pear cider | 67

saké bomber | 87
kirin ichiban • saké

Spirits

AMERICAN | CANADIAN WHISKEY

	gls
jim beam	33
jack daniel’s old no.7	49
bulleit bourbon	36
bulleit rye	49
canadian club	36

BLENDED | MALT | IRISH WHISKY

johnnie walker red	33
johnnie walker black	56
johnnie walker gold reserve	73
glenfiddich 12yrs	62
glenlivet 12yrs	62
jameson	46

GIN

tanqueray	33
tanqueray no.10	52
bombay sapphire	36
hendrick’s	52

VODKA

smirnoff red	33
stolichnaya	34
belvedere	67
grey goose	67

RUM

matusalem platino	33
matusalem classico	33
bacardi white	36
captain morgan spiced	46
havana club 3 añejo	46

TEQUILA

jose cuervo silver	33
jose cuervo gold	33
patron café xo	46
patron añejo	77

BRANDY/COGNAC

marquis de puysegur vs	36
rémy martin vsop	56

APERITIF

aperol	36
campari	36
pernod	36
pimm’s no. 1 cup	36

LIQUEUR

amaretto disaronno	39
baileys irish cream	39
jägermeister	39
kahlúa	39
sambuca romana	39
fernet branca	39

All prices are in AED and inclusive of 5% VAT and 10% municipality fees.