

KIRA

Monday to Friday | 12pm-2pm

HIRUGAMI LUNCH MENU

One Soup, Two Starters & One Main Course | AED 255



Bites from A La Carte

- Mediterranean Pickles** (vg, s) Rice Vinegar, Yuzu Olive Oil Cucumber - Add Chili Crisp (g, s) | +55
Grilled Edamame (vg, g) Spiced Kombu Salt | +65
Popcorn Tempura (v, g, s) Yuzu Sesame Dressing | +95
Crispy Squid (sh, s) Spicy Mayonnaise, Lime | +90

Soup

Choice of one

- Miso Soup** (s) Tofu, Negi, Wakame
Lobster Bisque (d, sh, s) Brown Butter, Red Miso

Starters

Choice of two

- Avocado & Edamame Salad** (v) Mixed Greens, White Balsamic Dressing
Mizuna & Parmesan Salad (v, d, g) Honey Mustard Dressing
Hamachi Carpaccio (s) Lemon Thyme Ponzu, Kumquat & Jalapeno
Salmon Crudo (s, n) Shiso & Hazelnut Vinaigrette
Japanese Wagyu Tartar (g, d, s) Sesame Dressing, Miso Buns
Maki or Nigiri Selection
Patata Brava (d, s) Yuzu Ali Oli, Bonito Flakes
Harissa Prawns (sh, s) Ponzu Lemon
Ginger Salmon Teriyaki Skewers (s)
Wagyu Ragu Gyoza (g, d, s) Cacio e Pepe Dip

Mains

Choice of one

- Spaghetti Cacio e Pepe** (v, g, d) Pepper Blend, Parmesan
Pizza Caprese (g, d) Mozzarella di Buffala, Sundried Tomato, Basil
Cauliflower Steak Picatta (v, g, d) Yuzu, Tarragon, Cape
Fish of The Day
Woodfire Roasted Lobster (sh, d) Peri Peri Beurre Blanc
Baby Chicken Ume Ginger Glaze
Angus Tenderloin (d) Peppercorn Sauce

Add a Dessert | AED 40

- Kokuto Crème Caramel** (g, d) Granny Smith Mille-Feuille
Chocolate Mousse (d) Yuzu olive oil, Sea Salt
Mochi Selection (d)
Hazelnut Coulant (g, d, n) Vanilla Ice Cream
Exotic Fruit Salad

Champagne & Wine Pairing

Selected by our head sommelier

Champagne NV R de Ruinart	Glass 89	Bottle 540
Sparkling NV Altre Stelle Prosecco	Glass 65	Bottle 390
Rose 2024 Gerard Bertrand	Glass 60	Bottle 300
White 2024 Marquès de Caceres	Glass 70	Bottle 350
Red 2023 Château Bel-Air	Glass 75	Bottle 375