



Group Dining Menu Packages

AVAILABLE FOR 5 OR MORE GUESTS

5 - COURSES

TACO, BAO OR SLIDER
SALAD
DIM SUM
MAIN PLATE
DESSERT

AED 150

6 - COURSES

TACO, BAO OR SLIDER
SALAD
DIM SUM
SMALL PLATE
MAIN PLATE
DESSERT

AED 250

7 - COURSES

TACO, BAO OR SLIDER
SALAD
DIM SUM
SMALL PLATE
SPECIALITY MAKI
MAIN PLATE
DESSERT

AED 350

WAKAME

tacos, baos & sliders

jalapeno taco v
assorted vegetables, yuzu
guacamole, jalapeno mango salsa

sticky wagyu taco g
chili teriyaki beef, truffle
mayonnaise

spicy tuna taco sf/g
yuzu guacamole, kimchi ponzu

rock shrimp bao sf/g
spicy mayonnaise, pickled
jalapeño

jalapeno tempura bao
sriracha sauce, caramelized onion

crispy chicken bao g
aji amarillo sauce,
pickled cucumber

wagyu sliders g
truffle mayonnaise

crispy chicken sliders g
caramelized onion,
aji panko sauce

**glazed
mushroom sliders** v/g
shitake mushrooms,
black pepper teriyaki

salads

green papaya salad g/n
papaya, coriander, mint, peanuts

wakame salad v/g/n
marinated seaweed,
green salad, goma,
jalapeño dressing

crispy chicken salad
fried, cabbage mix goma dressing

dim sum

*served with homemade soy
ginger, fuchi sauce and chili oil*

golden curry chicken sf/g
prawn, scallop, mushroom siu mai

**spinach and
cream cheese** v/g

small plates

calamari sf/g
hoisin, lime

rock shrimp tempura sf/g
spicy mayonnaise

korean fried chicken g/d
gochujang, yoghurt sauce

yakitori g
chicken skewer, yuzu,
shichimi teriyaki

spicy tuna crispy rice g
spring onion, jalapeño

specialty maki

**crunchy
prawn tempura** sf/g
sriracha mayonnaise,
teriyaki sauce

vegetable tempura v/g
pineapple salsa, wasabi,
butternut, yuzu mayonnaise

spicy tuna rock n' roll sf/g
fresh yellowfin tuna,
green onion, sesame crumbs,
spicy sriracha sauce

salmon flame sf/g
cucumber, avocado, pickled
onion, jalapeño coulis, spicy
salmon, mayonnaise

main plates

kung pao chicken g/n
stir-fried, capsicum pepper,
spring onion, cashew nut

wagyu rib eye steak
wafu sauce, crisp garlic

yuzu black cod
marinated, hajikami shoga,
yuzu miso

black pepper beef g
black angus tenderloin,
capsicum pepper, holy basil

kung pao tofu v/g/n
stir-fried, capsicum pepper,
spring onion, cashew nut

exotic mushrooms v
sautéed, crispy leek,
black truffle miso

seafood fried rice sf/g
assorted seafood,
ginger, garlic

desserts

**miso caramel
cheesecake** g/d
black sesame shortbread base,
dark chocolate ice cream

sticky toffee pudding g/d
butterscotch sauce,
vanilla ice cream, pistachio
crumble, pecan nuts

exotic cut fruit platter