

KIRA

Monday to Friday

HIRUGAMI LUNCH MENU

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



Bites from A La Carte

- 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

To start

Miso Soup (s) Tofu, Negi, Wakame

Starters

Choice of two

- ✿ Avocado & Edamame Salad (v) Mixed Greens, White Balsamic Dressing
- Niçoise Salad (s) House-made Tuna Confit
- 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
- Warm Prawns (sh, d, g) Ume Brown Butter
- ✿ 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
- ✿ Chilean Seabass Risotto (sh, d, s) Yuzu, Shiso
- Baby Chicken Ume Ginger Glaze
- Veal Scaloppine al Limone & Harissa (g, d, s)

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)
- Tiramisù (d, g, n) Mascarpone Sabayon, Espresso

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