KIRA

HIRUGAMI LUNCH MENU

Monday to Friday | 12pm - 3pm

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



Bites from A La Carte

Grilled Edamame (vg, g, se) Spiced Kombu Salt | +70
Popcorn Tempura (v, g, se) Yuzu Sesame Dressing | +95
Crispy Squid (sh, se) Spicy Mayonnaise, Lime | +95

Soup

To start

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

Starters

Choice of two

Avocado & Edamame Salad (vg, se) Mixed Greens, White Balsamic Dressing
Niçoise Salad House-made Tuna Confit
Heirloom Tomato Carpaccio (g, n, vg) Tomato Coulis, Pesto
Salmon Crudo (n) Shiso & Hazelnut Vinaigrette
Japanese Wagyu Tartar (g, d, se) Sesame Dressing, Miso Buns
Maki or Nigiri Selection
Patata Brava (d) Yuzu Ali Oli, Bonito Flakes
Warm Prawns (sh, d, g) Ume Brown Butter
Wagyu Ragu Gyoza (g, d) 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, Capers
Fish of The Day
Woodfire Roasted Lobster (sh, d, g) Peri Peri Beurre Blanc
Chilean Seabass Risotto (sh, d) Yuzu, Shiso
Baby Chicken Ume Ginger Glaze
Wagyu Petite Tenderloin (d) Peppercorn Sauce

Add a Dessert | AED 40

Kokuto Crème Caramel (g, d) Granny Smith Mille-Feuille
KIRA 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 Betrand Gris Blanc	Glass | 60	Bottle | 300
White 2024 Ramon Bilbao Verdejo	Glass | 70	Bottle | 350
Red 2024 Legends Baron Rothschild	Glass | 75	Bottle | 375

Signature | G - gluten | N - nuts | VG - vegan | V - vegetarian | SH - shellfish | D - dairy | SE - sesame
All prices in AED, inclusive of 5% VAT & 7% Municipality Fees and exclusive of 10% Service Charge.