



GOCHISO BRUNCH

SOFT BEVERAGE	340p/p
HOUSE BEVERAGE	+105p/p
SPARKLING WINE	+155p/p
CHAMPAGNE	+255p/p

STARTERS

Edamame with Sea Salt (V)

Miso Soup

Spicy Miso Soup

Indonesian Gado Gado (V) (D) (N)

Chicken & Baby Gem Salad with Spicy Creamy Mango Dressing

Fried Calamari Salad Soy Yuzu & Almond (N)

Vietnamese Prawn Spring Roll with Hoisin Sauce (S)

Salmon Carpaccio with Truffle & Ponzu Sauce

Wagyu Beef Tataki with Mushroom & Ponzu Sauce

ASSORTED SASHIMI

Salmon, Tuna, Yellowtail

MAKI ROLLS

Crispy Spicy Tuna

California

Futomaki

Fried White Fish & Avocado

TEMPURA

Creamy Rock Shrimp Tempura (S)

Spicy Fried Chicken with Cucumber Kimchi

MAIN COURSE PLATTER

Salmon with Homemade Teriyaki

Sauteed Prawns with Sweet & Sour Sauce (S)

Thai Chicken Curry with Steamed Rice (D)

Spicy Stir Fried Tenderloin

Nasi Goreng

DESSERT PLATTER

Sticky Toffee Pudding with Toffee Sauce (D)

White Chocolate Matcha Mousse (D)

Coconut Tapioca

Mango Ice Cream (D)

COCKTAILS

Japanese Green Field

Junmai Sake, Fresh Mint Leaves, Sake Infused Cucumber

Dark Mule

Whisky, Cab. Sauvignon, Lemon Juice, Spiced Syrup, Ginger Ale

Grassy Morning

Rum, Sake, Shisho & Lemon Grass Syrup, Pineapple Juice

SAKE

Gekkekhan Karakuchi (W), Gekkeikhan Amakuchi (C)

CHAMPAGNE

G.H. Mumm Cordon Rouge

SPARKLING WINE

Cava Dignitat Brut

WHITE WINE

Sauvignon Blanc, Antares, Chile

Chardonnay, Antares, Chile

RED WINE

Merlot, Antares, Chile

Cabernet Sauvignon, Antares, Chile

BEER

Tsingtao, Singha

VODKA

Absolut

GIN

Beefeater

RUM

Havana Club

WHISKY

Dewar's Blended Scotch

MOCKTAIL

Koi Punch Mix Fruit Juice, Vanilla, Mint Leaves

Children between 6 to 12 years 175 AED

Items indicated with: (A) Alcohol (C) Cold (D) Dairy (N) Nuts (V) Vegetarian (W) Warm.

All prices are in AED and inclusive of all taxes.