

LADIES NIGHT

includes 3 beverages + 2 small plates

QAR 99

(choose three beverages or cocktails)

BEVERAGE SELECTION

WHITE WINE

Bouchard Aine & Fils Heritage du Conseiller Sauvignon Blanc
Canaletto Pinot Grigio Delle Venezie

ROSE WINE

Nederburg Classic Rosé

RED WINE

Bouchard Aîné & Fils Pinot Noir Bourgogne

BEER

Corona

Asahi

COCKTAILS

FRAMBUESCA

pomelo-infused Absolut Blue vodka,
raspberry, lime, tonic

AMARILLO

ginger-infused Jose Cuervo Especial Gold tequila,
peach, apricot brandy, soda

VERDE

lemongrass-infused Bombay Sapphire gin,
mint liqueur, saffron, ginger ale

(choose two small plates)

SMALL PLATES

SPICY EDAMAME

shichimi, soy ^G

SHISHITO

grilled spicy pepper, sea salt, lime ^{VG}

SHRIMP TEMPURA

spicy mayo, black truffle vinaigrette ^{SG}

CORN SALAD

sweet onions, red chili, avocado ^{G VG}

SALT & PEPPER SQUID

dry miso, shichimi, sea salt,
crispy garlic, su-shoyu ^{SG D}

SALMON SEVICHE

tamarind, sesame, seaweed,
macadamia, sweet potato ^{NG}

TORO HANDROLL

crispy onions, nikiri soy, goma aioli ^G

NIGIRI ASSORTMENT

salmon, tuna and yellowtail

NEO TOKYO

tuna, tempura flakes, aji panca, spicy mayo ^G

TIGER MAKI

crabmeat, prawn tempura, wasabi mayo,
beetroot yogurt, eel sauce ^{D SG}

Corporate Chef John Um

Executive Chef Esteban Guevara

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices are in Qatari Riyal (QAR)

V - vegetarian | VG - vegan | G - contains gluten
D- contains dairy | N - contains nuts | S – contains shellfish