



JOIN US



Sakura & Brunch

**Every Friday
6:30PM - 11:00 PM**

**Every Saturday
1:00PM - 7:00 PM**

[3hr Slot]





Sakura & Brunch

Non-Alcoholic Packages AED 299

Water | Soft Drinks | Juices

Ba:TE Mocktail

JUMAK Punch

Lemonade, Orange, Cranberry, Peach

House Packages AED 450

Inclusive of the non-alcoholic package

Beer: Heineken

Wine: Red | White | Rose | Sparkling

Spirits: Vodka | Gin | Rum | Whisky | Soju

Ba:TE Cocktails

Sangre Sangria

Rose & Red wine, Mixed fruits, Peach puree, Soda

Bellini

Sparkling wine, Peach

Lilac Blossom

Sake, Gin, Lavender, Rose water, Grapefruit

Aperol Spritz

Aperol, Sparkling wine, Soda

SOJU Caipirinha

Soju, Lime, Gomme syrup

Bubbly's Packages AED 690

Inclusive of the House Packages

Champagne

Laurent-Perrier La Cuvée Brut

Ba:TE Cocktail

Kir Royal

Champagne, Crème de Cassis, Black berry

EDAMAME or SPICY EDAMAME **VG, GF**

Maldon salt, sesame seeds

MISO SOUP

Tofu, asparagus mochi, mushroom, nori, quinoa


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Ba:TE PLATTER

Japanese Taco, Spicy Umami Ceviche

Salmon Carpaccio, Peruvian Sashimi

White Kimchi Maki, Avocado Maki, Spicy Tuna Maki





APPETIZERS

BEETROOT SALAD **D, V, N**

*Walnut, pomegranate, feta cheese, red radish
red ponzu dressing*

SEAWEED & APPLE SALAD **VG**

Seaweed, sesame oil, shiro ponzu, green apple, cucumber

EBI TEMPURA **D**

Rock shrimp, togarashi, sesame seeds, wasabi aioli

WAGYU GALBI CROQUETTE **D**

Short ribs, kimchi aioli, manchego cheese, potato

CHICKEN KARAAGE **D**

*Corn-fed chicken, ginger soya, chillies, shichimi, lime
manchego cheese*

AGEDASHI [DEEP FRIED SOFT] TOFU **D**

*Soft tofu, chili, mushroom, soy broth
katsuobushi, sesame*

WAGYU GYUNIKU GYOZA

*Wagyu short ribs, kabayaki sauce
chili garlic sauce, ponzu dressing*

YELLOW CHICKEN KUSHIYAKI **GF**

Soy, garlic, sesame, spring onion

FOREST MUSHROOM KUSHIYAKI **VG, GF**

Yuzu kosho, rice vinegar

MAINS

Choice of ONE

DAEGU SOTBAB **D**

Black cod, dashi, kanpyo, kimchi, asparagus

GALBI SOTBAB **D**

Short ribs, dashi, kimchi, soy gravy, mushroom

MUSHROOM SOTBAB **VG**

Forest mushroom, kombu stock, soy, enoki, shimeji, edamame

CHAR GRILLED SALMON **GF, D**

Celery root puree, egg miso, beetroot, purple potato

ANGRY CHICKEN **D**

Chicken, potatoes, lotus root, chillies, sesame

ANSIM STEAK


*Angus tenderloin, spicy teriyaki, sesame seeds, chili oil
pickled cucumber*

GLAZED SWEET POTATO **V, D**

Truffle labneh, kabayaki sauce, chives

DESSERT PLATTER

Chef's Selection





NEVER ENDING BRUNCH

After Brunch 'The Brunch Buzz'

1 Extra Hour

65 AED

Unlimited

House Wine

House Beer

House Spirits

