



HIDEMASA

## BUSINESS LUNCH

AVAILABLE ON WEEKDAYS FROM 12 PM UNTIL 3 PM | AED 110 PER PERSON  
CHOICE OF 1 STARTER, 1 MAIN COURSE AND 1 DESSERT  
WAFU SALAD AND MISO SOUP INCLUDED

### STARTERS

SAKE CARPACCIO (G|SF|SH|SS)  
SALMON | SALMON ROE | SWEET AND SOUR MISO SAUCE  
ASSORTED SPROUTS

HAMACHI CARPACCIO (G|SF|SS)  
YELLOWTAIL | SHICHIMI PONZU SAUCE | ASSORTED  
SPROUTS | BELL ROSE

HIYOKOMAME GYOZA (G|SS|V)  
CHICKPEAS | SESAME | MUSHROOMS | CABBAGE | SHISHO  
LEAVES | CARROT SAUCE

ASSORTMENT OF NIGIRI (SF)  
TUNA | SALMON | YELLOWTAIL | SEABASS

GRILLED LEMONGRASS CHICKEN SKEWERS (G)  
GLAZED WITH CHILLI GINGER DRESSING

CHILLED ROASTED PRIME BEEF (G|SF)  
TRUFFLE SOY DASHI BROTH

CHICKEN & CABBAGE GYOZA (G|SS)  
TRUFFLE | SPICY SESAME SAUCE | FRESH TRUFFLE

ASSORTMENT OF SASHIMI (SF)  
TUNA | SALMON | YELLOWTAIL | SEABASS

### MAINS

PRAWN & ASSORTED VEGETABLE  
TEMPURA (G|SF|SH)  
RADISH SOY SWEET SAUCE

NASU AGEBITASHI (G|SS|V)  
DEEP FRIED EGGPLANT | GRATED RADISH | LIGHT SOY  
SAUCE | SWEET CHILLI

YAKITORI DONBURI (E|G|SS)  
GRILLED CHICKEN | ONSEN EGG | SPRING ONION  
SPICY TERIYAKI SAUCE

ABURI ROASTED PRIME BEEF DONBURI (G|SF|SS)  
WITH MIXED LEAVES | LEEK OIL | SALAD

ABURI SALMON DONBURI (G|SF|SS)  
WITH MIXED LEAVES | AVOCADO SALAD | ONION

DAIKON MOTI (G|SS|V)  
RADISH | SPRING ONION CAKE | VEGETABLES

KAISEN CHIRASHI DON (E|G|SF|SH|SS) +AED 25  
TUNA | HAMACHI | SALMON | SALMON ROE | TOBIKO  
EGG OMELET | CUCUMBER

CHARCOAL GRILLED WAGYU (G) +AED 25  
BEEF SHABU-SHABU  
JAPANESE PEPPER SAUCE | ONION | MUSHROOM | ZUCCHINI  
LEEK SALAD

BAKED MISO COD (D|G|SF) +AED 25  
MUSHROOM | BALSAMIC POMEGRANATE REDUCTION

### DESSERT

CHOICE FROM ONE SCOOP OF ICE CREAM OR SORBET  
VANILLA | DULCE | CHOCOLATE (D|G) | MANGO PASSION | STRAWBERRY  
BLACK SESAME | MANDARIN | ALMOND | RASPBERRY

