

BUSINESS LUNCH MENU

AED130 PER PERSON

PROSECCO
55 glass / 330 bottle

VEUVE CLICQUOT BRUT NV
80 glass / 480 bottle

PEARL ROSÉ
49 glass / 245 bottle



YŌKOSO

MISO SOUP
wakame, tofu, spring onions GF, V, VG

TEMPURA LUNCH

10pcs of mixed vegetables, 2pcs of shrimps
with donburi rice

BAO LUNCH

6pcs of CLAP bao buns
chicken | mushroom | beef

OR

STARTERS

Choice of two or upgrade to three AED30

CRISPY RICE | SALMON | AVOCADO GF, VG, V

NIGIRI AKAMI GF | O-TORO AED15

SASHIMI CLAP WAY | SALMON

SNOW CRAB SALAD white miso dressing, tanuki SF

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread

MISO EGGPLANT yuzu miso, sesame seeds

SHRIMP TEMPURA ROLL spicy mayo, sesame seeds SF

HIJIKI SPICY TUNA ROLL rocoto, cucumber

CRISPY SHIITAKE SALAD goma dressing V, VG

GRILLED UMAMI CHICKEN WINGS Peruvian anticucho honey sauce

SOFT SHELL CRAB TEMPURA yuzu amazu 2pcs SF AED35
FRIED SHRIMP GYOZA yuzu chili salsa 3pcs SF AED35

MAINS

Choice of one

FROM A LA CARTE

SALMON TERIYAKI
CLAP style sunomono

SHOYU CHILEAN SEA BASS
serori salsa

CLAP TENDER CHICKEN
barley miso sauce

MARINATED LAMB RACK
kimchi CLAP way

GRILLED SILKEN TOFU
daikon oroshi, mix herbs GF

TRUFFLE HIJIKI RISOTTO v
yuzu truffle dressing, chives

BLACK COD MISO AED35
sweet citrus miso sauce

FROM TOKYO STREET

CHA-SOBA NOODLES
wasabi zuke, sesame oil, kelp dashi soy

YAKI UDON VEG / EGG / SHRIMPS
mushroom, zucchini, carrot, bell pepper V SF

WAGYU BEEF DONBURI
yakitori sauce

CLAP BAO 2PCS
chicken / mushroom / beef

SEAFOOD CHIRASHI
salmon, tuna, cucumber, avocado, wakame

VEGETARIAN CHIRASHI
edamame, tofu, avocado, tomato, dried shiso, miso sauce

ANGUS RIB-EYE 120gm AED35

DESSERT

CAFE GOURMAND mini pastries and a coffee N 55

EXOTIC FRUITS OF THE SEASON GF VG 43

 - signature | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish
All prices in AED, inclusive of 5% VAT and subject to 7% authority fees.