

KANSO

THE ART OF REFINED SIMPLICITY



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LUNCH MENU | 3 COURSES 158 AED
(UPGRADE WITH AN ADDITIONAL STARTER FOR +28 AED)

SERVED WITH A DETOX SHOT & EDAMAME HUMMUS

MONDAY - WEDNESDAY | 12PM - 4PM

THURSDAY - FRIDAY | 12PM - 5:30PM

COURSE ONE

(SELECT ONE)

SPINACH SALAD COMA DRESSING

PRAWN GYOZA GINGER

MUSHROOM GYOZA XO SAUCE

BLACK COD CROQUETTE

WASABI MAYO

BEEF SKEWER SMOKED CHILLI

ROCK SHRIMP YUZU MAYO

DUCK SALAD (+50 AED)

PICKLED WATERMELON & HOISIN

COURSE TWO

(SELECT ONE)

SASHIMI SELECTION 3 KINDS

NIGIRI SELECTION 3 KINDS

OPEN YELLOWTAIL TEMAKI

PASSIONFRUIT SAUCE

SALMON AVOCADO MAKI

TUNA TARTARE

WARM BRIOCHE & TRUFFLE CREAM

VEGETARIAN MAKI

MAIN COURSE

(SELECT ONE)

ANGUS SIRLOIN (+ 20 AED)

GINGER & BLACK PEPPER SAUCE

SALMON TERIYAKI WASABI MISO

COLD MATCHA NOODLES

CRISPY COURGETTE & SESAME TOFU

CRISPY TRUFFLED TOFU AVOCADO & LIME

BABY CHICKEN KUMQUAT & SHISO

SASHIMI DONBURI AVOCADO & SESAME SOY

BLACK COD SPICY MISO

SEASONAL VEGETABLE YAKISOBA NOODLES

ADD BRAISED SHORT RIBS

DESSERTS 35 EACH

EXOTIC FRUITS

CINNAMON DONUTS CHOCOLATE SAUCE & EXOTIC CURD

CHOCOLATE MOUSSE JAPANESE GRANOLA

OMAKASE IN A GLASS 80

AN OMAKASE SELECTION OF COLD-BREWED JAPANESE TEA, WINE, AND SAKE,

CURATED BY OUR SOMMELIERS TO SURPRISE AND DELIGHT.

SOMMELIER'S FAVOURITES

NV RUINART R DE RUINART BRUT - CHAMPAGNE - FRANCE **90**

MARIUS ROSÉ - PAYS D'OC - FRANCE **48**

BELLA STORIA - CHARDONNAY - VENETO - ITALY **48**

BACCOLO ROSSO APPASSIMENTO - VENETO - ITALY **48**