

KANSO

THE ART OF REFINED SIMPLICITY



KANSO

EFFORTLESS SIMPLICITY

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

SERVED WITH A DETOX SHOT & EDAMAME HUMMUS

MONDAY - WEDNESDAY | 12PM - 4:30PM

THURSDAY - FRIDAY | 12PM - 6:00PM

COURSE ONE

(SELECT ONE)

SPINACH SALAD GOMA 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



SOMMELIER'S FAVOURITES

NV RUINART R DE RUINART BRUT - CHAMPAGNE - FRANCE 95

WHITE WINE | ARCADIAN - SAUVIGNON BLANC - SOUTH EASTERN - AUSTRALIA 48

RED WINE | ZONIN CLASSICI - MERLOT - FRIULI VENEZIA GIULIA - ITALY 48

ROSÉ WINE | ÔBÉLO ROSÉ - CÔTES DE PROVENCE - FRANCE 48

LOW ABV COCKTAILS 50

FIT AS A FIDDLE

CASAMIGOS BLANCO TEQUILA, PINEAPPLE, YUZU, COCONUT, HIBISCUS

JASMINE

KETEL ONE VODKA, JASMINE, STRAWBERRY, VETIVER, FIG

GRAPEFRUIT & ROSEMARY

1800 CRISTALINO TEQUILA, GRAPEFRUIT, ROSEMARY, CELERY

ALCOHOL-FREE COCKTAILS 45

JASMINE

LYRE'S DRY LONDON SPIRIT, JASMINE, STRAWBERRY, VETIVER, FIG

GRAPEFRUIT & ROSEMARY

LYRE'S ITALIAN SPRITZ, GRAPEFRUIT, ROSEMARY, CELERY

WATERMELON

LYRE'S DRY LONDON SPIRIT, WATERMELON, TOMATO, THYME, FETA, CUCUMBER