



**D.I.S.C.O.
BRUNCH**

FOOD MENU

SUSHI BAR

Fresh Dibba Bay Oysters

Ceviche Served with Tapioca Chips

Sushi Selection of Nigiri, Sashimi and Maki

Kushiyaiki Selection of OKKU's favourite Kushiyaiki Skewers

SALADS AND APPETISERS *Served to the table to share*

Miso Soup Available upon request **(G)**

Salad Chef's Selection of Seasonal Salad

Wasabi Tiger Shrimp (G, SF)

Miso Nasu Shigiyaki Aubergine, Sesame, Sweet Miso **(V,G)**

Chicken Karaage Ginger, Sesame, Sweet Chili-Soy **(G)**

Wagyu Gyoza (G)

MAIN COURSE *1 per person*

Yuzu-Saikyo Miso Black Cod (G)

Chili-Miso Chicken Yakiniku (G)

Wagyu Steak

Miso Salmon Teriyaki (G)

'O' Style Risotto Wild Mushrooms, Shichimi Pepper **(V)**

All Main Courses (with the exception of 'O' Style Risotto) are served with:

Truffle Rice

Chef's Seasonal Side Dish

DESSERT PLATTER *OKKU's favourite Desserts to share*

(V) Vegetarian (SF) Shellfish (G) Gluten

If you have any dietary requirements or food allergies, please inform your server
All prices are in AED and Inclusive of 12.5% Service Charge, 5% VAT and 7% Municipality Fee



BEVERAGE MENU

NON ALCOHOLIC 295

OKKU Signature Mocktails
Fresh Juices, Coffee & Tea

HOUSE BEVERAGES 395

Sake - Gekkeikan Amakuchi Junmai
Beer - Asahi - Kirin
Vodka - Ketel One
Rum - Bacardi White
Gin - Tanqueray
Whisky - Black Label
Tequila - El Jimador
Red wine - Lupi Reali Montepulciano
White wine - Da Luca, Pinot Grigio
Rosé - Chateau Minuty, M de Minuty

SPARKLING AND COCKTAILS 495

Prosecco - Amore Di Amanti
OKKU Signature Cocktail
Paloma - *Tequila, Lime, Grapefruit and Soda*
Aperol Spritz - *Aperol, Soda and Prosecco*

CHAMPAGNE 695

Champagne Laurent Perrier Cuvée Brut

DOM PÉRIGNON CHAMPAGNE 3,995*

* Subject to availability

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