#### **FOOD MENU**



Fresh Dibba Bay Oysters

Ceviche Served with Tapioca Chips

Sushi Selection of Nigiri, Sashimi and Maki

Kushiyaki Selection of OKKU's favourite Kushiyaki 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)

Caviar Served Over Crushed Ice Accompanied by Tapioca Chips

### 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 695

OKKU Signature Mocktails Fresh Juices, Coffee & Tea

#### **HOUSE BEVERAGES 795**

Sake - Gekkeikan Amakuchi Junmai

Beer - Asahi - Kirin

Vodka - Ketel One

Rum - Bacardi White

Gin - Tanaueray

Whisky - Black Label

Teauila - El Jimador

Red wine - Lupi Reali Montepulciano

White wine - Da Luca, Pinot Grigio

Rosé - Chateau Minuty, M de Minuty

## **SPARKLING AND COCKTAILS 995**

Prosecco - Amore Di Amanti OKKU Signature Cocktail

Paloma - Tequila, Lime, Grapefruit and Soda Aperol Spritz - Aperol, Soda and Prosecco

## CHAMPAGNE 1,295

Champagne Laurent Perrier Cuvée Brut

# **DOM PÉRIGNON CHAMPAGNE 3,995\***

\* Subject to availability



