# KHUTO

LUNCH MENU

# 4 COURSE SET MENU | AED 135 PER PERSON

#### STARTERS

Choose Two

Crispy Rice, Spicy Tuna Tartare (G, A)

Yellow Tail Nigiri and Jalapeno (S, G)

Salmon Tataki, Karashi-Su Sauce (A, SE)

Avocado Cucumber Roll, Passion Fruit Dressing (V)

Miso Caramelized Egaplant (V)

Baby Spinach, Truffle Vinaigrette (D)

### MAIN COURSES

Choose One

Miso Black Cod (F, A) (Supplement of AED 25)

Corn-Fed Baby Chicken, Truffle Teriyaki Sauce (G, SE, D SF)

Salmon Yaki (F, G)

Udon Noodles, Mushroom and Japanese Curry Sauce (G, SE, F)

## **DESSERTS**

Choose One

Cheesecake Brulée And Mandarin Sorbet (D, N)

Hot Chocolate Cookies, Vanilla Ice Cream (D, E, N, S)

Mochi Ice Cream

K Signature Dish | D Contain Dairy | SF Contain Shellfish | SE Sesame | S Contain Soy | N Nuts | E Egg | G Gluten
G Gluten Free | ♥ Vegan | ⊕ Lactose Free | ₲ Certified Sustainable | ⊜ Sustainably Sourced Seafood | ⊕ Locally Sourced
All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% Service charge and Value Added Tax