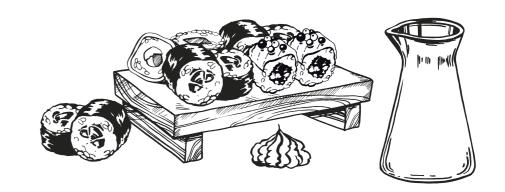


DINE AROUND HALF BOARD MENU

CHOOSE ONE STARTER, ONE MAIN, ONE DESSERT



SMALL BITES

Crispy Chicken Salad g,se,e

Lettuce, napa, radicchio, crispy wonton, katsu

Kale Salad v,g,se
Avocado, quinoa, fume arare, waifu dressing

Steamed Edamame v

Edamame with sea salt or spicy sauce

Crispy Calamari s,g,e Squid, cajun spice, chili dip

Seafood Ceviche s, sh, g, se, r +AED 25 Salmon, sea bass, hamachi, squid, prawns, leche de tigre

Yellowtail Jalapeno s,g,se,r +AED 25
Hamachi, jalapeno, onion ponzu

MAKO ROLLS 4 PCS

Dragon g, sh, se, s, e

Unagi, crab stick, avocado, cucumber, unagi sauce

California q, sh, se, e

Crab stick, avocado, cucumber, tobiko

Prawn Tempura g,s,sh,se,e

Tempura prawn, cucumber, spicy mayo, teriyaki sauce, bonito flakes

Yasai Roll vg, se, g

Avocado, cucumber, asparagus, waifu sauce

Salmon Maki Roll s,g,se,e,r

Salmon, apple, cucumber, avocado, tobiko, teriyaki, mild mayo

Ebi Maguro Roll se,g,sh,e,r Shrimp, tuna, cucumber, spicy mayo

DUMPLINGS

Chicken Siomai 3 Pcs q,s,se

Chicken, shitake mushroom, orange tobiko, sesame oil, negi, soy satey sauce

Szechuan Wonton 3 Pcs sh, g, se

Prawn, chicken, negi, corriander, sesame oil, szechuan sauce

Prawn Har Gao 3 Pcs g, sh, se, r Prawn, truffle oil, ponzu, togarashi

Vegetable Dumpling 3 Pcs g, se

Mushroom, carrot, corn, beans cabbage, seasame oil ponzu sauce

MAIN

Ikigai Burger d, g, e

A blend of wagyu and angus meat, caramelized onion, cheese, truffle mayo

Tori Karaage Burger d, g, se, e Crispy chicken thigh coated in spicy seasoning, umeboshi jam, fries

Yaki Soba Noodles g,e,se,s +AED 20
Wagyu beef, bok choy, capsiccum, onion, mix mushroom

Ramen Noodle Soup g,e,se,s

Grilled chicken, bok choy, soft egg

Ikigai Fried Rice s,e,g,sh,se

Shrimp, crab stick chicken skewer, fried egg, cracker, pickled

Teriyaki Salmon s,g,se +AED 35
Salmon, teriyaki, lemon, hajikami, bok choy

Lamb Chops g +AED 55
Mushrooms, ancho chili sauce

BBQ Short Ribs g,d +AED 55
Ribs, BBQ sauce, crispy onion

Chicken Katsu Curry g,d,e

Homemade curry sauce, gohan, katsu, vegetable nimono

Australian Wagyu Ribeye Robatayaki q +AED 105

200 wagyu rib eye grade 4-5 mushrooms, ancho soy glazed, maldon salt

Kung Pao Chicken g,n,e

Chicken, bell pepper, ginger, onion, dried chili, cashew nuts, signature sauce

BEVERAGES

SPARKLING WINE BY THE GLASS AED 28-

De Bortoli DB Family Selection

BEER AED 28

Heineken bottle Carlsberg Tiger

SPIRITS AED 28

Stolichnaya Vodka

Bacardi Carta Blanca Rum

Tanqueray Gin

J.W Red Label

COCKTAILS AED 30

Margarita

IKIGAI Infused Old Fashion

IKIGAI Pisco

WINE BY THE GLASS AED 28

Red White Rose

DESSERT

Miso Chocolate d,g,e
Warm chocolate molten cake with

miso popcorn and vanilla ice cream

Kiseki Fruits vg

Exotic sliced fruits with ice lollies

Mochi Aisu g, d

Mochi ice cream | 3 varieties of your choice - Chocolate Orange | Strawberry | Matcha green tea Vanilla | Lychee | Passion fruit

LITTLE NINJAS MENU

BIG BITES (CHOOSE ONE)

Chicken Pops, French Fries g,d,e

Stir Fried Ramen g,e

Grilled Vegetable, Ancho Sauce g

Egg Stir Fried Rice g,e

Grilled Chicken, Japanese Rice g,d,e

Fish Katsu, French Fries g,d,e

IKIGAI Burger, French Fries g,d,e

DESSERTS (CHOOSE ONE)

Mango Passionfruit Cake g,d,e Fresh Fruits





 $s \ \, \text{seafood} \ \, | \ \, g \ \, \text{gluten} \ \, | \ \, e \ \, \text{eggs} \ \, | \ \, n \ \, \text{nuts} \ \, | \ \, d \ \, \text{dairy} \ \, | \ \, v \ \, \text{vegetarian} \ \, | \ \, vg \ \, \text{vegan} \ \, | \ \, sh \ \, \text{shellfish} \ \, | \ \, se \ \, \text{sesame} \ \, | \ \, r \ \, \text{raw ready to eat}$

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-related illness.

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.