



OMAKASE SYMPHONY



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QAR 190

SMALL DISHES

MISO SOUP

DASHI STOCK, MISO, TOFU, SPRING ONION AND WAKAME

CHUKA WAKAME

SEAWEED SALAD WITH SESAME DRESSING

ROCK SHRIMP

SERVED WITH SPICY MAYONNAISE

TORI KARA AGE

CRISPY CHICKEN THIGH PIECES WITH GINGER,
TOSSED IN YUZU KOSHU MAYONNAISE

DUMPLING SELECTION (2 PIECES)

STEAMED AND PAN FRIED CHICKEN AND
SHRIMP DUMPLINGS, SERVED WITH
LEMON PONZU SAUCE

WAGYU BEEF SLIDER (1 PIECE)

GRILLED WAGYU BEEF SLIDERS SERVED WITH YUZU
KOSHU MAYONNAISE,ONION MARMALADE AND
HOMEMADE BRIOCHE

TEMPURA SELECTION

TIGER PRAWN AND SEASONAL VEGETABLES



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SUSHI SELECTION

SALMON NIGIRI (1 PIECE)

SALMON AVOCADO MAKI (2 PIECES)

SALMON WITH AVOCADO AND SESAME SEEDS

ARABIAN GULF PRAWN TEMPURA MAKI (2 PIECES)

PRAWN TEMPURA AND AVOCADO, GLAZED WITH A SWEET SOY SAUCE AND SPICY MAYONNAISE

MAIN COURSE

MUSHROOM TAKEKOMI-GOHAN

RICE COOKED IN A CLAY POT WITH WILD MUSHROOMS AND TRUFFLE OIL

MISO MARINATED CHICKEN

FORTY-EIGHT-HOUR MISO MARINATED CHICKEN

DORADA

CHOICE OF GRILLED OR PAN FRIED SEABASS SERVED WITH HOMEMADE PICKLE GINGER

DESSERT

MISO CHEESECAKE

WHITE COLD SET MISO CHEESECAKE WITH VANILLA ICE CREAM AND SALTED CARAMEL SAUCE

STICKY TOFFEE DATES PUDDING

SERVED WITH VANILLA ICE CREAM AND DRIZZLED WITH SALTED CARAMEL SAUCE



OMAKASE SYMPHONY SPECIAL POURING DELIGHTS

SPARKLING WINE	
VARICHON & CLERC BLANC DE BLANCS	35
CHARDONNAY, FRANCE	
ROSÉ WINE	
SAUVION ROSÉ D` ANJOU	35
GROULLEAU/CABERNET FRANC/GAMAY, FRANCE	
WHITE WINE	
DULONG LOU MAGRET	35
COLOMBARD/SAUVIGNON BLANC, FRANCE	
RED WINE	
DULONG LOU MAGRET	35
GRENACHE/MERLOT, FRANCE	
BEER	
HEINEKEN	40
SAKE	
GEKKEIKAN 150ml	45