



TASTE JLT MENU

THREE COURSES FOR AED 145

Course 1

SHRIMP TEMPURA

Deep fried shrimps with chili mayonnaise dip

YELLOWTAIL JALAPENO

Thinly sliced Japanese yellowtail with ginger and jalapeno dressing

Course 2

EBI MAKI

Prawn tempura maki roll with avocado and wasabi

SALMON CARPACCIO

Thinly sliced salmon with yuzu-soy dressing and nama shichimi

Course 3

SALMON TERIYAKI DONBURI

Pan-seared salmon glazed with teriyaki sauce, served over steamed rice

BEEF YAKISOBA

Japanese style noodles with assorted vegetables and sliced Australian beef tenderloin

Drink

SENCHA

Shizuoka premium green tea

Allergen Notice: Please check with the staff regarding allergens, as some items may contain or come into contact with common allergens

