

CHOTTO HOUR

Sunday - Thursday / 5pm – 7pm

QAR 120 (per person)

Choose one platter and any two drinks from the selection below:

(each platter serves two)

PLATTER I

Edamame **VG GF**

BBQ soy beans, sea salt

Wagyu Beef Gyoza

Shiitake, teriyaki veal jus

Dragon Roll

Shrimp tempura, salmon, avocado, unagi sauce

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, coriander, jalapeño

PLATTER II

Edamame **VG GF**

BBQ soy beans, sea salt

Spicy Tuna Crispy Rice

Tuna tartare, Peruvian chilli

Yellowtail

“Nikkei Aashimi” Salad

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Sato Maki

Sea bass, salmon tartare, romano pepper, Chotto soy

PLATTER III

Edamame **VG GF**

BBQ soy beans, sea salt

Yellowtail

“Nikkei Sashimi” Salad

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub, gochujang, lime, coriander, jalapeño

Spicy Tuna Roll

Tuna, spicy miso mayo, spring onion

DRINKS

The Story of Jade

Gin, junmai sake, curcuma wasabi cardamom tincture, cucumber, lemon, ginger ale

Kakigori

Vodka, bitter aperitif, lychee, yuzu, shiso, crispy raspberry

Pisco Sour


Quebranta pisco, lime, egg white, bitters

Flor de Manzana

Vodka, junmai sake, passion fruit, mango, elderflower

Any house spirit with a mixer

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.



OHIO NIGHTS

Unwind the Nikkei Way!
Sunday – Thursday,
5pm to 7pm.