

## LEBANESE

### Soup

**Lentil Soup** 5  
finely selected lentils cooked in cumin  
and olive oil served with toasted lebanese bread  
(GL)

### Cold Starters

**Hommos** 9  
purée chickpeas, tahini & zejd dressing  
(SS, SD, V, VE)

**Mutabbal Aubergine** 10  
mashed grilled aubergine, tahini & zejd  
dressing  
(SS, SD, V, VE)

**Warak Inab B'zeit** 8  
vine leaves filled with rice, tomato, parsley,  
mint and onions cooked in lemon juice  
(VE, V, SD)

### Hot Starters

**Hommos with Lamb Shawarma** 16  
topped with lamb shawarma  
(SS, FI, SD) / (SS, SD)

**Chicken Liver** 8  
sauté with lemon & pomegranate molasses  
(SD)

**Fatet Shrimps** 18  
shrimp with crispy bread dressed in  
yogurt & pine nuts  
(GL, SS, CR, DA, NU)

**Falafel** 8  
deep fried beans and fine herbs croquettes  
served with tahini sauce  
(SE, SS)

**Halloumi cheese** 8  
grilled OR fried halloumi cheese  
(GL, FI, SD)

**Shrimp à la Provençal** 18  
topped with coriander & lemon juice  
(CR, SD)

**Spicy Potatoes** 9  
crunchy potatoes, fresh chilli & coriander  
(V, VE, SD)

**Lamb Kebbe** 10  
lamb and cracked wheat filled with  
seasoned minced lamb, onions and  
pine kernels fried  
(SD, GL, NU)

## Salad

**Tabbouleh** 9  
chopped parsley salad, tomato,  
bulgur & zejd dressing  
(GL, SD, V, VE)

**Fattouch** 10  
mixed vegetables salad &  
pomegranate molasses  
(GL, V, VE, SD)

**Crab Salad** 16  
shredded crab, rocket &  
mezemiso spicy sauce  
(CR, SD)

## Mains

**Salted Fish** 35  
freshly baked seabass, hara & tajen  
(FI, SS, SD)

**Mixed Grill** 35  
two grilled lamb cutlets, skewer of marinated  
chicken breast cubes and minced lamb  
(DA, GL, LU, MU, SD)

**Lamb cutlets** 35  
Specially marinated lamb, grilled  
(DA, GL, LU, MU, SD)

**Shish Barak** 24  
lebanese dough parcels, kebbe balls, yogurt,  
coriander & pine nuts  
(GL, DA, EG, NU)

**Massgouf Fish (Sharing for 2)** 75  
smoky seabass served with plain rice, mango  
pickles, onion, diced tomatoes and parsley  
(DA, FI, SD)

## Side Dishes

**Plain Rice** 5  
(V, VE)

**Lebanese Rice** 6  
(GL, EG, V)

**Saffron Rice** 12  
(V, VE)

**Steamed Asparagus** 7  
(V, VE)



## JAPANESE

### Soup

<b>Tofu &amp; Nameko Mushrooms Miso Soup</b> white miso soup, tofu & mushrooms (GL, SO, V, VE)	6	<b>Spicy Seafood Miso</b> prawn, scallop, salmon, white fish, tuna & shiru miso (GL, SO, CR, SS, SD, FI, SH)	10
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### Tempura & Crunchy

<b>Fruity Prawn Rock</b> crispy prawn & creamy mango sauce (GL, SD, CR, EG, DA, MU)	15	<b>Chicken Kushiyaki</b> grilled chicken skewered with yakiniku sauce, sesame seeds, lemon & pickles (2 skewers) (GL, SO, SS)	12
<b>Lobster Net</b> lobster filo roll & spicy mayo (3 pieces) (GL, SD, SO, CR, EG)	16	<b>Harumaki</b> vegetable spring rolls (2 pieces) (GL, SD, SO, DA, V)	8

### Steamed

<b>Edamame</b> with sea salt & sumac (GL, SS, SO, SD, V, VE)	6	<b>Gyoza</b> scallop & prawn (CR, SH, SD, GL, SO, DA)	9
<b>Baozi</b> crispy marinated shredded duck with baby leek, cabbage, cucumber & hoisen sauce in steamed buns (GL, SO, DA)	8		



## Smoked & Salad

<b>Smoked Tuna &amp; Wasabi Salad</b> smoked tuna & wasabi salad (SS, GL, SD, SO, FI, MU)	16	<b>Unagi, Arage &amp; Kikurage Mushrooms</b> eel & unagi sauce (GL, SO, SD, SS, FI)	15
<b>Miso Tofu Seaweed Salad</b> tofu & assorted wakame (GL, SO, SD, SS)	9		

### Main

<b>Mezemiso Ribeye Steak</b> black pepper sauce & green salad (GL, SD, SO, DA, SS, MU)	35	<b>Duck Kuwayaki</b> orange teriyaki sauce (GL, SO, SD)	30
<b>Black Cod</b> miso marinated black cod (GL, SO, SD, FI)	35		

## Mezemiso Sashimi Collection

<b>Hamachi Ponzu Soy</b> truffle oil, jalapeno & coriander crest (GL, SO, SD)	15	<b>Ribeye Tataki</b> seared ribeye & miso bbq sauce (GL, SO, SD, MU)	25
<b>Steamed Asparagus &amp; Seabass Ceviche</b> sliced seabass on a bed of steamed asparagus & shallots (GL, SO, FI)	17	<b>Poach Salmon Okinawa Soy</b> crunchy vegetable & mezemiso seafood dressing (GL, SO, SS, SD, MU)	12





### Maki (6 pieces)

<b>Botan Ebi Tempura Uramaki</b> tempura botan ebi, avocado & spicy creamy sauce (CR, GL, EG, SD, SS, DA)	15	<b>Crispy Shredded Crab Futomaki</b> crab meat, unagi, ebi & avocado (GL, CR, FI, EG, DA, SO, SD)	15
<b>California Uramaki</b> crab meat, avocado, cucumber & masago (GL, CR, EG, DA, SO, SS)	15	<b>Rainbow Uramaki</b> california uramaki wrapped with salmon, tuna, ebi, butterfish & cucumber (GL, FI, CR, EG)	15
<b>Ribeye &amp; Scallop Uramaki</b> miso bbq sauce (GL, CR, SO, SD)	24		



### Mezemiso Sashimi

<b>Assorted Sashimi</b> 6 pieces	16	<b>Mezemiso Nigiri</b>	
<b>Assorted Nigiri</b> 6 pieces		<b>Assorted Nigiri</b> 6 pieces	18
<b>Chef Selection of Assorted Sashimi</b> 12 pieces	32	<b>Chef Selection of Assorted Nigiri</b> 12 pieces	36
<b>Chef Selection of Assorted Sashimi</b> 24 pieces	64	<b>Chef Selection of Assorted Nigiri</b> 24 pieces	72

### Sashimi (2 pieces)

Salmon (FI)	6
Tuna (FI)	6
Saba (FI)	6

### Nigiri (2 pieces)

Salmon (FI)	7
Tuna (FI)	7
Unagi (FI)	9





## Dessert

**Miske Bel Ashta** 11  
mastic ice cream topped with cotton  
candy and crumbled pistachio  
(DA, NU)

**Ousmallieh** 10  
filo pastry, clotted cream, rose syrup  
and crumbled pistachio  
(GL, EG, DA, NU)

**Ice Cream Halawet El Jeben** 10  
sweet cheese dough stuffed with ice  
cream  
(DA, NU)

**Daifuku** 14  
mochi stuffed with ice cream  
(GL, EG, DA, NU)

Please notify your waiter of any food allergies or intolerances when ordering.

We cannot guarantee the total absence of allergens in our dishes.

### Allergen Legend

(GL) Gluten	(EG) Eggs	(SH) Shellfish	(PE) Peanuts	(SD) Sulphur Dioxide
(CE) Celery	(FI) Fish	(MU) Mustard	(SS) Sesame Seeds	(V) Vegetarian
(CR) Crustacean	(DA) Dairy	(NU) Nuts	(SO) Soya	(VE) Vegan

