



# *Mese*miso

Sky Terrace





## Legacy, Tradition and Taste

The concept was to bear the resemblance of two strong cultural identities with their very own lifestyle, beliefs and customs Mezemiso had to explicit...

Although Japan and Lebanon look totally different, they are somehow connected by the special attention they give to their land therefore, crops rich in flavour and herbs full of aromas.

Based on history and legends, travel and wonders, tradition and new age these identities eloped!

For your pleasure, chefs collaborated to create our unique recipes by combining trademark ingredients from both cultures in order to serve beautifully crafted plates.





## SOUPS

- Lentil Soup (L)** 6  
finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread (GL, V, SD)
- Spicy Seafood Miso (J)** 10  
shiru miso, seafood and fish (GL, SO, CR, SS, SD, FI, SH)

## SALADS

- Tabbouleh (L)** 9  
chopped parsley salad, tomato & zejd dressing (GL, SD, V, VE)
- Fattouch (L)** 10  
mixed vegetables salad & pomegranate molasses (GL, V, VE, SD)
- Crab Salad (L)** 16  
shredded crab, rocket & mezemiso spicy sauce (CR, SD)
- Tuna Tataki & Wasabi Salad (J)** 16  
seared tuna & wasabi salad (SS, GL, SD, SO, FI, MU)

## COLD STARTERS

- Hommos (L)** 9  
purée chickpeas, tahini & zejd dressing (SS, SD, V, VE)
- Warak Inab B'zeit (L)** 8  
vine leaves filled with rice, tomato, parsley, mint and onions cooked in lemon juice & zejd dressing (VE, V, SD)
- Mutabbal Aubergine (L)** 10  
mashed grilled aubergine, tahini & zejd dressing (SS, SD, V, VE)

## HOT STARTERS

- Hommos with Lamb Shawarma (L)** 16  
topped with lamb shawarma (SS, SD)
- Halloumi cheese (L)** 8  
fried halloumi cheese (DA, SD)
- Chicken Liver (L)** 8  
sauté with lemon & pomegranate molasses (SD)
- Lamb Kebbe (L)** 10  
lamb and cracked wheat filled with seasoned minced lamb, onions and pine kernels fried (SD, GL, NU)
- Fatet Shrimps (L)** 18  
shrimp with crispy bread dressed in yogurt & pine nuts (GL, SS, CR, DA, NU)
- Spicy Potatoes (L)** 9  
crunchy potatoes, fresh chilli & coriander (V, VE, SD)
- Falafel (L)** 8  
deep fried beans and fine herbs croquettes served with tahini sauce (SD, SS)
- Shrimp à la Provençal (L)** 18  
topped with coriander & lemon juice (CR, SD)
- Fruity Rock Prawn (J)** 16  
crispy prawn & creamy mango sauce (GL, SD, CR, EG, DA, MU)
- Lobster Net (J)** 16  
lobster filo roll & spicy mayo (3 pieces) (GL, SD, SO, CR, EG)
- Edamame (J)** 6  
with sea salt & sumac (V, VE)
- Gyoza (J)** 9  
prawns (CR, SH, SD, GL, SO, DA)
- Baozi (J)** 8  
crispy marinated shredded duck, cabbage, cucumber & hoisin sauce in steamed buns (GL, SO, DA)

All food and beverage prices are subject to a 12.5% discretionary service charge. VAT is included at the current rate

Please notify your waiter of any food allergies or intolerances when ordering.  
We cannot guarantee the total absence of allergens in our dishes.

(L) Lebanese | (J) Japanese





## MAKI (6 PIECES), (J)

California Uramaki 15  
crab meat, avocado, cucumber & masago  
(GL, CR, EG, DA, SO, SS)

Rainbow Uramaki 15  
california uramaki wrapped with salmon, tuna, ebi, white fish & cucumber  
(GL, FI, CR, EG)

Crispy Crab Futomaki 15  
crab meat, unagi, ebi & avocado  
(GL, CR, FI, EG, DA, SO, SD)

Ribeye & Scallop Uramaki 24  
miso bbq sauce  
(GL, CR, SO, SD)

## MEZEMISO SASHIMI (J)

Assorted Sashimi 16  
6 pieces

Chef Selection of Assorted Sashimi 32  
12 pieces

Chef Selection of Assorted Sashimi 64  
24 pieces

## MEZEMISO NIGIRI (J)

Assorted Nigiri 18  
6 pieces

Chef Selection of Assorted Nigiri 36  
12 pieces

Chef Selection of Assorted Nigiri 72  
24 pieces

## SASHIMI (2 PIECES), (J) NIGIRI (2 PIECES), (J)

Salmon (FI) 6 Salmon (FI) 7

Tuna (FI) 6 Tuna (FI) 7

Seabass (FI) 6 Seabass (FI) 9

Hamachi (FI) 6 Hamachi (FI) 9

Scallops (FI) 6 Scallops(FI) 9

Ebi (FI) 6 Ebi (FI) 9

## MAINS

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

Lamb cutlets (L) 35  
Specially marinated lamb, grilled  
(GL, SD)

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

Shish Barak (L) 26  
lebanese dough parcels, kebbe balls, yogurt, coriander & pine nuts  
(GL, DA, EG, NU, SD)

Mezemiso Ribeye Steak (J) 38  
black pepper sauce & green salad  
(GL, SD, SO, DA, SS, MU)

Black Cod (J) 35  
miso marinated black cod  
(GL, SO, SD, FI)

## SIDE DISHES

Plain Rice 5 Saffron Rice 12  
(V, VE) (V, VE)  
Lebanese Rice 6 Steamed Asparagus 7  
(GL, EG, V) (V, VE)

## DESSERTS

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

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

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

## Allergen Legend

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

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