



HOMEMADE PICKLES

★Kimchi Melon	40
charentais melon, kimchi marinade (S)(SF)	
Kimchi Cabbage	26
chinese cabbage, spring onion (S)	
Cucumber Pickles	22
pickled cucumber, sesame, shichimi pepper, bonito flakes (S)	
Yuzu Daikon	22
daikon pickled with yuzu, lime zest, yuzu oil (V)(GF)	
Chili Garlic Eggplant	26
marinated eggplant, chili garlic, white spring onion (S)	

KOZARA | TINY



PG Salad	50
mixed greens, umeboshi vinaigrette, miso walnuts (V)(GF)(S)	
Seaweed Salad	58
assorted Japanese seaweed, umegoma dressing (V)(S)(E)	
King Crab Salad	82
crispy king crab, mizuna, creamy wasabi yuzu dressing (E)(SF)	
Miso Burrata	84
negi miso, yuzu miso, cherry tomatoes, candied walnuts, miso powder, basil oil (S)(D)(N)	
Raw Hamachi	80
Japanese yellowtail, sesame umeboshi soy, roasted almonds, shiso leaves (R)(S)(N)	
★Raw Salmon	80
salmon trout, shiso soy, crispy rice, negi miso, lemon oil, basil oil (R)	
Tuna Tataki	82
Japanese bluefin tuna, lime wafu, wasabi peas, mixed herbs (R)	

OTSUMAMI | SNACKS



Edamame Salt	32
grilled edamame, citrus sea salt (V)(GF)(S)	
Edamame Kimchi	32
grilled edamame, kimchi sauce (S)(SF)	
Grilled Avocado	44
grilled avocado, black pepper teriyaki, seaweed butter, nori tempura, crispy lotus root (V)(S)(D)(E)	
Chicken Gyoza 4PCS	54
steamed chicken gyoza, crispy wonton, homemade chili sauce, spring onion, edamame (S)(E)(SF)	
★Beef Gyoza 4PCS	60
cured Japanese wagyu, kizami wasabi, spring onion, spring onion oil (SF)	
Chicken Karaage	58
deep-fried marinated chicken thigh, yuzu kosho mayo (S)(E)(SF)	
USA Rock Shrimp Tempura	86
chili aioli, kombu garlic salt, chives, lime zest (S)(E)(SF)	
Baby Squid Kushi Katsu	50
panko-fried baby squid, yuzu kosho mayo, celery relish, chives (D)(E)(SF)	
Warm Angus Tataki	92
angus tenderloin, ponzu butter, spring onion oil, gyoza sauce, crispy onion, sliced leek (R)(S)(D)(SF)	
Chicken Katsu Sando	80
deep-fried chicken breast, yuzu kosho mayo, umeboshi jam, shredded cabbage (D)(E)(SF)	
★Wagyu Katsu Sando	208
panko-crustured wagyu tenderloin, sliced seared wagyu, mustard mayo, tonkatsu sauce (S)(D)(E)(SF)	
RJK Burger	98
homemade bun, wagyu patty, caramelized onions, seaweed butter (D)(E)(SF)	
Potato Chips	28
parmesan cheese, chili kombu (V)(S)(D)	

BREAKFAST Available 10AM to 1PM



Cheesy Garlic Bread	16
homemade bun, cream cheese, garlic butter (D)(E)	
Kaya Steamed Sando	42
steamed Japanese milk bread, homemade kaya jam (D)(E)	
Honey Butter Croissant	48
honey butter caramelized croissant (D)(E) choose one: kokuto syrup & yuzu Chantilly chocolate cream & miso caramel mascarpone cream & matcha sauce	
Avocado Toast	42
yuzu mashed avocado, sun-dried tomatoes, homemade sourdough (D)	
Pistachio Labneh	48
poached egg, garlic lemon labneh, pistachio pesto, homemade sourdough (D)(E)(N)	
Omurice	58
Japanese omelette, tomato chicken rice, miso bolognese (D)(E)	
RJK Shakshuka Flat Bread	58
scrambled eggs, spicy gochujang tomato sauce, garlic labneh, herb salad, feta cheese (D)(E)	
Egg Benedict Flat Bread	58
poached eggs, sujuk tomato sauce, maple bacon, gochujang hollandaise (D)(E)	
Folded Egg & Flat Bread	58
grated Parmesan cheese, choice of beef bacon jam or beef 'nduja butter, crispy shallots (D)(E)	
Organic Eggs Your Way	36
choose one: folded eggs, scrambled eggs, or fried eggs (D)(E)	

ADD-ONS

Avocado	16
Mushrooms	16
Maple Bacon	24
Beef Sujuk	28

MAKI MONO | MAKI ROLL



Crispy Ebi	94
prawn tempura, crab meat, crispy rice (S)(E)(SF)	
Spicy Tuna Maki	78
crispy nori roll, white goma sauce, mixed tuna (R)(S)(E)	
California	76
gobo rice, crab meat, lemon mayo (R)(S)(E)(SF)	
Spicy Salmon	76
kurugoma rice, garlic wasabi sauce, gochujang mayo (R)(S)(E)	
Otoro	92
Japanese bluefin tuna belly, yuzu daikon, kizami wasabi (R)	
Avocado Cucumber	42
avocado, cucumber, gobo rice (V)	

YASAI | VEGETABLES

Grilled Asparagus	48
yuzu miso, pistachios, lemon oil, chives (V)(GF)(N)	
Grilled Eggplant	48
curry miso, chili kombu garlic, leek, lime zest (V)(S)	
Grilled Sweet Corn	48
sweet corn espuma, yuzu juice, crispy quinoa, crispy sweet corn (V)(S)(D)	

OOZARA | HEARTY

Baked Salmon	168
gochujang butter, pickled eggplant (S)(D)	
Steak & Chips	128
black Angus oyster blade, yuzu garlic, potato chips (D)	
Wagyu Tenderloin	328
truffle mayo, yuzu kosho ponzu, sesame salt (S)(E)	
Wagyu Short Ribs	328
braised wagyu short ribs, sweet spicy miso (S)	

RAMEN | DONABE

★18 HRS Ramen	76
ginger chicken broth, bok choy, marinated egg (R)(S)(E)	
Tantanmen	98
spicy sesame beef paitan broth, fried tofu, padrón pepper (S)	
Truffle Udon	128
udon, fresh seasonal truffle, truffle cream, Parmesan cheese, chives (D)(SF)	
Angus Beef Claypot Rice	188
sweet garlic soy, yuzu kosho, crispy shallots (S)(SF)	
★Mushroom Claypot Rice	168
sautéed mushrooms, mushroom glaze, tempura, truffle oil (V)(D)(E)	
Curry Chicken Katsu	128
REIF Japanese rice curry + French corn-fed chicken katsu + pickled cabbage (SF)	
Yakisoba	
stir-fried ramen noodles, assorted vegetables, homemade sweet chili soy	
choose one: Angus Beef (S)	
Shrimp (S)(SF)	
Chicken (S)	

If you have any specific allergies, please inform our servers before you order.
All dishes contain Gluten unless denoted with (GF)
(V) Vegetarian friendly | (GF) Gluten Free | (R) Raw
Contains: (S) Sesame | (D) Dairy | (E) Egg | (SF) Shellfish | (N) Nuts

TEMAKI | HAND ROLL

Salmon (R)(S)	82
Hamachi (R)(S)(E)	82
Date Maguro (R)	82
King Crab (E)(SF)	82
Veggie (V)(S)	48
Add Caviar 5g	38



SASHIMI 4PCS NIGIRI 3PCS

Salmon Trout (R)	84
Japanese Yellowtail (R)	88
Japanese Bluefin Tuna (R)	92
Japanese Bluefin Tuna Belly (R)	118
Sea Urchin (R)	228
Add Caviar 5g	38

KUSHIYAKI 2PCS

Tori Thigh Citrus Miso	50
citrus miso, lemon oil, crispy skin (GF)	
Tori Thigh Teriyaki	50
teriyaki sauce, shichimi, scallions (S)	
Tori Thigh Sea Salt	50
ume kombucha, crispy skin (GF)(S)	
Angus Gyu Black Pepper Teriyaki	78
black pepper teriyaki, chives, bonito flakes (S)	
Angus Gyu Truffle Mayo	78
truffle mayo, chives, crispy shallots (S)(E)	



OKASHI | DESSERT

Molten Cake	56
peanut butter, vanilla ice cream (GF)(D)(E)(N)	
Matcha Fondue	56
lotus cream, cream cheese, vanilla ice cream (D)(E)(N)	
Tiramisu Boba	50
coffee tapioca pearls, kinako soil (D)(E)	
Matcha Basque	48
matcha cheesecake, vanilla (D)(E)	
Yuzu Flan	48
yuzu custard, homemade tart (D)(E)	
Strawberry Shortcake	56
Japanese strawberries, Chantilly cream (D)(E)	
Pandan Chiffon	46
pandan chiffon cake, pandan kaya jam, coconut kaya jam (D)(E)	
Mochi of the Day	
please ask server for assistance (D)	



- STAR DISHES

All prices are in dirhams (₹) inclusive of 5% VAT.

Consumption of raw or undercooked meat, seafood or poultry products such as eggsmay increase your risk of food-borne illness.

MIZUDASHI CHA

Hojicha Cold Brew	38
Sencha Cold Brew	38



KAKUTERO 0%

Togarashi-Jito	48
passion fruit, mint, basil, togarashi (S)	
Yuzunade	48
yuzu mix, soda	
Yuzu Sour	48
yuzu mix, strawberry, lychee, orange blossom (E)	

CLOUDY COOLERS

Cloudy Matcha	38
ceremonial-grade matcha foam, coconut juice	
Yuzu Mango	38
yuzu mango foam, jasmine tea	
Hojicha-Coco	38
roasted green tea foam, coconut juice	

STEEPS & BREWS

AVANTCHA™

Organic Japanese Sencha	38
Organic Japanese Gyokuro	38
Organic Japanese Benifuuki	38
Organic Mint Duo	32
Organic Chamomile Blossoms	32
Rush Hour Berry	32
White Bud Silver Needle	38



Espresso	SGL 16 DBL 18
Espresso Macchiato	20
Americano	20
Cappuccino	23
Latte	23
Spanish Latte	26
Latte Mont Blanc	28

MATCHA

Wabi Sabi Matcha Latte	42
premium drinking-grade matcha with a silky mouthfeel and focused umami finish	

SOFT DRINKS

Coca-Cola	24
Coca-Cola Zero	24
Sprite	24
Ginger Ale	28

PREMIUM SPARKLING TEAS

Aetea Ruba	GLS 58 BTL 288
vibrant hibiscus, fragrant oolong tea, and subtle red fruits with a bold, radiant composition and fruity-floral depth	

WATER

EIRA Still	S 22 L 33
EIRA Sparkling	S 22 L 33



SCAN TO VIEW OUR MENU