

# BLOOMING

## Night Branch

SOFT 275 | HOUSE 350

### TO START

#### EDAMAME V

Smoked olive oil, sea salt

#### JAPANESE SALT BREAD D, G, V

Seaweed butter

### COLD

#### CHARRED CORN SALAD G, N, V

Romaine, seaweed, ponzu mayo, nori, cashew

#### SPICY TUNA ROLL G

### HOT

#### KATSU CHICKEN AND MISO POLENTA D, G

Breaded chicken thigh, miso polenta, Korean BBQ sauce

#### HOMEMADE UDON G

Capsicum, asparagus, broccolini, ginger, eringi, shiitake

#### SHORT RIB DONBURI D, G

Seaweed butter, spinach, beef stock, gochujang

### DESSERT

#### DESSERT SELECTION D, V

Assortment of mochi and ice cream

## BEVERAGE MENU

### SPIRITS

#### KETEL ONE VODKA

#### TANQUERAY GIN

### WINES

#### SCAVI AND RAY PROSECCO DOC, ITALY

#### HOUSE RED WINE

### BEER

#### TIGER (BOTTLE)

### MOCKTAILS

#### ASIAN SONG

Lemongrass cordial, Thai basil, bergamot juice, soda water

### COCKTAILS

#### KIYOSHI

London dry gin, green apple & vanilla syrup, junmai sake, lychee lemon juice

#### NARUTO'S SUPERPOWER

Mezcal Verde Amarás, Ancho Reyes liqueur, melon cordial, lime juice, Angostura bitters

#### TAKAMAKA WHITE RUM

#### JW RED LABEL

#### HOUSE WHITE WINE

#### HEINEKEN (BOTTLE)

#### UMO BLOSSOM

Passionfruit, tonka bean, lemon juice, elderflower syrup, ginger, pineapple juice

#### KIYORA

Tanqueray gin, junmai sake, Chardonnay wine, peach iced tea cordial

#### APEROL SPRITZ

Aperol, Scavi and Ray Prosecco

D – DAIRY, S – SHELLFISH, G – GLUTEN, N – NUTS, V – VEGETARIAN

ALL PRICES ARE IN ₪, INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND 7% MUNICIPALITY FEES.



# KIYOSHI