



LEBANESE

Cold Starters

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

Hot Starters

Hommos with Bizri or Lamb Shawarma topped with whitebait or lamb shawarma (SS, FI, SD) / (SS, SD)	14	Kale with Calamari baby kale leave, sauté onions, thinly sliced roast garlic & crispy calamari (GL, FI, SD)	14
Chicken Liver sauté with lemon & pomegranate molasses (SD)	8	Shrimp à la Provençal topped with coriander & lemon juice (CR, SD)	14
Fatet Shrimps shrimp with crispy bread dressed in yogurt & pine nuts (GL, SS, CR, DA, NU)	14	Spicy Potatoes crunchy potatoes, fresh chilli & coriander (V, VE, SD)	8
Octopus Mezemiso baby octopus served in our mezemiso spicy ink sauce (SH, FI, CR)	19	Lamb Kebbe lamb and cracked wheat filled with seasoned minced lamb, onions and pine kernels fried (SD, GL, NU)	10



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Salad

Tabbouleh chopped parsley salad, tomato, bulgur & zejd dressing (GL, SD, V, VE)	9	Fattouch mixed vegetables salad & pomegranate molasses (GL, V, VE, SD)	9
add crispy bizri (GL, FI, SD)	14	add 3 prawn dumplings (CR, GL, SD)	14
Crab Salad shredded crab, rocket & mezemiso spicy sauce (CR, SD)	14		

Mains

Salted Fish freshly baked seabass, hara & tajen (FI, SS, SD)	32	Shish Barak lebanese dough parcels, kebbe balls, yogurt, coriander & pine nuts (GL, DA, EG, NU)	24
Mixed Grill two grilled lamb cutlets, skewer of marinated chicken breast cubes and minced lamb (DA, GL, LU, MU, SD)	32	Massgouf Fish (Sharing for 2) smoky seabass served with plain rice, mango pickles, onion, diced tomatoes and parsley (DA, FI, SD)	70

Side Dishes

Plain Rice (V, VE)	4	Saffron Rice (V, VE)	6
Lebanese Rice (GL, EG, V)	5	Steamed Asparagus (V, VE)	6



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JAPANESE

Soup

Tofu & Nameko Mushrooms Miso Soup white miso soup, tofu & mushrooms (GL, SO, V, VE)	4	Spicy Seafood Miso prawn, scallop, salmon, white fish, tuna & shiru miso (GL, SO, CR, SS, SD, FI, SH)	8
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Tempura & Crunchy

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

Steamed

Edamame with sea salt & sumac (GL, SS, SO, SD, V, VE)	5	Gyoza scallop & prawn (CR, SH, SD, GL, SO, DA)	8
Baozi crispy marinated shredded duck with baby leek, cabbage, cucumber & hoisen sauce in steamed buns (GL, SO, DA)	8		



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Smoked & Salad

Smoked Tuna & Wasabi Salad smoked tuna & wasabi salad (SS, GL, SD, SO, FI, MU)	15	Unagi, Arage & Kikurage Mushrooms eel & unagi sauce (GL, SO, SD, SS, FI)	14
Miso Tofu Seaweed Salad tofu & assorted wakame (GL, SO, SD, SS)	8		

Main

Mezemiso Ribeye Steak black pepper sauce & green salad (GL, SD, SO, DA, SS, MU)	35	Duck Kuwayaki orange teriyaki sauce (GL, SO, SD)	29
Black Cod miso marinated black cod (GL, SO, SD, FI)	28		

Mezemiso Sashimi Collection

Hamachi Ponzu Soy truffle oil, jalapeno & coriander crest (GL, SO, SD)	15	Ribeye Tataki seared ribeye & miso bbq sauce (GL, SO, SD, MU)	22
Steamed Asparagus & Seabass Ceviche sliced seabass on a bed of steamed asparagus & shallots (GL, SO, FI)	17	Poach Salmon Okinawa Soy crunchy vegetable & mezemiso seafood dressing (GL, SO, SS, SD, MU)	12



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Maki (6 pieces)

Botan Ebi Tempura Uramaki tempura botan ebi, avocado & spicy creamy sauce (CR, GL, EG, SD, SS, DA)	12	Unagi Uramaki marinated eel, egg, avocado and cucumber (GL, FI, EG, SO)	19
Spicy Tuna & Chive Uramaki spicy miso chilli oil & chopped chive (GL, FI)	15	Salmon Tartar Uramaki salmon shallot, red chilli & ponzu (GL, FI, SO, SD)	12
California Uramaki crab meat, avocado, cucumber & masago (GL, CR, EG, DA, SO, SS)	14	Rainbow Uramaki california uramaki wrapped with salmon, tuna, ebi, butterfish & cucumber (GL, FI, CR, EG)	18
Hawaii Uramaki cucumber, avocado with mango sauce (GL, EG)	12	Ribeye & Scallop Uramaki miso bbq sauce (GL, CR, SO, SD)	22
Unagi Hosomaki grilled eel, cucumber & sansho pepper (GL, FI, SO, SS)	12	Hamachi Hosomaki hamachi, yuzu kosho, shiso leaf & spring onions (FI, SD)	14
Tuna & Asparagus Maki tuna & steamed asparagus roll with yuzu mayo sauce (FI, SO, EG, GL)	12	Crispy Shredded Crab Futomaki crab meat, unagi, ebi & avocado (GL, CR, FI, EG, DA, SO, SD)	14
Soft Shell Crab Futomaki crispy soft shell crab, avocado, carrot, lettuce & cucumber (CR, EG, SD)	18		



Mezemiso Sashimi

Assorted Sashimi 6 pieces	15
Chef Selection of Assorted Sashimi 12 pieces	28
Chef Selection of Assorted Sashimi 24 pieces	48

Mezemiso Nigiri

Assorted Nigiri 6 pieces	15
Chef Selection of Assorted Nigiri 12 pieces	28
Chef Selection of Assorted Nigiri 24 pieces	48

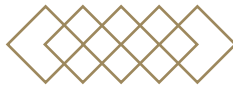
Sashimi (2 pieces)

Tuna (FI)	6	Seabass (FI)	9	Ebi (CR)	8
Salmon (FI)	6	Botan Ebi (CR)	10	Saba (FI)	6
Hamachi (FI)	7	Unagi (FI)	8	Ikura (FI)	7
Butter Fish (FI)	7	Scallop (SH)	12		

Nigiri (2 pieces)

Tuna (FI)	6	Seabass (FI)	9	Ebi (CR)	8
Salmon (FI)	6	Botan Ebi (CR)	10	Saba (FI)	6
Hamachi (FI)	7	Unagi (FI)	8	Ikura (FI)	7
Butter Fish (FI)	7	Scallop (SH)	12		





Dessert

Miske Bel Ashta 8
mastic ice cream topped with cotton
candy and crumbled pistachio
(DA, NU)

Ousmalieh 8
filo pastry, clotted cream, rose syrup
and crumbled pistachio
(GL, EG, DA, NU)

Fruit 10
chef's selection of exotic
fresh fruit platter

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

