

Saturday is a special day - because the Tokyo Mix brunch is on at Ikigai restaurant, hosted in the Millennium Place Hotel, Dubai Marina!

A vibrant and exciting arena in which to catch up with friends, chill to the beats, enjoy the unlimited drinks packages, and feast on delicious Japanese dishes - in fact, a wonderful convergence of positive balance.



Indoors or outside on the private terrace, the choice is yours...



...but know that wherever you choose, Ikigai is unique and classy.







And there's just a lovely vibe to the space!

The music was engaging, but not too loud - just right; and the good folk running the place are a well-oiled professional team, starting from the energetic supervisor, Ms Fiona.



The bartenders rocked the joint with elegant moves and intriguing mixes,



but the live sushi bar action across the floor gave them some competition!

The food is presented as a set menu and it came in delicious waves, was aimed cleverly at sharing platters, though the choice of mains were individual, accompanied by fried rice and wok-fried ramen noodles - again, the smoothness of how the dishes interacted, among themselves, and also within the environment - the music, the art, the drinks, the staff... - offered a distinct positivity, a kind of zen.

And I'm pretty sure that it was not left to chance.

You see, Ikigai is a very interesting, and non-translatable, Japanese concept.

copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - [prosett@weekenduae.com](mailto:prosett@weekenduae.com)

It's related to the workplace, or, actually, our place in work - so not specifically a culinary term - but once you feel the connecting vibes at Ikigai the restaurant, it all makes sense.

Here is perhaps the easiest way to understand what is "Ikigai":



Basically, when you center the balance between the four forces, you are in the sweet spot: such is ikigai.

And such is the food served at Ikigai!





Supremely fresh - and modern in its use of tantalizing sauces, to bring out the uramaki sushi flavors.

At the same time, traditional - in its simplicity and wholesomeness.



Other appetizers equally impress, and the seasoning is powerful, to match the very good selection of drinks.





Among the appetizers, a sexy rendition of shrimp pops, with crazy Japanese mayo,



salty and umami fresh steamed soya beans - *edamame*,



and a phychedelic fresh salad with tofu vinaigrette!



If you find the seasonings over-powering, it's because you're not drinking enough!

In a magical way, the Saturday Ikigai Tokyo Mix brunch lifts and transports you away from daily hustle and bustle of our hectic weekday lives - taking us to a universe of delicious tastes, friendships and laughter, and clouds of relaxation... slowly slowly, you are finding "ikigai"!

And then come the mains!

Choice of salmon teriyaki, miso grilled chicken, special grilled vegs in soy butter, the famous Ikigai Wagyu beef burger, or striploin in glazed ancho soy...



The burger was intense with deep swirling flavors - highly recommended for a more modern twist on Japanese fusion cuisine - and the miso grilled chicken was also tasty and zesty.





Have a closer look at that burger!



At your leisure, dessert is also served, and it crowns off a spectacular brunch.



Overall, for an unforgettable Saturday brunch of Japanese theme, designed to break you out of the workweek and unwind you ready for the weekend ahead - delivering a very welcome taste of "ikigai" - the Tokyo Mix is one of Dubai's unique and entertaining weekend brunches!

