## SUSHI

| Nigiri - 2pc | | Sashimi - 3pc | | Maki - 6pc | |
|---|---|---|---|---|---|
| Japanese Kingfish | 7 | Japanese Kingfish | 9 | Wagyu | 25 |
| Japanese Seabass | 6.5 | Japanese Seabass | 9 | Rainbow | 22 |
| Maldivian Tuna | 6 | Maldivian Tuna | 7 | Californian | 18 |
| Tako - Octopus | 6.5 | Tako - Octopus | 8 | Tuna | 20 |
| Tasmanian Salmon | 6 | Tasmanian Salmon | 7 | Vegetable | 18 |
| Unagi - Eel | 6.5 | Canadian Scallop | 10 | | |

## ENTREES

**Miso Soup**, with tofu GF 8
**Tasmanian Salmon**, miso, sesame, togarashi N 18
**Maldivian tuna tartare**, avocado, soy yuzu dressing N 20
**Marinated prawns**, yuzu, sake, ginger GF,A 24
**Tuna tataki**, ginger, horseradish, puffed rice 22
**Yakitori**- scallop, prawn, chicken 24
**Soba noodle salad**
w. spicy sauce V 18
w. chicken or prawn 28/30

## MAIN COURSES

*Select a side dish of Asian mixed vegetables or teppanyaki rice to compliment your main course for an additional charge of 5 USD*

**200g Hibachi Wagyu** +9 65**
**Tatsuta-age**, boneless marinated crispy chicken 24
**Pork Tonkatsu** 28
**Corn fed chicken**, Teriyaki, greens N,A 35
**Duck breast**, chilli, ginger, sake, pickled Asian pear A 40
**Yakisoba** V,N,A 20
**Okonomiyaki** V 22

## TEPPANYAKI SET MENUS

*Set menus served with Miso soup, Asian mixed vegetables & teppanyaki rice*

**Teppanyaki Sampler** 55 PP
Tasmanian salmon, Maldivian tuna, corn fed chicken

**Seafood & Shellfish** 65*PP
Jumbo prawns, Canadian scallops, squid

**Hamakaze Special** 75**PP
Angus tenderloin, lobster, Miso lamb cutlets

## DESSERTS 19

**Matcha** mousse, black sesame, cherry, yuzu N

**Yuzu** meringue, raspberry, coconut, & lime GF

**A Chefs "pina- Colada"**, Coconut panna cotta, rum gelee, coconut cream, pineapple sorbet, pina colada espuma, sherbet G,A

**Textures of Chocolate** White sorbet, bitter chocolate soil & sorbet, salt caramel ice cream, brownie, white choc powder G,V

*All our meals are served with traditional Japanese Green Tea*

風 HAMAKAZE

**GF** Gluten Free **V** Vegetarian **N** Nuts **A** Alcohol

*Vegetarian options & gluten free items are available upon request. Kindly notify one of our team member if you have any allergic intolerance*
*(*) items denotes a surcharge of USD 10 (**) USD 20 for Dine Around All Inclusive guests. Prices are in USD & subject to 23.2% government taxes & service charge*