

sushi

maki

a small segment cut from a long roll of cold japanese rice and various ingredients wrapped in a seaweed sheet.

kurumba roll

fresh coconut, tuna, cucumber, avocado, mango chutney, tobiko caviar, spring onion

20

dragon roll

eel, crabstick, avocado, cucumber, sesame seed, teriyaki sauce

28

spider roll

soft shell crab, crabstick, avocado, cucumber, sesame seed, teriyaki mayo

26

philadelphia roll

salmon, cream cheese, avocado, cucumber, spring onion

21

california roll

crabstick, cucumber, avocado and tobiko caviar, japanese mayo

18

spicy tuna roll

tuna, avocado, teriyaki, chili sauce, cucumber

22

tempura roll

shrimp tempura, avocado, japanese mayo

26

your own maki roll

choose any: crabstick, cucumber, avocado, tobiko caviar, marinated radish, reef fish, sesame seed, salmon, tuna, cream cheese

24

vegetarian roll

takuan, cucumber, avocado, sesame seed, mango chutney and spring onion

19

sashimi (4 pcs. each order)

thinly sliced fresh raw fish

catch of the day (reef fish)

maguro (tuna)

sake (salmon)

ebi (shrimp)

tako (octopus)

hotate (scallop)

14

16

17

22

25

27

nigiri (3 pcs. each order)

small, hand pressed rice, topped with raw fish or with any other seafood below

catch of the day (reef fish)

maguro (tuna)

sake (salmon)

ebi (shrimp)

unagi (eel)

tako (octopus)

14

16

17

22

28

25

42*

moriawase sashimi

each 4 pcs of tuna, salmon and reef fish sashimi

tokubetsu moriawase sushi

special selection includes sashimi, nigiri and maki

85**

entrees

angus beef tataki

angus beef, seaweed salad, spring onion, tobiko caviar with tataki sauce

20

tuna tartare

mango, avocado, cucumber, seaweed, tobiko caviar, sesame dressing

28

kani salad

crab stick, cucumber, mayo, tobiko caviar

26

seaweed salad

marinated seaweed salad and japanese cucumber

21

edamame

steamed edamame beans

18

22

miso soup

miso paste, tofu, spring onion, wakame

26

desserts

23

baked citrus yoghurt cheesecake

thick vanilla sauce, green tea crumble, red berries compote.

14

lychee green tea mousse

lychee, vanilla crumble, yuzu sorbet.

16

matcha

azuki puree, matcha tea ice cream, mandarin glaze, longan,

17

22

25

27

matcha meringue

passion mousse pecan brownies

salted caramel, dulce cream, choco sponge, passion sorbet

14

mochi

japanese rice cake dessert

16

17

22

28

25

42*

main

teppanyaki combination (for 1 person)

japanese word for "iron grill"

served with hibachi garlic egg rice, seasonal mixed vegetables

36*

seafood

maldivian yellowfin tuna, king prawns, scallops, miso & ponzu sauce

85**

meat

angus beef, lamb rack, cornfed chicken, shoyu & teriyaki sauce

78**

fish

reef fish, yellowfin tuna, salmon, miso sauce, ponzu sauce

74**

lobster and wagyu

maldivian lobster and wagyu striploin, teriyaki & shoyu sauce

125***

vegetarian

kakiage tempura, garlic fried rice, grilled mushrooms, and seasonal mixed vegetables

44

teppanyaki grilled meat

angus beef tenderloin

grilled beef with shoyu sauce

64

wagyu beef striploin 8+ score

grilled beef with shoyu sauce

95***

australian lamb rack

grilled lamb with teriyaki sauce

77**

cornfed chicken

grilled chicken with teriyaki sauce

54

teppanyaki grilled seafood

maldivian lobster

grilled whole lobster with teriyaki sauce

125***

jumbo prawns

grilled prawns with ponzu sauce

71**

tasmanian salmon

grilled salmon with miso sauce

62

maldivian yellowfin tuna

grilled tuna with miso sauce

56

fisherman's catch

grilled fish with miso sauce

55

teppanyaki vegetarian

grilled mushroom

portobello, enoki, miso sauce

38

side dish

japanese fried rice

egg, hun dashi, garlic, butter

16

seasonal mix vegetables

garlic butter, ponzu sauce

16

chilled tofu

ginger, spring onion, garlic, ponzu sauce

16

yakisoba vegetable fried noodles

16

gluten free vegetarian vegan nuts alcohol shellfish

vegetarian, vegan options & gluten free items are available upon request. kindly notify one of our team members if you have any allergic intolerance

(*) items denote a surcharge of usd31 (*), usd37 (**), usd50 (***) for dine around all inclusive guests. prices are in usd and inclusive of 23.2% government taxes & service charge