

Soup

Miso 🌱

8++

Light soybean soup with tofu scallions and seaweed

Appetizers

Edamame 🌱

10++

Soybeans sautéed with roasted garlic chips

Myoga to kinoko to attaka salad 🌱

12++

Salad of mushrooms, spinach, fresh herbs, and sesame dressing

Hiyashi wakame 🌱

12++

Fresh seaweed salad, avocado, mixed lettuce and sesame dressing

Chilled tofu 🌱

12++

Soft tofu, fresh garlic, fresh ginger, ponzu sauce

Maguro tartar 🍣

14++

Fine chopped local tuna, tobiko, avocado, mango, sesame sauce and seaweed salad

Vegetable tempura 🌱

14++

Fried mix vegetables with tempura sauce

Ebi tempura 🌱

16++

Tempura fried tiger prawns toasted with tempura sauce and ginger, fresh grated radish

New Style Sashimi

Modern approach to sashimi

Maguro tataki 🍣

18++

Seared yellowfin tuna with yuzu miso sauce and avocado mango salsa

Pirikara hamachi 🍣

18++

Thinly sliced spicy yellow tail, yuzu miso, green chili, seaweed, crispy radish

Sashimi

Traditionally fresh raw fish and seafood - six slices cut to perfection

Tai – reef fish GF 🍣

10++

Maguro – yellowfin tuna GF 🍣

12++

Kamasu sawara – wahoo GF 🍣

10++

Shake – salmon GF 🍣

16++

Tako – octopus GF 🍣

12++

Saba – mackerel GF 🍣

14++

Hokkigai - surf clam GF 🍣

16++

Hamachi – yellowtail GF 🍣

18++

Hotate – scallops GF 🍣

22++

Tatami sashimi - selection of sashimi 12 slices 🍣

24++

Sliced tuna, reef fish, octopus, and salmon

Nigiri

Sushi rice pillow topped with fish or seafood - 3 pieces per portion

Tai – reef fish GF 🌱	8++
Maguro – yellowfin tuna GF 🌱	10++
Kamasu sawara – wahoo GF 🌱	8++
Shake – salmon GF 🌱	14++
Tako – octopus GF 🌱	10++
Ebi – prawns GF 🌱	16++
Unagi – eel 🌱	16++
Hamachi – yellowtail GF 🌱	14++
Hotate – scallops GF 🌱	18++
Tatami nigiri - selection of nigiri - 8 pieces Tuna, eel, salmon, prawns	24++

Moriawase – sushi boat

Akemi - the bridge 20 pieces for 2 people **48++***

Sashimi - 2 slices each: maguro, sake, wahoo, ebi, saba

Nigiri - 1 piece each: maguro, shake, reef fish, ebi

Maki roll - 2 pieces each: california, tikka, dragon maki

***50% Discount for Dine Around All-Inclusive**

Sakura - medium sushi boat 33 pieces for 3 people **78++***

Sashimi - 3 slices each: maguro, sake, saba, ebi, wahoo, hamachi

Nigiri - 1 piece each: maguro, sake, unagi, ebi, saba

Maki roll - 2 pieces each: california, spicy tuna maki,
dragon maki, philadelphia, prawn tempura

***50% Discount for Dine Around All-Inclusive**

Vegetarian Option 🌱 Vegan Dish ✓ Signature Dish 🍳 Nuts 🥜 Gluten Free GF Dairy Free 🌱

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**

Makimono Rolls

A specially prepared pickled rice combined with a variety of ingredients

Kurumba roll 🍣 **20++**

Fresh tuna, young coconut, cucumber, fresh mango, spring onion, and fresh avocado, spicy mayo

Spicy tuna roll 🍣 **20++**

Fresh tuna, avocado, cucumber, teriyaki, chili sauce

California maki 🍣 **20++**

Fresh crab, avocado, cucumber, and tobiko, Japanese mayo

Vegetable rolls 🌱 **14++**

Maki of avocado, asparagus, cucumber, pickled radish, and mango, spring onion

Spider maki 🍣 **24++**

Crispy soft-shell crab, avocado, crabstick, teriyaki mayo sauce, sesame seeds, cucumber

Philadelphia maki **16++**

Salmon, avocado, philadelphia cheese, spring onion, salmon caviar, cucumber

Foie gras maki **26++**

Duck liver, avocado, cream cheese, unagi, mango sauce, and unagi mayo

Dragon maki **24++**

Prawn tempura with freshwater unagi, and avocado, cucumber, and sesame seeds 🍣

T Teppanyaki A La Carte

Grilled portobello mushroom 🍄	32++
Oyster, enoki, button mushroom in miso sauce	
Australian angus striploin steak – 300gm	44++
Garlic and butter with soy sauce	
Australian veal chop - 250gm	46++
Garlic and butter with soy sauce	
Corn feed chicken breast – 250gm	38++
Garlic and butter with teriyaki sauce	
Maldivian yellow fin tuna – 200gm	36++
Grilled tuna with garlic butter and ponzu sauce	
Tasmanian salmon - 200gm	42++
Grilled salmon with garlic butter and miso sauce	
Jumbo prawns – 500gm	58++*
Grilled prawns with garlic butter and ponzu sauce	
*Dine around supplement 14++	
Maldivian lobster by 100 grams	22++*
Grilled lobster, with garlic butter teriyaki sauce	
*Dine around supplement USD5++ per 100grams	
Wild caught black cod - 200gm	56++*
Miso glazed, garlic butter sesame seeds, spring onions	
*Dine around supplement 12++ 🍳	
Australian roaring forties lamb rack – 300gm	64++*
Garlic and butter with teriyaki sauce	
*Dine around supplement 22++	
US prime beef tenderloin – 200gm	68++*
Garlic and butter with soy sauce	
*Dine around supplement 24++	
Sher wagyu australian striploin mb8 - 250gm	72++*
Garlic butter and soy sauce	
*Dine around supplement 26++	

Vegetarian Option 🌱 Vegan Dish ✓ Signature Dish 🍳 Nuts 🥜 Gluten Free GF Dairy Free 🥛

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**

T Teppanyaki Combination

Maldivian yellow fin tuna - 100grm **56++***

jumbo prawns - 125grm & hokkaido scallops - 50grm

Tuna, scallops, jumbo prawns, miso and ponzu sauce
fried rice and seasonal vegetable

***Dine around supplement 12++**

US prime beef tenderloin - 100grm **68++***

lamb rack - 150grm &

cornfed chicken breast - 125grm

US prim beef tenderloin, australian lamb chop, and cornfed
chicken breast, teriyaki sauce and soy sauce with fried rice
and seasonal vegetables

***Dine around supplement 24++**

US prime beef tenderloin - 100grm **64++***

jumbo prawns - 125grm & reef fish - 100grm

US prime beef tenderloin and soy sauce, jumbo prawns in
ponzu sauce, reef fish with miso sauce with fried rice and
seasonal vegetable, all with garlic and butter

***Dine around supplement 22++**

Maldivian lobster - 400grm & Australian **88++***

sher wagyu striploin MB8 - 125grm

Maldivian lobster and australian wagyu beef striploin,
teriyaki sauce and soy sauce, fried rice, seasonal vegetable

***Dine around supplement 30++**

Side dishes

Steamed rice **8++**

Steamed japanese rice

Egg fried rice **10++**

Carrot, garlic, onion, spring onion, soy sauce, sesame seed

Seasonal mixed vegetables **12++**

Garlic butter and tonkatsu sauce

Yakisoba fried noodles **12++**

Soba noodles, carrots, cabbage, bell pepper
with tonkatsu sauce

Vegetarian Option  Vegan Dish  Signature Dish  Nuts  Gluten Free **GF** Dairy Free 

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**

Desserts

Kids Menu

Yuzu cheesecake 🌿	15++
Lemon shortbread, creamy yuzu, banana passion fruit ice cream	
Matcha berry texture 🌿	15++
Fluffy matcha dacquoise, mixed berry parfait, green tea ice cream	
Mango inspiration 🌿	15++
Crunchy parfait with mango confit and sorbet	
Japanese pearls pudding 🌿🌱	15++
Yuzu, banana, and coconut flavors	
Green tea brûlée 🌿	15++
Creamy and distinctly green tea flavors take on a classic dessert	
Vegan orange 🌱🌱 GF	15++
Gluten free warm orange pudding, orange vanilla compote and blood orange sorbet on caramelized almond	
Sliced fruit plate 🌱🌱	16++
If you like with lemon sorbet	
Mochi ice cream 🌿	8++
Chef's selection per piece	
Home-made ice cream selection 🌿	
Per scoop	5++
Per two scoops	9++

Appetizers

Penne 🌿 **5++**

Butter & parmesan

Chicken fingers **8++**

Honey mustard

Breaded fish **8++**

Lemon mayonnaise

The young traveler's "grill"

All grilled items served with baby vegetables & roasted potato

Salmon GF **14++**

Tasmanian, australia

Australian angus striploin GF **15++**

80grams, 21-day grain-fed

Maldivian reef fish GF **10++**

Locally caught fresh white fish

Cornfed chicken GF **11++**

80grams, 21-day grain-fed

Soup

Roasted pumpkin soup 🌿 **6++**

Creamy pumpkin soup with desiccated coconut

Sweet

The "snickers" 🌿 **8++**

Peanuts, caramel & chocolate, what more to say

Banana split 🌿 **8++**

Little banana with a scoop of vanilla ice cream

Milk choco bar 🌿🍪 **8++**

White chocolate dipped strawberry, macaron

Ice cream selection 🌿

Per scoop **4++**

Per two scoops **6++**

Vegetarian Option 🌿 Vegan Dish 🌿 Signature Dish 🍪 Nuts 🍪 Gluten Free GF Dairy Free 🥛

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**