



Menu

Soups	\$	HB/FB/DA
Miso Shiru D Rich miso paste, fragrant dashi broth, and tender tofu. Served hot and garnished with green onions	11	6
Miso Kinoku Shiru D Savour the blend of earthy mushrooms and savory miso in our mushroom miso soup	15	8
Starters		
Edamame D Seasoned with fragrant sesame oil and sprinkled with maldon salt	14	7
Wakame Seaweed Salad with Miso Yuzu Dressing V A refreshing salad made with wakame seaweed, thinly sliced cucumber, and julienned takuan radish, dressed with a tangy miso yuzu vinaigrette	16	9
Tofu and Avocado Salad with Ponzu Dressing D V Tofu, ripe avocado slices, and mixed salad greens, drizzled with a zesty ponzu dressing	17	10
Crispy Fried Soft-Shell Crab Drizzled with a spicy shiso mayo served on a bed of mixed greens and matsuhisa dressing	18	9
Kani and Crab Salad with Avocado and Tobiko GF A vibrant shredded kani salad, crab meat, avocado, crunchy tobiko dressed in a creamy japanese mayo and sriracha sauce	17	9
Nikkei Tuna Tataki D GF Seared and coated with aji amarillo (peruvian yellow chili) paste, served on a salad of mixed greens, vegetables, drizzled with a mango, shiso dressing	18	10
Tempura		
Crispy Veggie Tempura D V Fresh veggies lightly battered and fried to perfection with tentsuyu sauce	16	9
Crispy Prawn Tempura D Delight in our crispy prawn tempura. Succulent prawns delicately coated in a light, crispy batter and fried to golden perfection served with tentsuyu sauce	22	12
Soft Shell Crab D Coated in a light, crispy batter and fried to golden perfection served with tentsuyu sauce	22	12

HB - Half Board **FB** - Full Board **DA** - Dine Around All Inclusive
P - Pork **V** - Vegetarian **S** - Seafood **A** - Alcohol **N** - Nuts **D** - Dairy Free **SP** - Spicy **GF** - Gluten Free

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Makimono (Classics)

\$ HB/FB/DA

Duo Maki **D GF** | 8 Pieces

14 7

Tuna & salmon rice, and seaweed

Trio Maki **D GF** | 12 Pieces

19 11

Tuna, rice, and seaweed

Salmon, rice, and seaweed

California roll

California Roll **D GF**

16 8

Crab stick, cucumber, avocado topped with crab mayo salad

Hot Philadelphia

20 11

Salmon, cream cheese, and crab stick wrapped in rice and seaweed, then lightly fried for a crispy, warm treat served with teriyaki sauce

Rainbow Roll **D GF**

23 13

Crab meat with creamy avo mayo, topped with tuna, salmon, hamachi and prawns

Dragon Roll **D**

22 12

Prawn tempura, grilled eel, and pickled radish, topped with avocado and eel sauce

Spider Roll **D**

22 11

Tempura fried soft shell crab, shiso leave, pickle ginger, topped with mango chutney and coconut flakes

Chef's Signature

Wagyu Beef Tataki Roll **D**

30 17

Thinly sliced seared wagyu beef wrapped around sushi rice and topped with a tangy ponzu sauce and microgreens for a burst of freshness

Katsura Roll **D**

25 13

Unagui, tuna tartare, shiso and salmon roe with ponzu sauce

Sashimi

6 Pieces - Tuna / Salmon

21 11

9 Pieces - Tuna / Salmon / Job fish

25 14

12 Pieces - Tuna / Salmon / Octopus / Mackerel / Job fish

32 17

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Sushi

	\$	HB/FB/DA
6 Pieces - Tuna / Salmon / Job Fish / Prawn	23	13
9 Pieces - Tuna / Salmon / Octopus / Job fish / Prawns / Mackerel	32	17
Hamakaze Signature 9 Pieces - Tuna / Salmon / Eel / Job fish / Octopus / Surf Clam	45	25
Hamakaze Signature 12 Pieces - Eel / Tobiko / Scallop / Salmon / Tuna / Hamachi	59	34

Chef's Signature - 2 Pieces

Tuna Gunkan D Topped with rich foie gras and a delightful green apple brûlée	25	14
Torched Salmon Gunkan D GF Topped with Hokkaido scallops, drizzled with aromatic truffle oil, finished with a sprinkle of green onion and lemon confit	25	14
Unagui D GF Takuwan, tuna tartare and salmon roe with ponzu sauce	23	13
Scallop Truffle Nigiri D GF Seared scallops drizzled with truffle-infused soy sauce, finished with a sprinkle of black truffle	28	16

Omakase - Trust the Chef

Experience the essence of Japanese cuisine with our Omakase menu. Let our chefs delight you with a curated selection of their finest creations, showcasing the freshest ingredients and expert craftsmanship. Simply sit back, relax, and enjoy the journey as we take you through a culinary experience like no other

Nigiri - 12 pieces D GF	66	39
Sashimi - 12 pieces D GF	29	17
Moriawase - 16 pieces D GF	48	28
Moriawase - 32 pieces D GF	84	49

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T Teppanyaki Combination

\$ HB/FB/DA

Served with garlic fried rice & miso soup

From the Sea

72 42

Maldivian Tuna – 100g with garlic butter sauce

Reef Fish – 50g with lemon butter sauce

Calamari - 50g with ponzu sauce

Meat Lovers

65 37

Chicken Breast- 100g with teriyaki sauce

Angus Striploin – 80g with creamy sesame sauce

Lamb Chops – 100g garlic butter sauce

Oceanic Duo

69 41

Maldivian Reef Fish – 200g with teriyaki sauce

King Prawns 2 Pcs - with lemon herb butter

Trio of Seafood

88 51

Jumbo Prawns - 150g with ponzu sauce

Catch of the day – 100g with teriyaki sauce

Jumbo Scallops – 50g with lemon herb butter

Poultry and Beef Fusion

115 66

Corn fed Chicken Breast – 100g with yum yum sauce

Australian Wagyu Striploin MB8 – 100g with creamy sesame sauce

Lamb Chops – 100g garlic butter sauce

Surf and Turf Delight

140 65

Maldivian Half Lobster – with garlic butter

Australian Wagyu Beef MB8 – 125g striploin with soy-ginger glaze

T Teppanyaki À La Carte

Maldivian Lobster Tail - 100g

25 12

With garlic Butter

Jumbo Prawns – 350g

50 27

With garlic butter with and spicy yum yum sauce

Tasmanian Salmon – 150g

52 30

Grilled with garlic butter and den miso

Maldivian Yellow Fin Tuna – 180g

42 24

With garlic butter and ponzu sauce

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T Teppanyaki À La Carte

US Prime Beef Tenderloin - 180g
With garlic, butter, and soy sauce

\$ HB/FB/DA

85 49

Sher Wagyu Australian Striploin MB8 - 250g
In sake mushroom sauce

95 55

Tteppan Vegetable Platter **V**
Assorted seasonal vegetables with sesame dressing

37 22

Grilled Portobello Mushroom **V**
Enoki and oyster mushroom in herb garlic butter

42 24

Sides

Steamed Rice
Egg Fried Rice
Hibachi Vegetables (Grilled Seasonal Vegetables)
Japanese Noodles (Yakisoba)
Stir-Fried Asparagus with Sesame Seeds

9 5
11 6
11 6
14 8
16 8

Desserts

Yuzu Cheesecake
Lemon shortbread, creamy yuzu, banana passion fruit ice cream

16 10

Green Tea Brulée
Creamy and distinctly green tea flavours take on a classic dessert

16 10

Mochi Ice Cream
Chef's selection per piece

16 10

Vegan Orange
Gluten free warm orange pudding, orange vanilla compote and blood orange sorbet on caramelized almond

16 10

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