

# Menu



## Soup



- Miso**  10  
Light soybean soup with tofu  
scallions and seaweed



## Appetizers

- Edamame**   12  
Soybeans sautéed with roasted garlic chips


- Myoga to Kinoko to Attaka Salada**   15  
Salad of mushrooms, spinach, fresh herbs, and sesame dressing

- Hiyashi Wakame**   15  
Fresh seaweed salad, avocado, mixed lettuce and sesame dressing

- Chilled Tofu**   15  
Soft tofu, fresh garlic, fresh ginger, ponzu sauce


- Maguro Tartar**   18  
Fine chopped local tuna, tobiko, avocado, mango, sesame sauce and  
seaweed salad



- Vegetable Tempura**   16  
Fried mix vegetables with tempura sauce

- Ebi Tempura**  20  
Tempura fried tiger prawns toasted with tempura sauce and ginger, fresh  
grated radish

## New Style Sashimi

Modern approach to sashimi

- Maguro Tataki**  20  
Seared yellowfin tuna with yuzu miso sauce and  
avocado mango salsa

- Pirikara Reef Fish**   20  
Thinly sliced spicy yellow tail, yuzu miso, green chili, seaweed,  
crispy radish

 Vegetarian    Vegan    Signature Dish    Nuts    Gluten Free    Dairy Free

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















## Sashimi

Raw fish and seafood - six slices cut to perfection

|  |    |
|--|----|
| <b>Tai - Reef Fish</b>           | 12 |
| <b>Maguro - Yellowfin Tuna</b>   | 15 |
| <b>Kamasu Sawara - Wahoo</b>     | 12 |
| <b>Shake - Salmon</b>            | 20 |
| <b>Tako - Octopus</b>            | 15 |
| <b>Saba - Mackerel</b>           | 17 |
| <b>Hamachi - Yellowtail</b>      | 22 |
| <b>Hotate - Scallops</b>         | 28 |
| <b>Tatami sashimi - selection of sashimi, 12 slices</b>   | 30 |
| Sliced tuna, reef fish, octopus, and salmon  |    |

## Nigiri

Sushi rice pillow topped with fish or seafood – three pieces per portion

|  |    |
|--|----|
| <b>Tai - Reef Fish</b>           | 10 |
| <b>Maguro - Yellowfin Tuna</b>   | 12 |
| <b>Kamasu Sawara - Wahoo</b>     | 10 |
| <b>Shake - Salmon</b>            | 17 |
| <b>Tako - Octopus</b>            | 12 |
| <b>Ebi - Prawns</b>              | 20 |
| <b>Unagi - Eel</b>    | 20 |
| <b>Hamachi - Yellowtail</b>      | 17 |
| <b>Hotate - Scallops</b>         | 22 |
| <b>Tatami nigiri - selection of nigiri - 8 pieces</b>  | 30 |
| Tuna, eel, salmon, prawns  |    |

## Moriawase – Sushi Boat

**Akemi\* - the bridge** 61\*  
**20 pieces for 2 people**  
 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** 99\*  
**33 pieces for 3 people**  
 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**


## Makimono Rolls

A specially prepared pickled rice combined with a variety of ingredients

**Kurumba Roll**   25  
 Fresh tuna, young coconut, cucumber, fresh mango, spring onion, and fresh avocado, spicy mayo

**Spicy Tuna Roll**  25  
 Fresh tuna, avocado, cucumber, teriyaki, chili sauce

**California Maki** 25  
 Fresh crab, avocado, cucumber, tobiko, Japanese mayo

**Vegetable Rolls**  17  
 Maki of avocado, asparagus, cucumber, pickled radish, mango, spring onion

**Spider Maki**  30  
 Crispy soft-shell crab, avocado, crabstick, teriyaki mayo sauce, sesame seeds, cucumber

**Philadelphia Maki** 20  
 Salmon, avocado, philadelphia cheese, spring onion, salmon caviar, cucumber

**Crispy Vegan Maki** 18  
 Tempura crusted vegetable roll with teriyaki sauce

**Dragon Maki**  30  
 Prawn tempura with freshwater unagi, avocado, cucumber, and sesame seeds

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## Teppanyaki A La Carte

|   |     |
|---|-----|
| <b>Grilled Portobello Mushroom</b>       | 40  |
| Oyster, enoki, button mushroom in miso sauce  |     |
| <b>Australian Angus Striploin Steak – 200gm</b>   | 48  |
| Garlic and butter with soy sauce  |     |
| <b>Corn Fed Chicken Breast – 200gm</b>  | 45  |
| Garlic and butter with teriyaki sauce   |     |
| <b>Maldivian Yellow Fin Tuna – 180gm</b>  | 44  |
| Grilled tuna with garlic butter and ponzu sauce   |     |
| <b>Tasmanian Salmon – 180gm</b>   | 50  |
| Grilled salmon with garlic butter and miso sauce  |     |
| <b>Jumbo Prawns – 500gm*</b>  | 74* |
| Grilled prawns with garlic butter and ponzu sauce   |     |
| *Dine around supplement USD 17  |     |
| <b>Maldivian Lobster by 100gm*</b>  | 28* |
| Grilled lobster, with garlic butter teriyaki sauce  |     |
| *Dine around supplement USD 6 per 100grams  |     |
| <b>Wild Caught Black Cod - 200gm*</b>  | 71* |
| Miso glazed, garlic butter sesame seeds, spring onions  |     |
| *Dine around supplement USD 15  |     |
| <b>Australian Roaring Forties Lamb Rack – 300gm*</b>  | 81* |
| Garlic and butter with teriyaki sauce   |     |
| *Dine around supplement USD 28  |     |
| <b>US Prime Beef Tenderloin – 200gm*</b>  | 86* |
| Garlic and butter with soy sauce  |     |
| *Dine around supplement USD 30  |     |
| <b>Sher Wagyu Australian Striploin MB8 - 250gm*</b>   | 91* |
| Garlic butter and soy sauce   |     |
| *Dine around supplement USD 33  |     |



Vegetarian



Vegan



Signature Dish



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Gluten Free



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## Teppanyaki Combination

|   |      |
|---|------|
| <p><b>Maldivian Yellow Fin Tuna - 100gm*</b><br/> <b>Jumbo Prawns - 125gm &amp; hokkaido scallops - 50gm</b><br/>           Tuna, scallops, jumbo prawns, miso and ponzu sauce<br/>           fried rice and seasonal vegetable<br/> <b>*Dine around supplement USD 15</b></p>  | 71*  |
| <p><b>Australian Angus Striploin - 100gm, Lamb Rack - 150gm &amp; Cornfed Chicken Breast - 125gm*</b><br/>           Australian angus striploin, australian lamb chop, and cornfed chicken breast, teriyaki sauce and soy sauce with fried rice and seasonal vegetables<br/> <b>*Dine around supplement USD 30</b></p>          | 86*  |
| <p><b>Australian Angus Striploin - 100gm, Jumbo Prawns - 125gm &amp; Reef Fish - 100gm*</b> 🍣<br/>           Australian angus striploin and soy sauce, jumbo prawns in ponzu sauce, reef fish with miso sauce with fried rice and seasonal vegetable, all with garlic and butter<br/> <b>*Dine around supplement USD 28</b></p> | 81*  |
| <p><b>Maldivian Lobster - 400gm &amp; Australian Sher Wagyu Striploin MB8 - 125gm*</b><br/>           Maldivian lobster and australian wagyu beef striploin, teriyaki sauce and soy sauce, fried rice, seasonal vegetable<br/> <b>*Dine around supplement USD 38</b></p>  | 112* |

## Side Dishes

|   |    |
|---|----|
| <p><b>Steamed Rice</b><br/>           Steamed Japanese rice</p>   | 10 |
| <p><b>Egg fried Rice</b> 🍣 🌱<br/>           Carrot, garlic, onion, spring onion, soy sauce, sesame seeds</p>          | 12 |
| <p><b>Seasonal Mixed Vegetables</b> 🌱<br/>           Garlic butter and tonkatsu sauce</p>                             | 15 |
| <p><b>Yakisoba Fried Noodles</b> 🌱<br/>           Soba noodles, carrots, cabbage, bell pepper with tonkatsu sauce</p> | 15 |

## Desserts

|  |    |
|--|----|
| <b>Yuzu Cheesecake</b>    | 19 |
| Lemon shortbread, creamy yuzu, banana passion fruit ice cream  |    |
| <b>Matcha Berry Texture</b>   | 19 |
| Fluffy matcha dacquoise, mixed berry parfait, green tea ice cream  |    |
| <b>Mango Inspiration</b>    | 19 |
| Crunchy parfait with mango confit and sorbet   |    |
| <b>Japanese Pearls Pudding</b>     | 19 |
| Yuzu, banana, and coconut flavors  |    |
| <b>Green Tea Brûlée</b>   | 19 |
| Creamy and distinctly green tea flavors take on a classic dessert  |    |
| <b>Vegan Orange</b>    | 19 |
| Gluten free warm orange pudding, orange vanilla compote and blood orange sorbet on caramelized almond  |    |
| <b>Sliced Fruit Plate</b>    | 20 |
| If you like with lemon sorbet  |    |
| <b>Mochi Ice Cream</b>    | 10 |
| Chef's selection per piece   |    |
| <b>Home-made Ice Cream Selection</b>    |    |
| <b>Per Scoop</b>   | 5  |
| <b>Per Two Scoops</b>  | 7  |

# Kids Menu







## Appetizers

|  |    |
|--|----|
| <b>Penne</b>  | 6  |
| Butter & parmesan  |    |
| <b>Chicken Fingers</b>   | 10 |
| Honey mustard  |    |
| <b>Breaded Fish</b>  | 10 |
| Lemon mayonnaise   |    |

## The Young Traveler's "Grill"






All grilled items served with baby vegetables & roasted potato

|   |    |
|---|----|
| <b>Salmon</b>                      | 17 |
| Tasmanian, Australia  |    |
| <b>Australian Angus Striploin</b>  | 19 |
| 80grams, 21-day grain-fed   |    |
| <b>Maldivian Reef Fish</b>       | 12 |
| Locally caught fresh white fish   |    |
| <b>Cornfed Chicken</b>           | 14 |
| 80grams, 21-day grain-fed   |    |

## Soup

|   |   |
|---|---|
| <b>Roasted Pumpkin Soup</b>  | 7 |
| Creamy pumpkin soup with dried coconut  |   |

## Sweet

|   |    |
|---|----|
| <b>The "Snickers"</b>    | 10 |
| Peanuts, caramel & chocolate  |    |
| <b>Banana Split</b>    | 10 |
| Small banana with a scoop of vanilla ice cream  |    |
| <b>Milk Choco Bar</b>   | 10 |
| White chocolate dipped strawberry, macaron  |    |
| <b>Ice Cream Selection</b>   |    |
| Per scoop   | 5  |
| Per two scoops  | 7  |

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