

## *Appetizer*

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Edamame	<i>Thirteen</i>
Wakame salad, sesame, cucumber, nori crisps	<i>Fifteen</i>
Organic garden salad, ponzu dressing	<i>Seventeen</i>
Crispy tofu, azuki spicy chili garlic sauce, spring onions, avocado	<i>Thirty one</i>
Beef tataki, ponzu sauce, grated daikon	<i>Thirty three</i>
Tuna tartar, avocado, sesame, spring onion, cucumber	<i>Thirty four</i>
Grilled octopus salad, ponzu dressing, rocket	<i>Thirty five</i>
Crispy scallop furai, panko, tsukadani	<i>Thirty five</i>

## *Intermediate*

### ❖ *Rice*

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Steamed rice	<i>Twelve</i>
Garlic fried rice	<i>Fourteen</i>
Seafood chahan, Japanese rice, mixed seafood, vegetables	<i>Twenty four</i>
Oyakodon, Japanese rice bowl, chicken, braised onions, egg, dashi, mirin	<i>Twenty five</i>
Gyu don, Japanese rice bowl, beef, braised onions, egg, dashi, mirin	<i>Twenty seven</i>

### ❖ *Tempura*

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Vegetable tempura	<i>Twenty two</i>
Catch of the day	<i>Twenty four</i>
Mixed tempura plate	<i>Twenty six</i>
Ebi tempura	<i>Twenty eight</i>

### ❖ *Selected Soup and Noodles*

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Traditional Miso soup	<i>Eighteen</i>
Suimono, tofu, wakame, spring onions	<i>Nineteen</i>
Zaru Soba, cold soba noodles, daikon, ginger, kizami nori	<i>Twenty four</i>
Yaki Soba, stir-fried egg noodles, mixed vegetables, tonkatsu	<i>Twenty five</i>
Tori Ramen, udon in broth, corn fed chicken, vegetables, crispy skin	<i>Twenty eight</i>
Tonkotsu, udon in broth, roasted pork belly, egg, tofu, shitake	<i>Twenty nine</i>
Seafood, udon in broth, clams, mussels, scallop, reef fish, vegetables	<i>Thirty one</i>

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## *Our Signature Main Courses*

### ❖ *From The Sea*

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Otoro, blue fin tuna belly, pumpkin puree, fresh wasabi, kata sambol	<i>Ninety nine</i>
Lobster Robusuta saikyo miso, grilled vegetables	<i>Eighty nine</i>
Hamachi kama, grilled vegetables, tama miso	<i>Fifty eight</i>
Salmon misoyaki, sago risotto, shitake, barley tea broth	<i>Forty nine</i>

### ❖ *Assorted Meats*

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Kagoshima A5 striploin, lotus root puree, garden salad, ponzu	<i>One hundred twenty five</i>
Japanese pork belly, caramelized pear, tamarind ginger sauce, grilled baby bok choy	<i>Fifty four</i>
Charred lamb chop, grilled vegetables, garlic puree, balsamic teriyaki	<i>Fifty eight</i>
Japanese duck breast, umeshu sauce, pickled plum	<i>Forty eight</i>

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## *Chef's Sushi Rolls*

### ❖ *Sushi Roll*

*All sushi rolls and hand rolls are served with wasabi, soya sauce, homemade pickled ginger and togarashi.*

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### ❖ *Uramaki (Specialty inside out rolls)*

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<b>Maldivian maki</b>	<i>Thirty</i>
Local tuna, beach lettuce, sliced tomatoes, spring onion, katta sambol	
<b>Ebi tempura maki</b>	<i>Thirty</i>
Crispy tiger prawns, avocado, flying fish roe	
<b>Local reef fish maki</b>	<i>Thirty</i>
Local reef fish, asparagus, pickled radish, scallions, cured lemon	
<b>Chicken teriyaki</b>	<i>Thirty</i>
Chicken thigh, teriyaki sauce, avocado, roasted sesame seeds	
<b>Katsuo maki</b>	<i>Thirty five</i>
Local tuna, Japanese mayonnaise, spring onion avocado, cucumber, bonito flakes	
<b>Blooming maki</b>	<i>Thirty five</i>
Salmon, Japanese mayonnaise, asparagus, wasabi leaf, avocado	

### ❖ *Hozomaki (Specialty nori wrapped rolls)*

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<b>Spider maki</b>	<i>Thirty</i>
Crispy soft shell crab, Japanese mayonnaise, spicy sauce, cucumber, avocado	
<b>Black and white maki</b>	<i>Thirty</i>
Eel, cream cheese, scallions, crispy salmon skin	
<b>Salmon cream cheese maki</b>	<i>Thirty five</i>
Salmon, asparagus, crispy salmon skin, cream cheese	
<b>Volcano maki</b>	<i>Thirty eight</i>
Reef fish, tuna, salmon, tempura, spicy tuna	
<b>3 Stars in a sun maki</b>	<i>Thirty eight</i>
Crispy tiger prawn, crab meat, unagi, avocado, seaweed paste	
<b>Lobster maki</b>	<i>Forty</i>
Crispy half lobster tail, Japanese mayonnaise, tobiko, cucumber, asparagus	

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❖ **Nigiri**

*Small rice ball, topped with raw fish or seafood*

*2 pieces*

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<b>Maguro</b> ( <i>tuna</i> )	<i>Sixteen</i>
<b>Ebi</b> ( <i>prawn</i> )	<i>Sixteen</i>
<b>Tako</b> ( <i>octopus</i> )	<i>Sixteen</i>
<b>Jisakana</b> ( <i>reef fish</i> )	<i>Sixteen</i>
<b>Kani</b> ( <i>crabmeat</i> )	<i>Sixteen</i>
<b>Saba</b> ( <i>mackerel</i> )	<i>Sixteen</i>
<b>Shake</b> ( <i>salmon</i> )	<i>Eighteen</i>
<b>Unagi</b> ( <i>eel</i> )	<i>Eighteen</i>
<b>Ikura</b> ( <i>salmon roe</i> )	<i>Eighteen</i>
<b>Tobiko</b> ( <i>flying fish roe</i> )	<i>Eighteen</i>
<b>Hamachi</b> ( <i>yellow tail tuna</i> )	<i>Twenty</i>
<b>Hotate</b> ( <i>scallop</i> )	<i>Twenty</i>
<b>Yasai</b> ( <i>vegetables</i> )	<i>Eighteen</i>

❖ **Sashimi**

*Thinly sliced fresh raw fish, soy sauce and wasabi*

*4 pieces*

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<b>Maguro</b> ( <i>tuna</i> )	<i>Sixteen</i>
<b>Ebi</b> ( <i>prawn</i> )	<i>Sixteen</i>
<b>Tako</b> ( <i>octopus</i> )	<i>Sixteen</i>
<b>Jisakana</b> ( <i>reef fish</i> )	<i>Sixteen</i>
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<b>Hamachi</b> ( <i>yellow tail tuna</i> )	<i>Twenty</i>
<b>Hotate</b> ( <i>scallop</i> )	<i>Twenty</i>
<b>Yasai</b> ( <i>vegetables</i> )	<i>Eighteen</i>

❖ **Temaki**

*A large cone-shaped piece of nori on the outside  
And the ingredients spilling out the wide end  
“Hand roll”*

❖ **Traditional Sushi**

*A traditional sushi roll*

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<b>Vegetarian temaki</b>	<i>Eighteen</i>	<b>Kappa maki</b>	<i>Eighteen</i>
<b>Spicy tuna temaki</b>	<i>Twenty two</i>	<b>Shake maki</b>	<i>Eighteen</i>
<b>Spicy salmon temaki</b>	<i>Twenty two</i>	<b>Tekka maki</b>	<i>Eighteen</i>
<b>Reef fish temaki</b>	<i>Twenty two</i>	<b>Kanikama maki</b>	<i>Eighteen</i>
<b>California temaki</b>	<i>Twenty two</i>		
<b>Ikura temaki</b>	<i>Twenty two</i>		
<b>Ebi tempura temaki</b>	<i>Twenty four</i>		
<b>Unagi temaki</b>	<i>Twenty four</i>		

❖ **Chef's Specialty Platters**

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<b>Sashimi Moriawase:</b> Four specialty sashimi	<i>Forty five</i>
<b>Chirashi Don:</b> Sliced salmon, tuna, ebi, reef fish, tamago, vegetables, ikura, sushi rice	<i>Forty eight</i>
<b>Maki Platter Three:</b> Specialty maki rolls	<i>Fifty eight</i>
<b>By the Sea Chef's Special:</b> Two specialty maki rolls, three specialty nigiri, four slices sashimi	<i>Seventy five</i>

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## *Sweet Temptations*

### ❖ *Desserts*

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<b>Vanilla Crème Purin</b> , Vanilla baked custard with caramel and coffee macaroons	<i>Twenty three</i>
<b>Banana Tempura</b> , Coconut crusted deep fried banana with coconut ice cream, chocolate pocky sticks and caramelized banana chutney	<i>Twenty three</i>
<b>Dark Chocolate &amp; White Sesame Parfait</b> , 64% dark chocolate and toasted white sesame parfait, chocolate glazed with sesame crackers	<i>Twenty four</i>
<b>Exotic Fruits</b> , Seasonal exotic fruits with yuzu sorbet	<i>Twenty four</i>
<b>Green Tea Cheese Cake</b> , Baked matcha green tea cheese cake with lemongrass sherbet, green tea crisps and pandan leaf sauce	<i>Twenty five</i>
<b>Strawberry Mochi Ice Cream</b> , Traditional Japanese mochi strawberry ice cream with mixed berry compote and lemon	<i>Twenty six</i>

### ❖ *Ice Creams*

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<b>Coconut</b>	<i>Six</i>
<b>Chocolate</b>	<i>Six</i>
<b>Green tea</b>	<i>Six</i>
<b>Strawberry</b>	<i>Six</i>
<b>Vanilla bean</b>	<i>Six</i>
<b>White sesame</b>	<i>Six</i>
<b>Wasabi</b>	<i>Six</i>

### ❖ *Sorbets*

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<b>Cherry Blossom</b>	<i>Six</i>
<b>Garden lemongrass</b>	<i>Six</i>
<b>Lychee</b>	<i>Six</i>
<b>Mango</b>	<i>Six</i>
<b>Pandan leaf</b>	<i>Six</i>
<b>Passion fruit</b>	<i>Six</i>
<b>Yuzu</b>	<i>Six</i>

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