Sushi & Sashimi

	HB/HBP	DAAI
Sashimi	28	✓

Sashoimi to share, delicately cut fresh raw fish and seafood

- Madivaru's 'Tsukiji' – reef fish catch of the day
- Maguro – local yellowfin tuna
- Sāmon - salmon

Nigirizushi	28	✓

Sushi to share, pressed Japanese rice, wasabi drop, and assorted topping

- Madivaru's 'Tsukiji' – reef fish catch of the day
- Sāmon - salmon
- Abokado - avocado
- Maguro – local yellowfin tuna
- Ebi – tiger shrimp
- Saba – Japanese mackerel
- Unagi – Japanese smoked eel

Sushi Roll

	HB/HBP	DAAI
Norimaki	24	✓

Sushi to share, light, clean nori-wrapped traditional maki

- Shoujinryouri – avocado, cucumber, takuan
- Asuparagasu – tempura asparagus, carrot
- Madivaru's 'Tsukiji' – reef fish catch of the day

Western Creation

Sushi to share, western new-style fusion sushi

• Yakitori – grilled teriyaki chicken thigh, avocado	22	✓
• Fancy Roll – tuna, beluga caviar, cucumber, carrot, cream cheese	28	✓
• Mango Roll – tempura shrimp, fresh mango, black sesame	28	✓
• California Roll – fried soft-shell crab, avocado, chilli mayo, black sesame	32	✓

All sushi & sashimi above are served as sharing portions for two

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

Listed items and prices may be subject to change without prior notice, based on seasonality and government tax regulations.

HB prices apply to guests on the Half Board Meal Plan, HBP prices apply to guests on the Half Board Plus Meal Plan, and DAAI prices apply to guests on the Dine Around All Inclusive Meal Plan. Items marked with a ✓ are included in the Dine Around All Inclusive Meal Plan.

Teppan Combination

	HB/HBP	DAAI
Shoujinryouri Cauliflower, Bell peppers, Carrots, Asparagus, Beans sprouts	85	√
Ari Atoll Fisherman Catch Local Yellowfin tuna & Reef fish, Tiger Prawn, Scallop	110	√
Teriyaki Cuts Angus Ribeye, Chicken, Tofu	125	√
Land and Sea Angus Ribeye, Chicken, Scallop, Prawn	135	√
Banzai Surf & Turf Lobster, Angus Ribeye, Tuna, Scallop	175	95

All dishes above served with seasonal vegetables, fried rice & shimeji steamed mushrooms
Each order serves two

Dessert

	HB/HBP	DAAI
White Elegance White sesame cream, Crunchy toasted oats, White miso ice cream, Yuzu confit, Thin dark chocolate	18	√
Ichigo No Shotokeki Milk Wagashi, Yuzu confit, Yuzu soaked cake, Marinated strawberries, Mascarpone vanilla cream	18	√
Exotic Fruit Platter Selection of Freshly Sliced Fruits	18	√
Selection of Ice Cream and Sorbet Vanilla ice cream, Chocolate ice cream, Pistachio ice cream Lemon sorbet, Raspberry sorbet, Coconut sorbet		
• 1 Scoop	10	√
• 2 Scoop	15	√
• 3 Scoop	18	√

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Beverages

	HB	HBP/DAAI
Waters		
Bonaqua 500 ML still	2	✓
Bonaqua 1.5 L still	4	✓
San Pellegrino 750 ML sparkling	7	3
Acqua Panna 750 ML still	7	3
Soft Drinks	5	✓
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water		
Canned Fruit Juices	5	✓
Apple, Orange, Pineapple, Peach, Grapefruit, Mixed fruit		
Fresh Fruit Juices	10	5
Orange, Pineapple, Watermelon, Papaya, Mixed fruit		
House Wines	10	✓
By the glass - White, Red, Rosé		
Non-Alcoholic Wines	8	✓
By the glass - White or Red		
Beers		
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Non - Alcoholic Beer	10	✓

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Sake Cart

	HB	HBP/DAAI
Kiku-Masamune		
An authentic dry sake that is distinguished by the aroma of Yoshino cedar		
• Shot 60 ML	14	✓
• Bottle 720 ML	165	140
Hakkaisan Honjozo		
A smooth and mellow taste that you will always find refreshing		
• Shot 60 ML	14	12
• Bottle 720 ML	170	145
Yatsushika Ginjo Pink		
Slightly sweet and supple aroma reminiscent of fresh fruits		
• Shot 60 ML	15	14
• Bottle 720 ML	175	150
Zuoyo Honjun Junmai		
Brewed with quality rice from the Kumamoto Prefecture rice and Ah Sou's spring water		
• Shot 60 ML	16	14
• Bottle 720 ML	185	160
Tanaka 1789 Chartier		
A fruity on the nose, with notes of stone fruits, mango, and anise seed		
• Bottle 500 ML	470	465

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