

SAKE

House Sake by Tokkuri	20
Hakushika Namachozo (Ginjo 300ml)	70
Hakutusuru Superior (Junmai Daiginjo 300ml)	135
Fukuju Awasaki (Sparkling Ginjo 300ml)	95
Tenyo Genshu Totatsuru (Daiginjo 500ml)	400
Isake Classic (Junmai Ginjo 720ml)	75
Ginrei Gassan Setch Jukusei (Junmai Ginjo 720ml)	145
Shiokawa Cowboy Yamahai (Junmai Ginjo 720ml)	200
Heaven Sake (Junmai 720ml)	150

Sake Tasting Flight

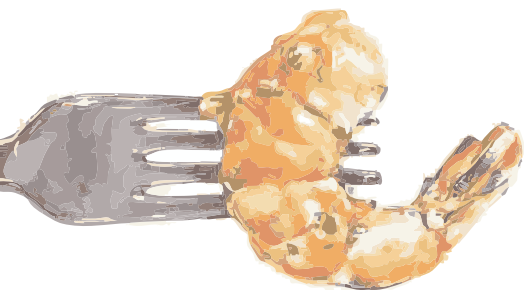
SAKE	20
3x Ochoko	
UMESHU	
Tochikura Umeshu (720ml)	235
SHOCHU	
Ichiko Hitajoryusho Kogane No Imo (720ml)	125

KOREAN SOJU

Chum-Churum 360ml	45
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APPETIZERS

Mesclun Salad 🌿	30
<i>Cherry Tomatoes, Japanese Cucumber, Daikon, Sesame Seeds, Wafu Dressing</i>	
Wakame Goma Salad 🌿	32
<i>Carrot, Radish, Cucumber, Takwan, Cukka Wakame, Avocado, Tofu, Sesame Dressing</i>	
Edamame 🌿	16
<i>Spicy Edamame</i>	
Dynamite Prawn 🍤 🌿	42
<i>Crispy Fried Prawn Tempura, Spicy Yuzu Sauce, Tobiko, Cherry tomato</i>	
Sashimi Moriawase 🍣	46
<i>Maldivian Yellowfin Tuna, Snapper, Salmon, Octopus, Prawn, Gari, Wasabi</i>	
Sushi Nigiri Prelude 🍣	48
<i>Salmon, Snapper, Prawn, Maldivian Yellowfin Tuna, Octopus, Gari, Wasabi</i>	
Ultimate Dynamite Sushi 🍤 🌿 🍣	60
<i>Tempura Prawn, Spicy Tuna, Blue Swimmer Crab, Flamed Torched Mentaiko Sauce, Tobiko</i>	SUP 44
Vegetable Futo Maki 🌿	28
<i>Cucumber, Asparagus, Negi, Takwan, Butternut, Brie Cheese</i>	
Tempura Prawn Roll 🍤 🌿	32
<i>Crispy Tempura, Cucumber, Spicy Mayonnaise, Ebi Sauce, Negi</i>	
Spicy Tuna Roll 🌿 🍣	30
<i>Cucumber, Avocado, Spicy Mayonnaise, Negi, Togarashi</i>	
California Roll 🍣	29
<i>Crab Meat, Cucumber, Avocado, Tobiko</i>	
Surf & Turf 🍤 🍣	61
<i>Torched Wagyu, Tempura Prawn, Avocado, Dry Miso, Teriyaki Sauce</i>	SUP 44
Nikkei Style Nigiri Platter 🍣	69
<i>Hamachi, New Style Salmon, Tuna Tataki, Avocado, Prawn Crudo, Scallops</i>	SUP 46
Kata Sushi and Sashimi Platter 🍣	98
<i>Assorted Sushi, Sashimi and Maki Roll served on Ice</i>	SUP 78



Vegetarian: 🌿 Pork: 🐷 Gluten: 🌾 Gluten Free: 🚫 Dairy: 🥛 Spicy: 🌶️ Nuts: 🥜 Fish: 🐟
 Mollusca: 🐚 Crustacean: 🦀 Sustainably Sourced: 🌱 Vegan: 🌿

Should you have any dietary restrictions or allergies, please inform your order taker.
 All prices are in United States Dollars. Prices are subject to 10% service charge and 17% government taxes.

RICE, SOUP AND NOODLES

- Yuderu Dashi Udon** 🐟 42
Hot udon, Scallop, Kamaboko, Edamame, Seaweed, Shiitake mushroom
- Kobacho Tofu** 🍲 38
Pumpkin Cream Soup, Miso, Pumpkin Seeds, Togarashi, Fried Tofu
- Gohan** 14
Steamed Japanese Rice
- Lobster Miso** 🦞 48
Tofu, Shimeji, Scallions

MAIN COURSE

- Chicken Katsudon** 🍗 44
Crispy Chicken Katsu, Japanese steamed rice, Homemade Bull dog sauce, Coleslaw
- Teppanyaki Beef Tenderloin** 58
Garlic & Egg Fried rice, Asparagus, Shiitake Mushrooms, Edamame, Kata Bulgogi Sauce
- Saikyo Salmon** 🐟 48
Garlic Saikyo Salmon, Asparagus, Shiitake mushrooms, Aubergine, Miso glaze
- Genikira Octopus** 🦑 48
Teppanyaki octopus, Garlic & Egg Fried Rice, Coriander & Tomato Amazu, Spicy Miso
- Tempura Moriawase** 🍤 38
Pumpkin, Enoki Mushroom, Aubergine, Asparagus, Shiso leaf, Carrot, Grated Radish, Tensuyu
- King Prawn** 🦐 68
Char Grilled Prawns, Miso Carrot Pure, Broccolini, Ponzu Butter
- Japanese Curry** 🍛 44
Japanese Vegetables Curry, Japanese Pickles, Daikon, Seaweed, steamed rice
ADD on: Beef tenderloin, Chicken Katsu, Dynamite Prawn, Crispy tofu
- Yaki Soba Tofu** 🍜 32
Stir fried Soba Noodle, Bok choy, Crispy Tofu, Seasonal Vegetables, Garlic Soy Butter
- Seafood Yakimeshi** 🍣 38
Japanese Seafood Fried Rice
- Wagyu Beef Soba Noodles** 🍜 86
Grill Wagyu Beef and Stir Fried Soba Noodle

JAPANESE ROBATAYAKI GRILL

- Maldivian Reef Fish** 🐟 46
- Classic Chicken Teriyaki** 42
- Chicken Yakitori (2 Skewers)** 44
- Wagyu Beef Sirloin MB9** 175
SUP 95
- Lamb Saikyo Yaki** 84
SUP 58
- Black Cod Saikyo Yaki** 🐟 76
SUP 49
- Maldivian Lobster (per 100 gram)** 🦞 SUP 32
Served with: Japanese Steam Rice, Assorted Japanese Pickled Shiitake Mushroom, Edamame Teriyaki Sauce, Miso Sauce, Yakiniku Sauce
- Seafood Platter** 🍣 🦐 🦑 290
SUP 180
Teriyaki Yuzu-Glazed Maldivian Lobster, Scallops, Catch of the Day, Octopus, Prawn Tempura, Green Lip Mussels and Maldivian Tuna.
Served with: Goma Salad and Robatayaki Grilled Vegetables.
Sauce: Coriander Amazu, Sake Cream Sauce, Truffled Teriyaki



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DESSERT

Japanese Cheese Cake 🌿 🥥
Mixed Berry Compote, Homemade Vanilla Ice Cream, Brandy Snap

26

Peanut Butter Mousse Cake 🥜 🌿 🥥
Almond Biscuit, Vanilla Crumble, Banana Ice cream

28

Mango & Coconut Chawanmushi 🌿 🥥
Mango Compote, Vanilla Crumble, Toasted Coconut

28

Green Tea Lava Cake 🥥
Caramel Whipped Ganache, Passion fruit Reduction, Vanilla Crumble

38
SUP 20

Raspberry Soufflé 🌿 🥥
Raspberry Soufflé, Lychee Sorbet, Raspberry Sauce

36
SUP 19

Sakura Den Mochi 🥥
Choose your favourite Mochi Ice Cream:
Salted Caramel, Black Sesame, Strawberry, Lychee, Red Bean, Green Tea

18

ICE CREAM

Selection of Fresh Ice Creams 🥥
(1 Scoop)
Maldivian Screw Pine, Vanilla, Chocolate, Strawberry, Salted Caramel

6

DIGESTIFS

Amaretto Disaronno 12

Averna 9

Fernet Branca 12

Jägermeister 14

Limoncello Di Capri 14

TEA

10

The Original Earl Grey

Moroccan Mint Green Tea

Single Estate Darjeeling

Green Tea with Jasmine Flowers

Mango & Strawberry Tea

Pure Peppermint Leaves

Pure Chamomile Flowers

Brilliant Breakfast Tea

Green Tea Sencha

COFFEE

9

Selection of Fresh Ice Cream:

Café Mocha

Macchiato Latte

Macchiato

Café Latte

Cappuccino

Affogato

14



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