



HUVAFEN FUSHI
MALDIVES

Modern Japanese Cuisine with a flirtatious Latin twist! Our breathtaking overwater signature restaurant offers authentic modern Japanese izakaya-style dining presented in a playful, Peruvian-influenced style.

Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation in an informal and laid-back dining environment.

Dietary Preferences:

A Contains Alcohol
P Contains Pork
V Vegetarian

Allergens

PN Contains Peanuts
SO Contains Soy
D Dairy Products
G Contains Gluten
TN Contains Tree Nuts
FH Contains Fish
E Contains Eggs
SF Contains Sea Food
SE Contains Sesame

 Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences, we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience. Prices are quoted in USD and subject to 10% service charge and 17% government taxes. Prices are subject to change without notice.

OTSUMAMI

Discover the Japanese tradition of Otsumami – the art of pairing premium sake with exquisite snacks. Elevate your experience at Salt Restaurant with our carefully curated selection of savory bites, thoughtfully crafted to complement the nuances of sake.

APPETIZER

A refined selection of starters to awaken your palate.

EDAMAME (V) Sea salt	12
SPICY EDAMAME (V) (D) Spicy Chilli Garlic	12
CRISPY RICE (GF) (RP) (SE) (E) Akami, spicy mayo, furikake	18
HAMACHI JALAPENO PONZU (FH) (SO) Yellow tail, jalapeno ponzu, pickled grapes, avocado cream, kefir lime oil, tempura mushroom	42
WAGYU BEEF MB9+ CARPACCIO (RP) (E) (SO) (D) (G) kizami wasabi, mustard, miso brioche, quail egg yolk, truffle garlic oil, crispy arugula	62

TEMPURA

A Symphony of Crispy Delights.

MIXED VEGETABLES (V) (SO) Soy broth	18
BROCCOLI (V) (SO) Soy broth	18
ASPARAGUS (V) (SO) Soy broth	20
SOFT SHELL CRAB (SF) (SO) Soy broth	25
PRAWN (SF) (SO) Soy broth	25
REEF FISH (FH) (SO) 🌐 Ponzu	22

ELEVATE YOUR OTSUMAMI EXPERIENCE WITH OUR DREAM FLIGHT SAKE SELECTION.

Discover the perfect harmony of flavors as you savor the best pairings, expertly curated for an extraordinary dining experience.

180ML FLIGHT			76
Yumegokoro Honjozo	Fukushima	福島	
Yumegokoro Junmai	Fukushima	福島	
Yumegokoro Junmai Daiginjo	Fukushima	福島	
60ML BY GLASS			
Yumegokoro Junmai Daiginjo	Fukushima	福島	38
Shiokawa Fisherman Sokujo Junmai	Niigata	新潟	22
Shirataki Jozen Mizuno Gotoshi Junmai	Niigata	新潟	27

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SASHIMI – Three Pieces

UNAGI (FH)	BBQ Eel	Japan	19
HAMACHI (FH) (RP)	Yellow Tail	Japan	19
TAKO (SF)	Octopus	Japan	19
SHAKE (FH) (RP)	Salmon	Norway	19
MAGURO (FH) (RP) 🌐	Yellow Fin Tuna	Local	19
REEF FISH (FH) (RP) 🌐	Catch Of The Day	Local	19
HOTATE (SF) (RP)	Scallops	Japan	19

Served with wasabi, soy, pickled ginger

NIGIRI – Three Pieces

UNAGI (FH)	BBQ Eel	Japan	16
HAMACHI (FH) (RP)	Yellow Tail	Japan	16
HOTATE (SF) (RP)	Scallops	Japan	16
SHAKE (FH) (RP)	Salmon	Norway	16
REEF FISH (FH) (RP) 🌐	Catch Of The Day	Local	16
TAKO (SF)	Octopus	Japan	16
EBI (SF)	Shrimp	Japan	16
WAGYU BEEF ABURI		Japan	30

Served with wasabi, soy, pickled ginger

TEMAKI – Three Pieces

AKAMI (FH) (RP) 🌐 Tuna, avocado, sushi rice, shiso	Tuna	Local	20
HAMACHI (FH) (RP) Yellow tail, avocado, sushi rice, shiso	Yellow Tail	Japan	20
SHAKE (FH) (RP) Salmon, avocado, sushi rice, shiso	Salmon	Norway	20

Served with tempura sauce (SO), daikon, pickled ginger

SUSHI MAKI – Six Pieces

TAKEHISA SALAD ROLL (V) Sushi rice, avocado salsa, tempura asparagus, cucumber, carrot, lettuce			20
SOFT SHELL CRAB ROLL (SF) (SO) (E) (A) Tempura soft shell crab, avocado, chives, unagi sauce, teriyaki sauce, wasabi mayo, tobiko			24

SUSHI URAMAKI

Six Pieces

DYNAMITE (FH) (RP) (E) 🌐	20
Spicy salmon, spicy tuna, mango salsa, avocado, ikura, tanuki, sriracha, mayo	
PRAWN AND TUNA (SF) (FH) (RP) (E) 🌐	24
Tempura prawns, spicy tuna, avocado, mango sauce, chives	
VOLCANO (SF) (E)	24
Prawn, avocado, crab, tobiko, sriracha mayo, chives	
SALMON CRAB (SF) (D) (SO)	24
Crab mix, salmon, cucumber, cream cheese, ikura, teriyaki	
ABURI BEEF (D) (FH) (SE) (SO) (E)	60
Cream cheese, cucumber, asperges, eel, beef teriyaki sauce, spring onion, sesame, mayo glaze	
SPICY SALMON (FH) (E)	24
Salmon, lettuce, tempura asparagus, spicy mayo	
CRUNCHY EBI TEMPURA (SF) (E)	24
Prawns, vegetable salsa, avocado, chili mayo	
CALIFORNIA (SF) (E)	24
Crab meat, avocado, cucumber, tobiko, mayo	
<i>Served with Wasabi, Soy, Pickled Ginger</i>	

YAKI TORI

YAKI TORI (SO) (SE)	18
Chicken and leeks skewers, spicy miso, yaki tori sauce, teriyaki sauce	
YAKI NIKA KUSHI (SO) (SE)	30
Wagyu beef skewers, leek BBQ miso, chives yaki tori sauce	
YAKI TOFU (V) (SO) (D) (SE)	18
Grilled tofu skewers, creamy teriyaki	

GYOZA

CHICKEN (G) (SO) (SE) (E)	18
Soy Garlic Sauce	
PRAWN (SF) (G) (SO) (SE) (E)	18
Sesame ponzu	
SALMON GYOZA (FH) (G) (SO) (SE) (E)	18
Sesame chili ponzu	

SOUP

Spice level tailored to your preference: choose from spicy or non-spicy for all our soups.

VEG MISO (V)	18
Tofu, carrot, spring onion, mixed mushroom, wakame, rice crackers, edamame, broccoli	
SEAFOOD NABE (SF) (FH) (SE) (A)	36
Salmon, shrimp, clams, scallops, mussels, cabbage, carrot, shiitake, shimeji, enoki, tofu, awase dashi, sake, mirin, spring onion, leeks, togarashi	
CRAB SOUP (SF) (E)	32
Clear crab, egg drop soup	

SALADS

CUCUMBER SALAD (SO)	20
Soy honey, shiso, avocado, apple yuzu	
TOKYO SALAD (SE) (G)	20
Chuka Wakame, Chinese cabbage, fried noodle, sesame dressing	
HAMACHI TATAKI SALAD (FH) (SE)	30
Hamachi, fried leek, crispy nori, salmon caviar, melon salsa, yuzu truffle dressing, mixed leaves	
BABY SPINACH LEAVES (V) (D)	20
Parmesan, yuzu truffle dressing	
TUNA TATAKI SALAD (FH) (D) (SE)	24
Akami, edamame, salmon caviar, sesame seed, red radish, mango, avocado, cucumber, chuka wakame	
CURED SALMON (FH)	20
Coriander oil, orange, truffle salsa, peach gel, fried leeks, avocado puree	

SALT TACOS

SALMON WITH SPICY MISO (FH) (RP) (E)	20
Salmon, avocado, spicy miso mayo	
TUNA WITH DRY MISO (FH) (RP) (SE) (E)	15
Tuna, mayo, tanuki, miso, yuzu fennel dressing, furikake	
WAGYU BEEF SPICY ONION (SO) (E)	32
Beef, red pepper, garlic chips, ponzu, quail egg yolk, ponzu sauce	
VEGETABLE (V)	15
Carrot, zucchini cucumber, avocado, spicy miso	

LIVE MALDIVIAN LOBSTER 🌐 (SF)

Indulge in the pristine flavors of the Maldives with our live Maldivian Lobster. Sourced directly from the azure waters of our beautiful islands, these lobsters are a true culinary treasure. Prepared to perfection by our skilled chefs, each bite encapsulates the essence of this stunning paradise.

Preparation Per Lobster USD 28 Per 100g (Minimum 1 Whole Lobster)

NEW STYLE SASHIMI (SO) (SE)

Sesame oil seared lobster served with yuzu soy sauce, chives, ginger, sesame seeds

LOBSTER MISO SOUP (SE)

Miso paste, tofu, spring onions, wakame seaweed, togarashi

SASHIMI (RP) (SO)

Lobster sashimi on ice served with sushi soy sauce, wasabi, gari

TEMPURA (SO) (SE)

Crispy onions, asparagus tempura dressed with green tea salt, sesame and amazu ponzu sauce

DASHI PONZU STYLE (SO)

Dashi, ponzu sauce, asparagus, tomatoes, mixed mushrooms, hajikami and seaweed

GRILLED LOBSTER (SO)

Served with seasonal vegetables and three sauces on the side (anticucho, teriyaki, wasabi pepper)

VEGETARIAN

Fresh, wholesome creations crafted for pure, plant-based indulgence.

EGGPLANT MISO

Eggplant, edamame, den miso, crispy eggplant, tanuki

18

VEGAN POKE BOWL (SO) (SE) (E)

Japanese rice, cucumber, teriyaki glazed tofu, avocado, carrot, edamame, sesame seed, spring onion

24

UDON DASHI (SE)

Tofu, eggplant, bok choy, mushroom, udon, dashi, furikake, togarashi powder, spring onion

24

TOFU STEAK (D) (SO)

Tofu, crispy quinoa, cauliflower cous cous, teriyaki, edamame puree, crispy sago cracker, carrot puree, bell pepper salsa

24

SIDE DISHES

Perfect complements to elevate your meal.

YASAI (V) (SO)

Vegetable fried rice

8

MISO GRILLED VEGETABLES (D)

Den miso, butter

12

MIXED MUSHROOM (D)

Garlic, butter, chives

12

EGG GARLIC FRID RICE (D) (E) (SO)


Chive, soy butter

8

HOT FROM THE GRILL

OCEAN

Exquisite seafood, masterfully grilled to perfection, showcasing the essence of oceanic elegance.

- GIANT PRAWN(SF) (SO) (D)** 45
yuzu, miso, cilantro sauce, burned lemon, teriyaki glazed shallot, chives, truffle honey glazed
grilled fennel
- BLACK COD (SF) (D)** 48
Black cod, yuzu apple celeriac puree, kefir leaf oil, tempura baby bok choy, den miso
radish salsa, amazu jelly
- REEF FISH (FH) (G) (SO) (SE) (D)** 36 
Catch of the day, tomato oil, sesame ponzu sauce, fried wonton, pickle tomato ginger salsa, miso
honey glazed artichoke, pear
- TUNA AND PRAWN (SF) (D)** 44
Yellow fine tuna loin, fried edamame, tempura prawn, yuzu teriyaki sauce, purple broccoli puree,
tomato oil, jalapeno, tobiko
- SCALLOP AND FOIE VANILLA DEN MISO (SF) (D)** 45
Spiced chocolate crumble, lobster butter, duck jus, crispy rice with asparagus, plum sweet potato
puree, bell pepper salsa
- ATLANTIC SALMON (FH) (SO) (D)** 42
Crispy spinach, ponzu butter

LAND

Prime cuts, expertly grilled to perfection, embodying refined culinary craftsmanship.

- WAGYU BEEF TENDERLOIN MB 8+ (D) (SO)** 95
Onion teriyaki jus, truffle potato pave, carrot puree, asparagus spuma, green oil
- DUCK BREAST (D) (SO)** 40
Crispy rhubarb, rhubarb compote, carrot passion fruit sphere, butternut squash & ginger puree,
truffle teriyaki glazed asparagus, creamy raspberry reduction, blackberries
- WAGYU STRIPLOIN MB8+ HOT STONE (SO)** 75
Sliced striploin, ponzu, spring onion, garlic, rock salt, mixed vegetables
- CORN FED CHICKEN BREAST (D) (SO)** 35
crispy tempura onion, eggplant puree, crispy eggplant, onion teriyaki,
miso glazed carrot, beetroot foam
- LAMB RACK (D) (E)** 55
Lamb rack, sweet potato puree, celeriac puree, honey anticucho, lime leaf aioli, tanuki,
grilled broccolini
- WAGYU STRIPLOIN MB8+ (D) (A)** 90
Wagyu striploin mb 8+, cauliflower cream, salsa verde, black garlic cream, grilled asparagus,
veal jus