



# Sushi & Teppanyaki

Kindly notify one of our team members if you have any allergies or intolerances.  
Prices are in USD and inclusive of 10% service charge and 17% GST, availability may be subject to change without prior notice.

## Sushi & Sashimi

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### Sashimi • 🍣 • 12

*Three pieces of delicately cut fresh fish and seafood, raw*  
Kandolhu's 'Tsukiji' – reef fish catch of the day • 🍣 •

Maguro – local yellowfin tuna • 🍣 •

Sāmon - salmon

### Nigirizushi • 15

*Three pieces of pressed Japanese rice, wasabi drop, and assorted topping*

Kandolhu'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

## Shinrai

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### Mix • 28

*Eight pieces of mixed-style sushi*

Tailor – tell us your style and flavour, we take care of the rest

Blindfold – let us surprise you

## Sushi Roll

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### Norimaki • 11

*Six pieces of light, clean nori-wrapped traditional maki*

Shoujinryouri – avocado, cucumber, takuan ✓

Asuparagasu – tempura asparagus, carrot ✓

Kandolhu's 'Tsukiji' – reef fish catch of the day • 🍣 •

### Western Creation

*Four or eight pieces of western new-style fusion sushi*

Mango Roll – tempura shrimp, fresh mango, black sesame • 12/21

California Roll – fried soft-shell crab, avocado, chilli mayo, black sesame • 17/32

Fancy Roll – tuna, beluga caviar, cucumber, carrot, cream cheese • 12/23

Yakitori – grilled teriyaki chicken thigh, avocado • 12/21

*All sushi served with Kyuri seafood salad of the day, pickled ginger, wasabi*

## T Teppan Combination

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### Shoujinryouri • 77

Cauliflower, Bell peppers, Carrots, Asparagus, Beans Sprouts v

### Land and Sea • 128

Angus Ribeye, Chicken, Scallop, Prawn

### Teriyaki Cuts • 115

Angus Ribeye, Chicken, Tofu

### Ari Atoll Fisherman Catch • 103

Local Yellowfin Tuna & Reef Fish, Tiger Prawn, Scallop • 🍴 •

### Banzai Surf & Turf • 175 BB 70 ALC & UI \* • 🍴 •

Lobster, Angus Ribeye, Tuna, Scallop

*All dishes above served with seasonal vegetables, fried rice & shimeji steamed mushrooms. **Order serves for two.***

## Dessert

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### Mizu Yokan • 12

Red Beans, Yuzu, Sweet Potato, Strawberry Apple

### Sata Andagi • 12

Okinawan Doughnut, Cinnamon Sugar

### Matcha Tea Sorbet • 12

Fresh Mandarin, Yuzu Caramelized Zest

### Tropical Fruit Platter • 12

Kindly notify one of our team members if you have any allergies or intolerances.

Locally Sourced • 🍴 •

# Sake Cart

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*Enjoy our fine selection of Japanese sakes to suit every taste, served chilled unless requested otherwise.  
Your hand-picked first 'ochoko' is on us, wishing you good luck, and kanpai!*

Hakutsuru \* • Junmai Grade, SMV +4 • Ochoko 7 / Tokkuri 20 / Bottle 52  
Dry, fresh, crisp, refreshing aroma and well-balanced

Fukuju Awasaki Sparkling • Junmai Grade, SMV -35 • Bottle 78  
Low-alcohol, lightly sparkling, medium-sweet to stimulate appetite

Jizake Genshu • Junmai Grade, SMV +2 • Tokkuri 65 / Bottle 225  
Rich to medium dry, complex in flavour, premium best quality.

Takashimizu Wacho • Dai-Ginjo Grade, SMV +4 • Tokkuri 90 / Bottle 380  
Highest grade of sake available, fruity aroma and fragrance with crisp edge, elegant.

**\* Hakutsuru included in Ultimate Inclusions package**

Ochoko: 40ml      Tokkuri: 200ml      Bottle: 720ml (except Fukuju Awasaki Sparkling, 300ml)

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\* Additional charge applicable to À La Carte and Ultimate Inclusions packages